



YERBA
BUENA
TERRAZA





TES & BLENDS ESPECIALES

TÉ NEGRO

Mezcla de variedades de té negro típico de la cultura británica.

Bs. 18

TÉ VERDE

Es una fuente rica de antioxidantes y ayuda a regular el colesterol.

Bs. 18

LIMONELO

Té blanco, verbena, semillas de hinojo y limón.

Bs. 18

CHAI CHOCOLATE

Té negro, anís, canela, jengibre, clavo de olor, cardamomo y cacao.

Bs. 18

UNA NOCHE EN PARIS

Té negro, frutos rojos, flores de lavanda, Jamaica y rosa mosqueta.

Bs. 18

MANDALA(SIN TEÍNA)

Rooibos, canela, cardamomo, jengibre, anís estrella, manzana y durazno deshidratado.

Bs. 18

VERDE LIMÓN

Té verde, menta, limón y hierba buena.

Bs. 18

INFUSIONES NATURALES

MANZANILLA, ANÍS Y COCA

Ideal para aliviar malestares estomacales y contra el mal de altura.

Bs. 14

MENTA

Tiene propiedades antisépticas, calma la tos y es digestiva.

Bs. 14

FRUTOS ROJOS

Ayuda a adelgazar y eliminar toxinas.

Bs. 14

TILO

Reduce la ansiedad, estrés y problemas para dormir.

Bs. 14

CEDRÓN

Beneficioso para problemas digestivos.

Bs. 14



BEBIDAS CALIENTES

CAFÉ EXPRESO	Bs. 14 / Bs. 22
CAFÉ AMERICANO	Bs. 14 / Bs. 22
CAFÉ CORTADO	Bs. 16 / Bs. 22
CAFÉ CON LECHE	Bs. 16
CAPUCHINO Café + espuma de leche	Bs. 22
FLAT WHITE Doble expreso + espuma de leche	Bs. 22
FRAPPUCCINO Café expreso + leche texturizada + hielo	Bs. 22
CAFÉ HELADO Café + helado vainilla + crema	Bs. 26
CAFÉ FRIO Doble expreso + hielo	Bs. 22
CAFÉ BOMBÓN Leche condensada + café	Bs. 22
CAFÉ CON HUEVO VIETNAMITA Doble expreso + huevo + azúcar morena	Bs. 22
CHOCOLATE CALIENTE	Bs. 24
CARAJILLO Brandy + café + azúcar + piel de naranja	Bs. 42
CAFÉ IRLANDÉS Whisky + café + crema de leche	Bs. 42
CAFÉ TRIFÁSICO Baileys + café + espuma de leche	Bs. 42

BOLLERÍA, PASTERERÍA Y DULCES

WAFFLES PARA COMPARTIR (4 niños) 12 Piezas de waffles con helado, frutas, crema y salsas de: frutos rojos, dulce de leche, leche condensada y chocolate.	Bs. 128
WAFFLES DE LA CASA (a elección) - Con helado y salsa de frutos rojos. - Con fruta y helado. - Con dulce de leche, leche condensada y chocolate.	Bs. 44
CUÑAPOPS (7 unidades) Hecho al momento “bolitas de yuca con queso .	Bs. 32
CHEESECAKE Al horno con salsa de frutos rojos y helado de yogurt.	Bs. 44
NAPOLEÓN	Bs. 18
PORCIÓN TORTA DEL DÍA	Bs. 28
EXPLOSIÓN DE CHOCOLATE Bizcocho húmedo de chocolate, praliné de pistacho y almendras, mousse de moka y sopa de damasco.	Bs. 44
CREME BRULÉE Natilla caramelizada y helado de frutilla.	Bs. 44
BUÑUELOS DE CHOCOLATE Con helado de coco y frutillas laminadas.	Bs. 44
CROISSANT Con mantequilla y mermelada.	Bs. 12
CROISSANT Con jamón y queso.	Bs. 22
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

ENSALADAS

VERDURAS GRILLADAS

Bs. 66

Cogollo de lechuga escarola, alcachofas, calabacines, berenjenas y tomates grillados.
Queso azul y nueces con aderezo Balsámico.

CAESAR

Bs. 64

Lechuga escarola, pechuga de pollo al grill, parmesano y su aderezo. (Con langostinos Bs. 84)

BOWL TERRAZA MIXTA

Bs. 58

Tomate, aceitunas verdes, huevo duro, palmito, choclito dulce, palta, repollo morado con zanahoria y variedad de lechugas. Semillas de girasol
Aderezos: Dijon y Balsamico, Ranch, Swiss.
(+ Atún, Pollo o Trucha Ahumada Bs. 72)

ANDINA

Bs. 56

Diferentes lechugas, quínoa tres colores, palta, tomate, cebolla, cilantro y coulis agridulce.

PARA PICAR & COMPARTIR

COCKTAIL DE LANGOSTINOS

Bs. 88

Con palta en gajos y salsa Golf de la casa.

PULPO A LA GALLEGA

Bs. 88

Con aceite de oliva, pimentón dulce y papa confitada.

TORTILLA DE PAPA

Bs. 54

Hecha al momento, tomate rallado, aceite de oliva y tostas de pan.

MINI HAMBURGUESAS (2 UNID.)

Bs. 68

Con papas fritas y Cole Slaw.

- **HAMBURGUESA AMERICANA**

Bife angosto, queso, tocino crujiente, tomate, pepinillos, lechuga. Salsa de la casa.

- **HAMBURGUESA BISTRÓ**

Bife angosto, cebolla caramelizada, champiñones salteados y queso.

PICANHA

Bs. 124

Punta de “S” jugosa. Con yuca o papa frita.
Salsa criolla, llajua y mayonesa de huacataya.

LANGOSTINOS AL AJILLO

Bs. 88

Salteados en mantequilla con ajo, páprika y perejil.

EMPANADAS

Bs. 56

De res, al horno. (3 unid.)

CARPACCIO DE RES

Bs. 68

Limoneta, champiñones, queso parmesano, alcaparras y rúcula.

NACHOS COCHINITA PIBIL

Bs. 62

Tomate, cilantro, sour cream y palta.





SÁNDWICHES

HAMBURGUESA AMERICANA

Bs. 68

Bife angosto, queso, tocino crujiente, tomate, pepinillos, lechuga. Salsa de la casa. Papas fritas y Cole Slaw.

HAMBURGUESA BISTRÓ

Bs. 68

Bife angosto, cebolla caramelizada, champiñones salteados y queso. Papas fritas y Cole Slaw.

CLUB SÁNDWICH

Bs. 68

En pan molde tostado, pollo, tocino, huevo frito, queso, jamón, lechuga y tomate. Con papas fritas.

CLÁSICO DE JAMÓN Y QUESO

Bs. 42

En pan molde tostado.

CUBANO PRENSADO

Bs. 56

Lomito de cerdo, queso fundido, pepinillos y salsa Dijonesa. Con papas fritas.

PHILADELPHIA

Bs. 62

Carne de res en tiras, queso fundido, cebolla, tomate y morrón. Levemente picante. Con papas fritas.

PECHUGA DE POLLO

Bs. 58

Pechuga al Grill, queso fundido, cebolla, champiñones y pimientos caramelizados. Con papas fritas.

TOSTA DE JAMÓN CRUDO

Bs. 58

Pan de masa madre tostado, tomate rallado con aceite de oliva y jamón crudo Tarijeño.

TOSTA DE TRUCHA AHUMADA

Bs. 62

Pan de masa madre tostado, crema de limón y eneldo, palta, alcaparras y trucha ahumada.



**YERBA
BUENA**
TERRAZA

COCTELES CLÁSICOS

APEROL SPRITZ	Bs. 48
BLOODY MARY	Bs. 48
MANHATTAN	Bs. 48
OLD FASHIONED	Bs. 48
PADRINO	Bs. 48
AMERICANO	Bs. 48
NEGRONI	Bs. 48
DRY MARTINI	Bs. 46
COSMOPOLITAN	Bs. 46
TOM COLLINS	Bs. 44
TONIC (GIN O VODKA)	Bs. 44
SAN MATEO	Bs. 44
KIR ROYAL	Bs. 44
TEQUILA SUNRISE	Bs. 46
MARGARITA	Bs. 46
CAIPIRIHNA	Bs. 44
CHUFLAY	Bs. 44
SINGANI SOUR	Bs. 44
CUBA LIBRE	Bs. 44
PIÑA COLADA	Bs. 44
DAIQUIRI	Bs. 44
MOJITO CASA GRANDE	Bs. 44
MOJITO SABORES	Bs. 46



CERVEZAS

HUARI 4.8% / 330 ml	Bs. 26
PROST LAGER 4.9% / 500 ml	Bs. 32
PROST WEISSBIER 5.2% / 500 ml	Bs. 36
BENDITA IPA 6% / 350 ml	Bs. 28
CORONA 4.5% / 330 ml	Bs. 28
HEINEKEN 5.25% / 330 ml	Bs. 32

VINOS POR COPA

ESPUMANTES Bodega Kuhlmann Tarija, Bolivia	Altosama	Bs. 32
BLANCOS / ROSADO Bodega Kohlberg Tarija, Bolivia	Stelar Ugni Blanc	Bs. 32
Bodega Campos de Solana Tarija, Bolivia	Trivarietal	Bs. 32
Bodega Kohlberg Tarija, Bolivia	Flamant Rosé	Bs. 30
TINTOS Bodega Cañón Escondido Tarija, Bolivia	Finca Cabernet Franc	Bs. 34
Bodega Campos de Solana Tarija, Bolivia	Varietal Cabernet Sauvignon	Bs. 32
Bodega Aranjuez Tarija, Bolivia	Medalla Tannat	Bs. 32

BEBIDAS Y JUGOS

GASEOSAS - 500 ml	Bs. 16
AGUA CON O SIN GAS - 600 ml	Bs. 12
AGUA TÓNICA / GINGER ALE - 350 ml	Bs. 18
RED BULL	Bs. 28
TÉ HELADO (Regular o Frozen) Clásico, Frutos rojos o Maracuyá	Bs. 20
ZUMO DE NARANJA	Bs. 24
LIMONADA + HIERBA BUENA	Bs. 20
JUGO DE FRUTA NATURAL	Bs. 20
JUGO DE FRUTA NATURAL (Frozen)	Bs. 22
NARANJA + PIÑA + COCO	Bs. 24
MANZANA + NARANJA + JENGIBRE	Bs. 24
ESPINACA + PIÑA + JENGIBRE + LIMÓN	Bs. 24
MORA + MENTA + LIMÓN (Frozen)	Bs. 24
LIMONADA + COCO	Bs. 24





TEAS & SPECIALS BLENDS

BLACK TEA

Mixture of black tea varieties typical of British culture.

Bs. 18

GREEN TEA

It is a rich source of antioxidants and helps to regulate cholesterol.

Bs. 18

LIMONELO

White tea, verbena, fennel seeds and lemon.

Bs. 18

CHAI CHOCOLATE

Black tea, anise, cinnamon, ginger, cloves, cardamom and cocoa.

Bs. 18

A NIGHT IN PARIS

Black tea, berries, lavender, hibiscus and rosehip.

Bs. 18

MANDALA (CAFFEINE FREE)

Rooibos, cinnamon, cardamom, ginger, star anise, apple and peach.

Bs. 18

GREEN LEMON

Green tea, lemons, mint, peppermint.

Bs. 18

NATURAL INFUSIONS

CHAMOMILE, ANISE OR COCA LEAFS

Ideal for relieving stomach upset and against altitude sickness.

Bs. 14

MINT

It has antiseptic properties, calms the cough and is digestive.

Bs. 14

BERRIES

Helps to lose weight and eliminate toxins.

Bs. 14

LINDEN

Reduces anxiety, stress and sleeping problems.

Bs. 14

LEMON VERBENA

Very beneficial for digestive problems.

Bs. 14



HOT DRINKS

ESPRESSO	Bs. 14 / Bs. 22
AMERICANO	Bs. 14 / Bs. 22
ESPRESSO WITH A DASH OF MILK	Bs. 16 / Bs. 22
COFFEE LATTE	Bs. 16
CAPPUCCINO Coffee + Milk Froth	Bs. 22
FLAT WHITE Double Espresso + Milk Froth	Bs. 22
FRAPPUCCINO Espresso + textured milk + ice	Bs. 22
ICED COFFEE WITH VANILLA ICE CREAM Coffee + Vanilla Ice Cream + Whipped Cream	Bs. 26
ICED COFFEE Two Espresso Shots + Ice	Bs. 22
BOMBÓN COFFEE Espresso + Condensed Milk	Bs. 22
VIETNAMESE EGG COFFEE Two Espresso Shots + Egg + Brown Sugar	Bs. 22
HOT CHOCOLATE	Bs. 24
CARAJILLO Brandy + Coffee + Sugar + Orange Peel	Bs. 42
IRISH COFFEE Whisky + Coffee + Whipped Cream	Bs. 42
TRICOLOR COFFEE Baileys + Coffee + Milk Froth	Bs. 42

BAKERY

HOMEMADE WAFFLES TO SHARE (4 children) 12 pieces of waffles with ice cream, fruits, whipped cream, and sauces: berry, dulce de leche, condensed milk, and chocolate.	Bs. 128
HOMEMADE WAFFLES (at your choice) - With ice cream and berries sauce. - With fruits and ice cream. - With condensed milk, milk caramel and chocolate syrup.	Bs. 44
CUÑAPOPS (7 PCS) Home-made cassava and cheese bread.	Bs. 32
CHEESECAKE Served with a berries sauce and yogurt ice-cream.	Bs. 44
NAPOLEÓN	Bs. 18
CAKE OF THE DAY (SLICE)	Bs. 28
CHOCOLATE EXPLOSION Moist chocolate cake, pistachio and almond praline, mocha mousse, and apricot coulis.	Bs. 44
CREME BRULÉE Caramelized custard served with strawberry sorbet.	Bs. 44
CHOCOLATE FRITTERS With coconut ice cream and sliced fresh strawberries.	Bs. 44
CROISSANT Butter and Jam.	Bs. 12
CROISSANT Ham and Cheese.	Bs. 22
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

SALADS

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

CAESAR **Bs. 64**
With grilled chicken or shrimps. / Bs. 84

MIX SALAD BOWL **Bs. 58**
Tomato, green olives, boiled egg, palm hearts, sweet corn, avocado, purple cabbage, carrot over mix greens.
Dressing: Dijon y Balsamic, Ranch or Swiss.
(+ Tuna, Grilled Chicken o Smoked Trout Bs. 72)

ANDEAN SALAD **Bs. 56**
Quinoa, avocado, tomato, onion, mix greens, coriander.
Served with bittersweet dressing.

APPETIZERS AND SNACKS TO SHARE

CLASSIC SHRIMP COCKTAIL **Bs. 88**
Avocado and Golf sauce.

GALICIAN-STYLE OCTOPUS(TO SHARE) **Bs. 88**
Olive oil, sweet paprika over confit potatoes.

SPANISH POTATO OMELETTE **Bs. 54**
Made on the spot. Served with grated tomato, olive oil and toasted bread.

BURGER SLIDERS (2 PCS) **Bs. 68**
With French fries & Cole Slaw .

- **AMERICAN CHEESE BURGER**
Prime beef, cheese, bacon, lettuce, tomato, pickles and house sauce.
- **BISTRÓ BURGER**
Prime beef, caramelized onion, sauted mushrooms and melted cheese.

PICANHA **Bs. 124**
Juicy top sirloin cap.
Served with cassava or French fries.
Criolla sauce, llajua, and huacatay mayonnaise.

GARLIC SHRIMP **Bs. 88**
Sautéed in butter with garlic, paprika and parsley.

BEEF EMPANADAS (3 PCS) **Bs. 56**
Oven-baked.

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

COCHINITA (PORK) PIBIL NACHOS **Bs. 62**
Tomato, cilantro, sour cream and avocado.





SANDWICHES

CLASSIC CHEESE BURGER

Bs. 68

Prime beef, cheese, bacon, lettuce, tomato, pickles and House sauce.
With French fries and Cole Slaw.

BISTRÓ BURGER

Bs. 68

Prime beef, caramelized onion, sautéed mushrooms and melted cheese.
With French fries and Cole Slaw.

CLUB SÁNDWICH

Bs. 68

Toasted bread, chicken, bacon, fried egg, cheese, ham, tomato and lettuce.
With French fries.

HAM AND CHEESE

Bs. 42

Toasted ham and Cheese.

PRESSED CUBAN SANDWICH

Bs. 56

Pork tenderloin ham, melted cheese, pickles and Dijon mayonnaise. With French fries.

PHILLY CHEESE STEAK SANDWICH

Bs. 62

Thinly sliced grilled beef with bell peppers, onion, tomato and melted cheese. Slightly spicy.
With French fries.

CHICKEN BREAST SANDWICH

Bs. 58

Chicken breast, melted cheese, and caramelized onion, mushrooms and bell peppers.
With French fries.

CURED HAM TOAST

Bs. 58

Toasted sourdough bread, grated tomato, olive oil and cured ham from Tarija.

SMOKED TROUT TOAST

Bs. 62

Toasted sourdough bread, dill and lemon dip, avocado, capers and smoked trout.



**YERBA
BUENA**
TERRAZA

CLASSIC COCKTAILS

APEROL SPRITZ	Bs. 48
BLOODY MARY	Bs. 48
MANHATTAN	Bs. 48
OLD FASHIONED	Bs. 48
PADRINO	Bs. 48
AMERICANO	Bs. 48
NEGRONI	Bs. 48
DRY MARTINI	Bs. 46
COSMOPOLITAN	Bs. 46
TOM COLLINS	Bs. 44
TONIC (GIN OR VODKA)	Bs. 44
SAN MATEO	Bs. 44
KIR ROYAL	Bs. 44
TEQUILA SUNRISE	Bs. 46
MARGARITA	Bs. 46
CAIPIRIHNA	Bs. 44
CHUFLAY	Bs. 44
SINGANI SOUR	Bs. 44
CUBA LIBRE	Bs. 44
PIÑA COLADA	Bs. 44
DAIQUIRI	Bs. 44
MOJITO CASA GRANDE	Bs. 44
FRUIT MOJITO	Bs. 46



BEERS

HUARI 4.8% / 330 ml	Bs. 26
PROST LAGER 4.9% / 500 ml	Bs. 32
PROST WEISSBIER 5.2% / 500 ml	Bs. 36
BENDITA IPA 6% / 350 ml	Bs. 28
CORONA 4.5% / 330 ml	Bs. 28
HEINEKEN 5.25% / 330 ml	Bs. 32

WINES BY THE GLASS

SPARKLING WINE Bodega Kuhlmann Tarija, Bolivia	Altosama	Bs. 32
WHITE / ROSE Bodega Kohlberg Tarija, Bolivia	Stelar Ugni Blanc	Bs. 32
Bodega Campos de Solana Tarija, Bolivia	Trivarietal	Bs. 32
Bodega Kohlberg Tarija, Bolivia	Flamant Rosé	Bs. 30
RED Bodega Cañón Escondido Tarija, Bolivia	Finca Cabernet Franc	Bs. 34
Bodega Campos de Solana Tarija, Bolivia	Varietal Cabernet Sauvignon	Bs. 32
Bodega Aranjuez Tarija, Bolivia	Medalla Tannat	Bs. 32

COLD DRINKS & JUICES

SOFT DRINKS - 500 ml	Bs. 16
STILL OR SPARKLING WATER - 600 ml	Bs. 12
TONIC WATER / GINGER-ALE - 350 ml	Bs. 18
RED BULL	Bs. 28
ICED TEA (Regular o Frozen) Classic Iced Tea, Red Fruits or Passion Fruit.	Bs. 20
ORANGE JUICE	Bs. 24
LEMONADE + MINT	Bs. 20
FRESH FRUITS JUICES	Bs. 20
FRESH FRUITS JUICES (Frozen)	Bs. 22
ORANGE + PINEAPPLE + COCONUT	Bs. 24
APPLE + ORANGE + GINGER	Bs. 24
SPINASH + PINEAPPLE + GINGER + LEMON	Bs. 24
BLACKBERRY + MINT + LEMON (Frozen)	Bs. 24
LEMONADE + COCONUT	Bs. 24

