IN ROOM BOULG

Available 24 Hours

IN ROOM DING







SALADS

Caesar Salad With Chicken 75 Bs.

Hydroponic lettuce leaves, grilled chicken grillet, croutons, Parmesan cheese, crispy bacon, and classic Caesar dressin

Fresh Green Leaf Salad 65 Bs.

Variety of green leaves, cherry toma- toes, hearts of palm, corn, avocado, carrot, and egg.

Mediterranean Salad 75 Bs.

Hydroponic lettuce leaves, canned tuna, sun-dried tomatoes, bell peppers, beans, potato, red onion, and black olives.

SOUPS AND CREAMS

Chicken Diet 75 Bs.

Lean chicken meat, angel hair pasta, and vegetables.

Curried Pumpkin Cream 75 Bs.

Roasted pumpkin, curry, corn chunks with basil, coconut milk, and toasted blue cheese.

Peanut Soup 90 Bs.

Peanuts, lean beef, short pasta, straw potatoes, and fresh parsley.





SANDWICHES WITH FRENCH FRIES

Marriott Burger

90 Bs.

Artisan bread, Premium beef patty, lettuce, tomato, smoked bacon, and cheddar cheese.

Club Sandwich served on ciabatta bread

90 Bs.

Ciabatta bread, mayonnaise, fresh lettuce, tomato slices, chicken fillet, egg omelet, and bacon.

Caprese Panini

65 Bs.

Pesto panini, mild garlic oil, balsamic roasted tomatoes, bocconcini, fresh basil, and marinated olives.

Lomo Panini

65 Bs.

Herb panini, Provencal mayonnaise, grilled loin escalope, lettuce, fresh tomato slices, Edam cheese, cara- melized onions, and bacon.

PASTAS TRADITIONAL PASTAS 100 Bs.

Rigatoni, Spaghetti, and Fettuccini.

Choose a sauce to accompany your selection:

Amatriciana, Mushroom Cream, Bolognese, Alfredo or Pesto.





GRILLED SPECIALTIES

Beef Tenderloin	D- 1F0
240gr.	Bs. 150
Rump Steak	D. 450
240gr.	Bs. 150
Picanha	Bs. 150
240gr.	D3. 130
Trout	Bs. 150
220gr.	
Paiche	Bs. 120
220gr.	
Chicken Fillet	Bs. 100
200gr.	
Half Chicken	Bs. 100
300gr.	

SIDEDISHES

Choose two sides to accompany your selection:

Mashed Potatoes, French Fries, Fried Yuca, Grained Rice, Cheese Rice, Sautéed Vegetables or Fresh Salad.

VEGETARIAN OPTIONS Roasted Vegetable Strudel 75 Bs.

With smoked provolone on mixed green leaves and balsamic dressing.

Vegetable Lasagna 95 Bs.

Accompanied with ricotta and mushrooms in filet souce.

DESSERTS

Tiramisú 50 Bs.

Soft sponge cake soaked in coffe, covered with a creamy mascarpone mixture and sprinkled with cocoa.

Apple crumble 50 Bs.

With American cream ice cream and Baileys sauce.

Cheesecake with Red Berries 50 Bs.

Vanilla sponge cake, accompanied by red berries.

Homemade Flan 50 Bs.

Served with dulce de leche.

MENU DE BEBIDAS DRINK MENU





RED WINES BODEGA BOLIVIA

Aranjuez. Juan Cruz.

Tarija, Bolivia

750ml.

510 Bs.

Campos de Solana. Esther Ortiz.

Tarija, Bolivia

750ml.

510 Bs.

Campos de Solana. Trivarietal Gran

Reserva.

Tarija, Bolivia

750ml.

250 Bs.

Campos de Solana. Trivarietal Gran Reserva.

Reserva.

Tarija, Bolivia

375ml

180 Bs.

Uvairenda 1750. Cabernet Sauvignon.

Samaipata, Bolivia

750ml

250 Bs.

Aranjuez. Pionero Bonarda.

Tariia, Bolivia.

750ml.

220Bs.

Kohlberg. Raíz Tannat.

Tariia, Bolivia

750ml.

270 Bs.

Aranjuez. Tannat.

Tarija, Bolivia

375ml

150 Bs.

BODEGA ARGENTINA

Catena. Malbec.

Mendoza, Argentina.

750ml 250 Bs.

Luigi Bosca. De Sangre Red Blend.

Mendoza, Argentina.

750ml

370 Bs.

Mosquita Muerta Wines. Perro Callejero Pinot Noir.

Mendoza, Argentina.

750ml

280 Bs.

Escorihuela Gascón. Cabernet Franc.

Mendoza, Argentina.

750ml

250 Bs.

Norton. Malbec D.O.C.

Mendoza, Argentina.

750ml

220 Bs.

Rutini. Cabernet Malbec.

Mendoza, Argentina.

750 ml

360 Bs.

BODEGA ESPAÑA

Emilio Moro. Emilio Moro Tempranillo.

Ribera del Duero, España.

750ml.

810 Bs.





WHITE WINES

BODEGA BOLIVIA

Kohlberg. Stellar Ugni Blanco.

Tarija, Bolivia. 750ml 220 Bs.

Campos de Solana. Trivarietal Blanco.

Tarija, Bolivia. 750ml 250 Bs.

BODEGA ARGENTINA

Luigi Bosca. Chardonnay.

Mendoza, Argentina. 750ml 280 Bs.

Escorihuela Gascón. Sauvignon Blanc.

Mendoza, Argentina. 750ml 280 Bs.

ROSÉ WINES

BODEGA BOLIVIA

Aranjuez. Alma de Tannat Rosé.

Tarija, Boliva. 750ml. 210 Bs.

BODEGA ARGENTINA

Norton. Mil Rosas.

Mendoza, Argentina. 750ml 210 Bs.

BODEGA ESPAÑA

Viñas del Vero Luces Rosado. Somontano, España. 750ml 210 Bs.





BEER MENU

LOCAL

Potosina 4000

50 Bs.

Huari

35 Bs.

IMPORTED

Heineken

40 Bs.

Corona

35 Bs.

Amstel

35 Bs.

Mahou cinco estrellas

55 Bs.

SUGAR - FREE

Potosina Light

35 Bs.

Paulaner Radler

60 Bs.

SIN ALCOHOL

Paulaner 0%

60 Bs.

SOFT DRINKS

Pepsi.

500ml

20Bs.

Pepsi Light

500ml

20Bs.

7up

500ml

20Bs.

Guaraná Antártica.

500ml

20Bs.

Others.

ENERGIZING

Red Bull

250ml.

35 Bs.





WATERS

SPARKLING	MINERAL
WATER	
600ml	
20 Bs.	

STILL MINERAL WATER

600ml 20 Bs.

TONIC WATER

300ml 20 Bs.

WATER VESSANT WITHOUNT GAS

750 ml 30 Bs.

WATER VESSANT SPARKLING

750 ml 30 Bs.

JUICE S AND SMOOTHIES

	GLASS	JAR
Orange Juice Signature Juice Passion Fruit Juice Peach Juice Seasonal Juices Lemonade	Bs. 25 Bs. 25 Bs. 20 Bs. 20 Bs. 20 Bs. 20	Bs. 70 Bs. 70 Bs. 65 Bs. 65 Bs. 65

COFFEE

Americano	Bs. 25
Cappuccino	Bs. 25
Coffee with Milk	Bs. 30
Latte Macchiato	Bs. 25
Espresso	Bs. 20
Double Espresso	Bs. 25
Cortado Espresso	Bs. 20
Milk	Bs. 20
Tea and Infusions	Bs. 20

Delivery Charge 15 bs.

