

Breakfast and Brunch

SEASONAL FRUIT CUP Fresh seasonal fruits	Gs.	25.000
SCRAMBLED EGGS 4 Traditionally scrambled eggs served with white or whole-grain toast	Gs.	40.000
EGGS ON IRON Eggs fried in a cast iron skillet with crispy bacon and grilled cherry tomatoes over toasted country bread	Gs.	50.000
MOLLET EGGS Soft-boiled eggs on a base of toasted sourdough bread and serrano ham, covered with a classic hollandaise sauce, served with a fresh mixed greens and roasted baby potatoes	Gs.	60.000
CROQUE MADAME PALMAROGA STYLE Made with brioche bread, cooked ham, smooth melted cheese, and a fried egg on top, accompanied by fresh mixed greens	Gs.	47.000
AVOCADO TOAST Guacamole, cherry tomatoes and fresh mozzarella on country bread with a mix of greens	Gs.	45.000
FRENCH TOAST PALMAROGA STYLE Our version of French toast. Brioche bread, fresh seasonal fruits, frosting, maple syrup and icing sugar	Gs.	45.000

Morning and afternoon classics

CLASSIC HAM AND CHEESE GRILLED SANDWICH Cooked ham and melted cheese sandwich, grilled in butter	Gs.	35.000
TRADITIONAL CROISSANT Sourdough croissant without filling	Gs.	17.000
DULCE DE LECHE CROISSANT Sourdough croissant filled with dulce de leche, dipped in chocolate sauce and topped with seasonal fruits	Gs.	35.000
HAM AND CHEESE CROISSANT Artisan sourdough croissant with ham and mozzarella cheese	Gs.	37.000
PALMAROGA MBEJU Classic and traditional, made with manioc flour and Paraguayan cheese	Gs.	20.000
CAPRESE MBEJU Our version of mbeju caprese with mozzarella cheese, roasted tomatoes, genovese pesto, arugula, and fresh basil	Gs.	35.000
FOUR-CHEESE MBEJU Our version of mbeju with four cheeses: mozzarella, blue cheese, parmesan, and creamy Paraguayan cheese	Gs.	40.000

Meals for two

FRENCH FRIES OR RUSTIC ROASTED POTATOES	Gs.	25.000
MIXED GRILL PLATTER Cubed tenderloin, cubed chicken, chorizo sausages, sopa paraguaya, rustic oven-roasted potatoes, salsa criolla and chimichurri sauce	Gs.	150.000
PALMAROGA PLATTER Beef milanese bites, chicken milanese bites, French fries, cheese sticks, mbeju, and house dressing	Gs.	120.000
SPRING PLATTER Serrano ham, cooked ham, pepperoni, brie cheese, blue cheese, green olives, cherry tomatoes confit, walnuts, and garlic bread toasts	Gs.	130.000

Sandwiches

TENDERLOIN Tenderloin sandwich with melted cheese, fresh arugula and roasted tomatoes; roasted garlic alioli, pesto sauce, all between crispy sourdough ciabatta bread and served with rustic potatoes	Gs.	75.000
PALMAROGA CLUB Palmaroga-style club sandwich with grilled chicken supreme, cooked ham, tybo cheese, a fried egg, tomato and lettuce served with crispy fries	Gs.	60.000
BEEF BEIRUTE Beirute filled with sautéed tenderloin, tomatoes, oregano, and cheese served with delicious pita bread	Gs.	55.000
CHICKEN BEIRUTE Beirute filled with sautéed chicken, tomatoes, oregano, and cheese served with delicious pita bread	Gs.	45.000

Pizzas

ARUGULA AND SERRANO HAM Neapolitan-style pizza with roasted tomato sauce, melted mozzarella, fresh arugula, Serrano ham, Parmesan, oregano and olive oil	Gs.	48.000
MARGHERITA Neapolitan-style pizza with roasted tomato sauce, mozzarella cheese, Parmesan cheese, fresh basil and olive oil	Gs.	40.000
PEPPERONI Neapolitan-style pizza with roasted tomato sauce, melted mozzarella cheese, oregano, pepperoni and Parmesan cheese	Gs.	45.000

Burgers

PALMA CHEESEBURGER Brioche-style bread, beef patty, cheddar cheese, tomatoes, and coleslaw with our special house dressing	Gs.	55.000
CHEESE BACON Brioche bread, meat burger with special house blend, caramelized onions, crispy bacon, cheddar, tomatoes, iceberg lettuce with the Chef's dressing	Gs.	65.000

Salads

PALMAROGA SALAD Mixed greens, served with chicken supremes, blue cheese, hard-boiled egg, sunflower seeds and our special house dressing	Gs.	50.000
MEDITERRANEAN Fresh arugula, blue cheese, glazed pears, toasted walnuts, Serrano ham and Chef's vinaigrette	Gs.	60.000
CLASSIC CAESAR Iceberg lettuce, grilled chicken supreme, croutons, crispy bacon, Parmesan cheese and house Caesar dressing	Gs.	55.000

Main Dishes

SALMON Salmon in mburucuyá coulis served with mashed potatoes, sage and olive vegetables	Gs.	120.000
TENDERLOIN SALTIMBOCA Tenderloin saltimbocca and raw ham served with golden potatoes and carrot confit in thyme and honey	Gs.	120.000
HOUSE TENDERLOIN Tenderloin scaloppini in mushroom cream sauce, served with pumpkin puree and thyme-honey glazed carrots	Gs.	95.000
CHICKEN SUPREME Classic chicken supreme served with fresh mixed greens, sunflower seeds and our special house dressing.	Gs.	80.000
*ADDITIONAL CAPRESE Au gratin fresh tomatoes, topped with fresh mozzarella, pesto, and basil	Gs.	10.000
PENNE RIGATE Pasta accompanied with lemon and chicken cream, peas and Parmesan cheese	Gs.	65.000
RIGATONI WITH RAGÙ Rigatoni pasta with bolognese ragù and Parmesan cheese	Gs.	70.000
CHICKEN MILANESE Breaded chicken supreme with creamy mashed potatoes	Gs.	60.000
BEEF MILANESE Breaded beef sirloin with creamy mashed potatoes.	Gs.	70.000
*NEAPOLITAN-STYLE OPTION	Gs.	10.000

Kids Menu

MINI CHEESEBURGER with french fries	Gs.	38.000
PASTA WITH BOLOGNESE RAGÙ	Gs.	40.000
CHICKEN MILANESE BITES with creamy mashed potatoes	Gs.	40.000
BEEF MILANESE BITES with creamy mashed potatoes	Gs.	45.000

Desserts

BROWNIE Walnut brownie served with a scoop of buttercream ice cream and red berries syrup	Gs.	35.000
PARAGUAYAN TRADITION Traditional dulce de mamón (papaya in syrup) with Paraguayan cheese	Gs.	35.000
LEMON PIE	Gs.	25.000
RICE PUDDING with a sprinkle of cinnamon	Gs.	25.000
ICE CREAM CUP 2 scoops of ice cream with chocolate topping	Gs.	25.000
SLICED FRUIT	Gs.	25.000
CHOCOLATE VOLCANO Served with a scoop of buttercream ice cream on a citrus sand bed	Gs.	40.000
DULCE DE LECHE VOLCANO Served with a scoop of buttercream ice cream on a citrus sand bed	Gs.	40.000

Coffee and Chocolate

ESPRESSO	Gs.	13.000
DOUBLE ESPRESSO	Gs.	20.000
ESPRESSO WITH A DASH OF MILK	Gs.	16.000
DOUBLE ESPRESSO WITH A DASH OF MILK	Gs.	22.000
MOCACCINO	Gs.	22.000
CAPUCCINO	Gs.	26.000
CARAMEL CAPUCCINO	Gs.	30.000
AFFOGATO	Gs.	35.000
HOT OR COLD CHOCOLATE	Gs.	20.000

Natural Juices

FRESH SQUEEZED ORANGE JUICE	Gs.	18.000
LEMONADE	Gs.	16.000
PEACH JUICE	Gs.	16.000
PINEAPPLE JUICE	Gs.	16.000

Non-Alcoholic Drinks

LOCAL STILL WATER	Gs.	10.000
LOCAL SPARKLING WATER	Gs.	10.000
ACQUA PANNA	Gs.	20.000
SAN PELLEGRINO	Gs.	20.000
TONIC WATER	Gs.	20.000
COKE-COLA 350 ML	Gs.	12.000
COKE-COLA ZERO 350 ML	Gs.	12.000
SPRITE 350 ML	Gs.	12.000
GUARANA 350 ML	Gs.	12.000

Beers

HEINEKEN - DRAFT 330 ML	Gs.	22.000
PILSEN - DRAFT 330 ML	Gs.	15.000
STELLA ARTOIS 750 ML	Gs.	25.000
PATAGONIA 750 ML	Gs.	25.000
HEINEKEN 650 ML	Gs.	25.000

Wines

ALAMOS MALBEC 375ML	Gs.	50.000
ALAMOS CHARDONNAY 375ML	Gs.	50.000
NAVARRO CORREAS PRIVATE COLLECTION MALBEC	Gs.	130.000
NAVARRO CORREAS PRIVATE COLLECTION	Gs.	120.000
CHARDONNAY	Gs.	160.000
LUIGI BOSCA MALBEC	Gs.	150.000
LUIGI BOSCA SAUVIGNON BLANC	Gs.	150.000

Cocktails

APEROL SPRITZ Made with Aperol, sparkling prosecco, a touch of sparkling water and a slice of orange	Gs.	40.000
ROSÉ SPRITZ Aperol, sparkling prosecco, strawberries in syrup, pink peppercorn and soda	Gs.	45.000
CLASSIC GIN AND TONIC Gin, tonic water, lemon wedges and a touch of rosemary	Gs.	40.000
SUMMER BERRIES GIN AND TONIC Gin, tonic water, strawberries in syrup and pink peppercorn	Gs.	45.000
CAIPIRINHA The classic refreshing drink, with lemon wedges, cachaça and sugar	Gs.	35.000
VERMUT PALMAROGA A modernized and refreshing drink, which combines grape extracts, sparkling wine and a touch of citrus fruits	Gs.	35.000
TINTO DE VERANO Young wine, mixed with lemon soda, a touch of sparkling water, lemon and orange slices. The perfect drink to cool off	Gs.	35.000
FERNET COLA 30% Fernet Branca, 70% Coke Cola	Gs.	30.000
PITCHER OF SANGRIA Red wine, orange juice, lemon, and orange slices.	Gs.	55.000

Sparkling Wines

VEUVE DU VERNAY ROSÉ	Gs.	160.000
VEUVE DU VERNAY BRUT	Gs.	170.000
CHANDON DELICE	Gs.	170.000

Whisky

JOHNNIE WALKER RED NEAT	Gs.	35.000
JOHNNIE WALKER RED BOTTLE	Gs.	280.000
JOHNNIE WALKER BLACK NEAT	Gs.	40.000
JOHNNIE WALKER BLACK BOTTLE	Gs.	450.000