

INFUSIONS

Espresso / Cortado / Macchiato.....	\$ 5.880
Coffee served in a small pot.....	\$ 6.360
Double espresso.....	\$ 7.560
Cappuccino / Submarino.....	\$ 8.280
Tea (ask about available blends).....	\$ 8.280
Hot or cold chocolate milk.....	\$ 5.880
Almond milk add-on.....	\$ 1.560

BREAKFAST & AFTERNOON TEA

Ros Tower Temptations	\$ 9.240
Infusión jarrita + mini patisserie (consultar)	
Traditional	\$ 12.600
Infusión + 2 medialunas + jugo de naranja	
Classic	\$ 15.600
Infusión + tostadas en pan de campo blanco o negro con semillas + jugo de naranja	
Healthy ✕.....	\$ 22.200
Infusión + yogurt + granola + frutas fileteadas de estación + jugo de naranja	
Energizing	\$ 22.800
Infusión + huevo revuelto + tostadas con queso untado + jamón + queso + jugo de naranja + mix frutos secos	
Nutritious	\$ 16.200
Infusión + pancake de banana con frutas de estación + jugo del día	
Ros Tower sweet	\$ 18.600
Infusión + porción de torta a elección+ jugo de naranjas	

SWEET & SALTY

Pastries.....	Consultar
Scons (2 units).....	\$ 5.520
Served with jam and cream cheese	
Chipa (3 units).....	\$ 9.000
White or whole-grain country bread toast with seeds.....	\$ 9.840
Butter / cream cheese / jam / dulce de leche	
Sweet or savory croissant.....	\$ 3.000
Ham and cheese croissant.....	\$ 6.240
Ham and cheese rolls ✕.....	\$ 10.200
Scrambled eggs, cream cheese and seeds ✕.....	\$ 11.400
Optional: bacon	

✕ Gluten-free options available. Please request when placing your order.

STARTERS

Breaded Mozzarella Sticks..... \$ 20.400

Served with our barbecue sauce.

Avocado Bruschetta..... \$ 19.200

Sourdough focaccia, scrambled eggs, seasoned roasted tomatoes and sliced avocado.

Panko-Crusted Salmon Croquettes\$30.000

Served with smooth cream cheese, lemon and chives.

Focaccia with Prosciutto, Arugula & Aioli..... \$ 21.600

Breaded Prawns \$ 33.000

Served with a smooth tartar sauce.

Homemade Empanadas \$7.920

Provolone and roasted peppers

Hand-cut beef

Ham and cheese

Vegetables

Gratinated Provoleta✂..... \$ 27.000

Served with roasted tomatoes, arugula emulsion and olive powder.

Papas fritas ✂.....\$ 17.400

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SANDWICHES

Burguer Rostower..... \$ 33.600

Burger bun, 180 g beef blend, cheddar cheese, caramelized onions, roasted tomato, smoked bacon and shredded lettuce.

Served with rustic potatoes.

Three-Cheese Lomito Sandwich.....\$ 33.600

Ciabatta bread, grilled beef tenderloin, provolone, Tybo and Parmesan cheese, roasted peppers, arugula and mild roasted garlic mayonnaise. Served with French fries.

Braised Pork Sandwich..... \$ 28.800

Homemade potato bread, braised pork, arugula and pepper mayonnaise. Served with rustic potatoes.

Primavera Sandwich.....\$ 28.800

White sandwich bread, Tybo cheese, cooked ham, tomato, lettuce, egg and mayonnaise. Served with potato chips.

Option with prosciutto: \$29.880

Carlito.....\$ 28.800

White sandwich bread, Tybo cheese, mozzarella, cooked ham and mild ketchup. Served with green olives and potato chips.

Half portion: \$15.840

Ham and Cheese Toasted Sandwich..... \$ 28.800

White sandwich bread, Tybo cheese, mozzarella and cooked ham. Served with French fries.

Half portion: \$15.840

Ham and Cheese Toasted Pita.....\$ 26.400

Pita bread, Tybo cheese, mozzarella and cooked ham. Served with French fries.

Special Pizzetta.....\$ 25.200

Mozzarella, ham, roasted red pepper and olives.

Formaggio Pizzetta.....\$ 25.200

Mozzarella, Morbier, Parmesan and blue cheese.



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SALADS

Country Salad ✕

Baby potatoes, roasted bell pepper, black and green olives, egg and green beans.

\$ 21.000

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Chicken Caesar Salad

Mixed lettuce, croutons, cheese shavings, grilled chicken, crispy bacon and Caesar dressing.

\$ 25.200

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Cobb salad ✕

Mixed greens, tomato, bacon, chicken, hard-boiled egg, avocado and blue cheese.

\$ 27.600

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Salmón Rice ✕

Avocado, carrot ribbons, corn, arugula and fried capers.

\$ 44.400

MINUTAS

Served with your choice of a two-ingredient salad, French fries, potato wedges, mashed potatoes or mashed pumpkin.

Pumpkin and squash cream soup.....	\$ 19.200
Savory pies (ask about available options).....	\$ 27.600
Chicken breast / Milanese	\$ 29.400
Chicken breast / Neapolitan-style Milanese.....	\$ 37.200
Grilled ribeye ✕.....	\$ 45.600
Grilled beef tenderloin.....	\$ 46.800
Grilled chicken fillet ✕.....	\$ 38.400
Grilled salmon ✕	\$ 54.000

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PASTA & RICE

All pasta dishes include your choice of sauce:

Cream – Fileto tomato sauce – Mixed sauce – Knife-cut Bolognese – Herb cream sauce – Leek and bacon cream sauce

Ricotta and Parmesan gnocchi..... \$ 32.400

Ham and cheese sorrentinos \$ 32.480

Pumpkin fondue sorrentinos \$ 36.000

Egg pasta dough with turmeric.

Cheese cream sauce.

Beef sorrentinos.....\$ 36.000

Egg pasta dough with beetroot.

Trout sorrentinos (ask for availability) \$ 38.400

Egg pasta dough with squid ink.

Sweet potato, eggplant and walnut sorrentinos  \$ 36.000

Pasta dough with cranberries. Sautéed cherry tomatoes,
basil, black olives and olive oil.

Spaghetti (whole-grain option available) \$ 27.600

Pumpkin and Morbier cheese risotto ✕ \$ 30.600

Mushroom risotto.....\$ 33.600

Carnaroli rice cooked in butter with pine mushrooms,
button mushrooms and portobello mushrooms.

Stuffed pasta \$ 31.200

Lentil stew \$ 28.200

MAIN COURSES

350 g Strip Steak\$ 46.800

Potato wedges. Criolla sauce.

Slow-Cooked Pork\$ 40.800

Reduction sauce. Sweet potato purée with caramelized onions.

Grilled Salmon\$ 56.400

Nut crust. Carrot purée.

350 g Grilled Beef Tenderloin\$ 45.600

Pine mushroom cream sauce. Noisette potatoes.

Caprese Chicken Roll.....\$ 38.400

Stuffed with mozzarella, sun-dried tomatoes and black olives.

Roasted and smoked pepper purée.

Fresh basil cream.

Slow-Cooked Rump Tail.....\$ 42.000

Slow-cooked in its own juices.

Creamy potato purée emulsified with herbs.

DESSERTS

Seasonal fruit salad ☿.....	\$ 12.600
Flan with dulce de leche and cream ☿.....	\$ 12.600
Ros Tower ice cream.....	\$ 14.400
Creamy chocolate dessert.....	\$ 12.600
Crunchy vanilla base. Intense semi-bitter chocolate with orange essence.	
Dulce de leche verrine ☿.....	\$ 13.800
With mantecol and chocolate ganache.	

NON-ALCOHOLIC BEVERAGES

Mineral water.....	\$ 5.640
Soft drink	\$ 5.640
Flavored water	\$ 6.000
Fresh natural juices	\$ 7.800
Smoothie with water or milk	\$ 9.600
Lemonade	\$ 5.640
Classic / Mint & Ginger	
Lemonade	\$ 6.240
Red Berries / Passion Fruit	
Pitcher of Lemonade.....	\$ 13.080
Classic / Mint & Ginger	
Pitcher of Lemonade.....	\$ 14.400
Red Berries / Passion Fruit	

BEERS / SPARKLING WINE

Corona.....	\$ 7.920
Quilmes.....	\$ 7.320
Stella.....	\$ 7.800
Heineken.....	\$ 7.800
Patagonia.....	\$ 8.640
187 Extra Brut / Rosé Sparkling Wine.....	\$ 11.400

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