

# *Tre Fratelli*

*Since 1995*





# OUR SIGNATURE COCKTAILS

## MARGARITA CLASICA

traditional lemon, frozen or on the rocks with fresh strawberries prepared with Jose Cuervo tequila

**33 / 2x55**



## TREFRATELLI MACHINE

A Tre Fratelli classic for 28 years, a perfect combination of amaretto, gin, Ron Botran and a secret touch...

**35 / 2x59**



## MOJITO CLÁSICO

the perfect creation of the Cuban classic with Ron Botran and mint

**33 / 2x55**

**ABSOLUT®**

## COSMOPOLITAN

absolut vodka, cranberry and orange juice

**38 / 2x65**



## MEZCALINI DE JAMAICA

a perfect combination of mezcal, hibiscus and a hint of pineapple juice

**42 / 2x75**

## CRANBERRY APERIT **NUOVO**

original blend of aperit with cranberry juice and vodka

**38 / 2x65**







### **APEROL SPRITZ**

Italy's favorite, a perfect combination of prosecco, aperol and orange

**42 / 2x75**

### **TREFRATELLI SPRITZ**

a combination of the house aperit Ast'up Spritz and rosé prosecco

**49 / 2x79**

### **OLD FASHIONED**

classic prepared with whisky, bitters, orange twist and soda

**49 / 2x85**

### **BAMBINA**

smooth combination of tequila with white rum, passion fruit and mint

**38 / 2x65**

### **RED BULL GIN**

mix of Red Bull, available in tropical or watermelon flavor and gin

**44 / 2x79**

### **MOSCATO COLLINS** **NUOVO**

a combination of gin, lemon and moscato

**44 / 2x79**





# SANGRÍA PER TUTTI

45 / 2x79 / Pitcher 189

## IL MOJITO

refreshing blend of lime,  
mint, rum and sparkling mint

## BIANCO

white wine, fruit liqueur  
and a hint of citrus

## MELA MOSCATO

moscato and fruit liqueur  
with green apple cubes  
and strawberries

## BACHE ROSSE

Red wine, fruit liqueur,  
orange juice with strawberries  
and blueberries

## IL MANGO

combination of white  
wine, mango and  
seasonal fruits





# PERFECT COMBINATION

## TRUFFLE CARPACCIO



MERLOT IL PURO  
ICONA CABERNET SAUVIGNON  
PINOT GRIGIO ALISIA

€299

CHIANTI MONTEGUELFO  
MURVIEDRO COLECTION RESERVE  
AUDENTIA ROSE

€349

COLLINE TERAMANE  
CHARDONNAY MORINO  
DON CAMILO

€369





ANTIPASTO CONDIVIDERE



CALAMARI DORATI



BRUSCHETTA FRATELLI



### ANTIPASTO CONDIVIDERE

fried shrimp, fried mozzarella, fried calamari, ardent octopus, garlic sautéed mushrooms, margherita bruschettas and beef carpaccio crostinis 189

### BRUSCHETTA FRATELLI

homemade baked bread, topped with tomato slices, butter, EVOO, oregano and parmesan cheese

1 Bruschetta 30 / 2 Bruschettas 49



# STARTED

## ALBÓNDIGAS NAPOLITANAS

homemade with pomodoro sauce, gratinated with mozzarella and parmesan cheese 69

## PANNE ALL'AGLIO E RICOTTA

garlic bread chunks, gratinated with mozzarella cheese, served with homemade ricotta and truffle oil 49

## FUNGHI ALL'AGLIO

fresh mushrooms sautéed in butter, garlic and white wine sauce 85

## BERENJENA AL FORNO

roasted eggplant slices with EVOO on a roasted tomato sauce, gratinated with mozzarella cheese 89

## POLPO ARDENTI

grilled octopus with EVOO, lemon and a garlic and parsley gremolata 109

## CALAMARI ARDENTI

grilled calamari with EVOO, lemon and a garlic and parsley gremolata 119

## CALAMARI DORADO

breaded calamari served with our secret house aioli 109

## ANTIPASTO VEGETARIANO

bell pepper, eggplant, zucchini, tomato, feta cheese and marinated mushrooms with EVOO and balsamic vinegar 89

Family size 139 / add chicken breast +15

## TABLA DE ANTIPASTO

bresaola carpaccio, calabria salami, toscano salami and capocollo, accompanied by caprese skewers and grapes 115

## SALPICONNE FRUTTI DI MARE

Mediterranean ceviche with shrimp, fish, squid, avocado, capers and tomato, marinated in lemon and EVOO 115

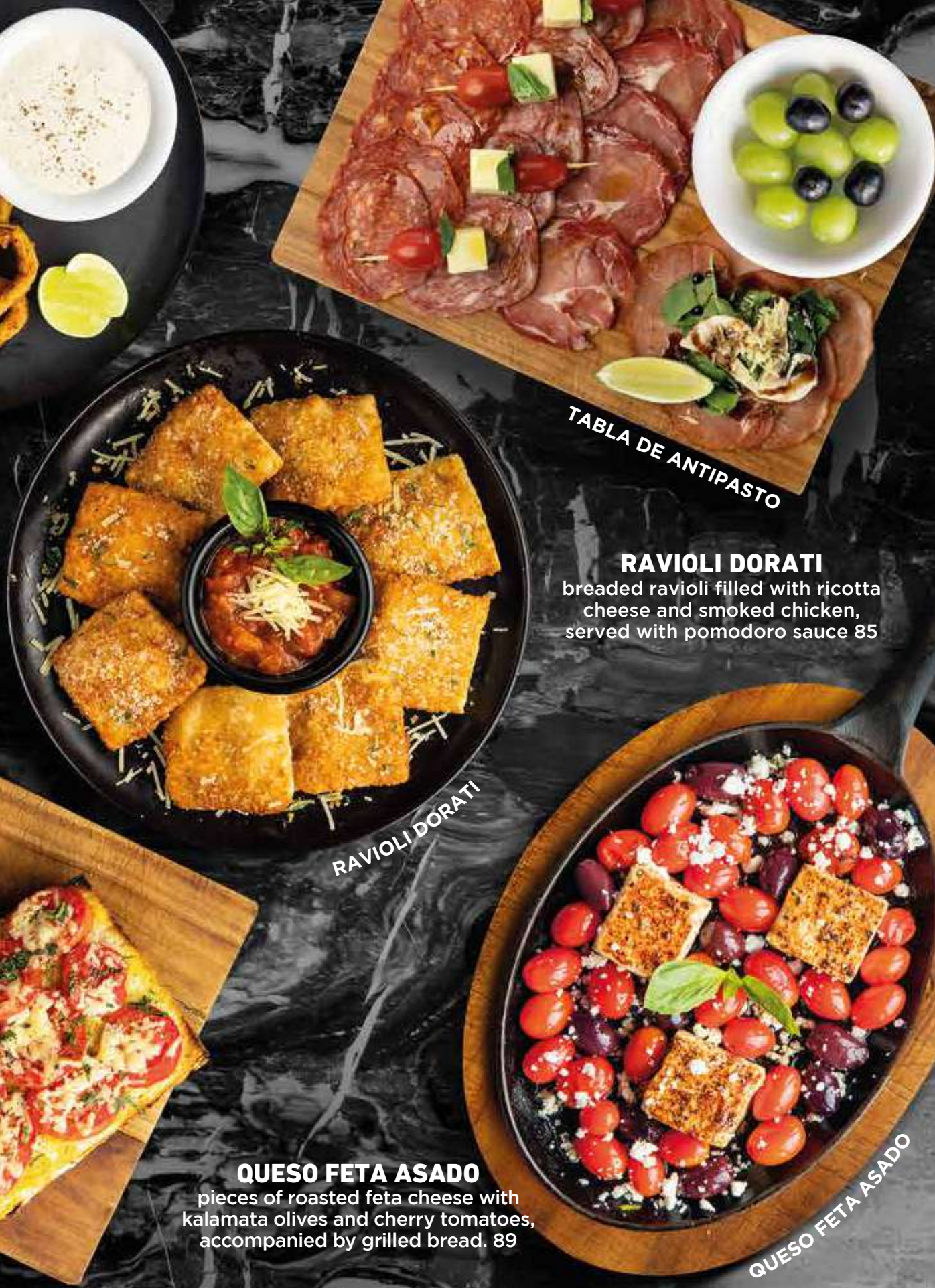


TABLA DE ANTIPASTO

## RAVIOLI DORATI

breaded ravioli filled with ricotta cheese and smoked chicken, served with pomodoro sauce 85

RAVIOLI DORATI

## QUESO FETA ASADO

pieces of roasted feta cheese with kalamata olives and cherry tomatoes, accompanied by grilled bread. 89

QUESO FETA ASADO



# BY THE GLASS

## SPARKLING

PROSECCO SUPERIORE  
"CORDERIE" VALDOBBIADENE  
D.O.C.G. ASTORIA 55 / 2x90

MOSCATO FASHION VICTIM  
ASTORIA 55 / 2x90

## ROSÉ

PROSECCO ROSÉ  
ASTORIA 50 / 2x85

MURVIEDRO COLLECTION  
ROSÉ 50 / 2x85

## WHITE

PINOT GRIGIO  
ALISIA ASTORIA D.O.C. 55 / 2x90

MERSEGUERA 50 / 2x80

MALVASIA CHARDONNAY  
PRIMO BIANCO 35 / 2x59

## RED

PINOT NOIR  
CARANTO I.G.T. 55 / 2x90

CHIANTI MONTEGUELFO 55 / 2x90

PRIMO ROSSO  
SANGIOVESE MERLOT IGT 35 / 2x59

ICONA CARBENET  
SAUVIGNON 55 / 2x90



# CARPACCIO

## CARPACCIO DI MANZO

thin slices of beef tenderloin marinated with lemon, EVOO, parmesan cheese and capers 89 / Family size 149

## CARPACCIO DI MANZO E TRUFA

thin slices of beef tenderloin marinated with black truffle oil, lemon, EVOO, parmesan cheese and capers 99 / Family size 159

## CARPACCIO DI SALMONE

thin slices of fresh salmon marinated with lemon, EVOO, parmesan cheese and capers 99 / Family size 169

## CARPACCIO DI TUNA NUOVO

thin slices of imported red tuna, marinated with lemon, EVOO, a touch of soy sauce, avocado and capers 89

\*Subject to availability

# FOCACCIA

## FOCACCIA DI MANZO

beef carpaccio on homemade focaccia with cream cheese 105

## FOCACCIA DI SALMONE

fresh salmon carpaccio on homemade focaccia with cream cheese 119

## FOCACCIA ALLA BURRATA

burrata, fresh arugula and cherry tomatoes with our balsamic reduction on homemade focaccia 115

\*Subject to availability



FOCACCIA DI MANZO

FOCACCIA ALLA BURRATA



# SALADS

## FIorentina

fresh spinach, tomato, mushrooms, avocado, caramelized walnuts, goat cheese and Italian bacon with an EVOO and balsamic vinegar dressing 95

## SANTA FE

romaine lettuce with grilled chicken breast, avocado, mozzarella cheese, cherry tomatoes, sweet corn, red beans and tortilla chips with a cilantro and peanut vinaigrette 89

## NERO ORIENTALE

mixed greens, snow peas, grilled chicken, mandarin orange slices, cashews and peanuts with an oriental dressing 89

## TESTAROSSA CON POLLO

our traditional caesar salad with romaine lettuce and grilled chicken breast 95

## ALBUQUERQUE

mixed greens, tomato, bacon, avocado, sweet corn, black olives and grilled chicken breast with a cilantro dressing 89

## CAPRESE

sliced tomatoes, fresh mozzarella and basil with balsamic vinegar and EVOO 89

## MEDITERRÁNEA NUOVO

mixed greens, tomato, kalamata olives, cucumber, bell pepper, oregano and feta cheese with an olive oil and lemon vinaigrette 89





# CHICKEN

## ALLA PARMIGIANA

breaded chicken breast gratinated with mozzarella cheese in roasted tomato sauce, served with mashed potatoes and sautéed vegetables 115

## ALLA CACCIATORA

grilled chicken breast in roasted tomato sauce with bell pepper, mushrooms, olives, capers and white wine, served with mashed potatoes and sautéed vegetables 115

## AL LIMONCELLO

grilled chicken breast in a lemon and butter sauce, served with roasted vegetables 115

## AL VINO Y ROMERO

cubes of chicken breast cooked with rosemary, garlic and white wine, served with sautéed vegetables 115

## FUNGHI DELLA FORESTA

grilled chicken breast in our original mushroom sauce, served with mashed potatoes 115

# SOUP

## **NUOVO** CAPRESE

authentic tomato soup, served with fresh mozzarella, basil and homemade croutons 79

## ZUPPA DELLA NONNA

homemade chicken broth with vegetables and pieces of chicken breast, served with white rice and avocado 79

## ZUPPA CIOPPINO

fresh seafood in its own juices with calamari, shrimp, mussels, and fish with tomato, onion and Italian spices 99



AL VINO Y ROMERO

ALLA CACCIATORA

ZUPPA CAPRESE



# PIZZA

## WOOD-FIRED

### PEPPERONI

pepperoni, marinara sauce and mozzarella cheese 105  
add jalapeño +5

### MARGHERITA

tomatoes, fresh basil and mozzarella cheese 105

### HAWAIANA

virginia ham, pineapple and mozzarella cheese 105

### DIAVOLA MIELE

pepperoni and bacon with a touch of spicy honey 105

### PROSCIUTTO E ARÚGULA

prosciutto slices, white alfredo sauce,  
arugula with balsamic reduction 115

### VENEZIA

grilled chicken, white alfredo sauce,  
caramelized onions and mozzarella cheese 115

### INFERNO BIANCA

Italian capocollo (cured ham), spicy white alfredo  
sauce, crispy onions and mozzarella cheese 115

### PORCHETTA

slices of Italian porchetta, rosemary roasted  
potato chunks with ricotta cheese, on alfredo  
sauce and mozzarella cheese 115

### LOMITO E PESTO

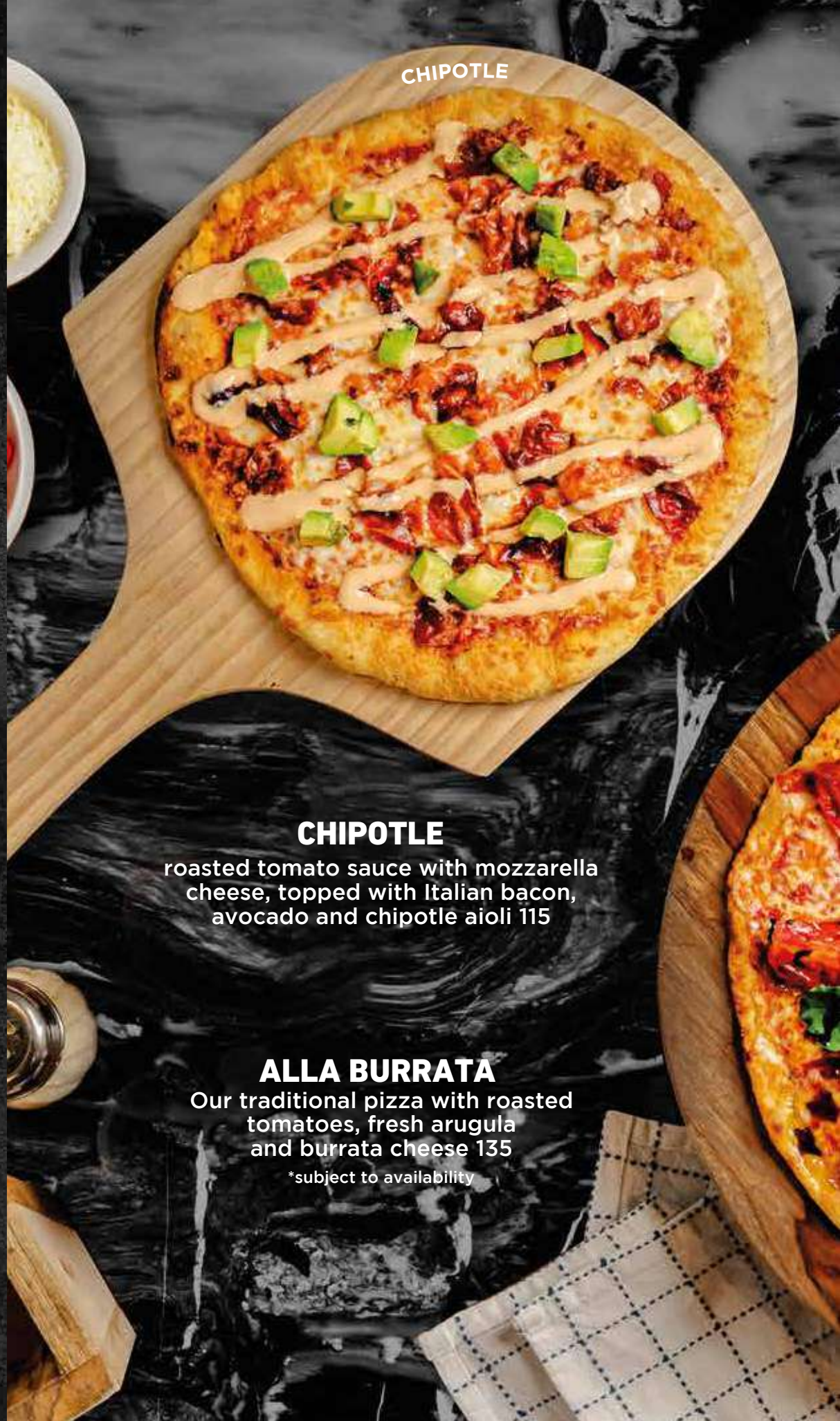
beef tenderloin chunks, pesto, roasted  
cherry tomatoes and mozzarella cheese 115

### IL CACCIATORE

artisanal Italian sausage, beef tenderloin, bacon,  
caramelized onions and mozzarella cheese 115

### TOSCANA

slices of Tuscan salami, capocollo slices,  
roasted tomatoes, fresh arugula and  
mozzarella cheese 115



CHIPOTLE

### CHIPOTLE

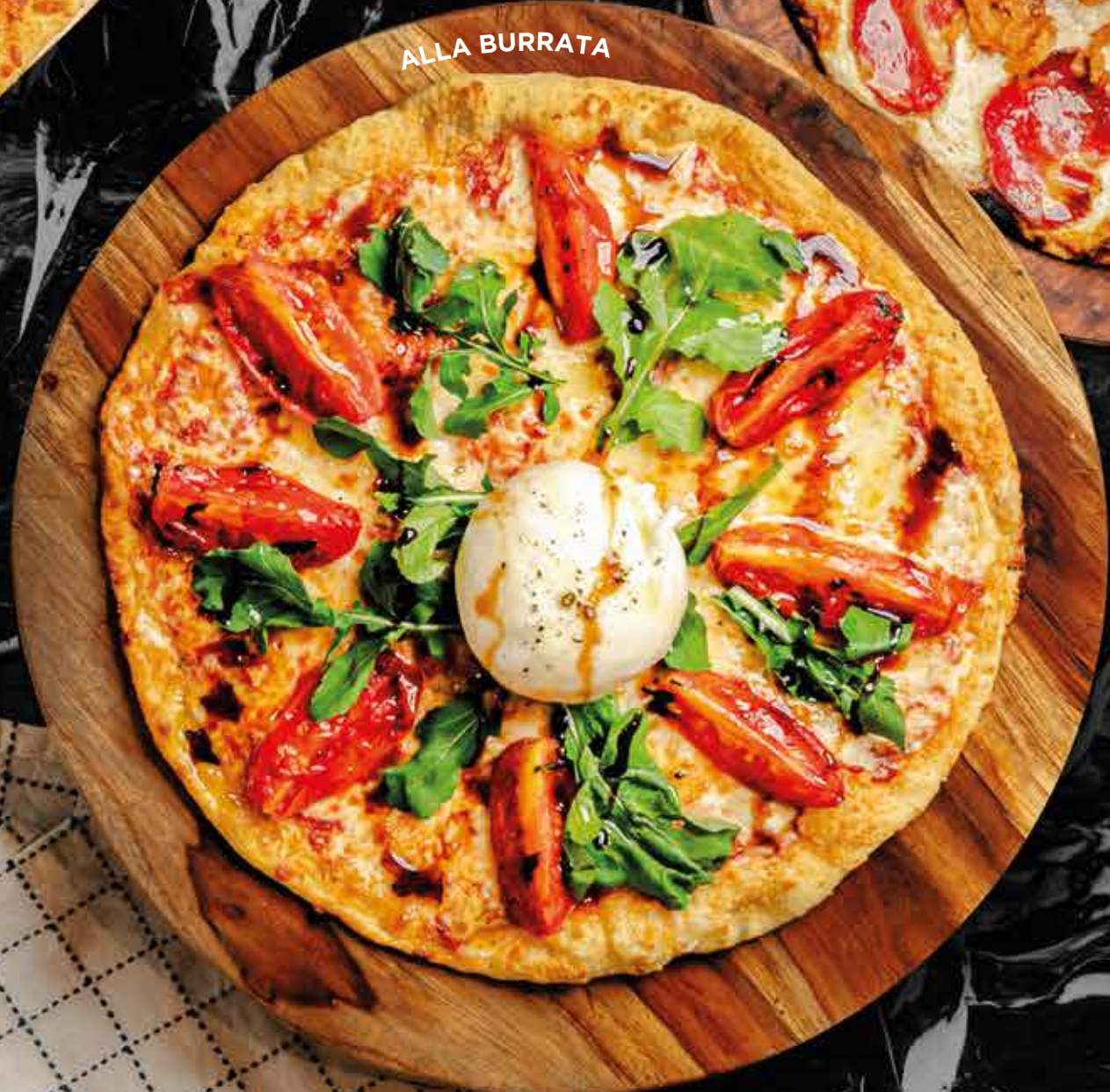
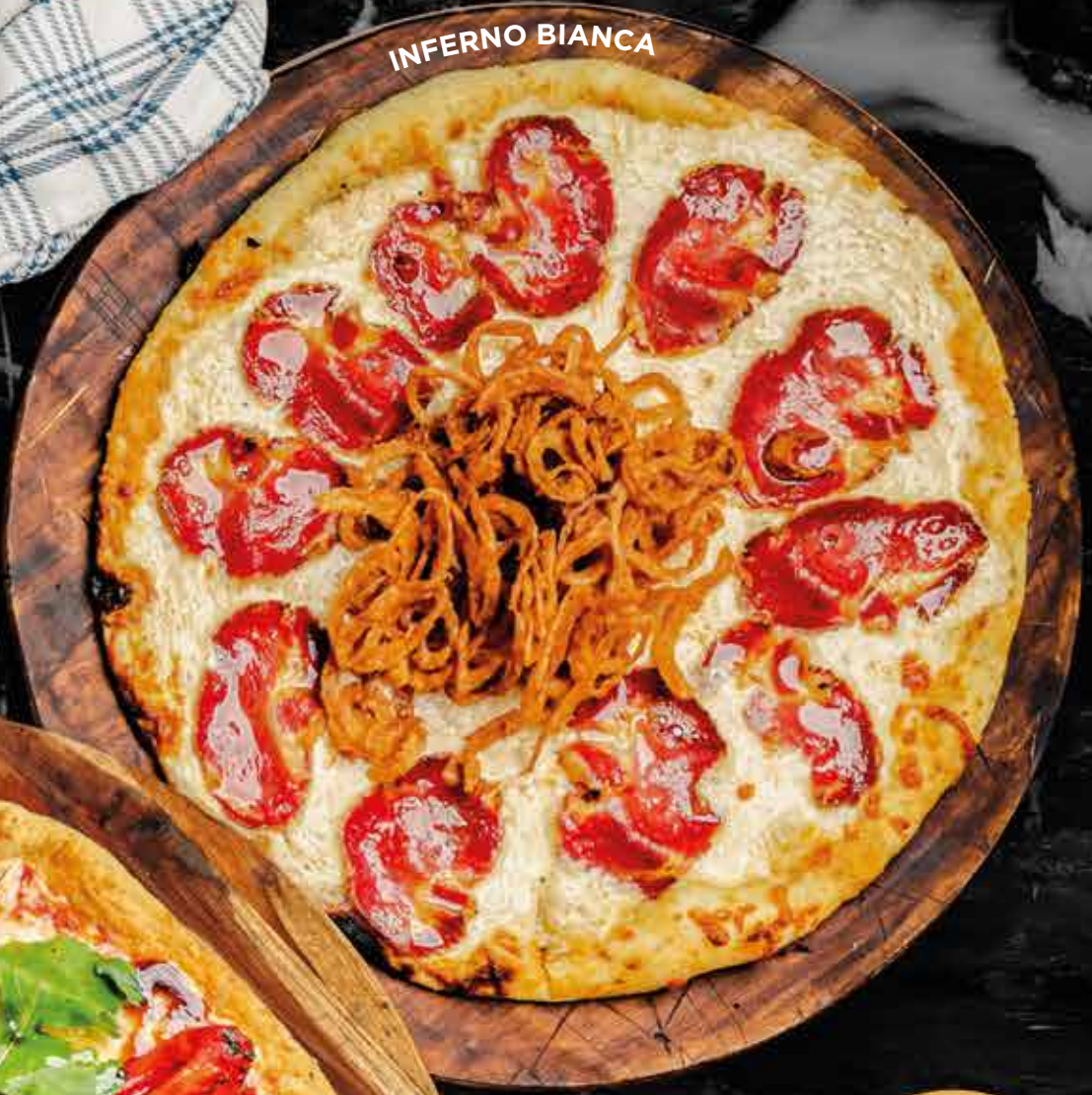
roasted tomato sauce with mozzarella  
cheese, topped with Italian bacon,  
avocado and chipotle aioli 115

### ALLA BURRATA

Our traditional pizza with roasted  
tomatoes, fresh arugula  
and burrata cheese 135

\*subject to availability





INFERNO BIANCA

ALLA BURRATA



# PASTA TRADIZIONALE

## FRUTTI DI MARE

Fettuccine with fish, shrimp, clams, mussels, salmon, and fresh squid with your choice of: light white wine and butter sauce, creamy sauce or pomodoro sauce 125

## RAGÚ BIANCO DI POLLO

Spaghetti with our authentic Italian recipe of chicken ragu and light cream sauce with grilled chicken breast pieces 115

## DIAVOLA ROSSO **NUOVO**

rigatoni with slices of capocollo (Italian cured ham) and white wine in roasted tomato and spicy marinara sauce 109

## STRACCETTI DE BISTECCA AL VINO **NUOVO**

rigatoni with creamy bell pepper sauce, Italian sausage and sliced beef tenderloin 109

## STRACCETTI DI POLLO **NUOVO**

linguine coated in a creamy peppercorn sauce with chicken breast 115

## INFERNO

slightly spicy fettuccine with shrimp and Italian sausage in a light cream and parmesan sauce 109

## ALFREDO GAMBORE

linguine with shrimp flambéed in white wine in a light cream and parmesan sauce 109

## IL BOSCAIOLA

linguine with beef medallions, mushrooms and marinara sauce with roasted tomatoes 109

## ALLA BOLOGNESE

spaghetti with bolognese sauce and homemade meatballs 109

## ALFREDO POLLO

spaghetti with grilled chicken breast in a light cream and parmesan sauce 115

## CACIO E PEPE

fettuccine in a sauce of parmesan cheese **GRANA PADANO** and ground black pepper 105 / 2x175

## ALLA CACCIATORA

linguine with grilled chicken breast, roasted tomato sauce, mushrooms, olives, capers and white wine 109

## CAMPAGNIOLA

spaghetti with artisanal Italian sausage and mushrooms in a roasted tomato sauce 109

## GAMBERETTI ALLA PARMIGIANA **NUOVO**

conchiglioni with grilled shrimp and homemade croutons in a gratinated pomodoro sauce with mozzarella cheese 119

## STRACOTTO ALLA FIORENTINA **NUOVO**

rigatoni with slow-cooked brisket in a red wine reduction 119

## CHIPOTLE E PARMIGIANO

slightly spicy linguine in a light cream chipotle sauce, grilled chicken breast and parmesan cheese 115

## PRIMAVERA E POLLO

linguine with a variety of vegetables, mushrooms and chicken in a white wine sauce with roasted tomatoes 109

## CALABRIA ROSÉ

spaghetti with calabria salami and porchetta in a light cream sauce with confit tomatoes 109

## ALLA BURRATA

burrata on conchiglioni pasta with pomodoro sauce and roasted tomatoes 125

\*subject to availability

## ALLA CARBONARA

spaghetti with Italian bacon and white wine reduction in a light cream and parmesan sauce 109



PASTA ALFREDO PREPARED WITH  
**GRANA PADANO**

**TRADICIONAL**

linguine in a light cream  
GRANA PADANO sauce 115

**SUPERIORE CON POLLO**

linguine with grilled chicken  
breast flambéed in a light cream  
GRANA PADANO sauce 129

**DEL GOVERNATORE**

linguine with pancetta (Italian bacon)  
flambéed in a light cream  
GRANA PADANO sauce 139

**DEL CAPO CON  
GAMBERETTI**

linguine with shrimp flambéed  
in a light cream GRANA PADANO  
sauce 149



DEL CAPO CON GAMBERETTI



CALABRIA ROSÉ

DIAVOLA ROSSO



ALLA BURRATA



# RAVIOLI

## ALLA BOLOGNESE Y ALBÓNDIGAS

with bolognese sauce and homemade meatballs 95

## ROSSO GAMBORE

shrimp-filled ravioli with white wine sauce, extra virgin olive oil and pancetta 105

ALLA BOLOGNESE Y ALBÓNDIGAS



SALMONE ROSÉ

# TORTELLONI

## AI CARCIOFI

stuffed with smoked chicken and ricotta cheese, served with prosciutto, artichoke hearts and broccoli in a light cream and parmesan sauce 105

## SALMONE ROSÉ

stuffed with ricotta cheese and smoked chicken, in a light cream sauce with parmesan cheese, cherry tomatoes and fresh salmon pieces 115



# GNOCCHI

HOME  
MADE

## ALLA BURRATA

with fresh burrata, pomodoro sauce and cherry tomatoes 115

\*subject to availability

## PESTO E BURRATA

with fresh burrata and basil pesto with parmesan 115

\*subject to availability

## ROSSO GRANA PADANO

grilled shrimp in grana parmesan sauce padano, roasted tomatoes and fresh arugula 109

## ALLA CARRETTIERA

with grilled chicken breast and zucchini in a roasted tomato sauce 105

## AL GIARDINO

with spinach, mushrooms, aubergines grilled, feta cheese and marinara sauce 105

PESTO E BURRATA





# RISOTTO

## **POLLO E TRUFA** NUOVO

with chicken breast,  
mushrooms, carrots,  
peas and truffle oil 109

## **ALLA PESCATORA**

with shrimp, squid,  
mussels and clams in wine  
white and pomodoro 109

## **STRACCETTI**

with straccetti tenderloin  
brandy and peas 109

STRACCETTI



POLLO E TRUFA



ALLA BOLOGNESE



# LASAGNE

## **ALLA BOLOGNESE**

filled with fratelli bolognese sauce,  
mozzarella cheese and ricotta, gratinated  
with mozzarella and parmesan cheese 105

## **QUATTRO FORMAGGI**

filled with provolone cheese,  
mozzarella, cheddar, parmesan and  
grilled chicken, bathed in white sauce 105





# PESCE

## AL LIMONCELLO

grilled red snapper fillet in a lemon sauce, accompanied by roasted vegetables 115

## ALLA SALVIA E VINO

grilled red snapper fillet with white wine, butter and sage sauce, accompanied by parmigiana potatoes 115

## GAMBERETTI ALL'AGLIO

grilled shrimp with a garlic, white wine and butter sauce, accompanied by parmigiana potatoes 165

## **NUOVO** GAMBERETTI DORATI

breaded shrimp with Italian spices, served with tartar sauce and french fries 165

## PICCATA

grilled red snapper fillet with white wine, lemon and caper sauce, accompanied by spring risotto and sautéed vegetables 115

## ALLA GRIGLIATA

grilled red snapper fillet with avocado, on a bell pepper pesto, accompanied by mashed potatoes and sautéed vegetables 115

## MISTO DI MARE

grilled shrimp, mussels, squid and red snapper fillet in a white wine and butter sauce, accompanied by parmigiana potatoes 149

## **NUOVO** SALMONE MIELE E LIMONE

grilled salmon fillet in a honey and lemon sauce, accompanied by spring risotto 165

## SALMONE ALL'ARANCIA

grilled salmon fillet on sautéed beans with an orange, soy and ginger sauce, accompanied by spring risotto 165

## SALMONE PICCATA

Grilled salmon fillet with white wine, lemon and caper sauce, accompanied by roasted vegetables 165



GAMBERETTI DORATI

MISTO DI MARE

SALMONE MIELE E LIMONE



# MEATS

## NEW CUTS

### BRISKET

brisket simmered in its own juices, with tomato and Italian spices, accompanied by risotto primavera 149

### ARRACHERA

10 oz. flank steak on a bed of sautéed onions accompanied potatoes alla parmigiana 165

## TENDERLOIN

RECOMMENDED COOKING LEVEL  $\frac{1}{2}$  o  $\frac{3}{4}$

9oz. 149 / 13oz. 179

### BISTECCA INFERNO

flambéed with brandy, on a cream and pepper sauce, accompanied by parmigiana potatoes and rosemary

### CHE BISTECCA

with sautéed onions, accompanied by french fries

### CAFÉ DE PARIS

with a french sauce based on butter, spices and herbs, accompanied by mashed potatoes

### BISTECCA AL PEPERONCINO NUOVO

grilled steak on a chipotle chili sauce seasoned with avocado, accompanied by mashed potatoes

### BISTECCA ALLA FIORENTINA

grilled steak with fratelli onions and a red wine reduction, accompanied by creamy spaghetti





# DESSERTS

Cheesecake 29 / 2x49  
 Key Lime Pie 30 / 2x49  
 Tiramisú 29 / 2x45  
 Mousse al doppio cioccolato 30 / 2x49  
 Mousse al Cioccolato 30 / 2x49

Flan de Queso 27 / 2x40  
 Fresas Fratelli 27 / 2x40  
 Pastel de Zanahoria 25 / 2x38  
 Mousse de Mango  
 Bomba de Chocolate 39  
 Bomba de Dulce de Leche 39



**GELATOS**  **FORTUNATO**  
 Gelato Napo

**CREMOSOS** 1 bola 16 / 2 bola 25  
 • Vanilla • Chocolate • Salted Caramel

**NIEVES** 1 bola 13 / 2 bolas 19  
 • Mandarina • Mango



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**2x1\***  
PAYING WITH  
YOUR CARDS



LOMITO CHE BISTECCA  
POLLO AL VINO E ROMERO  
LINGUINE ALLA CARBONARA  
GNOCCHI ALLA CARRETTIERA  
LASAGNE ALLA BOLOGNESE  
SPAGHETTI CAMPAGNIOLA  
ENSALADA SANTA FE

**2x1\***  
PAYING WITH  
YOUR CARDS



PESCE PICCATA  
ZUPPA CIOPINO  
LINGUINE DIAVOLA ROSSO  
RISOTTO POLLO E TRUFA  
POLLO FUNGHI DELLA FORESTA  
ENSALADA TESTAROSSA CON POLLO  
STRACCETTI DE BISTECCA AL VINO  
LINGUINE CHIPOTLE PARMIGIANO



**2x1\*** USING YOUR  
CLUB BI CARD

LINGUINE STRACCETTI DI POLLO  
ZUPPA CAPRESE  
ENSALADA FIORENTINA  
SPAGHETTI ALFREDO POLLO  
SPAGHETTI ALLA BOLOGNESE  
LINGUINE CACCIATORA



**2 x 115\***

CARPACCIO LOMITO  
ENSALADA MEDITERRÁNEA  
SPAGHETTI PRIMAVERA E POLLO  
LINGUINE CACIO E PEPE  
LASAGNE QUATTRO FORMAGGI

**2 x 125\***

LINGUINE ALFREDO GAMBORE  
POLLO ALLA CACCIATORA  
RISOTTO ALLA PESCATORA  
LINGUINE INFERNO  
LINGUINE CALABRIA ROSÉ

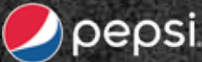
TRE FRATELLI charges Q10 per promotion.

Trefra Group reserves the right to edit, remove or add promotions and/or dishes from this menu without prior notice.

\*Restrictions apply. One promotion per card.



# DRINKS

TE SAN BENEDETTO lemon, peach or green	28 - 500 ml
TE SAN BENEDETTO PITCHER lemon, peach or green	81 - 1500 ml
SPARKLING SODA <i>SANBENEDETTO</i>	44 - 750 ml
SPARKLING SODA SANTA DELFINA	28 - 350 ml
BOTTLED WATER	15
SODAS	19
pepsi, pepsi black, pepsi light, 7up, 7up light, mirinda, grapette, mountain dew	
RED BULL	30
energy drink, sugarfree, yellow edition, red edition	

# NATURALES

LEMONADE OR ORANGEADE 16 Oz. 20 pitcher	79
LEMONADE WITH MINT 16 Oz. 22 pitcher	85
STRAWBERRY LEMONADE 16 Oz. 23 pitcher	85
STRAWBERRY ORANGE 16 Oz. 23 pitcher	85
HIBISCUS DRINK 16 Oz. 20 pitcher	79
ORANGE JUICE 16 Oz. 22 pitcher	85
GRAPEFRUIT JUICE 16 Oz. 24 pitcher	85
VIRGIN PIÑA COLADA	29
VIRGIN FRUIT PUNCH	29

# DIGESTIVES

AMARETTO	29
CAMPARI	39
LICOR 43	44
FRANGELICO	39
HORCHATA LICOR 43	38

# BEER

NATIONAL AND IMPORTED

	Modelo Especial	30	2x49	Heineken	33
	Modelo Pura Malta	30		Gallo	30
	Negra Modelo	30		Gallo Light	30
	Corona	31		Dorada Draft	30
	Stella Artois	37		Cabro	30
	Michelob Ultra <small>(79 cal / 2.4 carbs)</small>	33		Cabro Reserva	35
	Birra Moretti	35		Montecarlo	35
	Moretti Zero	35		MICHELADA	+7
				MICHELADA con JUGO	+9
	MODELO BARRIL			GALLO BARRIL	
12.Oz - 25 / 16.Oz - 30			12.Oz - 25 / 16.Oz - 30		
Pichel 2 litros - 90			Pichel 2 litros - 90		

STELLA  ARTOIS



## WHISKY

	trago	botella
CHIVAS REGAL	52	765
OLD PARR	55	795
JW RED	47	495
JW BLACK	59	810
JW DOUBLE BLACK	69	970
JW GOLD RESERVE	71	995
BUCHANAN'S	59	810
BUCHANAN'S 18	105	1500
JACK DANIEL'S	45	540
MACALLAN	125	1850

## TEQUILA

	trago	botella
JOSÉ CUERVO REPOSADO	37	385
JOSÉ CUERVO 1800 AÑEJO	49	750
ORENDAIN	33	365
GRAN CENTENARIO	42	580
1800 CRISTALINO	49	750
HACIENDA CRISTALINO	42	580
DON JULIO 70	85	1350

## RUM

	trago	botella
RON COLONIAL	38	375
BOTRAN RESERVA BLANCA	29	290
BOTRAN AÑEJO 12	38	395
BOTRAN AÑEJO 14	40	415
BOTRAN AÑEJO 18	45 / 2x65	430
BOTRAN AÑEJO RES. BLANCA	38	380
ZACAPA CENTENARIO 23	55	825
ZACAPA EDICIÓN NEGRA	70	990
ZACAPA XO	150	1875

## GIN

	trago	botella
XIBAL	41	605
TANQUERAY	42	585
BOMBAY	39	565
GIBSON	39	550
TANQUERAY TEN	55	850
HENDRICK'S	67	990

## VODKA

	trago	botella
ABSOLUT	41	390
STOLICHNAYA	39	375
FINLANDIA	39	375
SKYY	35	350
TITOS	40	500
GREY GOOSE	65	895





# HOT

AMERICANO	14 / 2x22
ESPRESSO	14 / 2x24
CORTADITO	14
DOBLE	24
CAPPUCCINO	19 / 2x32
LATTE	19 / 2x32
MATCHA LATTE 	26 / 2x45
MOCACCINO	26 / 2x45
CHAI FLAMINGO (SIN AZÚCAR)	26 / 2x45
CHAI ELEPHANT	26 / 2x45
BOMBON AMARETTO	24
BOMBON COFFEE	19



# COLD

SMORE'S ICED COFFEE	16 / 2x28
AMARETTO ICED COFFEE	25 / 2x45
AFFOGATO	22 / 2x39
MATCHA FRAPPÉ	30 / 2x52
WHITE FRAPPUCCINO	30 / 2x52
MOCACCINO FRAPPÉ	30 / 2x52
CHAI FLAMINGO FRAPPÉ	30 / 2x52
CHAI ELEPHANT FRAPPÉ	30 / 2x52



**SABOR ADICIONAL +5:**  
Amaretto • Hazelnut • Caramelo • Vainilla

EXTRA DE LECHE 12

+ Q5 ADD MILK OF ALMONDS TO ANY OF OUR COFFEES



# INFUSIONES 24 / 2x42

MANZANA LAVANDA, FRESA-KIWI, MARACUYÁ, MENTA, MANZANA Y JAZMÍN

# TÉ 15 / 2x26

MANZANILLA, NARANJA, MENTA Y TE NEGRO

# COLD FRAPPES

Café Frappé	20
Mocaccino Brown	29
Biscotto Delight	31

# COLD WITH LIQUOR 32

Carajillo con licor	43
Carajillo con ron colonial	41
Affogato Horchata con licor	39

# HOT WITH LIQUOR

Cappuccino Amaretto	29
Irish Coffee	36

## PARA TU CASA

### CAFÉ POR LIBRA

take it home ground or grain  
1 pound 65 / 2 pound 110



### ACEITE DE OLIVA

EXTRA VIRGIN OLIVE OIL  
MADE IN ITALY 1 LITER 95

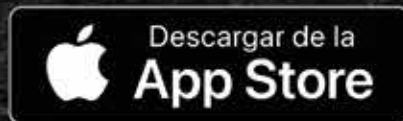


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BENEFITS**







**TROPIGAS**



# PERFECT COMBINATION

## TRUFFLE CARPACCIO



I MERLI MONTEGUELFO  
SANGIOVESE FANTINI  
TREBBIANO D'ABRUZZO DOC

Q229

MERLOT IL PURO  
ICONA CABERNET SAUVIGNON  
PINOT GRIGIO ALISIA

Q299

CHIANTI MONTEGUELFO  
MURVIEDRO  
COLLECCIÓN RESERVA  
AUDENTIA ROSÉ

Q349

