



MENÚ EJECUTIVO | \$26.000

INCLUYE BEBIDA + AGUA LIBRE FELINO + CAFÉ

PRINCIPAL

ARMÁ TU ENSALADA

Pollo, atún o palta + 4 ingredientes a elección: cherry, choclo, zanahoria, remolacha, huevo, rúcula, lentejas, mix de verdes.

CAESAR SALAD

Mix de verdes, pollo crispy o grillé, crutones y aderezo caesar.

PESCA CON CREMA DE ROQUEFORT

250 grs. Acompañada de papas españolas.

RAVIOLES DE CALABAZA *(Consultar por opción 🌾)*

Rellenos con calabaza y queso, al pesto y nueces.

SORRENTINOS CAPRESSE 🍷

Con salsa a elección: cuatro quesos | fileto | rosa.

ÑOQUIS SOUFFLÉ DE ESPINACA *(Consultar por opción 🌾)*

Con salsa a elección: blanca | fileto | rosa | crema | pesto.

CHEESEBURGER

Con lechuga, tomate y cheddar. Incluye acompañamiento.

RISOTTO DE POLLO

Arroz bomba, sofrito, crema, manteca, parmesano, cúrcuma y pollo.

BONDIOLA

300 grs. Dos medallones. Incluye acompañamiento.

MILANESA

De ternera o pollo. Incluye acompañamiento.

BIFE DE CHORIZO

Incluye acompañamiento.

PECHUGA DE POLLO A LA PARRILLA

Incluye acompañamiento.

CHURRASQUITO DE CERDO

Incluye acompañamiento.

SANDWICH DE LOMITO

200 grs. de lomo con rúcula y cebolla caramelizada.

ACOMPÑAMIENTOS

PURÉ RÚSTICO | De calabaza, batata o papa

PAPAS FRITAS | Porción de papas fritas bastón

ENSALADA | *Dos a elección*

Lechuga | Tomate | Cebolla | Zanahoria | Huevo

BEBIDAS

AGUA VILLAVICENCIO

GASEOSA | Línea Coca-Cola

COPA DE VINO | Consultar por cepas

POSTRES | Adicional \$4.000

FLAN

Con caramelo, dulce de leche y nata montada.

QUESO Y DULCE

Queso fresco y dulce de batata o membrillo.

HELADO A LA CREMA | *Una bocha a elección*

Dulce de leche | americana | frutilla | banana split | chocolate



DESAYUNOS | BRUNCH | EVENTOS | ESPACIO PRIVADO | AFTER OFFICE

eventos@rfelino.ar | 11 2323-8081

De lunes a viernes al mediodía, excepto feriados. No acumulable con otras promociones vigentes. No se cobra servicio de mesa.



STARTERS

BONDIOLA EMPANADAS \$8.000

Shredded pork with caramelized onion and citrus juice, served with barbecue sauce.
(2 units - fried or baked)

CRIOLLA EMPANADAS \$8.000

Hand-cut with criolla sauce dip.
(2 units - fried or baked)

SPINACH FRITTERS ④ \$17.000

Served with aioli.
(5 units)

CHORIPÁN \$12.000

Duo of bombón chorizos served on potato bread, with criolla sauce and chimichurri.

CHORI Y MORCI BOMBÓN \$14.000

Chorizo and blood sausage bombón, served with criolla sauce and chimichurri.
(2 units of chorizo and 2 units of blood sausage)

MOZZARELLA TRIANGLES ④ \$16.000

Breaded mozzarella with breadcrumbs and fine herbs, served with tomato sauce and parsley.

BURRATA ④ \$19.000

Served with fresh basil, sun-dried tomatoes and crispy toast, enhanced with a touch of pesto.

GRILLED PROVOLETA ④ ⑧ \$18.000

Provolone cheese melted on the grill, topped with dehydrated tomato and arugula.

CALAMARI \$19.000

Fried squid, crispy on the outside and tender on the inside, served with lemon aioli.

SALADS

CAESAR SALAD \$25.000

Mixed greens, crispy or grilled chicken, croutons, caesar dressing and parmesan shavings.

TOSCANA \$23.000

Bed of arugula, prosciutto, sun-dried tomatoes, olives, parmesan shavings and fine herb toast.

SUSHI SALAD \$27.000

Sushi rice with fresh salmon, avocado, sesame seeds, wasabi, pickled cucumber and carrot; and soy reduction with a touch of ajinomoto.

SMOKED SALMON ⑧ \$29.000

On a bed of mixed greens, avocado, cherry tomatoes, brie and sesame seeds.

BUILD YOUR OWN SALAD ④ ⑤ ⑧ \$20.000

Chicken, tuna or avocado + 4 ingredients of your choice: cherry tomatoes, carrot, beetroot, egg, arugula, lentils, mixed greens, corn, quinoa.

SHARING BOARDS

Three get hungry, two get fed

GOLD \$24.000

Mozzarella cubes with tomato sauce dip, shoestring fries with cheddar and spring onion, and chicken fingers with barbecue sauce dip.

FUEGOS \$31.000

Selection of grilled meats of the day, served with mini provoleta and fine herb toast.

TABLE SERVICE \$ 3.000 | INCLUDES WELCOME BREAD BASKET AND STILL WATER

④ vegetarian | ⑤ vegan | ⑧ gluten free (our kitchen is not 100% gluten free)



FIRE & GRILL

SIRLOIN 🌱 \$42.000

400 grs. With criolla, chimichurri or provençal sauce.

CHICKEN BREAST 🌱 \$23.000

400 grs. Served with roasted lemon and criolla, chimichurri or provençal sauce.

SIRLOIN (LOMO) 🌱 \$45.000

400 grs. With criolla, chimichurri or provençal sauce.

RIB EYE 🌱 \$44.000

400 grs. With criolla, chimichurri or provençal sauce.

ENTRAÑA 🌱 \$45.000

400 grs. With criolla, chimichurri or provençal sauce.
(Subject to availability)

ASADO BANDERITA 🌱 \$45.000

500 grs. With criolla, chimichurri or provençal sauce.
(Subject to availability)

BARBECUE RIBS \$29.000

500 grs of pork ribs slow-cooked over the barbecue.

SIDES

FRENCH FRIES 🌱🌱 \$10.500

Shoestring fries portion.

RUSTIC MASH 🌱 \$9.000

Butternut squash, sweet potato or potato.

SALAD OF YOUR CHOICE 🌱🌱🌱 \$8.000

Up to three ingredients of your choice: mixed greens | tomato | onion | carrot | egg | beetroot.

ARUGULA & PARMESAN 🌱🌱 \$11.000

Fresh arugula and parmesan shavings.

COLESLAW SALAD 🌱 \$8.000

White and purple cabbage with carrot and coleslaw dressing.

STUFFED POTATO \$10.500

Stuffed with cream cheese, sautéed bacon and spring onion.

CREAMED SPINACH 🌱 \$10.500

Fresh spinach and cream, gratinated with parmesan cheese.

GRILLED VEGETABLES 🌱🌱🌱 \$8.000

Zucchini, carrot, bell pepper, eggplant, sweet potato and butternut squash.

ADD-ONS

For those who know a dish can always get better.

HALF AVOCADO 🌱🌱🌱 \$3.500

EGG 🌱🌱 \$2.500

EXTRA CHEDDAR AND BACON \$3.000

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MAIN COURSES

SOUFFLÉ GNOCCHI \$24.000

Homemade spinach gnocchi served with sauce of your choice: four cheese | tomato | rosé.

SORRENTINOS CAPRESSE \$26.000

Homemade caprese sorrentinos served with your choice of sauce: four cheese | tomato | rosé.

PUMPKIN & MOZZARELLA RAVIOLI \$23.000

Served with walnuts and pesto. Sauce can be changed to tomato or rosé.

RAINBOW TROUT \$36.000

Marinated trout fillet with cajun sauce and fine herbs, served with honey-glazed butternut squash, caramelized fennel and roasted lemon. *(Subject to availability)*

MEDITERRANEAN SALMON \$41.000

Grilled salmon fillet served with sautéed vegetables, rice, sweet potato chips and roasted lemon, drizzled with teriyaki sauce.

BRAISED BEEF LASAGNA \$27.000

Layers of egg pasta, shredded braised beef and spinach. Served with mixed sauce and oven-gratinated with grated cheese.

PORK CHOP \$33.000

Grilled, served with sweet potato mash, crispy sweet potato and honey mustard.

LENTIL STEW \$23.000

With chorizo, bacon and beef, steam-cooked with fine herbs and country bread toast.

MILANESA NAPOLITANA \$29.000

Served with arugula and parmesan.

GRILLED SIRLOIN MILANESA WITH CREAMED SPINACH \$32.000

Served with fettuccine in butter and parmesan.

MUSHROOM RISOTTO \$27.000

Rice with pine mushrooms and sautéed button mushrooms, white wine reduction, butter and parmesan.

BURGERS

Ask about gluten-free bread

DOUBLE CHEESEBURGER \$25.000

Burger on potato bun with double beef patty (120g each), cheddar, bacon, caramelized onion and pickles.

SALMON & QUINOA BURGER \$23.000

Burger on squid ink bun, salmon and quinoa patty, caramelized onions, arugula and soy mayonnaise.

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FOR OUR CUBS

KIDS MENU | (Main + drink + dessert) of your choice \$22.000

MAIN COURSE | Cheeseburger with fries | Beef or chicken milanese with fries or mash | Pumpkin and mozzarella ravioli with cream or tomato sauce | Potato gnocchi with cream or tomato sauce.

DESSERT | Ice cream of your choice (ask about flavors)

DESSERTS

FLAN \$10.000

Served with a delicate caramel layer, dulce de leche and cream.

ICE CREAM \$10.000

Cream-based. Two scoops of your choice: dulce de leche | vanilla | strawberry | banana split | chocolate.

CREPE WITH DULCE DE LECHE \$11.000

Filled with dulce de leche and flambéed with icing sugar.

CRÈME BRÛLÉE \$12.000

Smooth cream topped with a crispy layer of caramelized sugar.

CHOCOLATE MOUSSE \$12.000

Intense dark chocolate served with smooth cream and cookie crunch.

CHOCOLATE LAVA CAKE \$13.000

Semi-dark chocolate, served with vanilla ice cream and cookie crumble.

DULCE DE LECHE LAVA CAKE \$13.000

Served with banana split ice cream and cookie crumble.

CERVEZAS

Heineken pinta	\$8.500
Heineken 1/2 pinta	\$5.000
Imperial (lager amber) pinta	\$7.500
Imperial (lager amber) 1/2 pinta	\$4.500
Blue Moon pinta	\$8.500
Blue Moon 1/2 pinta	\$5.000
Heineken porrón	\$6.000
Heineken 0.0 porrón	\$6.000

MOCKTAILS

HOUSE LEMONADE \$6.500

Lemon | syrup | mint | ginger.

CUCUMBER FRESH \$7.000

Lemon | cucumber | syrup.

POMELADA FELINO \$7.000

Fresh grapefruit | rosemary syrup.

NARANJADA PATAGÓNICA \$7.000

Fresh orange | red berry syrup.

NARANJADA TROPICAL \$7.000

Fresh orange | passion fruit syrup.

FALSO MOJITO \$7.500

Mint | lime | passion fruit syrup | soda.

BOTELLA | JARRA DE MOCKTAIL \$10.000

Lemonade, cucumber fresh, grapefruit or orange.

INFUSIONES

Caffè Espresso (small cup)	\$3.700
Lungo (large cup)	\$4.200
Caffè Latte	\$5.500
Té Té en hebras	\$4.500

AGUAS Y GASEOSAS

Villavicencio water (still or sparkling)	\$4.200
Soft drink (Coca-Cola range)	\$4.500

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SPARKLING WINES

Barón B Extra Brut Cuvée Spéciale , Extra Brut, Barón B, Valle de Uco, Mendoza	\$54.000
Chandon , Extra Brut, Chandon, Valle de Uco, Mendoza	\$27.000
Chandon , Brut Nature, Chandon, Valle de Uco, Mendoza	\$25.000
Chandon , Rosé, Chandon, Valle de Uco, Mendoza	\$25.000
Chandon , Apéritif, Chandon, Valle de Uco, Mendoza	\$25.000
Latitud 33° , Extra Brut, Chandon, Valle de Uco, Mendoza	\$22.000
Mumm Cuvée Réserve , Extra Brut, Mumm, Luján de Cuyo, Mendoza	\$19.000
1888 , Sidra, Saenz Briones, Alto Valle de Río Negro, Río Negro	\$11.000

WHITE WINES

Terrazas de los Andes Origen Gualtallary , Chardonnay, Valle de Uco, Mendoza	\$33.000
Cuchillo de Palo , Corte de Blancas, Casa Pirque, Valle de Uco, Mendoza	\$27.000
Colección Rutini , Sauvignon Blanc, Rutini Wines, Valle de Uco, Mendoza	\$27.000
Terrazas de los Andes Reserva , Chardonnay, Terrazas de los Andes, Mendoza	\$26.000
Cafayate Reserve , Torrontés, Cafayate, Cafayate, Salta	\$20.000
Nicasia , Blanc de Blancs, Catena Zapata, San Carlos, Mendoza	\$18.000
Trumpeter , Sauvignon Blanc, Rutini Wines, Mendoza	\$16.000

ROSÉ

Antonieta , Falasco, Valle de Uco, Mendoza	\$31.000
Terrazas de los Andes , Malbec Rosé, Terrazas de los Andes, Mendoza	\$26.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$23.000

PINOT NOIR

Costa & Pampa , Trapiche, Chapadmalal, Buenos Aires	\$40.000
Demencial , Finca Las Moras, Valle de Pedernal, San Juan	\$32.000
Terrazas de los Andes Pinot Noir , Terrazas de los Andes, Mendoza	\$26.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza	\$25.000

ORGANIC WINES

Animal , Malbec, Ernesto Catena Vineyards, Tupungato, Mendoza	\$28.000
Animal , Chardonnay, Ernesto Catena Vineyards, Tupungato, Mendoza	\$28.000



MALBEC

Malbec Argentino , Catena Zapata, Lunlunta, Mendoza	\$150.000
Single Vineyard Gualtallary , Rutini Wines, Gualtallary, Valle de Uco, Mendoza	\$75.000
Araucana Río de Los Ciervos , Ribera del Cuarzo, Valle Azul, Río Negro	\$65.000
Felino , Viña Cobos, Valle de Uco, Mendoza	\$45.000
Terrazas de los Andes Origen Las Compuertas , Malbec, Luján de Cuyo, Mendoza	\$33.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$31.000
Hey Malbec , Riccitelli, Valle de Uco, Mendoza	\$27.000
Terrazas de los Andes Reserva , Malbec, Terrazas de los Andes, Mendoza	\$26.000
Cuchillo de Palo , Cuchillo de palo, Valle de Uco, Mendoza	\$26.000
Fausto , Falasco, Valle de Uco, Mendoza	\$24.000
Saint Felicien , Catena Zapata, Luján de Cuyo, Mendoza	\$23.000
Cafayate Terroir de altura , Etchart, Cafayate, Salta	\$21.000
Trumpeter , Rutini Wines, Mendoza	\$16.000

CABERNET FRANC

Gran Enemigo , El Enemigo, Luján de Cuyo, Mendoza	\$90.000
Etchart Single Vineyard , Etchart, Cafayate, Salta	\$32.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$31.000
Casa de Herrero , Cuchillo de palo, Valle de Uco, Mendoza, Argentina	\$26.000

CABERNET SAUVIGNON

Angélica Zapata , Catena Zapata, Valle de Uco, Mendoza	\$48.000
Zuccardi Q , Zuccardi, Valle de Uco, Mendoza	\$31.000
Terrazas de los Andes Reserva , Cabernet Sauvignon, Terrazas de los Andes, Mendoza	\$26.000

BLENDS & OTHER VARIETIES

Hermanidad , Malbec Cabernet Petit Verdot Merlot, Falasco, Valle de Uco, Mendoza	\$41.000
DV Catena , Cabernet Malbec, Catena Zapata, Agrelo, Mendoza	\$30.000
Colección Rutini , Cabernet Franc Malbec, Rutini Wines, Valle de Uco, Mendoza	\$25.000
La Celia , Malbec Cabernet, La Celia, Valle de Uco, Mendoza	\$23.000
Nicasia Red Blend , Catena Zapata, Valle de Uco, Mendoza	\$20.000