



Veggie



Vegan



Gluten free

# FARINELLI

## SHAREABLES

Pumpkin soup, honey-roasted pumpkin seeds, and chives. (V) (GF)	\$14.500
Turkey, arugula and Parmesan croquettes with parsley aioli.	\$17.900
Roasted sweet potato with creamy corn, Brie cheese and sweet chili. (V) (GF)	\$17.900
Homemade pâté with red berry jam and focaccia toasts.	\$16.500
Classic Spanish potato omelette with a small green salad. (V) (GF)	\$16.500

## DISH OF THE DAY

Goulash with spaetzle and sour cream.	\$32.800
Spiced roasted lemon chicken supreme with cauliflower.	\$32.800
Lasagna with Bolognese ragout, béchamel sauce, ricotta, Parmesan and arugula.	\$32.800
Falafel with tomatoes, herbs, wheat tortilla, coleslaw with yogurt and mint dressing. (V)	\$32.800

## SALADS

Marinated trout, couscous, green beans, carrots, kale and pickled red onion.	\$27.300
Black rice, roasted beet, peas, soft-poached egg with herb sauce and cow's milk feta cheese. (V) (GF)	\$27.300

## QUICHES (accompanied with salad)

Brie cheese and natural ham quiche.	\$25.900
Humita and cheese quiche. (V)	\$25.900

## SANDWICHES (accompanied with potatoes)

Tuna melt sandwich on toasted brioche bread, egg, and melted cheese.	\$28.300
Teriyaki chicken wrap with avocado, pickled carrots, red cabbage and spinach.	\$28.300

## DESSERTS

Napoleon with mousseline cream, fresh strawberries and dulce de leche crème anglaise. (GF)	\$11.900
Quince in homemade syrup with creamy cuartirolo cheese. (V) (GF)	\$11.900

## NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$5.900
Lemonade to share / 1lt.	\$11.900
Fruit/Vegetable Juice / 400 ml.	\$7.500
Orange Juice / 360 ml.	\$7.500
Still or sparkling water	\$4.000
Soft drinks	\$4.600
Kombucha Live Kombu / 354 ml.	\$5.900
Orange and Mango	
Pink Grapefruit and Ginger	



# FARINELLI

## Nuestros Vinos

### TINTOS · REDS

Verum · Pinot Noir	\$29.000
Nodo · Cabernet Franc	\$37.000
A Lisa · Malbec	\$59.000
Nido del Tigre · Malbec y Torrontés	\$38.000
Dv Catena · Malbec	\$39.000
Barda · Pinot Noir	\$75.900

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### ROSADOS · ROSÉS

TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES

Alfil · Claret	\$30.900
Rosé S'IL Vous Plait · Rosado de Merlot	\$27.900

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### NARANJOS · ORANGES

BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS

Paso a Paso · Orange Blend	\$33.800
Pielihueso · Naranja	\$49.800

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### BLANCOS · WHITES

Socavones · Blend de Blancas	\$39.700
Les Astronautes · Torrontés	\$32.900
Pulenta Estate · Sauvignon Blanc	\$23.800

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### ESPUMANTES · SPARKLING WINES

Progenie III · Chardonnay	\$23.900
Simbiosis · Pet Nat Syrah	\$22.500

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### CERVEZAS · BEERS

Rabieta · Golden Ale	\$6.800
Rabieta · American Ipa	

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### VINOS EN GARRAFE · WINES SERVED IN CARAFES

250ML (1 copa generosa o 2 copas dignas)

Animal · Malbec	\$9.300
Rosé S'IL Vous Plait · Rosado de Merlot	\$9.300
Pulenta Estate · Sauvignon Blanc	\$9.300

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### APERITIVOS · DRINKS

Gin & Tonic	\$8.500
Aperol Spritz	
Negroni	
Old Fashioned	
Mimosa	
Vermut	
Bloody Mary	
Johnnie Walker Black Label	

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### MOCKTAILS · NON-ALCOHOLIC

Mocktail de Frambuesa y Huacatay	\$7.500
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