




CASA TÓNICA

 **PASS: mejorcharlemos**


 **Vegan**  **Veggie**  **Spicy**

Casa Tónica is inspired by its creators' passion for serving. The word "casa" means house and it makes all the members of our team the **HOSTS**.

Casa Tónica is built upon a fantasy that covers **Art DECÓ** and it is intertwined with **Greek mythology**. This is why the menu is concept-based and most of its cocktails include names and stories about the most important mythological deities.

APPETIZERS

-  **FALAFEL VEGANO** **8.500**
VEGAN FALAFEL
Spiced chickpeas with almond mozzarella and hummus.
- EMPANADITAS (4u) DE MATAMBRE** **6.500**
BEEF ROULADE PASTIES 4u.
Shredded beef roulade with onion, pepper, scallion and egg.
- EMPANADITAS (4u) DE CAMARÓN** **6.500**
SHRIMP PASTIES 4u.
Shrimp, grilled provolone cheese and caramelized onion.

-  **PAPAS REJILLAS** **7.800**
GRID-CUT POTATOES
Grid-cut potatoes with aioli and herb mayonnaise.

SNACKS

-  **TORTILLA JR RELLENA** **9.500**
STUFFED SPANISH TORTILLA
Potatoes, caramelized onion and grilled mozzarella with marinated tomatoes.
-  **PROVOLIENTA** **9.500**
PROVOSTRONG
Provolone cheese patty with tomato chutney.
- NEW** **PROVOLETA "CASA TÓNICA"** **10.900**
CASA TÓNICA PROVOLETA
Provolone cheese patty with prawns in gin and bacon powder, with peach chutney.
- NEW** **ENTRAÑANDOTE** **14.900**
ENTRAÑANDOTE
Grill skirt steak slices with pumpkin and beet chips in creole sauce.
-  **ARROLLADITO VEGGIE** **9.500**
VEGGIE ROULADE
Rolled rice paper stuffed with portabella and white mushrooms in cream of cheese with kale and nira oil snack.
-  **TACOS VEGGIE** **9.500**
 **VEGGIE TACOS**
Wheat tortilla, avocado, red onion and cilantro with cream cheese, seasoned with sweet chili sauce. (2)

- NEW RECIPE** **MOLLEJA 2.0** **14.900**
GIZZARD 2.0
Crispy gizzards, lime brine with potato puff and mild chimichurri sauce.

ENTRÉES

- LOMO GRILL "CASA TÓNICA"** **16.900**
LOIN GRILL CASA TÓNICA
Loin patty in Malbec sauce and berries with potato millefeuille.
- RAVIOLES NEGROS** **15.500**
BLACK RAVIOLI
Salmon ravioli with prawn cream and gin.
- BONDIOLA "ORANGE MUSTARD"** **14.500**
BOSTON BUTT "ORANGE MUSTARD"
Long-cooked boston butt with orange, mustard and gin sauce, sweet potato puree and caramel cream.
- MILANESA CON FIDEOS** **15.500**
MILANESA (SCHINTZEL) WITH SPAGHETTI
Breaded eye of round beef patty with home-made egg spaghetti and four-cheese sauce.
-  **RISOTTO CASA TÓNICA** **14.500**
CASA TÓNICA RISOTTO
Rice, white and portabella mushrooms and spinach in milk cream with Parmesan cheese.
-  **MALFATTI CASA TÓNICA** **14.500**
CASA TÓNICA MALFATTI
Fresh spinach and provolone cheese with crunch of parmesan and grated four cheese cream
(optional crispy bacon)

SALADS


-  **ENSALADA DE QUÍNOA** **10.500**
QUINOA SALAD
Quinoa, roasted beet, carrots and avocado, heart of mustard vinaigrette with candied pumpkin seeds.
- ENSALADA CAESAR** **10.900**
CAESAR SALAD
Grilled chicken, mixed salad greens, parmesan cheese and crispy bacon with caesar dressing.
- COPA DE CAMARÓN** **11.500**
SHRIMP COCKTAIL
Shrimp cocktail, crab sticks, palm heart, apple and celery with cocktail sauce.

DESSERTS

- CREMA HELADA DE GIN TONIC** **5.900**
GIN TONIC ICE CREAM
Gin tonic and berries ice cream with rosemary and mint syrup.
- TIRAMIGIN** **6.000**
TIRAMIGIN
Tiramisu with gin, hazelnut cream, berries and crunchy almonds.
- CHOCOLATE EL CORAZÓN** **8.500**
CHOCOLATE HEART
Home-made chocolate mousse, dark chocolate ice cream, brownie and chocolate ganache with toasted almonds and whipped cream. (to share)
- CHEESECAKE DE LIMA** **5.900**
LIME CHEESECAKE
with condensed milk, Philly cheese and red fruit jam.
- POSTRE GAIA** **8.500**
GAIA DESSERT
Pot of creamy Oreo flurry ice cream with dulce de leche heart. (to share)

GLUTEN FREE

- CHICKEN WRAP** **12.500**
- BROWNIE** **7.500**

 **CASATONICAGINTONERIA**