

# Tres Galline

**RISTORANTE**  
**TRE GALLINE**

## Entrantes

### Appetizers

**BACKED OBERGINE (EGGPLANT), MOZZARELLA, TOMATO & BASIL**  
*Berenjena & mozzarella horneada* ..... \$ 100.00

**BEEF CARPACCIO WITH ARUGOLA & PARMESAN**  
*Carpaccio de res con arugola y queso Parmigiano* \$ 120.00

**SHRIMP BROCHETTE IN A THIN COURGETTE CRUST & SPICY SAUCE**  
*Brocheta de camarones con calabacita* ..... \$ 120.00

**OCTOPUS SALAD WITH POTATOES, SELLEY, TOMATOES & BLACK OLIVES**  
*Ensalada de pulpo y papas, tomató, acetunas* ..... \$ 140.00

**MARINATED FISH "IN CAPPIONE" & VEGETABLES "GIARDINIERA"**  
*Pescado marinado con verdura agrodulce* ..... \$ 100.00

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## Ensaladas

### Salad

*Mix salad* ..... \$ 70.00

*Cesar salad* ..... \$ 80.00

*Caprese Salad* Mozzarella, Basil y Tomato ..... \$ 90.00

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## Pasta hecha en casa

### Home made Pasta

**TAGLIOLINI WITH FISH, RED ONION, BLACK OLIVES, LAUREL**  
*Tagliolini con pescado, cebolla, acetunas* ..... \$ 180.00

**MACCHERONI WITH BOLOGNESE SAUCE**  
*Macaroni y salsa de carne* ..... \$ 180.00

**SWEET POTATO RAVIOLI WITH BUTTER & SAGE**  
*Raviolis de camote y mantequilla* ..... \$ 220.00

**DUMPLINGS WITH WALNUTS HAM & CREAM CHEESE**  
*Noquis de papa, queso crema, jamon y nueces* .... \$ 200.00

**SPINACH RAVIOLI WITH CHEESE & BUTTER SAUCE**  
*Raviolis de espinaca con salsa de queso* ..... \$ 220.00

**SPAGHETTI WITH ANCHOVIES & SARDINES**  
*Espaguetis y salsa de sardina & anchoves* ..... \$ 180.00

**PENNE WITH SHRIMPS, ZUCCHINI & CURRY SAUCE**  
*Penne con camarones, calabacitas y curry* ..... \$ 220.00

**BUCATINI ALL'AMATRICIANA WITH BACON, TOMATOES Y CHILE**  
*Bucatini (Espaguetis) con tocino, chile y tomate* ..... \$ 200.00

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## Platos de Pescado

### Main course fish

**FISH FILET MEDITERRANEA STYLE, WITH CAPERS, TOMATO & BLACK OLIVES SERVED WITH TAGLIOLINI IN WHITE SAUCE**  
*Pescado Mediterraneo con pasta en salsa blanca* ..... \$ 200.00

**FISH IN ALMONDS CRUST**  
*Pescado en crosta de almendras* ..... \$ 220.00

**FISH OF THE DAY WITH VEGETABLES**  
*Pescado del dia con vegetales* ..... \$ 180.00

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## Platos de carne

### Main course meat

**GRILLED RIB EYE, SERVED WITH CHERRY TOMATOES IN WHOLE GRAIN MUSTARD**  
*Rib eye de res con tomatillo in salsa de de mostaza* ..... \$ 300.00

**LAMB CHOPS BAKED IN AROMATIC HERBS CROST SERVED WITH MASHED POTATOES MIXED WITH "CHILE POBLANO"**  
*Chuletas de cordero con pure' de papas y de chile poblano* \$ 300.00

**CHICKEN BREAST STUFFED WITH SPINACH ON CRISPY SALAD**  
*Pechuga de pollo relleno de espinacas con ensalada* ..... \$ 220.00

**TARTARE OF BEEF WITH CAPERS, ONION, EGG AND CUCUMBER**  
*Filete tartara con huevos, cebolla, pepino, alcaparras* ..... \$ 240.00

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## Dessert

**"VOLCANO", HOT CHOCOLATE CUP, WITH WHIP CREAM**  
*Volcan de chocolate caliente con crema batida* ..... \$ 10.00

**"TIRAMISU", MASCARPONE CHEESE TARTAR**  
*Tiramisu con queso mascarpone y chocolate* ..... \$ 10.00

**"CRÊME BRÛLÉE", CREAM WITH BROWN VANILLA**  
*Crème brûlée, crema quemada a la vanilla* ..... \$ 10.00

**"TIRAMISU", WITH BAKED MASCARPONE & BISCOTTI**  
*Tiramisu con queso mascarpone y chocolate* ..... \$ 10.00

**"TACCHINI", CREAMY CHOCOLATE (HONEY MASHED POTATO)**  
*Tacchini, crema de chocolate* ..... \$ 10.00

**"WHITE PEAR", WHITE CHOCOLATE TARTAR**  
*White Pear con chocolate blanco* ..... \$ 10.00

*Franzosa o Amaretti* ..... \$ 10.00

*Cheesecake* ..... \$ 10.00

*Zucchini con queso (solo 2 personas)* ..... \$ 10.00

