



YERBA BUENA

Restaurante





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ENTRANTES

VERDURAS GRILLADAS

Cogollo de lechuga escarola, alcachofas, calabacines, berenjenas y tomates grillados.

Queso azul y nueces con aderezo Balsámico.

Bs. 66

CARPACCIO DE RES

Limoneta, champiñones, queso parmesano, alcaparras y rúcula.

Bs. 68

COCKTAIL DE LANGOSTINOS

Con palta en gajos y salsa Golf de la casa.

Bs. 88

LANGOSTINOS AL AJILLO

Salteados en mantequilla con ajo, páprika y perejil.

Bs. 88

PULPO A LA BRASA

Chutney de mango, papitas nativas y mojo de huacataya.

Bs. 88

OSTIONES GRATINADOS

Con crema de espinaca, leve chimichurri y parmesano.

Bs. 88

MARISCAL PADILLA

Langostinos, calamar y pulpo salteados en aceite de oliva con ajo, ají de padilla y laurel.

Bs. 88

CEVICHE

De Surubí marinado al momento, leche de tigre, ají mirasol, choclo y camote.

Bs. 78

PULPO A LA GALLEGA (Para compartir)

Con aceite de oliva, pimentón dulce y papa confitada.

Bs. 88

EMPANADAS (Para compartir / 3 unid.)

De res, al horno.

Bs. 56

CREMAS

CREMA DE LENTEJAS

Tocino crujiente.

Bs. 52

CREMA DE CALABAZA

Curry y leche de coco.

Bs. 52

CREMA DE VERDURAS

Puerro, zucchini, zanahoria y papa.

Bs. 52

DIETA DE POLLO

Con verduras, arroz y papa.

Bs. 62



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PESCADOS Y MARISCOS

PEJERREY

A la plancha, con salsa de alcaparras y gratinado de puerros y queso azul.

Bs. 158

PEJERREY MEUNIERE

A la plancha, en salsa de mantequilla dorada con limón y perejil. Mil hojas de papa, pera y roquefort y verduras verdes.

Bs. 158

SALMÓN GRILLE

Con Ratatouille y germinados.

Bs. 162

SALMÓN

Confitado, en salsa de estragón. Mil hojas de papa, pera y roquefort y verduras verdes.

Bs. 162

TRUCHA CONFITADA

A la mantequilla con alcaparras y verduras grilladas.

Bs. 146

TRUCHA

Del lago con estofado jugoso de langostinos y flores de papa crujientes.

Bs. 152

CURRY DE SURUBÍ

Leche de coco, mango y albahaca. Levemente picante. Arroz con sésamo negro.

Bs. 136

LANGOSTINOS AL COGNAC

En salsa de Cognac, habitas tiernas con vinagreta de hinojo y arroz.

Bs. 158

LANGOSTINOS THAI

Glaseados en Sriracha, soya, ajo y jengibre. Ensalada fresca y bastones de camote.

Bs. 158



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CARNES

COCHINILLO CRUJIENTE

Asado a baja temperatura, camotes braseados, ensalada verde y pure de manzanas al cardamomo.
Bs. 144

OJO DE BIFE

Argentino, jugoso con papas chicharrón y tomates asados al orégano.
Bs. 146

BIFE ANGOSTO MONTADO

Argentino, montado con huevo frito, chorrellana criolla y papas fritas.
Bs. 152

BIFE ANGOSTO

Argentino, con mantequilla de especias, gajos de papa y ensalada mixta.
Bs. 152

PICANHA

Punta de "S" jugosa. Con yuca o papa frita. Salsa criolla, llajua, mayonesa de huacataya.
Bs. 124

MEDALLONES TRES PIMIENTAS

Filete de lomo en salsa de tres pimientas con verduras salteadas y papas fritas.
Bs. 138

MAGRET DE PATO

Pechuga asada con salsa estragón, papas nativas en costra salteadas al jerez.
Bs. 144

PALETILLA DE CORDERO

Deshuesada, braseada. Con pisto de verduras y papas arrugadas con mojo de menta.
Bs. 142

MUSLOS DE POLLO

En salsa cremosa de tomillo con tocino. Papas chicharrón y zanahorias y cebolla caramelizada.
Bs. 108

PECHUGA DE POLLO CON SABORES DE CASA

Zanahorias, cebolla caramelizada y pure de papas.
Bs. 108



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PASTAS Y ARROCES

SPAGHETTI CON MARISCOS

Langostinos, pulpo y calamar con salsa rosa de tomate y crema de leche.

Bs. 158

RIGATONI AL PESTO

Albahaca, aceite de oliva, ajo confitado, nueces y queso parmesano.

Bs. 88

SORRENTINOS

Caseros de frutos secos. Pesto templado de tomates deshidratados.

Bs. 92

RISOTTO DE HONGOS

Portobellos, champiñones, hongos silvestres, mantequilla y queso parmesano.

Bs. 92

CANELONES

Con estofado jugoso de cola de buey y salsa de la cocción.

Bs. 96

LASAÑA BOLOGNESA

Ragú de carne, bechamel y parmesano.

Bs. 96





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POSTRES

COULANT DE CHOCOLATE

Bizcocho con corazón líquido de chocolate amazónico al 70%, cardamomo y crema de Amaretto.

Bs. 48

CREME BRULÉE

Natilla caramelizada y helado de frutilla.

Bs. 44

EXPLOSIÓN DE CHOCOLATE

Bizcocho húmedo de chocolate, praliné de pistacho y almendras, mousse de moka y sopa de damasco.

Bs. 44

CHEESECAKE

Al horno con frutos rojos y helado de yogurt.

Bs. 44

BUÑUELOS DE CHOCOLATE

Con helado de coco y frutillas laminadas.

Bs. 44

AFOGATTO

Helado de Vainilla, café expreso, almendra tostada y shot de Frangelico.

Bs. 44

TRIO SORBETES

Manzana con Espumante, maracuyá con Vodka y limón con Singani.

Bs. 44

HELADOS ARTESANALES

Tres sabores.

Bs. 38



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MENÚ INFANTIL

FILETE DE RES

A la plancha con salsa de carne y papas fritas.
Bs. 78

MUSLOS DE POLLO

A la mantequilla de limón con papas fritas.
Bs. 74

MILANESA DE RES O POLLO

Con papas fritas, arroz o verduras.
Bs. 74

SPAGHETTI A LA BOLOGNESA

Bs. 78

SPAGHETTI O PENNE

En salsa blanca con jamón y champiñones.
En salsa de tomate con tocino.
Bs. 72



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STARTERS

GRILLED VEGETABLES

Iceberg lettuce, artichoke, zucchini, eggplant and tomatoes. Blue Cheese, walnuts and Balsamic dressing.
Bs. 66

BEEF CARPACCIO

Lemon dressing, mushrooms, Parmesan cheese, capers and arugula.
Bs. 68

CLASSIC SHRIMP COCKTAIL

Avocado and Golf sauce.
Bs. 88

SAUTEED SHRIMPS

In butter with garlic, paprika and parsley.
Bs. 88

GRILLED OCTOPUS

Mango chutney, local baby potatoes and Wacataya sauce.
Bs. 88

SCALLOPS GRATIN

With spinach cream, “chimichurri” and Parmesan cheese.
Bs. 88

MARISCAL PADILLA

Sautéed Prawns, calamari and octopus on a garlic and “Padilla” chile infused olive oil.
Bs. 88

CEVICHE

Surubi (Tropical River Fish) marinated with fresh lemon juice. Served with corn and sweet potatoes.
Bs. 78

GALICIAN-STYLE OCTOPUS (To share)

Olive oil, sweet paprika over confit potatoes.
Bs. 88

BEEF EMPANADAS (To share / 3 PCS)

Oven-baked.
Bs. 56

SOUPS

LENTIL SOUP

With bacon bits.
Bs. 52

PUMPKIN SOUP

With Curry and coconut milk.
Bs. 52

VEGETABLE CREAM SOUP

Leeks, zucchini, carrots and potato.
Bs. 52

CHICKEN SOUP

Potatoes, rice and vegetables.
Bs. 62



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FISH & SEAFOOD

SILVERSIDE FISH

Grilled with caper sauce and leek and blue cheese gratin.

Bs. 158

SILVERSIDE FISH MEUNIERE

Pan-Seared Silverside in a brown butter sauce with lemon and parsley, served with a potato, pear and Roquefort mille-feuille and seasonal green vegetables.

Bs. 158

GRILLED SALMON

Served with Ratatouille and microgreens.

Bs. 162

SALMÓN

In tarragon sauce served with a potato, pear and Roquefort mille-feuille and seasonal green vegetables.

Bs. 162

BUTTER CONFIT TROUT

With capers and grilled vegetables.

Bs. 146

TROUT

Lake trout with juicy prawn stew and crispy potato blossoms.

Bs. 152

SURUBÍ CURRY (TROPICAL RIVER FISH)

Coconut milk, mango and basil.

Served with steamed rice.

Bs. 136

PRAWNS IN COGNAC SAUCE

Tender baby fava beans with fennel vinaigrette and rice.

Bs. 158

SPICY THAI PRAWNS

Glazed with Sriracha, soy sauce, garlic and ginger.

Served with fried sweet potatoes and green salad. Spicy

Bs. 158



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MEAT

CRISPY SUCKLING PIG

Slow-roasted at low temperature, braised sweet potatoes, green salad and apple purée.

Bs. 144

RIBEYE

Argentinian ribeye with crispy potatoes and oregano roasted tomatoes.

Bs. 146

STRIPLOIN STEAK "MONTADO"

Argentine sirloin steak with sautéed onions, bell peppers and "locoto". Served with a fried egg and French Fries.

Bs. 152

STRIPLOIN STEAK

Argentine sirloin steak with seasoned butter. Served with roasted potatoes and salad.

Bs. 152

PICANHA

Juicy top sirloin cap.

Served with cassava or French fries.

Criolla sauce, llajua, and huacatay mayonnaise.

Bs. 124

PEPPERCORN BEEF TENDERLOIN

Beef medallions in a three-peppercorn sauce. Served with sautéed vegetables and French Fries.

Bs. 138

DUCK MAGRET

Roasted duck breast with tarragon sauce and crusted native potatoes sautéed with sherry.

Bs. 144

BRAISED LAMB SHOULDER

Boneless, slow-braised served with Provencal vegetable pisto and potatoes with fresh mint and garlic mojo.

Bs. 142

CHICKEN THIGHS

Grilled chicken thighs with creamy thyme and bacon sauce, served with crispy smashed potatoes, caramelized carrots and onions.

Bs. 108

ROASTED CHICKEN BREAST

With Demi-Glace sauce. Served with mashed potatoes.

Bs. 108



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PASTA & RICE

SPAGHETTI TUTTO MARE

Shrimp, octopus, calamari with a pink tomato and cream sauce.

Bs. 158

RIGATONI AL PESTO

Basil, olive oil, confit garlic, walnuts and Parmesan cheese.

Bs. 88

SORRENTINOS

Homemade nut-filled pasta with warm sun-dried tomato pesto.

Bs. 92

MUSHROOM RISOTTO

Portobello mushrooms, button mushrooms, wild mushrooms, butter, and Parmesan cheese.

Bs. 92

CANNELLONI

Stuffed with juicy oxtail stew and cooking sauce.

Bs. 96

LASAGNA BOLOGNESE

Beef ragu, bechamel and parmesan cheese.

Bs. 96



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DESSERTS

CHOCOLATE COULANT

Chocolate cake with a 70% Amazonian dark chocolate molten center, cardamom and Amaretto cream.

Bs. 48

CREME BRULÉE

Caramelized custard served with strawberry sorbet.

Bs. 44

CHOCOLATE EXPLOSION

Moist chocolate cake, pistachio and almond praline, mocha mousse, and apricot coulis.

Bs. 44

CHEESECAKE

Served with a berries sauce and yogurt ice-cream.

Bs. 44

CHOCOLATE FRITTERS

With coconut ice cream and sliced fresh strawberries.

Bs. 44

AFOGATTO

Vanilla ice cream, espresso shot, toasted almonds and a Frangelico shot.

Bs. 44

COMBINATION OF HOME-MADE SORBETS

Apple with sparkling wine, Passion Fruit with Vodka And lemon with "Singani" (grapes spirit).

Bs. 44

ASSORTED HOME-MADE ICE-CREAMS

Selection of three.

Bs. 38



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KIDS MENU

BEEF FILLET

Grilled with gravy and French fries.
Bs. 78

CHICKEN THIGHS

In lemon-butter sauce, served with French fries.
Bs. 74

CHICKEN OR BEEF MILANESE

With French fries, rice or vegetables.
Bs. 74

SPAGHETTI BOLOGNESE

Bs. 78

SPAGHETTI OR PENNE

In White sauce with mushrooms and ham or
in a tomato and bacon sauce.
Bs. 72

