



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

CHIPA PIRU

Crispy chipa, cream cheese, herb pesto, roasted pepper.
35.000gs

MANDIOKITA

small cheese yuca fried balls, local serrano style ham, cherry tomatoes pesto and black olives
40.000gs

MANDI'O

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

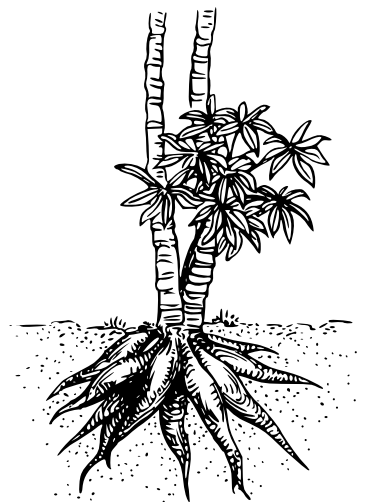
ESPARRAGO

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

TOSTADA

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

cubiertos: 10.000gs



COCINA CLANDESTINA SNACKS

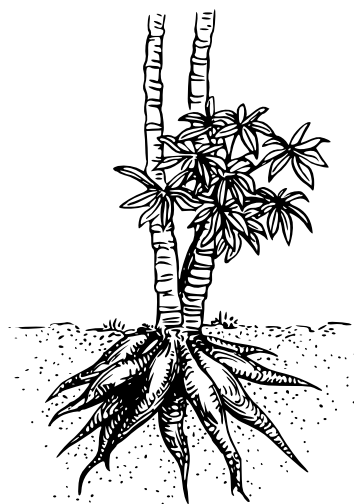
EL REPOLLO DE ADRI

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

HUMMUS

cheekpeas hummus, cucumber, harissa-miso sauce, roasted eggplant, whole wheat bread
45.000gs

cubiertos: 10.000gs



COCINA CLANDESTINA

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

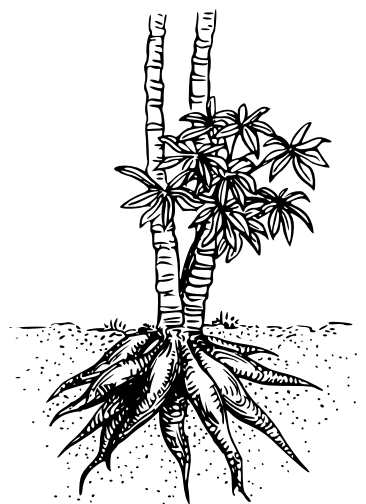
CORDERO

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

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

cubiertos: 10.000gs



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MAIN COURSE

ÑOQUIS

made from yuca, local cheese, and pumpkin,
roasted sausage and pumpkin on top, roasted
onion sauce, grated grana padano cheese
80.000gs

RAVIOL

blue cheese, nut, spinach ravioli, roasted
tomato sauce, ossobucco bits, pesto and
grated parmesan
80.000gs

RISOTTO KESU

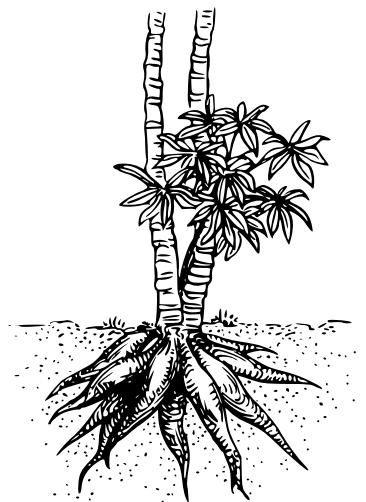
carbonara like flavors, raw egg yolk, grana
padano cheese, bacon, "saltimbocca", beef,
basil, cheese and tomato brochet
90.000gs.

DENVER STEAK

(IF AVAILABLE)

cooked a la plancha, chimi churri sauce,
potato mousseline, pickled and roasted
zuchinni
90.000gs

cubiertos: 10.000gs



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MAIN COURSE

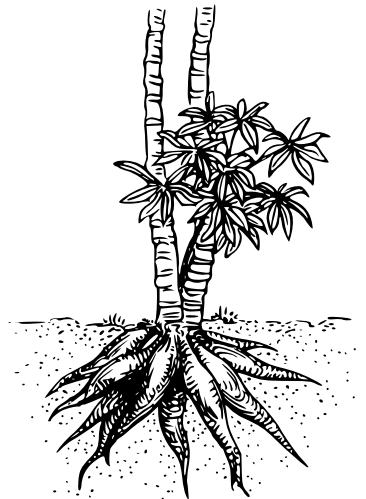
CORTE DE CARNE (10 UNIDADES POR NOCHE)

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

CHOCOLATE

classic chocolate cake and icecream
50.000gs

cubiertos: 10.000gs

