





Estados Unidos 302, San Telmo



@caferivas

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## CAFETERIA Café \$3000 American \$3600 Simple Macchiato \$3300 Macchiato Double \$4800 Teardrop \$3200 Double Tear \$4800 \$4600 Double Coffee \$4100 Tea \$5500 Latte Submarin \$5000 ftalian Cappuccino \$5800 Irish Coffee \$7000 Iced Coffee \$5600 Iced Latte \$6200 Iced \$5000 Extra Cream \$1500 BREAKFASTS AND SNACKS 0 Country bread toast with \$9000 cheese and jam Ham and cheese plate \$9500 Croissant with ham and \$6900 cheese Croissant with ham and \$8500 cheese

BAKERY

3

Matilda cake	\$11900
Cheesecake with Red Berries	\$11900
Pudding	\$7600
Cookie of the day	\$6500
Apple Crumble	\$11900
Cheese Scone	\$11900
Carrot Cake	\$11900
Lemon Pie	\$11900
Croissant	\$6500
Butter Croissant	\$2200

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DESSERTS

Almond Ice Cream with creamy DDL. "The Founder"	\$9000
Homemade Flan with Cream and DDL	\$7000 \$9000
Cheese and Sweet Quince and Sweet Potato with Walnuts	\$9000
Apple Crumble with American Cream ice cream	\$13900
Volcano of Dulce de Leche	\$12900

with American Cream ice cream





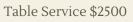


## ENTRIES Potato and Onion Omelette \$15400 \$16400 Spinach Fritters with Alioli Trio of Empanadas \$15500 of knife-cut meat with Llajua Cheese and Cold Cuts Board \$25900 artisanal, pickled eggplants and Greek olives, walnuts and grapes Cheese Board \$18000 SALADS Prawn Salad \$19500 Goldfish with mixed greens, cherry, red onion, avocado, peaches and cilantro Caesar salad \$16800 with chicken, parmesan, nasturtium, croutons and Caesar sauce Marinated Chicken Salad \$16800 curry, garlic, nasturtium, sprouts, cherry, red onion, toasted sesame seeds Arugula and Parmesan Salad \$15000



Rivas steak Chorizo steak with fries and fried egg	\$25600
Milanese with Chorizo Steak	\$24800
with fries Optional Neapolitan	\$26800
Picanha with white rice and a fresh salad of arugula, cherry tomatoes	\$25600
Pacú a la Chapa with broccoli, zucchini, spinach, green beans and peas sautéed with lemon butter	\$25600
Stir-fried chicken wok vegetables, bean sprouts, toasted almonds and sesame seeds	\$16300
Spaghetti with meatballs of meat, cooked slowly in a sauce of free tomatoes with aromatic herbs	\$17600 sh
Spaghetti with Prawns Sautéed with olive oil, fresh garlic and citrus touch of lemon	\$22000 a
Tagliatelle with Tuco Casero Made with ripe tomatoes, garlic and fre basil	\$15600 sh





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Jroz.		rare
••• S A	ANDWICHES	
	ch raw ham arugula, sun-dried apenade accompanied by	\$17600
lettuce, fresh t	BLT , tybo cheese, capuchin tomato, homemade nd potato chips	\$15600
	Cheese Sandwich d and potato chips	\$13000
• • •	BRUNCH	• • •
Seasonal F	ruit Plate	\$8900
Homemade fresh fruit, gra	e Yogurt nola and honey	\$8900
Avocado T Avocado, raw candied tomat	ham, soft-boiled egg and	\$15600
Scrambled with bacon	eggs	\$10600
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DRINKS

Orange juice squeeze	\$7500
Grapefruit Juice	\$7500
Lemonade with mint and ginger	\$7500
Mint and ginger lemonade jug 1.5 l	\$19000
Classic lemonade	\$6500
Classic lemonade pitcher 1.5l	\$15000
Pomeda	\$6500
Tonic water with red fruits	\$8000
Coca-Cola soft drink line	\$3600
Water with and without gas	\$3600
Patagonia Beer Jug	\$6600
Stella Artois 710ml.	\$10800
Stella Artois 1l.	\$13900
Stella Artois 0.0 Alcohol	\$6600
Glass of Wine	\$7500





Caipiroska Vodka, lime, syrup	\$10500
Caipirinha cachaça, lime, musk	\$10500
Vermouth Carpano, soda	\$8500
F <b>ree Cuba</b> golden rum, Coca - Cola	\$8500
Garibaldi Campari, orange	\$8500
Gin Tonic Gordon's gin, tonic water	\$9700
Aperol Spritz Aperol, sparkling wine, soda	\$8900
Negroni gin Gordon's, Vermouth rosso, Campari	\$9900
Expresso Martini coffee, vodka, coffee liqueur, syrup	\$9900
Fernet Fernet Blanche, Coca Cola	\$8500
Gancia Shake Gancia, lemon, syrup and Sprite	\$8500

2

CLASSIC COCKTAILS





76