



MARGARITA

RESTO & BAR

Elegí tu carta · Choose your menu

ESPAÑOL

ENGLISH

**CARTA
PRINCIPAL**

**MAIN
MENU**

**MENÚ
SNACKS**

**SNACKS
MENU**

Tocá una opción para ir directo a la carta
Tap an option to jump to the menu



MARGARITA

RESTO & BAR

En Vista Alegre Natural Resort, cada visita es una historia que comienza entre árboles, aromas y silencios que abrazan.

Desde 2016, este rincón nació del deseo de compartir un lugar donde el tiempo se sienta más lento y la vida más simple, donde cada persona pueda desconectarse del mundo y reencontrarse con lo esencial.

En nuestro restaurante, creemos que la cocina también cuenta historias. Cada plato que estás por descubrir fue pensado con el cariño de un hogar y la dedicación de quienes aman lo que hacen.

Sabores que evocan momentos, ingredientes que honran nuestra tierra y presentaciones que buscan emocionar.

Aquí, comer no es solo alimentarse: es sentir, disfrutar y celebrar. Es dejar que el entorno te inspire y que cada bocado sea parte de una experiencia que solo Vista Alegre puede ofrecer.

Bienvenido/a a Margarita Resto & Bar.

Que disfrutes de cada instante.

EN TRA DAS

Empanaditas de Carne

Empanaditas de carne acompañadas con salsa de la casa

Gs. 45.000

Camarones al Ajillo

Camarones salteados a la manteca, saborizados al ajo

Gs. 70.000

Ceviche de Río

Tilapia marinada con limón, cebolla y cilantro

Gs. 80.000

Payaguá de Surubí

Masa suave de mandioca y surubí fresco, realizada con verdeo, ajo y cilantro, dorada a la perfección y terminada con un sutil toque de miel y mburucuyá

Gs. 55.000

Tabla Charcutera

Láminas de tapa de asado y chorizo casero con morrones tricolores, aceitunas verdes y vegetales al grill

Gs. 70.000



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EN SA LA DAS

Vista Alegre (V)

Gs. 60.000

Mix de lechugas y rúcula con peras, nueces y queso azul, unidos por un aderezo de miel y mostaza Dijon

De La Huerta (V)

Gs. 40.000

Lechuga fresca con rúcula, tomates cherry, pepinillos y zanahoria, en una combinación ligera y crujiente inspirada en la huerta

Caesar Salad

Gs. 70.000

Láminas de suprema de pollo grilladas, escamas de parmesano, croutones sobre colchón de lechuga repollada saborizados con fina salsa César

(V) Opción vegetariana

SO PAS

Sopa de Zapallo (V)

Gs. 50.000

Zapallo al horno con hierbas sazonado en oliva fresca, procesado en reducción con crema de leche, vino blanco, queso y croutones

Sopa de la Huerta (V)

Gs. 55.000

Crema suave de zapallo, zanahoria, zucchini, papa y cebolla blanca, integrada con crema de leche y terminada con queso mozzarella fundido

Sopa Campesina

Gs. 65.000

Delicado fondo de carne, daditos de lomito, huevo poché y dados de papas

(V) Opción vegetariana

PRIN CI PALES

Lomito al Champiñón

Gs. 120.000

Medallones de lomito con delicada salsa doble crema y champiñones acompañados con spätzle

Lomito a la Tirolesa

Gs. 130.000

Medallones de lomito con cinturón de panceta en suave salsa madera, con puré rústico de mandioca

Strogonoff de Lomito

Gs. 90.000

Julianas de lomito en delicada salsa doble crema y filetto con champiñones acompañadas con arroz blanco

Pollo Oriental

Gs. 75.000

Dados de suprema de pollo con salsa teriyaki acompañados de arroz saborizado con jengibre y ajo

Pollo al Curry

Gs. 80.000

Suprema de pollo grillada napada en delicada salsa doble crema saborizada al curry acompañada con arroz blanco

Strogonoff de Pollo

Gs. 80.000

Julianas de pollo en delicada salsa doble crema y filetto con champiñones acompañadas con arroz blanco

Cerdo a la BBQ

Gs. 80.000

Costillita de cerdo en salsa barbacoa con papas doradas



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PRIN CI PALES

Salmón Imperial

Gs. 160.000

Filete de salmón con salsa doble crema y camaroncitos, acompañado con arroz azafranado

Salmón con Salsa de Cítricos

Gs. 150.000

Filete de salmón en delicada salsa de cítricos, acompañado de papas al natural

Surubí Fusión

Gs. 150.000

Dados de surubí grillados con salsa de camaroncitos, mejillones y aros de calamar, servidos con un puré de papas rústico

Cazuela de Surubí

Gs. 140.000

Dados de surubí con verduras en brunoise, tomate, crema y parmesano

Tilapia Grillada con Cítricos y Cilantro

Gs. 100.000

Filete de tilapia grillada en suave y aromatizada salsa de cítricos y cilantro, acompañada con arroz blanco



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GRILL

Bife de Lomito	Gs. 110.000
Ojo de Bife	Gs. 90.000
Bife de Chorizo	Gs. 90.000
Suprema de Pollo	Gs. 65.000
Costeleta de Cerdo	Gs. 65.000
Salmón	Gs. 130.000
Surubí	Gs. 130.000

* Guarnición a elección: arroz blanco, puré de papas, spätzle, papas fritas, ensalada de la huerta.
Adicional con arroz kesú Gs. 5.000.

PAS TAS

Risotto Frutti di Mare

Gs. 150.000

Risotto cremoso al vino blanco con camaroncitos, mejillones, calamares, langostinos y un toque de queso sardo

Lasagna de Carne

Gs. 95.000

Lasagna con salsa bolognesa, queso, salsa doble crema, gratinada al parmesano

Ravioles (Calabaza, Pollo o Carne) con Salsa Mediterránea

Gs. 85.000

Pasta casera rellena a elección, con ricotta, almendras tostadas, crema, tomates cherry y olivas negras

Spaghetti a la Bolognesa

Gs. 70.000

Fideo spaghetti con salsa bolognesa y parmesano

Ñoquis de Papas Caseros con Salsa Carlos V

Gs. 70.000

Ñoquis de papas, crema de leche, salsa roja, panceta, champiñón y jamón



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TRADI CIONA LES

Milanesa de Carne	Gs. 65.000
Milanesa de Pollo	Gs. 60.000
Milanesa de Cerdo	Gs. 60.000
Milanesa de Surubí	Gs. 95.000

* Guarnición a elección: arroz blanco, puré de papas, spätzle, papas fritas, ensalada de la huerta.

Adicional con arroz kesú Gs. 5.000.

LO NUES TRO

Vori Vori de Pollo

Gs. 60.000

Caldo de verduras con pollo desmenuzado y esferas de maíz y queso Paraguay

Mandi'o Chyryry (V)

Gs. 45.000

Cubos de mandioca hervida y frita con huevo, queso Paraguay y cebollita de verdeo

Bife Koygua con Arroz Blanco

Gs. 95.000

Bife de lomito vacuno con huevo, verduras salteadas y arroz blanco

Bife a Caballo con Arroz Blanco

Gs. 95.000

Lomito vacuno con cebolla salteada y huevo frito, acompañado de arroz blanco

Ñoquis Caseros de Mandioca

Gs. 80.000

Suaves ñoquis elaborados artesanalmente con mandioca, servidos con estofado de carne de cocción lenta y su salsa concentrada

Asado a la Olla con Arroz Kesú

Gs. 100.000

Costilla vacuna cocida lentamente hasta quedar tierna y jugosa, servida con su salsa de cocción y acompañada de cremoso arroz kesú

(V) Opción vegetariana



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GUAR NICIO NES

Puré de Papas	Gs. 30.000
Arroz Kesú	Gs. 40.000
Arroz Blanco	Gs. 30.000
Papas Fritas	Gs. 40.000
Ensalada de la Huerta	Gs. 40.000
Spätzle	Gs. 30.000
Sopa Paraguaya	Gs. 45.000
Chipa Guazú	Gs. 45.000
Mandioca Hervida	Gs. 15.000
Mandioca Frita	Gs. 25.000

VEGE TARIA NO

Potaje de Lentejas

Gs. 50.000

Lentejas, verduras salteadas, salsa roja, queso mozzarella

Malfatis de Espinaca

Gs. 50.000

Espinaca, queso ricotta, crema de leche, salsa roja

Cazuela de Legumbres con Vegetales al Curry

Gs. 50.000

Poroto rojo, lenteja, poroto manteca, choclo, morrones, leche de coco y curry



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KIDS

Mini Burger con Papas Fritas	Gs. 50.000
Spaghetti a la Crema	Gs. 50.000
Nuggets de Pollo con Puré de Papas	Gs. 50.000



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POS TRES

Volcán de Chocolate con Helado de Crema Americana	Gs. 50.000
Brownie con Helado de Crema Americana	Gs. 50.000
Tarta de Manzana Tibia con Helado de Crema Americana	Gs. 40.000
Frutas de Estación	Gs. 35.000
Flan de Leche Condensada	Gs. 25.000
Tarta de Ricotta con Coulis de Frutos Rojos	Gs. 35.000
Helado por Bocha	Gs. 10.000



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SIN AL CO HOL

Gaseosas / Agua

Coca-Cola, Coca Zero, Sprite, Fanta, Tónica 500 ml	Gs. 12.000
Coca-Cola, Coca Zero, Sprite, Fanta 350 ml	Gs. 10.000
Agua con/sin gas 500 ml	Gs. 10.000
Agua sin gas 900 ml	Gs. 15.000

Jugos

Naturales en vaso (Naranja, Piña, Limón, Durazno)	Gs. 20.000
Naturales de 1 litro (Naranja, Piña, Limón, Durazno)	Gs. 60.000
Jugo en caja 200 ml	Gs. 8.000
Jugo en caja 1 litro	Gs. 30.000

CON AL CO HOL

Cervezas

Heineken 650 ml	Gs. 30.000
Heineken 330 ml	Gs. 18.000
Heineken sin alcohol 330 ml	Gs. 18.000
Corona 620 ml	Gs. 30.000
Corona 330 ml	Gs. 18.000
Michelob Ultra 350 ml	Gs. 15.000
Bud 66 710 ml	Gs. 26.000
Bud 66 310 ml	Gs. 15.000
Munich Ultra 600 ml	Gs. 23.000
Munich Ultra 275 ml	Gs. 15.000
Pilsen 355 ml	Gs. 12.000

Chopp

Heineken 330 ml	Gs. 18.000
Heineken 250 ml	Gs. 15.000
Munich 500 ml	Gs. 15.000
Munich 300 ml	Gs. 12.000



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TRA GOS

Gin Tonic

Ginebra, agua tónica

Gs. 50.000

Negroni

Ginebra, vermut rojo, Campari

Gs. 55.000

Caña Sour

Caña paraguaya, limón fresco, almíbar simple

Gs. 45.000

Margarita

Licor triple sec, tequila, limón coronado con sal

Gs. 55.000

Aperol Spritz

Aperol con espumante

Gs. 55.000

Vodka Tonic

Vodka, agua tónica, limón

Gs. 45.000



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TRA GOS

Mojito Ron blanco, limón, menta, azúcar, soda	Gs. 40.000
Cuba Libre Ron blanco, Coca-Cola	Gs. 40.000
Daiquiri (Durazno, Frutilla o Piña) Ron blanco, azúcar, durazno, frutilla o piña	Gs. 50.000
Caipirinha Cachaça, limón, azúcar	Gs. 45.000
Caipiroska Vodka, limón, azúcar	Gs. 45.000
Tequila Sunrise Tequila, jugo de naranja, granadina	Gs. 50.000
Screwdriver (Destornillador) Vodka, jugo de naranja fresco, granadina	Gs. 40.000
Fernet con Cola Fernet Branca, Coca-Cola	Gs. 45.000
Whiskola Whisky Johnnie Walker etiqueta roja, Coca-Cola	Gs. 45.000

VINOS Y ESPU MANTES

Cabernet Sauvignon

Navarro Correa Colección Privada

Gs. 160.000

Navarro Correa Reserva

Gs. 210.000

DV Catena Cabernet Sauvignon

Gs. 500.000

Malbec

Alma Mora

Gs. 120.000

Trumpeter

Gs. 140.000

Navarro Correa Colección Privada

Gs. 160.000

Navarro Correa Reserva

Gs. 210.000

Zuccardi Q Malbec

Gs. 250.000

DV Catena Malbec

Gs. 330.000

Navarro Correa Alegoría Gran Reserva

Gs. 340.000

Angélica Zapata Alta

Gs. 660.000

Otras cepas tintas

Zuccardi Q Cabernet Franc

Gs. 250.000

Zuccardi Q Tempranillo

Gs. 250.000

Vino en copa

Gs. 25.000



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VINOS Y ESPU MANTES

Chardonnay

Los Árboles	Gs. 90.000
Trumpeter	Gs. 140.000
Navarro Correa Colección Privada	Gs. 160.000
Navarro Correa Reserva	Gs. 210.000
Zuccardi Q Chardonnay	Gs. 250.000
Navarro Correa Alegoría Gran Reserva	Gs. 340.000

Sauvignon Blanc

Matua	Gs. 280.000
Luigi Bosca	Gs. 220.000
Felipe Rutini	Gs. 225.000

Espumantes

Chandon Extra Brut	Gs. 270.000
Chandon Demi Sec	Gs. 250.000
Freixenet Cordon Negro Brut	Gs. 260.000
Freixenet Prosecco	Gs. 360.000



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ES PIRI TUO SAS

Whisky Johnnie Walker Green Label	Gs. 80.000
Whisky Johnnie Walker Gold Label	Gs. 50.000
Whisky Johnnie Walker Black Label	Gs. 30.000
Whisky Johnnie Walker Red Label	Gs. 25.000
Whisky Chivas Regal 12 años	Gs. 30.000
Tequila José Cuervo	Gs. 25.000
Jägermeister	Gs. 25.000



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MENÚ SNACKS

CA FÉS Y ME RIEN DAS

Calientes

Espresso	Gs. 14.000
Espresso Doble	Gs. 17.000
Cappuccino	Gs. 30.000
Cortado	Gs. 18.000
Café con Leche	Gs. 18.000
Chocolate Caliente	Gs. 18.000
Leche	Gs. 10.000
Té / Infusiones	Gs. 10.000
Té con Leche	Gs. 14.000
Cocido Negro	Gs. 12.000
Cocido con Leche	Gs. 14.000

Fríos

Chocolate Frío	Gs. 18.000
Frappé	Gs. 35.000
Affogato	Gs. 30.000

CA FÉS Y ME RIEN DAS

Misceláneos

Tostadas con Manteca y Mermelada Casera	Gs. 25.000
Chipitas de Almidón (4 un)	Gs. 18.000
Mbejú	Gs. 18.000
Mbejú Caprese	Gs. 35.000
Waffle con Syrup, Mermelada o Dulce de Leche	Gs. 25.000
Waffle con Nutella	Gs. 35.000
Waffle de Avena con Miel y Banana	Gs. 35.000
Frutas de Estación	Gs. 35.000
Yogurt	Gs. 10.000
Chocolatada en Cajita	Gs. 12.000
Medialuna con Jamón y Queso	Gs. 18.000
Medialuna con Dulce a Elección	Gs. 18.000
Croissant con Huevos Revueltos, Panceta y Tomates Cherry	Gs. 40.000
Crepe de Dulce de Leche con Helado	Gs. 40.000



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PI CA DAS

Frías

Tabla de Jamón Cocido, Queso Mozzarella, Aceitunas Verdes y Negras, Pepinillos y Palmito	Gs. 80.000
Tabla de Jamón Crudo, Huevos de Codorniz, Queso Roquefort, Aceitunas Verdes y Pepperoni	Gs. 100.000

Calientes

Picada Margarita Trozos de carne, milanesa, chorizo parrillero, papas fritas	Gs. 140.000
Mandioca Frita	Gs. 25.000
Papas Fritas	Gs. 40.000
Papas Fritas con Queso Cheddar	Gs. 55.000
Mozzarella Sticks (Palitos de Mozzarella)	Gs. 55.000
Pinchitos de Pollo con Panceta	Gs. 55.000

PI ZZAS

Mozzarella	Gs. 60.000
Margherita	Gs. 65.000
Napolitana	Gs. 70.000
Pepperoni	Gs. 75.000
Champiñones y Jamón	Gs. 75.000
Pollo con Catupiry	Gs. 75.000
Mexicana	Gs. 80.000
Cuatro Quesos	Gs. 90.000

MI NU TAS

Fríos

Sándwich de Jamón y Queso	Gs. 25.000
Sándwich de Verduras	Gs. 30.000
Sándwich Caprese	Gs. 35.000
Sándwich de Atún	Gs. 40.000

Calientes

Empanadas por Unidad (Carne, Pollo, Jamón y Queso)	Gs. 12.000
Mixto de Jamón y Queso	Gs. 30.000
Mixto Árabe	Gs. 35.000
Beirut de Carne	Gs. 65.000
Beirut de Pollo con Catupiry	Gs. 60.000
Club Sándwich	Gs. 65.000
Sándwich de Lomito Completo con Papas Fritas	Gs. 70.000
Sándwich de Pollo Grillado Completo con Papas Fritas	Gs. 65.000
Hamburguesa Completa con Papas Fritas	Gs. 60.000
Hamburguesa Estilo Americana con Papas Fritas	Gs. 65.000



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DUL CES

Volcán de Chocolate con Helado de Crema Americana	Gs. 50.000
Brownie con Helado de Crema Americana	Gs. 50.000
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SIN AL CO HOL

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Gs. 50.000

Negroni

Ginebra, vermut rojo, Campari

Gs. 55.000

Caña Sour

Caña paraguaya, limón fresco, almíbar simple

Gs. 45.000

Margarita

Licor triple sec, tequila, limón coronado con sal

Gs. 55.000

Aperol Spritz

Aperol con espumante

Gs. 55.000

Vodka Tonic

Vodka, agua tónica, limón

Gs. 45.000



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VINOS Y ESPU MANTES

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Tequila José Cuervo	Gs. 25.000
Jägermeister	Gs. 25.000



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At Vista Alegre Natural Resort, every visit is a story that begins among trees, aromas and silences that embrace you.

Born in 2016 from the wish to share a place where time feels slower and life simpler, where everyone can disconnect from the world and reconnect with what truly matters.

In our restaurant, we believe that cooking also tells stories. Every dish you are about to discover was created with the warmth of a home and the dedication of those who love what they do.

Flavors that evoke moments, ingredients that honor our land and presentations made to move you.

Here, eating is more than nourishment: it is feeling, enjoying and celebrating. It is letting the surroundings inspire you and making every bite part of an experience only Vista Alegre can offer.

Welcome to Margarita Resto & Bar.

Enjoy every moment.

STAR TERS

Beef Empanaditas

Small beef empanadas served with house sauce

Gs. 45.000

Garlic Shrimp

Shrimp sautéed in butter and flavored with garlic

Gs. 70.000

River Ceviche

Tilapia marinated with lime, onion and cilantro

Gs. 80.000

Payaguá de Surubí

Soft cassava and fresh surubí (river catfish) patty with scallions, garlic and cilantro, fried until golden and finished with a subtle touch of honey and passion fruit

Gs. 55.000

Charcuterie Board

Sliced beef rib cap and house-made chorizo with tricolor bell peppers, green olives and grilled vegetables

Gs. 70.000



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SAL ADS

Vista Alegre (V)

Gs. 60.000

Mixed lettuce and arugula with pears, walnuts and blue cheese, tossed in a honey and Dijon mustard dressing

Garden Salad (V)

Gs. 40.000

Fresh lettuce with arugula, cherry tomatoes, pickles and carrot, a light and crunchy garden-inspired combination

Caesar Salad

Gs. 70.000

Grilled sliced chicken breast, shaved parmesan and croutons on a bed of crisp lettuce, dressed with a fine Caesar sauce

(V) Vegetarian option

SOUPS

Pumpkin Soup (V)

Gs. 50.000

Oven-roasted pumpkin with herbs and fresh olive oil, blended in a reduction with cream, white wine, cheese and croutons

Garden Soup (V)

Gs. 55.000

Smooth cream of pumpkin, carrot, zucchini, potato and white onion, blended with cream and finished with melted mozzarella

Country Soup

Gs. 65.000

Delicate beef broth with diced tenderloin, poached egg and diced potatoes

(V) Vegetarian option

MAINS

Tenderloin with Mushrooms

Gs. 120.000

Beef tenderloin medallions in a delicate double cream and mushroom sauce, served with spätzle

Tyrolean Tenderloin

Gs. 130.000

Bacon-wrapped beef tenderloin medallions in a smooth Madeira sauce, with rustic mashed cassava

Beef Stroganoff

Gs. 90.000

Tenderloin strips in a delicate double cream and tomato sauce with mushrooms, served with white rice

Oriental Chicken

Gs. 75.000

Diced chicken breast in teriyaki sauce, served with ginger and garlic rice

Chicken Curry

Gs. 80.000

Grilled chicken breast coated in a delicate curry double cream sauce, served with white rice

Chicken Stroganoff

Gs. 80.000

Chicken strips in a delicate double cream and tomato sauce with mushrooms, served with white rice

BBQ Pork

Gs. 80.000

Pork ribs in barbecue sauce with golden potatoes



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MAINS

Imperial Salmon

Gs. 160.000

Salmon fillet in a double cream sauce with baby shrimp, served with saffron rice

Salmon with Citrus Sauce

Gs. 150.000

Salmon fillet in a delicate citrus sauce, served with boiled potatoes

Surubí Fusion

Gs. 150.000

Grilled diced surubí (river catfish) with a baby shrimp, mussel and calamari ring sauce, served with rustic mashed potatoes

Surubí Casserole

Gs. 140.000

Diced surubí with finely diced vegetables, tomato, cream and parmesan

Grilled Tilapia with Citrus and Cilantro

Gs. 100.000

Grilled tilapia fillet in a smooth, aromatic citrus and cilantro sauce, served with white rice



MARGARITA

RESTO & BAR

GRILL

Beef Tenderloin Steak	Gs. 110.000
Ribeye Steak	Gs. 90.000
Sirloin Strip Steak	Gs. 90.000
Chicken Breast	Gs. 65.000
Pork Chop	Gs. 65.000
Salmon	Gs. 130.000
Surubí (river catfish)	Gs. 130.000

* Choice of side: white rice, mashed potatoes, spätzle, French fries or garden salad.

Upgrade to kesú rice (cheese rice): Gs. 5.000.



MARGARITA

RESTO & BAR

PAS TA

Risotto Frutti di Mare

Gs. 150.000

Creamy white wine risotto with baby shrimp, mussels, calamari, prawns and a touch of Sardo cheese

Beef Lasagna

Gs. 95.000

Lasagna with Bolognese sauce, cheese and double cream sauce, gratinéed with parmesan

Ravioli (Squash, Chicken or Beef) with Mediterranean Sauce

Gs. 85.000

House-made pasta with your choice of filling, with ricotta, toasted almonds, cream, cherry tomatoes and black olives

Spaghetti Bolognese

Gs. 70.000

Spaghetti with Bolognese sauce and parmesan

House-made Potato Gnocchi with Carlos V Sauce

Gs. 70.000

Potato gnocchi with cream, tomato sauce, bacon, mushrooms and ham



MARGARITA

RESTO & BAR

CLAS SICS

Beef Milanesa (breaded cutlet)	Gs. 65.000
Chicken Milanesa	Gs. 60.000
Pork Milanesa	Gs. 60.000
Surubí Milanesa	Gs. 95.000

* Choice of side: white rice, mashed potatoes, spätzle, French fries or garden salad.

Upgrade to kesú rice (cheese rice): Gs. 5.000.

LOCAL FLA VORS

Vori Vori de Pollo

Gs. 60.000

Vegetable broth with shredded chicken and corn flour and Paraguay cheese dumplings

Mandi'o Chyryry (V)

Gs. 45.000

Boiled and fried cassava cubes with egg, Paraguay cheese and scallions

Bife Koygua with White Rice

Gs. 95.000

Beef tenderloin steak with egg, sautéed vegetables and white rice

Bife a Caballo with White Rice

Gs. 95.000

Beef tenderloin with sautéed onion and a fried egg, served with white rice

House-made Cassava Gnocchi

Gs. 80.000

Soft handmade cassava gnocchi, served with slow-cooked beef stew and its rich sauce

Pot Roast with Kesú Rice

Gs. 100.000

Beef ribs slow-cooked until tender and juicy, served in their cooking sauce with creamy kesú rice (cheese rice)

(V) Vegetarian option



MARGARITA

RESTO & BAR

SIDES

Mashed Potatoes	Gs. 30.000
Kesú Rice (cheese rice)	Gs. 40.000
White Rice	Gs. 30.000
French Fries	Gs. 40.000
Garden Salad	Gs. 40.000
Spätzle	Gs. 30.000
Sopa Paraguaya (corn bread)	Gs. 45.000
Chipa Guazú (corn cake)	Gs. 45.000
Boiled Cassava	Gs. 15.000
Fried Cassava	Gs. 25.000



MARGARITA

RESTO & BAR

VEGE TA RIAN

Lentil Stew

Gs. 50.000

Lentils, sautéed vegetables, tomato sauce and mozzarella

Spinach Malfatti

Gs. 50.000

Spinach, ricotta, cream and tomato sauce

Legume Casserole with Curried Vegetables

Gs. 50.000

Red beans, lentils, butter beans, corn, bell peppers, coconut milk and curry



MARGARITA

RESTO & BAR

KIDS

Mini Burger with French Fries	Gs. 50.000
Spaghetti with Cream Sauce	Gs. 50.000
Chicken Nuggets with Mashed Potatoes	Gs. 50.000



MARGARITA

RESTO & BAR

DES SERTS

Chocolate Lava Cake with Sweet Cream Ice Cream	Gs. 50.000
Brownie with Sweet Cream Ice Cream	Gs. 50.000
Warm Apple Tart with Sweet Cream Ice Cream	Gs. 40.000
Seasonal Fruit	Gs. 35.000
Condensed Milk Flan	Gs. 25.000
Ricotta Tart with Red Berry Coulis	Gs. 35.000
Ice Cream (per scoop)	Gs. 10.000



MARGARITA

RESTO & BAR

NON AL CO HOLIC

Soft Drinks / Water

Coca-Cola, Coca Zero, Sprite, Fanta, Tonic 500 ml	Gs. 12.000
Coca-Cola, Coca Zero, Sprite, Fanta 350 ml	Gs. 10.000
Sparkling or still water 500 ml	Gs. 10.000
Still water 900 ml	Gs. 15.000

Juices

Fresh, glass (Orange, Pineapple, Lemon, Peach)	Gs. 20.000
Fresh, 1 liter (Orange, Pineapple, Lemon, Peach)	Gs. 60.000
Boxed juice 200 ml	Gs. 8.000
Boxed juice 1 liter	Gs. 30.000

BEERS

Bottled Beer

Heineken 650 ml	Gs. 30.000
Heineken 330 ml	Gs. 18.000
Heineken alcohol-free 330 ml	Gs. 18.000
Corona 620 ml	Gs. 30.000
Corona 330 ml	Gs. 18.000
Michelob Ultra 350 ml	Gs. 15.000
Bud 66 710 ml	Gs. 26.000
Bud 66 310 ml	Gs. 15.000
Munich Ultra 600 ml	Gs. 23.000
Munich Ultra 275 ml	Gs. 15.000
Pilsen 355 ml	Gs. 12.000

Draft Beer

Heineken 330 ml	Gs. 18.000
Heineken 250 ml	Gs. 15.000
Munich 500 ml	Gs. 15.000
Munich 300 ml	Gs. 12.000



MARGARITA

RESTO & BAR

COCK TAILS

Gin Tonic

Gin, tonic water

Gs. 50.000

Negroni

Gin, red vermouth, Campari

Gs. 55.000

Caña Sour

Paraguayan cane spirit, fresh lime, simple syrup

Gs. 45.000

Margarita

Triple sec, tequila, lime, salted rim

Gs. 55.000

Aperol Spritz

Aperol with sparkling wine

Gs. 55.000

Vodka Tonic

Vodka, tonic water, lime

Gs. 45.000



MARGARITA

RESTO & BAR

COCK TAILS

Mojito White rum, lime, mint, sugar, soda water	Gs. 40.000
Cuba Libre White rum, Coca-Cola	Gs. 40.000
Daiquiri (Peach, Strawberry or Pineapple) White rum, sugar, peach, strawberry or pineapple	Gs. 50.000
Caipirinha Cachaça, lime, sugar	Gs. 45.000
Caipiroska Vodka, lime, sugar	Gs. 45.000
Tequila Sunrise Tequila, orange juice, grenadine	Gs. 50.000
Screwdriver Vodka, fresh orange juice, grenadine	Gs. 40.000
Fernet & Cola Fernet Branca, Coca-Cola	Gs. 45.000
Whiskola Johnnie Walker Red Label whisky, Coca-Cola	Gs. 45.000

RED WINES

Cabernet Sauvignon

Navarro Correa Colección Privada

Gs. 160.000

Navarro Correa Reserva

Gs. 210.000

DV Catena Cabernet Sauvignon

Gs. 500.000

Malbec

Alma Mora

Gs. 120.000

Trumpeter

Gs. 140.000

Navarro Correa Colección Privada

Gs. 160.000

Navarro Correa Reserva

Gs. 210.000

Zuccardi Q Malbec

Gs. 250.000

DV Catena Malbec

Gs. 330.000

Navarro Correa Alegoría Gran Reserva

Gs. 340.000

Angélica Zapata Alta

Gs. 660.000

Other red varietals

Zuccardi Q Cabernet Franc

Gs. 250.000

Zuccardi Q Tempranillo

Gs. 250.000

Wine by the glass

Gs. 25.000



MARGARITA

RESTO & BAR

WHITE & SPARK LING

Chardonnay

Los Árboles	Gs. 90.000
Trumpeter	Gs. 140.000
Navarro Correa Colección Privada	Gs. 160.000
Navarro Correa Reserva	Gs. 210.000
Zuccardi Q Chardonnay	Gs. 250.000
Navarro Correa Alegoría Gran Reserva	Gs. 340.000

Sauvignon Blanc

Matua	Gs. 280.000
Luigi Bosca	Gs. 220.000
Felipe Rutini	Gs. 225.000

Sparkling Wines

Chandon Extra Brut	Gs. 270.000
Chandon Demi Sec	Gs. 250.000
Freixenet Cordon Negro Brut	Gs. 260.000
Freixenet Prosecco	Gs. 360.000



MARGARITA

RESTO & BAR

SPIR ITS

Whisky Johnnie Walker Green Label	Gs. 80.000
Whisky Johnnie Walker Gold Label	Gs. 50.000
Whisky Johnnie Walker Black Label	Gs. 30.000
Whisky Johnnie Walker Red Label	Gs. 25.000
Whisky Chivas Regal 12 years	Gs. 30.000
Tequila José Cuervo	Gs. 25.000
Jägermeister	Gs. 25.000



MARGARITA

RESTO & BAR

SNACK MENU

COF FEE & TEA TIME

Hot

Espresso	Gs. 14.000
Double Espresso	Gs. 17.000
Cappuccino	Gs. 30.000
Cortado	Gs. 18.000
Coffee with Milk	Gs. 18.000
Hot Chocolate	Gs. 18.000
Milk	Gs. 10.000
Tea / Herbal Infusions	Gs. 10.000
Tea with Milk	Gs. 14.000
Cocido Negro (Toasted Yerba Mate Tea)	Gs. 12.000
Cocido with Milk	Gs. 14.000

Cold

Iced Chocolate	Gs. 18.000
Frappé	Gs. 35.000
Affogato	Gs. 30.000



MARGARITA

RESTO & BAR

COF FEE & TEA TIME

Miscellaneous

Toast with Butter and Homemade Jam	Gs. 25.000
Chipitas – Cassava Starch Cheese Bites (4 pcs)	Gs. 18.000
Mbejú (Cassava Starch and Cheese Flatbread)	Gs. 18.000
Caprese Mbejú	Gs. 35.000
Waffle with Syrup, Jam or Dulce de Leche	Gs. 25.000
Waffle with Nutella	Gs. 35.000
Oat Waffle with Honey and Banana	Gs. 35.000
Seasonal Fruit	Gs. 35.000
Yogurt	Gs. 10.000
Chocolate Milk (Carton)	Gs. 12.000
Medialuna with Ham and Cheese	Gs. 18.000
Medialuna with Sweet Filling of Your Choice	Gs. 18.000
Croissant with Scrambled Eggs, Bacon & Cherry Tomatoes	Gs. 40.000
Dulce de Leche Crêpe with Ice Cream	Gs. 40.000



MARGARITA

RESTO & BAR

PLAT TERS

Cold

Board of Cooked Ham, Mozzarella, Green and Black Olives, Pickles and Hearts of Palm **Gs. 80.000**

Board of Cured Ham, Quail Eggs, Roquefort, Green Olives and Pepperoni **Gs. 100.000**

Hot

Picada Margarita **Gs. 140.000**
Beef chunks, breaded cutlet, grilled chorizo, fries

Fried Cassava **Gs. 25.000**

French Fries **Gs. 40.000**

Cheddar Cheese Fries **Gs. 55.000**

Mozzarella Sticks **Gs. 55.000**

Chicken and Bacon Skewers **Gs. 55.000**

PI ZZAS

Mozzarella	Gs. 60.000
Margherita	Gs. 65.000
Napolitana	Gs. 70.000
Pepperoni	Gs. 75.000
Mushroom and Ham	Gs. 75.000
Chicken with Catupiry Cheese	Gs. 75.000
Mexican	Gs. 80.000
Four Cheese	Gs. 90.000

QUICK BITES

Cold

Ham and Cheese Sandwich	Gs. 25.000
Veggie Sandwich	Gs. 30.000
Caprese Sandwich	Gs. 35.000
Tuna Sandwich	Gs. 40.000

Hot

Empanadas, Each (Beef, Chicken, Ham and Cheese)	Gs. 12.000
Grilled Ham and Cheese Sandwich	Gs. 30.000
Grilled Ham and Cheese on Pita Bread	Gs. 35.000
Beef Beirut (Pita Sandwich)	Gs. 65.000
Chicken and Catupiry Beirut (Pita Sandwich)	Gs. 60.000
Club Sandwich	Gs. 65.000
Loaded Beef Tenderloin Sandwich with Fries	Gs. 70.000
Loaded Grilled Chicken Sandwich with Fries	Gs. 65.000
Loaded Burger with Fries	Gs. 60.000
American-Style Burger with Fries	Gs. 65.000



MARGARITA

RESTO & BAR

SWEETS

Chocolate Lava Cake with Sweet Cream Ice Cream	Gs. 50.000
Brownie with Sweet Cream Ice Cream	Gs. 50.000
Warm Apple Tart with Sweet Cream Ice Cream	Gs. 40.000
Seasonal Fruit	Gs. 35.000
Condensed Milk Flan	Gs. 25.000
Ricotta Tart with Red Berry Coulis	Gs. 35.000
Ice Cream (per scoop)	Gs. 10.000



MARGARITA

RESTO & BAR

NON AL CO HOLIC

Soft Drinks / Water

Coca-Cola, Coca Zero, Sprite, Fanta, Tonic 500 ml	Gs. 12.000
Coca-Cola, Coca Zero, Sprite, Fanta 350 ml	Gs. 10.000
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MARGARITA

RESTO & BAR

COCK TAILS

Gin Tonic

Gin, tonic water

Gs. 50.000

Negroni

Gin, red vermouth, Campari

Gs. 55.000

Caña Sour

Paraguayan cane spirit, fresh lime, simple syrup

Gs. 45.000

Margarita

Triple sec, tequila, lime, salted rim

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Aperol Spritz

Aperol with sparkling wine

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Gs. 45.000



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RESTO & BAR

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Malbec

Alma Mora

Gs. 120.000

Trumpeter

Gs. 140.000

Navarro Correa Colección Privada

Gs. 160.000

Navarro Correa Reserva

Gs. 210.000

Zuccardi Q Malbec

Gs. 250.000

DV Catena Malbec

Gs. 330.000

Navarro Correa Alegoría Gran Reserva

Gs. 340.000

Angélica Zapata Alta

Gs. 660.000

Other red varietals

Zuccardi Q Cabernet Franc

Gs. 250.000

Zuccardi Q Tempranillo

Gs. 250.000

Wine by the glass

Gs. 25.000



MARGARITA

RESTO & BAR

WHITE & SPARK LING

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RESTO & BAR

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Whisky Chivas Regal 12 years	Gs. 30.000
Tequila José Cuervo	Gs. 25.000
Jägermeister	Gs. 25.000