

Welcome!

STELLA  ARTOIS



PUNTO PANORAMICO

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NOTICE

Bariloche may
seem like
paradise, but
not everyone
behaves
accordingly.

**PLEASE DON'T
LEAVE ANY
VALUABLES IN
YOUR VEHICLE.**



PUNTO PANORAMICO

Menú

May 2025

Entrées

EMPANADAS

Corn, cream, onion, cheese \$4000

Cheese & Onion \$4050

Ham & Cheese \$4100

Meat \$4250

PUMPKIN SOUP \$7450

TEQUEÑOS \$8500 (4 u.)

Mozzarella cheese

FRENCH FRIES \$10750

To share

PROVOLETA \$16250

Melted Provolone cheese

• Onion & pine mushrooms

• Candied cherry tomatoes and pistachio pesto

PASTRON BAGEL 16750

CHEDDAR FRIES \$17050

Bacon & green onion.

To share

PUNTO PANORAMICO

Salads

PUNTO PANORÁMICO \$16350

Mixed leaves, arugula, tomatoes, carrot, egg & seeds.

THREE CHEESE \$17750

Mixed leaves, walnuts & raisins. Mix of Provolone, Parmesan and Sardo cheese with honey mustard dressing.

SWEET & SOUR \$19450

Mixed leaves, green apple, walnuts, raisins & blue cheese.

Grilled Sandwiches

Ham & cheese \$12250

Tomato & cheese \$12100

Hamburgers

CLASSIC \$20750

Ham, cheese, lettuce, tomato & fries.

SMOKED \$22100

Smoked bacon, provolone cheese, caramelized onion & fries.

VEGAN \$21050

Tomato, arugula, onion, barbecue sauce and French fries.

Kids Menu

VEAL MILANESE \$15750

w/ French fries or salad.

TAGLIATELLE \$9550

w/ Cream or red sauce.

PUNTO PANORAMICO

Pizzas

NAPOLITANA \$19850

Red sauce, mozzarella, ham, tomato & garlic.

ROQUEFORT \$22350

Red sauce, mozzarella & blue cheese.

ONION & PARMESANO \$21250

Mozzarella, parmesan & onions.

PROVOLONE \$24150

Red sauce, mozzarella, provolone, bacon & black olives.

PROSCIUTTO & ARUGULA \$25750

Red sauce, mozzarella, prosciutto & arugula.



Pizzas can be made of up to two varieties, in that case the highest one will be charged.

PUNTO PANORAMICO

House Specials

LENTIL STEW 11250
Vegetarian

RISOTTO \$15250
w/ Mushrooms

GOULASH w/ SPÄETZLES \$20050
Paprika & beef stew w/Spaetzle dumpings.

BRAISED PORK SHOULDER \$23250
Slow cooked, w/Barbecue sauce.

BAKED RAINBOW TROUT \$22750
w/Lemon.

Sides

- FRENCH FRIES \$6850
- POTATO WEDGES \$6950
- CREAMY POTATOES \$7950
- MIXED SALAD \$6950
- ARUGULA & PARMESAN SALAD \$7950

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Pastas

TAGLIATELLE \$10600

POTATO GNOCCHI \$10700

POTATO GNOCCHI \$11550
w/ Basil & mozzarella filling.

SORRENTINOS \$11950
Ham & cheese.

RAVIOLI:

- Pumpkin, green onion & almonds \$12450
- Ricotta & trout \$14550

Sauces

Cream \$2200

Red \$2350

Italian pink sauce \$2450

Pesto \$2300

Bolognese \$6350

Mushrooms \$6650

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Bebidas

MINERAL WATER \$3450 (500ml)
Still or sparkling

FLAVORED WATER \$3550 (500ml)
Apple · Grapefruit · Orange

SODA \$3650 (Can, 354ml)
Pepsi · Seven Up · Paso de Los Toros

Juices & Smoothies

ORANGE JUICE \$5900
Freshly Squeezed

BANANA SMOOTHIE
Water \$5350 Milk \$5500 Juice \$5950

STRAWBERRY SMOOTHIE
Water \$7200 Milk \$7450 Juice \$7700



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Beer

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Draft

\$4450 (330ml)

\$4950 (500ml)

Alcohol-free \$4950 (Bottle, 330ml)

Noir \$5050 (Can, 473ml)

ANDES ORIGEN \$5850 (Can, 473ml)
Blonde · Red · Black · Andinean IPA

GLUTEN FREE:

Michelob ULTRA \$5900 (Can, 473ml)

Drinks

Fernet BRANCA & Coke \$9100

CARPANO

Grapefruit \$8300 · Orange \$8800

GANCIA & SPRITE \$10500

GIN & TONIC \$10750

APEROL SPRITZ \$11350

JOHNNIE WALKER RED L. \$11750

CAMPARI ORANGE \$12850

NEGRONI \$14650

PUNTO PANORAMICO



SALENTEIN
VALLE DE UCO

DOUX

Espumante \$20.250

NUMINA

Glass (House wine) \$9.750

Malbec 2022 \$33.550

Chardonnay 2023 \$33.550

Syrah 2022 \$33.550

Petit Verdot N/D

Pinot Noir 2023 \$33.550

Cabernet Franc 2023 \$33.550

Gran Corte 2022 \$37.950

52% Malbec 20% Cab. Sauvignon
12% Cab Franc 9% Merlot 7% Petit Verdot

PRIMUS

Malbec 2021. \$96.300

GRAN VU

BLEND 2020 \$204.950

73% Malbec 27% Cabernet Sauvignon



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Desserts

WARM HOMEMADE BROWNIE

- Alone \$9.25
- w/ Ice Cream and red fruits \$15.50

ICE CREAM (2 scoops) \$9.75

Chocolate Mousse \$6.95

CAKES:

- APPLE PIE \$10.35
w/ Cream or Ice Cream
- CARROT CAKE \$14.25
- CHEESE CAKE
w/ Berries sauce \$12.05
w/ Pistachio \$14.25
- PAVLOVA CAKE \$10.95
w/ Red Fruits & Pistachio

Waffles

CLASSICS \$9.95

Honey • Dulce de Leche • Homemade jam

BANANA \$11.45

w/ Dulce de Leche & walnuts

NUTELLA & STRAWBERRIES \$13.75

PUNTO PANORAMICO \$18.05

Ice cream, walnuts, cream & chocolate sauce

ADD:

- Cream \$1.50
- Dulce de Leche \$2.20
- Chocolate \$2.25
- Ice cream \$4.60

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Sweets

Cubanito w/ Dulce de Leche \$4000

Chocolate chip cookie \$3250

Dulce de Leche alfajor \$6250

Homemade bread toasts \$10200
w/ Butter, cream cheese or jam

Cheese Scon \$5500

Cafeteria

NESPRESSO

Ristretto \$4200

Espresso \$4200

Lungo \$4200

Double \$4500

w/ Milk \$4550

HOT CHOCOLATE:

Small \$3950 / Large \$4900

Herb Tea \$4500 / w/Milk \$4800

ADD:

Milk \$1250

Cream \$1300

Baileys \$1450

Ron/Whisky \$1650

PUNTO PANORAMICO

We accept

Cash

Pesos - Dollars - Euros

PayPaltm

Credit Cards

VISA

MasterCard

**AMERICAN
EXPRESS**

**VISA
Electron**

Maestro

Tip:

A 10% gratuity will be added to your check. This is a tip, fully destined to our staff who will always do their best to make your visit with us as enjoyable as possible.

However, if you feel like our service was not up to your expectations, or if there is any other reason why you would not want this to be added, please let us know when asking for the check.

Thank you.