



COCINA CLANDESTINA

MANIFESTO

At Cocina Clandestina we offer a simple menu, respecting our land, culture and gastronomy. We change the menu as the season changes. Our aim is to serve the most fresh, local and seasonal product there is, near us.

Creativity represents us, so we ask to keep the mind open.

In case there is something wrong with your order, food or beverage, we recommend to talk to our staff and we will be happy to fix the issue, so you can have a pleasant evening.

Thank you for visit us!



COCINA CLANDESTINA

SNACKS

MANDI'O

Fried yuca donuts, smoked spicy sauce,
avocado and lime cream, 5 pieces
40.000gs

ESPARRAGO

Grilled asparagus, pumpking seeds,
parmesan, sour dough bread, burnt butter
and avocado cream
50.000gs

PIRECA

Fried salty bread, Paraguayan Cheese, cane
honey, grilled zuchinni, macha sauce
40.000gs

TOSTADA

Fried tostada, avocado cream, criolla sauce,
sautee beef chunks, smoked spicy sauce
50.000gs

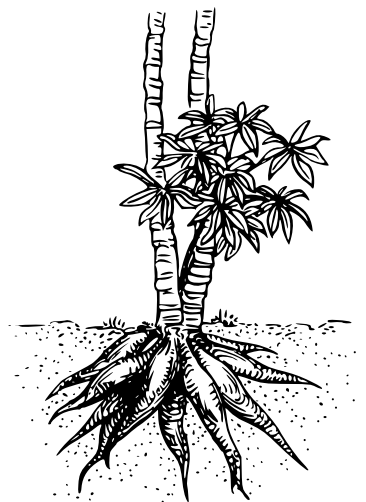
EL REPOLLO DE ADRI

Grilled cabbage, green apple beurre blanc
sauce, citric oil, coriander, pumpking seeds,
toasted sour dough bread
40.000gs

cubiertos: 10.000gs

PICOTEO

Crispy chipa,
cream cheese
herb pesto
roasted pepper
35.000gs



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MAIN COURSE

SURUBI

Grilled Surubi (local fish) with coconut milk, coriander, tomato, cardamom sauce, fried (Arroz kesu), local creamy rice recipe and sesame oil
105.000gs

CORDERITO

Grilled lamb steak, batata (local sweet potato) puree, sautee onions, criolla sauce and green dressing
90.000gs

CORDERO

Slow braised lamb leg, shitake mushroom sauce, crispy (sopa paraguaya) local recipe made of corn flour and cheese), baked cherry tomatoes
90.000gs

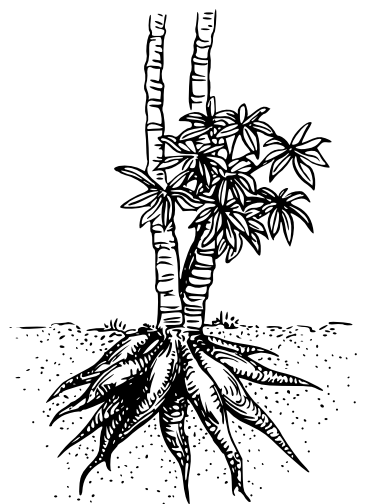
MALFATTI

Yuca and spinach malfatti, creamy Bolognese, parmesan cheese
72.000gs

CANELONES

Creamy corn and bacon caneloni with fresh salad
67.000gs

cubiertos: 10.000gs



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MAIN COURSE

CHANCHITO

Grilled Pork ribs, guava teriyaki, satay (sauce made of ginger, coconut milk and peanuts) noodles, crispy farofa (corn flour and bacon), local lemon and smoked spicy sauce on the side
80.000gs

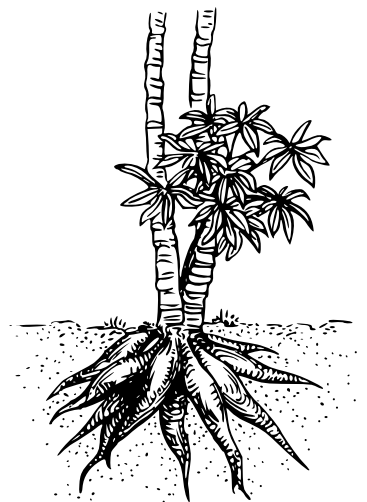
CORTE DE CARNE (10 UNIDADES POR NOCHE)

Grilled rib eye, fresh salad, chipaguasu (local corn recipe with cheese) and local lemon
95.000gs

ENSALADA CLANDESTINA

Fresh garden salad, croutons and Paraguayan cheese
60.000gs

cubiertos: 10.000gs



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SWEET

MAMON

sweet papaya fruit, slow cooked with spices,
paraguayan cheese, vanilla ice cream
40.000gs

PAKOVA

local roasted banana Karape, with cane
honey, honey biscuit, vanilla ice cream
40.000gs

EMPANADITA DULCE

small fried treat, filled with guava marmelade
and paraguayan cheese, vanilla ice cream
40.000gs

cubiertos: 10.000gs

