

Starter // First Course

River Ceviche Catch of the day in citrus, mango, red onion, cherry tomatoes and sweet potato.	\$ 6200.00
Squid Rabas Breaded rabas, with French fries and soy mayonnaise.	\$ 8200.00
Soup of the day Pumpkin cream soup or potato and leek soup or vegetable minestrone.	\$ 4000.00
Picada Guaraní Paraguayan Soup, Mbeyú, Chipa Guazú, fried manioc, yellow corn humita, river meatball and mini empanada with garlic cream.	\$ 9100.00
Empanada selection Red meat, Chicken and Humita empanada.	\$ 4200.00

Our Salads

Garden salad Mix of green leaves, mushrooms, beets, cherry tomatoes and cucumber.	\$ 5000.00
Farm salad Organic arugula, smoked pumpkin, yellow corn, quail egg, ricotta, bacon and honey mustard vinaigrette.	\$ 6000.00
Caesar salad Lettuce, grilled chicken, croutons, parmesan flakes, bacon and caesar dressing.	\$ 6300.00
Hot salad	\$ 5000.00

Smoked red and green bell peppers, aubergines,

zucchini, grilled tomatoes, basil, olive oil and garlic.

Our grilled

Grilled Loin 300gr\$	13000.00
Grilled Steak 300gr\$	12000.00
Grilled Pork 300gr \$	8000.00
Grilled Chicken breast 300gr\$	6500.00
Grilled Surubí 300gr\$	12000.00
Grilled Pacú 300gr\$	10000.00



Fittings

manioc Mashed potatoes or pumpkin. Fries with	
melted cheese and green onion.	
Salad, up to 3 ingredients	\$ 4500.00

\$ 3000.00

Lettuce, arugula, cabbage, cucumber, carrot, onion, corn, hearts of palm and egg.

French fries. Grilled vegetables. Rice Fried

CHEF SELECTION

El campero Succulent grilled beef steak with creamy onion, fried manioc and herb sauce.	\$ 14000.00
Lomo YVY Loin medallion in marzala sauce and rustic puree with bacon, green onion, butter cream and fried ham.	\$ 16000.00
Tres Fronteras Picaña with parsley and garlic manioc, white rice, farofa and pico de gallo sauce.	\$ 12500.00
Bondiola Braseada Pork bondiola, barbecue sauce with grilled vegetables and soy reduction.	\$ 10000.00
Pechuga BB Chicken breast stuffed with cheese, candied tomatoes, green olives and basil cream sauce, served with cassava pudding.	\$ 8500.00

Of our waters

Grilled surubí with creamy rice and chardonnay reduction.	\$ 14500.00
Pacu with tomato sauce, garlic, basil, capers and reduction of white wine with steamed vegetables.	\$ 12000.00
Salmon in two olives with grilled fennel and herbed potatoes.	\$ 29900.00



Our homemade pasta.

Egg noodles with onion garden sauce, bacon, cherry tomatoes, corn, milk cream and basil.	\$ 6500.00
Baked pumpkin sorrentinos with field herbs and a selection of cheeses, in shrimp and saffron sauce.	\$ 8000.00
Penne rigati with pomodoro sauce (tomato, basil, garlic, white wine)	\$ 5600.00

Kid menu

Chicken nuggets with French fries	\$ 4900.00
Milanesa with 3 flavors puree	\$ 7200.00
Tricolor gnocchi	\$ 5800.00
Grilled loin with potato balls	\$ 7200.00
Kid Hamburger	\$ 6600.00

Desserts

Chocolate volcano with passion fruit ice cream	\$ 4900.00
Dulce de leche pancake	\$ 3500.00
Mousse de maracuyá	\$ 3600.00
Copa YVY Brownie, dulce de leche, ice cream, whipped cream, walnut and hot chocolate.	\$ 5300.00
Seasonal fruit salad.	\$ 4200.00
Sliced Fuits Papaya, melon, pineapple, watermelon.	\$ 4200.00
Ice cream Chantilly, Pasion Fruit, strawberry, chocolate, dulce de leche, lemon.	\$ 3400.00
Vigilante Misionero Papaya in syrup with fresh cheese.	\$ 3400.00

Beers		Drinks without alcohol	
Stella Artois 473 ml	\$ 4000	Smoothies with milk	\$ 3600
Patagonia 473 ml	\$	Juices (see options)	\$ 3600
Budweiser 473 ml	\$ 2700	Sodas	\$ 1700
Quilmes 473 ml	\$ 2700	Water with or without gas	\$ 1100





Restaurante MUÁ