

SPRING MENU

In Room Dining at Palacio Duhau - Park Hyatt Buenos Aires provides a level of service and culinary experience on a par with the hotel restaurants. Operating 24 hours a day, serving breakfast and all day dining. From midnight until 6.00 am a snack menu is available.

STARTERS

Blue cheese and roasted spicy pears with arugula, sesame oil vinaigrette and caramelized walnuts

\$ 93

Crispy heart of lettuce with poached egg, reggianito cheese slices with shallots and old style mustard oil vinaigrette

\$ 93

Warm brie cheese salad on toasted all grain bread with crispy bacon, mesclun salad and semi dried fruit dressing

\$ 93

Burrata cheese salad with fresh arugula, grapefruit wedges and lemon confit

\$ 92

Fresh fish and prawns ceviche with mango, coriander and fresh corn

\$ 99

Caesar salad served with your choice of:

Parmesan cookies: \$ 80

Pan fried chicken breast: \$ 91

Pan fried shrimps: \$ 102

SOUPS

Vegetable and farm chicken consommé with olive oil
\$ 68

Roasted pumpkin soup with smoked bacon, goat cheese with cumin seeds and country
bread croutons
\$ 68

SANDWICHES

Club Sandwich with chicken breast, tomato, lettuce, egg and bacon
\$ 92

Dry aged beef burger with cheese, lettuce, tomato, onion and side of coslow salad
\$ 92

Smoked salmon sandwich, fresh organic cheese with fresh herb
\$ 99

Toasted Argentine ham and cheese sandwich
\$ 74

Lavash bread roll with marinated shrimps, vegetables and cream cheese
\$ 92

All sandwiches will be served with French fries or salad

PASTA & RISOTTO

Spaghetti or all grain spaghetti rigate with roasted tomato and fresh basil sauce
\$ 90

Argentinean noodles tossed in beef stewed, tomato sauce and chives
\$ 90

Saffron risotto with ossobuco ragoût and crispy vegetables
\$ 96

MAIN COURSES

Grilled Patagonian salmon on eggplant, tomato and green olives 'Caponata',
four spices, honey and fine herbs dressing
\$ 120

Grilled fish of the day with cappers and crispy vegetable dressing, fresh arugula, lime and
dill light mayonnaise sauce
\$ 120

Grilled chicken breast with fresh goat cheese, warm roasted tomatoes
and country bread salad
\$ 120

Veal Argentinean style 'Milanesa' with 'provenzal' French fries
\$ 120

DESSERTS

Ricotta cheese and yogurt cake with berries sauce

Quinces sugar dough tart with chocolate sorbet

Classic mascarpone tiramisú

Chocolate pudding with amaretto liquor

Sliced seasonal fruits

Selection of homemade ice creams and sorbets

\$ 60

VEGETARIAN

Caesar salad with parmesan cookies

\$ 80

Your choice of classic or multi cereal spaghetti with roasted tomato sauce
and fresh basil or Bolognese sauce

\$ 90

Saffron risotto

\$ 94

GLUTEN FREE

Smoked Patagonian salmon with basmati rice-mint salad
\$ 85

Vegetable soup with Parmesan cheese
\$ 62

Saffron risotto
\$ 86

Oven roasted chicken breast with balsamic and rosemary sauce, steamed rice
\$ 110

Fish of the day with grilled vegetables
\$ 110

Sliced seasonal fruits
\$ 56

TV SNACK

Patagonian salmon with homemade brioche bread
\$ 62

Grissini and Parma ham
\$ 62

Crispy corn tortillas with guacamole
\$ 58

Classic salty popcorn
\$ 40

Spicy toasted almonds
\$ 40

Parmesan chunks
\$ 62

SNACK MENU

12 AM TO 6 AM

Burrata mozzarella with tomato chutney, Parma ham and mesclun salad
\$ 92

Patagonian smoked salmon with gratin of fresh goat cheese
\$ 96

Caesar salad served with your choice of:

Parmesan cookies: \$ 80

Pan fried chicken breast: \$ 91

Pan fried shrimps: \$ 102

Your choice of classic or multi cereal spaghetti with roasted tomato sauce
and fresh basil or Bolognese sauce
\$ 90

Pan fried beef fillet with fresh herb crust, potato confit and glazed carrots
\$ 120

Pan fried salmon in caper and lemon sauce with organic sautéed vegetables
\$ 120

Club Sandwich with chicken breast, tomato, lettuce, egg and bacon
\$ 92

SNACK MENU

12 AM TO 6 AM

Dry aged beef burger with cheese, lettuce, tomato, onion and side of coslow salad
\$ 92

Pita bread with marinated roasted vegetables, mozzarella and basil pesto
\$ 90

Toasted Argentine ham and cheese sandwich
\$ 74

All sandwiches will be served with French fries or salad

DESSERTS

Classic mascarpone tiramisú
\$ 60

Sliced seasonal fruits
\$ 60

Selection of homemade ice creams
\$ 60