

A chef with extensive tattoos on their arms is shown from the chest down, wearing a black leather apron. They are holding a large, dark fish, possibly a salmon, which is the central focus of the image. The entire scene is framed within a smartphone screen, which is centered in the composition. The background is dark and textured, suggesting a kitchen or restaurant setting. The lighting is dramatic, highlighting the textures of the fish and the chef's skin.

ALMANEGRA

TRATTORIA . BAR

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FUERTES · MAIN DISHES

CÉSAR – CAESAR SALAD \$ 25.000

Cogollos de lechuga, crotones de pan con mantequilla de ajo, láminas de grana padano y aderezo cesar. European bud, croutons with garlic butter, grana padano cheese slices, and caesar sauce.

CARPACCIO DI MANZO \$ 27.500

Láminas de solomito de res, grana padano, limón, mayonesa, alcaparras baby fritas y semillas de mostaza. Thin slices of tenderloin, accompanied by grana padano cheese, lime, fried baby capers and mustard seeds.

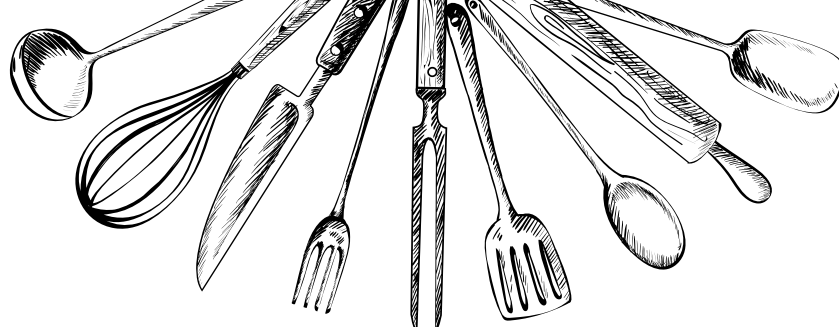
ENSALADA DE RÚGULA Y SANDÍA \$ 21.000

ARUGULA AND WATERMELON SALAD

Rúgula, sandía, queso feta, vinagreta de vino tinto, hierbabuena. Served with feta cheese and red wine dressing.

ALBÓNDIGAS – MEATBALLS \$ 23.000

Albóndigas de cerdo a la parrilla sobre salsa pomodoro con orégano y queso ricotta. Grilled pork meatballs in pomodoro sauce with oregano and ricotta cheese.



CREMA DE CALABAZA \$ 23.000
PUMPKIN CREAM

Ahuyama cocida al horno, salvia, grana padano, aceite de oliva y tostada de focacia con mantequilla de ajo, tomates, orégano y aceitunas.

Basked squash, sage, grana padano cheese, olive oil and toasted bread with garlic butter, tomatoes, oregano and olives.

RISOTTO DE SETAS CON POLLO A LA PARRILLA \$ 36.000
MUSHROOM RISOTTO WITH GRILLED CHICKEN

Risotto con caldo de pollo, portobello y crimmini, mantequilla, perrnil de pollo cocido al vacío terminado a la parrilla. Risotto with chicken broth, portobello, crimini and butter, vacuum-cooked chicken and grilled.

PENNE BOLOGNESE \$ 32.000

Penne acompañado de salsa a base de carne de res, cerdo, tomate, parmesano y mantequilla.

Penne with beef based sauce, pork, tomato, parmesan and butter.

FETUCCINI CARBONARA \$ 30.500

Pasta fresca, grana padano, mantequilla, panceta crocante, huevo. Grana padano cheese, garlic, butter, crispy bacon and egg.



SALMÓN - SALMON \$ 48.000

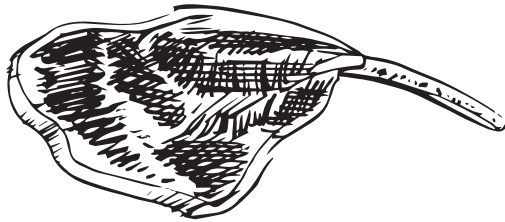
Salmón fresco, mayonesa de hinojo encurtido, salsa capunata y rúgula fresca. Fresh salmon, pickled fennel mayonnaise, arugula and sauce capunata.

RAVIOLI AL TARTUFO \$ 35.500
TRUFFLE RAVIOLI

Relleno de portobello, grana padano, mantequilla de trufa negra, cogollos de rúgula. Stuffed with portobello, grana padano cheese, black truffle butter and arugula sprout.

FETUCCINI CON OSOBUCO \$ 34.000
FETUCCINI WITH OSSO BUCO

Pasta verde fresca hecha en casa a base de espinaca con salsa pomodoro y mantequilla, osbuco cocido en sus propios jugos. Homemade fresh green pasta made of spinach with pomodoro sauce and butter, osso buco traditionally cooked in their own gravy.



SPAGHETTI FRUTTI DI MARE \$ 41.000
SEAFOOD SPAGHETTI

Calamar, camarones, almejas blancas, tomate, ajo, caldo de mariscos. orégano y aceite de oliva.
Squid, shrimp, white clams, tomato, seafood broth, oregano, garlic and olive oil.

RISOTTO CON RABO DE TORO \$ 38.500
OXTAIL RISOTTO

Rabo de toro en cocción lenta con frescos vegetales, sobre risotto de portobellos y espárragos, grana panado y toques de aceite de trufa. Slow-cooked oxtail, served in portobello and asparagus risotto with touches of truffle oil.

PARPPADELLE CON PULPO A LA PARRILLA \$ 38.000
GRILLED OCTOPUS WITH PARPPADELLE

Pasta fresca hecha en casa, salteada con tomate chonto al horno, ajo fresco, prejil y aceite de oliva con pulpo cocido al vacío y terminado a la parrilla con toques de kimchi. Fresh homemade pasta with baked tomato, fresh garlic, parsley and olive oil with cooked octopus and grilled with touches of kimchi.

ENTRAÑITA - SKIRT STEAK \$ 69.500

Certified Angus Beef ®



ARISTA - PORKSHOP..... \$ 35.000

Chuleta de cerdo a la parrilla. Grilled porkshop.

ALMEJAS AL AJO..... \$ 32.500
WHITE CLAMS WITH GARLIC

Almejas blancas salteadas con ajo, aceite de oliva y perejil fresco de la huerta; terminadas en salsa de quesos con ajo, acompañadas de tostada de pan focacia. Sauteed white clams with garlic, olive oil and fresh parsley from the garden, finished with cheese sauce and accompanied by focaccia bread toast.

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ADICIONES · SIDE DISHES

PATATA RÚSTICA - RUSTIC POTATO \$ 9.500

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Papa frita, sal marina y romero. Fried potatoes,
sea salt and rosemary.

PURE DI PATATE \$ 9.500
MASHED POTATOES

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Papa, mantequilla, grana padano y aceite de
trufa. Grana padano cheese and truffle oil.

PASTA AL BURRO \$ 9.500
BUTTERED SPAGHETTI

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Pasta salteada en mantequilla. Spaghetti, butter.





POSTRES · DESSERTS

TIRAMISÚ 2.0 \$ 14.000

Clásico de la repostería Italiana hecho con paleta al estilo ALMANEGRA. A classic from Italian pastry made palette ALMANEGRA style of.

CRÈME BRÛLÉE DE NARANJA \$ 14.000 ORANGE CRÈME BRÛLÉE

Delicada crema de naranja horneada, fina capa de caramelo, crocante de pan brioche con mantequilla de cardamomo. Soft baked orange cream, a thin layer of crispy brioche caramel bread with cardamom butter.