



ENJOY
OUR
DELIGHT

UniCafé
MENU

Unipark Hotel
EQUADOR - EQUADOR



■ Clemente Ballén 406 y Chile

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SALADS

Chef Salad

Fresh lettuce, ham and cheese strips, hard-boiled egg, onion rings, tomato, cucumber and country bread.

Tomato Bread Salad

Fresh lettuce with tomatoes, toasted bread cubes with oregano, balsamic emulsion and fresh parsley.

Pacific Seafood Salad

Shrimps, crab meat, octopus, squid, scallops, sprouts, seasonal lettuce, sesame sauce.

Caesar Salad

Romaine lettuce, bread croutons and parmesan cheese with grilled chicken fillets and bacon, or with sautéed shrimps in lemon butter.

Sausage Salad

Dutch cheese, pickles, onions, herbs in mustard vinaigrette.



SOUPS

Locro de Papas

Typical potato soup from the highlands with fresh cheese, corn and avocado.

Seafood Soup with Coconut Milk

Shrimps, octopus, crab, squid and mussels.

Caldo de Bolas

Beef soup with green plantain quenelles stuffed with minced meat, vegetables.

Gulash Soup

Beef stew with potatoes and paprika.



ITALIAN PLATTERS

Italian Platter with Artesanal Cheese and Cold Cuts

Fontina cheese, cheese with walnuts, roquefort, salami, coppa, grissinis, Italian bread and basil butter.

Brotzeit-Brett

Black forest ham, landjäger, smoked pork loin, creamy paprika cheese, emmenthal cheese, crunchy pretzel, rustic breads, pickles, radishes and butter.

SANDWICHES AND WRAPS

Salmon Wrap

Smoked salmon, sweet cream cheese with mustard, lettuce and cucumber.

Pacific Caprese Ciabatta

Shrimps in a mozzarella cheese mayonnaise with fresh tomato.

Club Sandwich

Chicken breast, bacon, dutch cheese, lettuce, tomato, mayonnaise and french fries.

Crunchy Chili Wrap with Meat

Pressed wrap stuffed with chili con carne and cheddar cheese, lettuce and sour-cream with fresh herbs.

CEVICHES

Shrimps Ceviche

In a mild spicy tomato and orange sauce.

Fish Ceviche

In a cold lemon sauce.

Seafood Ceviche

Shrimps, octopus and squids in a mustard sauce.

Black Arc Ceviche

In lemon juice.

PASTAS

Raviolis Stuffed with Mushrooms

Creamy blue cheese sauce.

Macaronis

In fresh tomato and basil sauce with sausage, green olives and fresh herbs.





FROM THE GRILL AND FRYING PAN

Choose your cut of meat and two side dishes!

- Beef Steak with herb and garlic butter
- Picaña Beef with Chimichurri
- Filet Mignon in mushroom sauce
- Traditional Hamburger
- Smoked pork loin in mustard sauce
- Neck steak in grilled onions sauce
- Pork ribs in BBQ-Sauce
- Pork cordon bleu with tomato-basil chutney
- Chicken breast in creamy cheese and herbs sauce
- Boneless half chicken with pico de gallo
- Salmon fillet in lemon sauce
- King prawns from the grill (4 units)

Side dishes: french fries, mashed potatoes, sautéed potatoes, macaroni in olive oil, roasted corn, leaf salad, creamy mushroom rice, steamed vegetables, creamy spinach, mashed yucca.

FROM THE SEA

Fried Sea Bass Fillet

White rice, deep fried green plantains "patacones", fresh lemon, lettuce, tomato and avocado.

Mahi-Mahi Medallions

Cooked in a fish broth with fresh tomatoes and herbs, ratatouille and creamy almond rice.

Wahoo Tournedos

In a bacon sauce, creamy almond spinach, rice and dried tomato cakes.



CHILDREN MENU

Spaghetti Bolognese

Noodles in fresh tomato and basil sauce with meat.

Sausages and French Fries

Pork chipolatas (4 units) with french fries.

Leberkäs

Meatloaf topped with fried egg and mashed potatoes.

Milanesa

Breaded beef tenderloin with mashed potatoes.

DESSERTS

Apple Strudel

Vanilla ice cream.

Strawberry Cheesecake

Creamy cheesecake with sugared strawberries.

Tres Leches Cake

Traditional sweet sponge cake.

Chocolate Mousse

Chocolate mousse with exotic fruit salad.

Grandmothers Cake

Enjoy the cake of the day.

Iced Coffee

Refreshing with vanilla ice cream and whipped cream.

Iced Chocolate

Exquisite iced chocolate with vanilla ice cream and whipped cream.

BREAKFAST

Breakfast Buffet

Monday to Friday
from 06h00 to 10h00
ALL YOU CAN EAT \$ 15,00

Weekend Breakfast Buffet

On weekends
from 06h00 to 11h00
ALL YOU CAN EAT \$ 15,00



**Our prices include taxes.*



BEVERAGES



HOT

- American Coffee / with milk
- Espresso
- Double Espresso
- Latte Macchiato
- Flavored Latte Macchiato
- Coffee bonbon
- Cappuccino
- Moccaccino
- Wien style coffee
- Hot chocolate
- Black tea with lemon or milk
- Aromatic herbs tea

COLD

- Mineral water Güitig
- Natural water
- Imperial lemonade
- Regular sodas different flavors
- Diet sodas different flavors
- Fresh fruit juices seasonal
- Fresh fruit smoothies
- Local beers
- Imported beers

WINE AND SPARKLING

- House wine / per glass
- House wine / bottle
- Sparkling wine of the house / bottle

LONG DRINKS AND COCKTAILS

- Vodka Tonic
- Gin Tonic
- Tom Collins
- Screw Driver
- Tequila Sunrise
- Pisco Sour
- Margarita
- Cuba Libre
- Frozen Daiquiri
- Mojito
- Piña Colada
- Medias de Seda

APPETIZERS, SPIRITS AND LIQUEURS

- Campari
- Tequila
- Ron Bacardi Dorado
- Vodka Absolut
- Gin Gordon / Beefeater
- Whisky Jhonny Walker Red Label
- Chivas Regal 12 years
- Old Parr 12 years
- Jhonny Walker Black Label
- Cointreau
- Amaretto Di Saronno
- Grand Marnier
- Bailey's

**Price per shot.*





WE CAN OFFER **ALL YOU NEED**
FOR THE **SUCCESS** OF YOUR
SOCIAL OR **CORPORATE** EVENTS

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