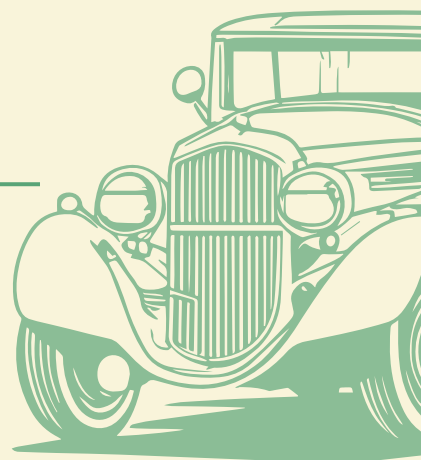
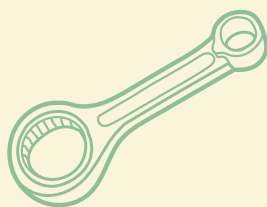




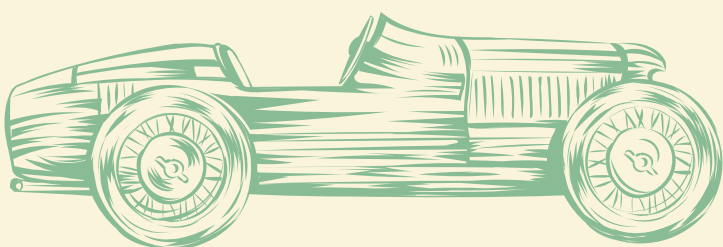
MENÚ

La Biela

BAR NOTABLE

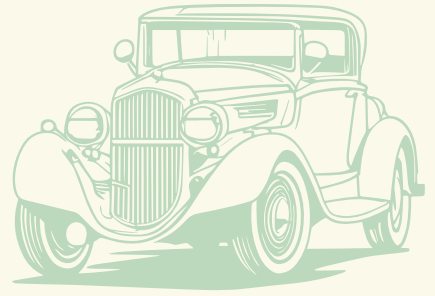


BS. AS. desde 1850



Cafetería

Coffees

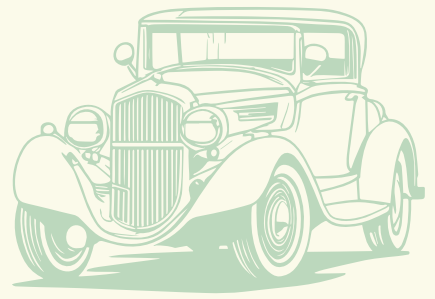


- Café, Té o Café Descafeinado – Coffee, Decaf or Tea
- Café Doble – Double Coffee
- Café o Té con Leche – Coffee or Tea with Milk
- Café con Crema – Coffee with whipped Cream
- Capuchino / Café Doble con Crema y Canela – Coffee with Whipped Cream and Cinnamon (large)
- Café con Leche Express – Express Coffee with Milk
- Café o Té con Leche y 3 Mediaslunas – Coffee or Tea with Milk and Croissants (3)
- Café o Té con Leche Completo con tostadas – Coffee or Tea with Milk, Toasts, Butter and Jam
- Leche con Crema Caliente o Fría – Milk with Cream. Hot or Cold
- Yogurt Descremado (Vainilla o Frutilla)– Low Fat Yoghurt (Vanilla or Strawberry)
- Té de Boldo, Cachamay, Tilo, Manzanilla – Herbal Teas
- Chocolate a la Española – Chocolate Spanish Style
- Submarino – Bar of Chocolate in Hot Milk
- MATE LISTO TARAGÜI
- Café en Jarrito – Coffee in Jar
- Café en Jarrito con Crema – Coffee in Jar with whipped Cream

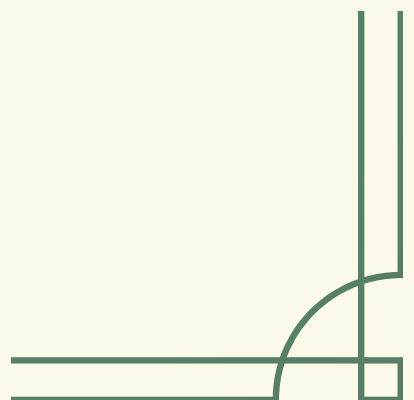


Cafes Especiales -

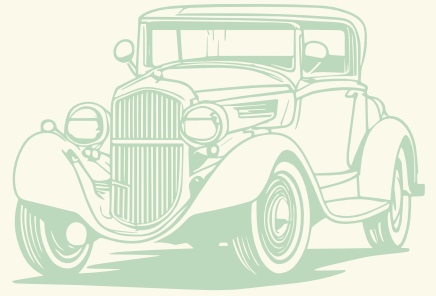
Special Coffees



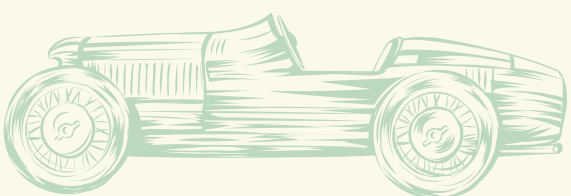
- Café Vienés Viennese Coffee
- Café, Helado y Crema Chantilly
- Coffee, Ice Cream and Cream
- Café Irlandés Irish Coffee
- Café, Whisky y Crema
- Coffee, Whisky and Cream
- Café Calipso Calypso Coffee
- Café, Tía María, Crema y Canela - Coffee, Tía María, Cream and Cinnamon
- Café Madrileño Coffee Madrid Style
- Café, Anís, Crema y Canela - Coffee, Anisette, Cream and Cinnamon
- Café Parisienne Café, Cointreau, Crema y Canela - Coffee, Cointreau, Cream and Cinnamon
- Café de París
- Café helado, Whisky, Helado de Vainilla, Tía María, Charlotte - Iced Coffe, Whisky, Vanilla Ice Cream, Tía María, Charlotte



Masas y Tortas - Pastries and Cakes

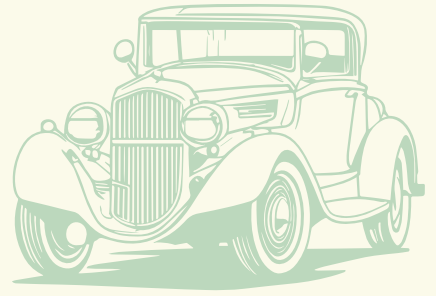


- Mediaslunas c/u - Croissants (one)
- Mediaslunas Francesas c/u - French Croissants (one)
- Masas Vienesas c/u - Pastry (one)
- Tostadas - Toasts
- Bay Biscuits o Galletitas de Agua - Crakers
- Porción de Dulce o Mermelada - Jam
- Porción de Manteca (2) Pat of Butter (2)
- Lemon Pie
- Mousse de Chocolate - Mousse au Chocolat
- Tarta de Frutilla o Manzana - Strawberry Pie or Apple Pie
- Brownie
- Mediaslunas para llevar (Docena) - Croissants (to take away, by the dozen)



Desayunos

Breakfasts



- **Continental**

Café o Té, Leche, Jugo de Naranja o Pomelo, Tostadas, Manteca y Dulce o Mermelada

Coffee or Tea, Milk, Orange or Grapefruit Juice, Toasts, Butter and Jam

- **Americano** – American

Café o Té, Leche, Tostadas, Manteca, Mermelada, Jugo de Naranja o Pomelo, Revuelto de Jamón o Panceta y Torta

Coffee or Tea, Milk, Toast, Butter, Jam, Orange or Grapefruit Juice, Scrambled eggs with Ham or Bacon and Cake

- **Campestre** – Country Style

Café o Té, Leche, Tostadas, Dulces Varios, Manteca, Jamón Cocido, Queso, Yogurt con frutas secas

Coffee or Tea, Milk, Toast, Assorted Jams, Butter, Ham and Chesse, Yoghurt with Dried Fruits

- **Tropical**

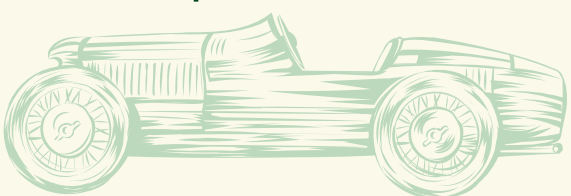
Café o Té, Tostadas, Dulces, Manteca Torta y Ensalada de Frutas Naturales

Coffee or Tea, Toast, Assorted Jams, Butter, Cake and Fresh Fruit Salad

- **La Biela**

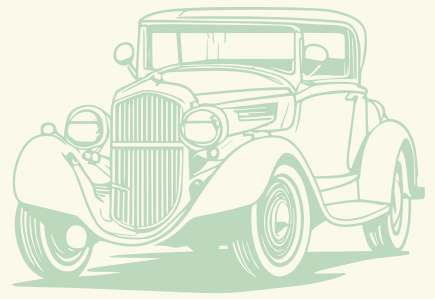
Café o Té, Leche, Tostadas, Dulces, Manteca, Torta, Tostado Mixto, Jugo de Naranja o Pomelo

Coffee or Tea, Toasts, Assorted Jams, Butter, Cake, Ham and Chesse, Toasted Sandwich, Orange or Grapefruit Juice



Hora del té

Tea time



- **Recoleta**

Té, Crema, Leche, Masas, Tostado Mixto

Tea, Cream, Milk, Pastry, Ham and Chesse Toasted Sandwich

- **Quintana**

Té, Leche, Crema, Torta, Masas, Tostado Mixto y Mediaslunas “Especiales”

Tea, Cream, Milk, Pastry, Cakes, Ham and Chesse Toasted Sandwich and Croissants

Helados

Icecreams

- Vainilla / Chocolate / Frutilla / Dulce de Leche / Limón – Vanilla / Chocolate / Strawberry / Dulce de Leche / Lemon
- Almendrado – White Vanilla with Almond Crust
- Bombón Helado – Ice Cream Bonbon
- Charlotte – Ice Cream Topped with Hot Chocolate
- Ice Cream Soda
- Milk Shake



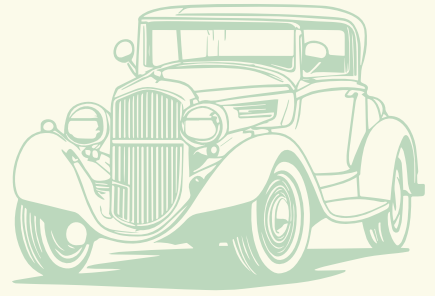
Panqueques y Flanes

Crêpes and Crème Caramel

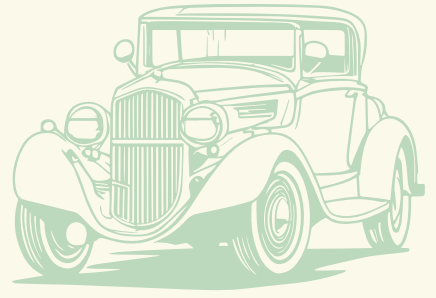
- Manzana – Apple
- Banana
- Dulce de Leche o Crema
- Mixto – Two Fillings
- Escocés – Scotch

Con Helado de Vainilla, Dulce de Leche, Baño de Chocolate – Crêpe, Vanilla Ice Cream, Dulce de Leche, Topped with Chocolate

- Flan Casero – Home Made Crème Caramel
- Recargo de Dulce de Leche o Crema – Dulce de Leche or Cream (Topping)
- Dulce de Leche o Crema (Porción) – Dulce de Leche or Cream



Sandwichería



Sandwiches

Pan Francés, Pebete, Figaza Árabe, Negro o Lactal

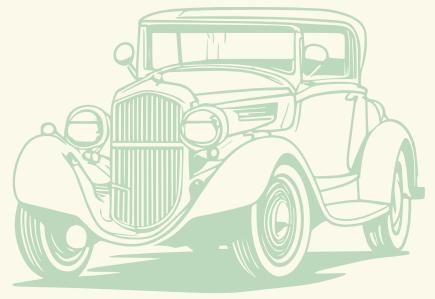
On: French Roll, Bun, Pita, Whole Wheat or White Bread

- Mixto / Cocido y Queso – Ham and Chesse
- Jamón Crudo – Cured Ham
- Jamón Cocido – Ham
- Queso – Cheese
- Pavita con Morrones y Mayonesa – Turkey with Red Peppers and Mayonnaise
- **Lomo Biela:** Lomo, Lechuga, Tomate, Queso y Huevo – Tenderloin, Lettuce, Tomato, Cheese and Egg
- **Lomo Completo:** Lomo, Queso, Jamón, Lechuga y Tomate – Tenderloin, Cheese, Ham, Lettuce and Tomato
- Lomo con Tomates – Tenderloin with Tomato
- Pollo con Palmitos y Salsa Golf – Chicken with Hearts of Palm and Golf Sauce (Mayo. & Ketchup)
- Paillard de Pollo con Tomate – Chicken Paillard with Tomato
- Hamburguesa de Carne – Hamburger
- Hamburguesa de Pollo – Chicken Burger
- Hamburguesa Completa – Hamburger, Ham, Cheese, Tomato, Lettuce



Sandwichería

Sandwiches



De Miga – Cut Sandwiches

- Mixto / Cocido y Queso – Ham and Cheese
- Jamón Crudo – Cured Ham
- Jamón Cocido – Ham
- Queso – Cheese
- Pavita con Morrones – Turkey with Red Peppers
- Pavita con Palmitos – Turkey with Hearts of Palm
- Veredita: Large Ham & Cheese Cut Sand. with Tomato or Red Pepper

Mediaslunas o Traviatas – On Croissants or Crakers

- Mixto / Cocido y Queso – Ham and Chesse
- Jamón Crudo – Cured Ham
- Jamón Cocido – Ham
- Queso – Cheese
- Pavita – White of Turkey

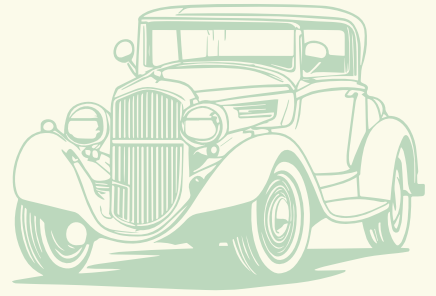
Recargos – Extras

- Jamón Crudo – Cured Ham
- Jamón Cocido – Ham
- Queso – Cheese
- Tomate, Lechuga, Morrón – Tomato, Lettuce, Red Pepper
- Huevos Fritos o Duros c/u – Eggs, Fried or Hard Boiled (one)
- Palmito – Palm Hearts
- Palta – Avocado



De Nuestra Cocina

La Biela Specialities



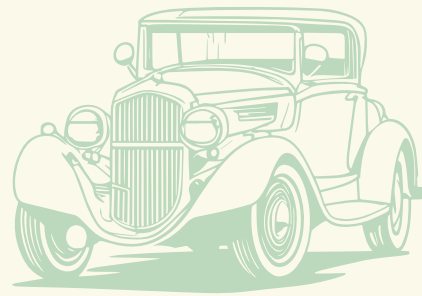
- Suprema de Pollo con Verduras al vapor – Chicken Breast with steam boiled Vegetables
- Suprema de Pollo Singapur: Salsa Demiglace, con Frutas y Puré Duquesa / Chicken Breast Demiglace Sauce, with Fruit and Duchess Potatoes
- Suprema Champignon Salsa Champignon, Papas Noisette – Chicken Breast with Mushroom Sauce and Noisette Potatoes
- Paillard de Pollo a la Plancha con Tomate – Grilled Chicken Paillard with Tomato
- Salmón Chileno con Alcaparras – Salmon Chilean with Capers
- Pescado del día a la plancha con puré – Grilled Sole with Duchess Potatoes
- Milanésitas de Peceto con Papas Fritas – Breaded Beef with French Fries
- Bife de Chorizo Grillado – Grilled beef
- Lomito al Champignon con Papas Noisette – Tenderloin in Mushroom Sauce with Noisette Potatoes
- Lomito a la Biela: Jamón, Ananá, Espárragos, Salsa de Champignones y Papas Noisette – Special Tenderloin with Ham, Pineapple, Asparagus, Mushroom Sauce and Noisette Potatoes



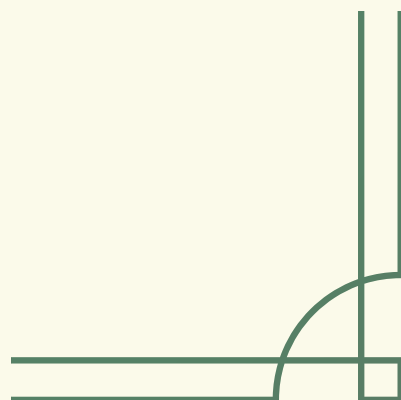


De Nuestra Cocina

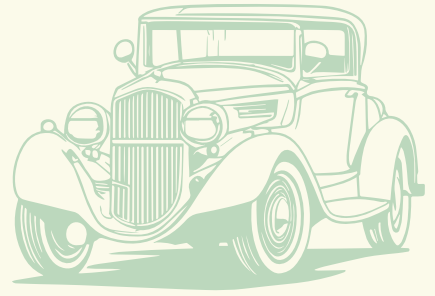
La Biela Specialities



- Pizzetas a la Muzarella Small Pizza – Mozzarella Cheese
- Pizzetas a la Cebolla – Small Pizza (Onion)
- Pizzetas de Jamón – Small Pizza (Ham)
- Pizzetas La Biela Small Pizza – La Biela
- Papas Fritas – French Fries
- Huevos Gramajos – Scrambled Eggs w/Ham and French Fries
- Tortilla Española con chorizo colorado – Spanish Potato Omelette with pepperoni
- Tortilla de Papa y Cebolla – Potato and Onion Omelette
- Espárragos – Asparagus
- Suiza o Queso o Fines Hèrbes – Swiss or Cheese or Fines Hèrbes
- Jamón Cocido o Mixto – Ham or Ham and Cheese
- Camarones – Shrimps
- Champignones – Mushrooms
- Natural – Plain

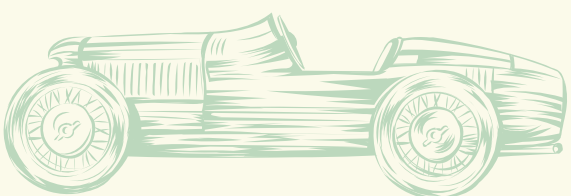


Ensaladas

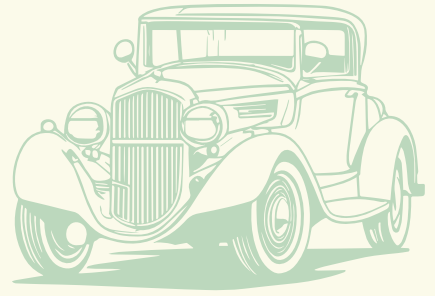


Salads

- Tomate – Tomato
- Lechuga – Lettuce
- Zanahoria – Carrot
- Palmitos – Hearts of Palm
- Espárragos – Asparagus
- Apio – Celery
- Mixta – Mixed
- Tomate, Lechuga y Cebolla – Tomato, Lettuce and Onion
- **La Biela:** Palmitos, Camarones, Apio y Manzana Verde – Hearts of Palm, Shrimp, Celery and Green Apple
- Atún – Tuna Salad
- Atún, Tomate, Cebolla, Papa, Huevo Duro – Tuna, Tomato, Onion, Potato and Hard-boiled Egg
- **Completa:** Dados de Jamón y Queso, Lechuga, Tomate, Palmitos y Zanahoria Rallada – Ham and Cheese Dices, Lettuce, Tomato, Hearts of Palm and Shredded Carrots
- **Especial de Espárragos:** Con Espárragos, Palmitos, Zanahoria y Champignones – Asparagus, Carrots, Hearts of Palm and Mushrooms



Ensaladas



Salads

- **Rusa:** Potatoes, Carrots and Peas
- **Primavera:** Lechuga, Apio, Manzana, Ananá y Nueces – Lettuce, Celery, Apple, Nuts and Pineapple
- **Del Campo** Country Style: Tomate, Cebolla, Aceitunas y Queso – Tomato, Onion, Olives and Cheese
- De Papas – Potato Salad
- De Frutas – Fruit Salad
- Frutas de Estación con Jugo de Naranja – Fruits in Season with Orange Juice
- Recargo Palta
- Recargo Palmito

**Si requiere menú para celíacos,
según Ley 3373, solicítelo.**



Tablas e Ingredientes

Platters and Snacks

- **De Quesos** – Cheeses

Taluhet, Provolone, Gruyère, Roquefort y Aceitunas –
Taluhet, Provolone, Gruyère, Roquefort and Olives

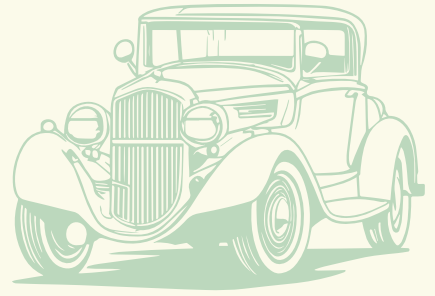
- **De Fiambres** – Cold Meats

Jamón Cocido, Crudo, Salame, Sopresatta y
Leberwurst – Ham, Cured Ham, Salami, Sopresatta
and Leberwurst

- **Completa**

Quesos, Fiambres y Aceitunas – Assorted Cheeses,
Cold Meats and Olives

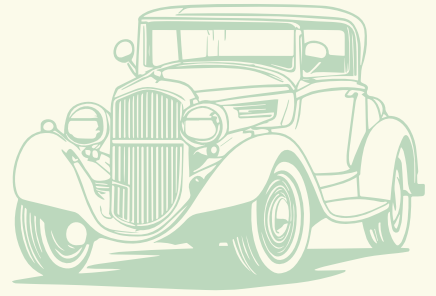
- Bandeja – Dish of Snacks (9 varieties)
- Platos Grandes – Medium
- Platos Chicos – Small
- Roquefort
- Gruyère
- Taluhet
- Provolone
- Jamón Crudo – Cured Ham
- Jamón Cocido – Ham



Jugos

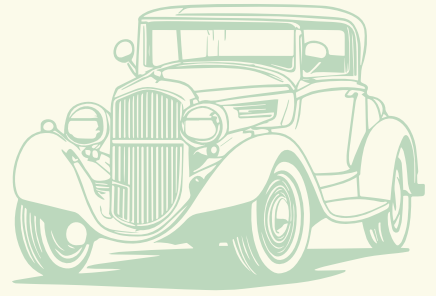
Juices

- Jugo de Ananá, Frutilla o Durazno – Pineapple, Strawberry or Peach
- Jugo Natural de Naranja – Orange
- Jugo de Pomelo – Grapefruit
- Jugo Natural de Limón con Hielo o Soda – Lemon Juice with Ice or Soda Water
- Jugo de Tomate – Tomato Juice
- Clericó de Frutas con Vino 3/4 – Claret Cup
- Frutas de Estación c/u – Fruits in Season (one)
- Licuado de Frutas



Sugerencias del Chef

Chef's Suggestions



- **Salmón Rosado del Pacífico:**

Puré, papas fritas ó ensalada mixta.

Una gaseosa, agua mineral ó copa de vino.

Torta a elección y café

Pink Salmon of the Pacific with Mashed potatoes, french fries or mixed salad.

A soda, mineral water or glass of wine.

Cake of your choice and coffee.

- **Lomo grillado ó Bife de Chorizo:**

Papas fritas ó ensalada mixta.

Una gaseosa, agua mineral ó copa de vino.

Helado a elección y café.

Grilled loin or Bife de Chorizo with French fries or mixed salad.

A soda, mineral water or glass of wine.

Ice cream of your choice and coffee.

- **Hamburguesa Casera de Pollo**

Completa con papas fritas.

Una gaseosa, agua mineral ó Imperial de cerveza

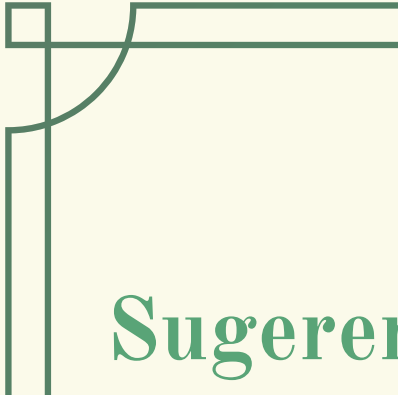
Café.

Homemade Chicken Burger: Complete with french fries.

A soda, mineral water or Imperial beer.

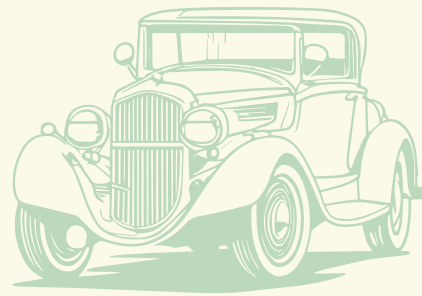
Coffee.





Sugerencias del Chef

Chef's Suggestions



- **Pallard de Pollo**

Ensalada mixta ó papas fritas.

Una gaseosa, agua mineral ó copa de vino.

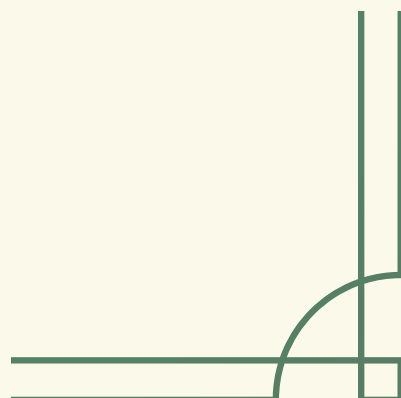
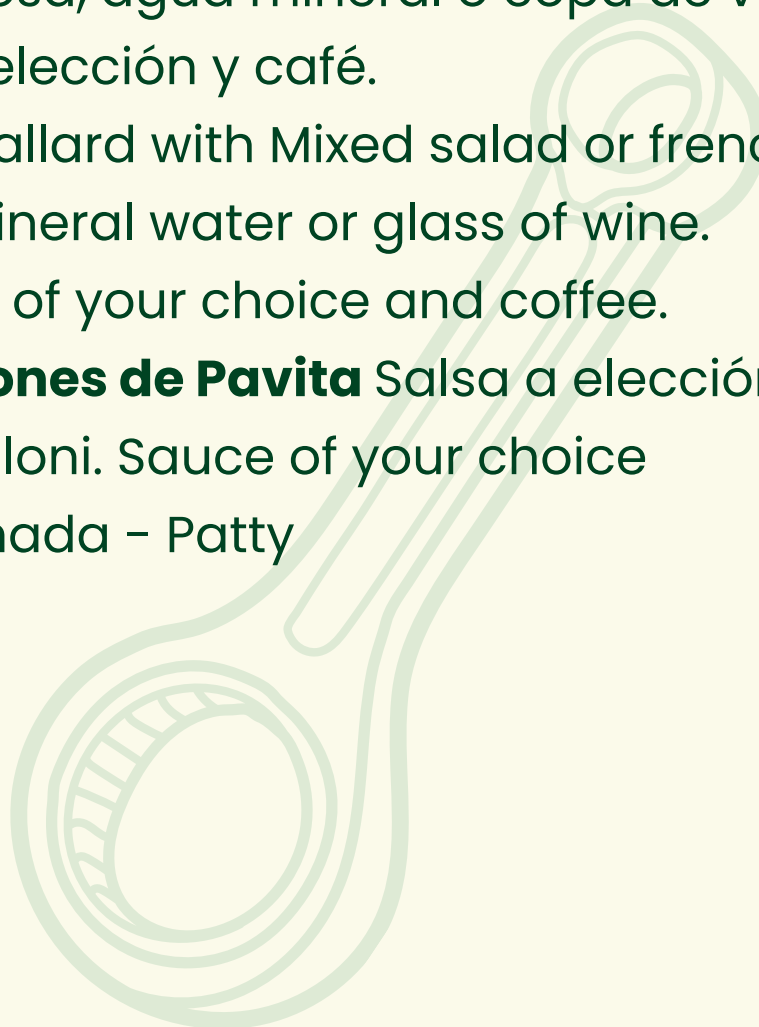
Helado a elección y café.

Chicken Pallard with Mixed salad or french fries.

A soda, mineral water or glass of wine.

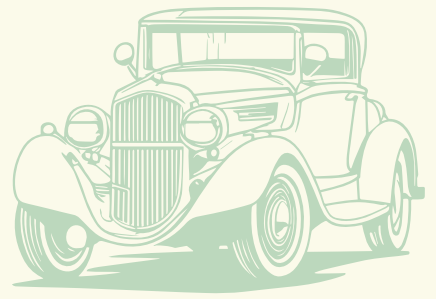
Ice cream of your choice and coffee.

- **Canelones de Pavita** Salsa a elección – Pavita cannelloni. Sauce of your choice
- Empanada – Patty



Platos Especiales

Special dishes



- **Ravioles de Pollo y Verdura**

Con Salsa de Tomate o Bolognesa.

Agua mineral , gaseosa, ó copa de vino.

Café, Torta o Helado.

Chicken and Vegetable Ravioli with Bolognesa or Tomato Sauce .

Mineral water, soda, or glass of wine

Coffee, Cake, Icecream.

- **Guiso de Lentejas**

Agua mineral , gaseosa, ó copa de vino.

Café, Torta o Helado.

Lents' stew

Mineral water, soda, or glass of wine

Coffee, Cake, Frozen.

- **Milanesa de Ternera** Con papas fritas o ensalada

Agua mineral , gaseosa, ó copa de vino.

Café, Torta o Helado.

Veal Milanese with fries or salad

Mineral water, soda, or glass of wine

Coffee, Cake, icecream.

- **Milanesa de Ternera Napolitana**

Con papas fritas o ensalada

Agua mineral , gaseosa, ó copa de vino.

Café, Torta o Helado.

Neapolitan Veal Milanese with fries or salad

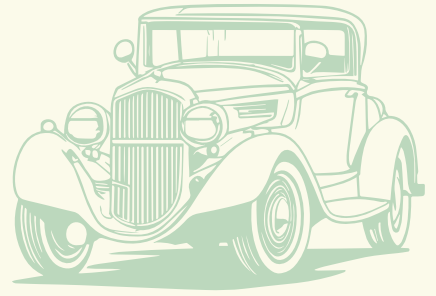
Mineral water, soda, or glass of wine

Coffee, Cake, Frozen.



Menú Especiales

Spring Specials Summer



- **2 Empanadas, 1/2 Ensalada Primavera**

Agua mineral , gaseosa, ó copa de vino.

Ensalada de Fruta o Helado a elección. Café.

2 Patty, 1/2 Spring Salad

Mineral water, soda, or glass of wine

Fruit salad or ice cream of your choice. Coffee.

- **2 Empanadas, 1/2 Salpicon o Mayonesa de Ave**

Agua mineral , gaseosa, ó copa de vino.

Ensalada de Fruta o Helado a elección. Café.

2 Patty, 1/2 Salpicon or Bird Mayonnaise

Mineral water, soda, or glass of wine

Fruit salad or ice cream of your choice. Coffee.

- **2 Empanadas, 1/2 Mayonesa de Atún o Tomate**

Agua mineral , gaseosa, ó copa de vino.

Ensalada de Fruta o Helado a elección. Café.

2 Patty, 1/2 Tuna or Tomato Mayonnaise

Mineral water, soda, or glass of wine

Fruit salad or ice cream of your choice. Coffee..

- **2 Empanadas, Matambre Casero con Ensalada Rusa**

Agua mineral , gaseosa, ó copa de vino.

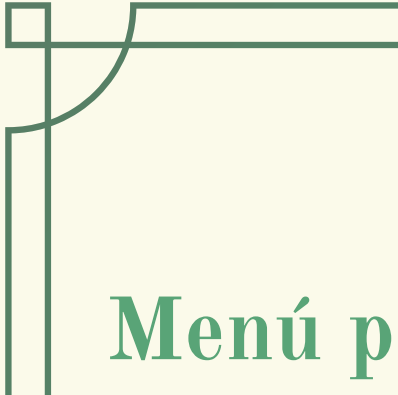
Ensalada de Fruta o Helado a elección. Café.

2 Patty, Homemade Roulade with Russian Salad

Mineral water, soda, or glass of wine

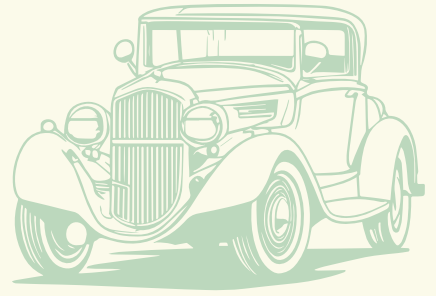
Fruit salad or ice cream of your choice. Coffee.





Menú para Celiacos

Menu for Celiacs



- Lomo Vacuno – Beef Tenderloin
- Salmón del Pacífico – Salmon of the Pacific
- Pallard de Pollo – Chicken Pallard

Estos productos son cocidos a la plancha, y vienen acompañados con:

Ensalada mixta de lechuga, tomate y zanahoria.

Agua mineral , gaseosa, ó copa de vino.

Ensalada de Fruta de Estación.

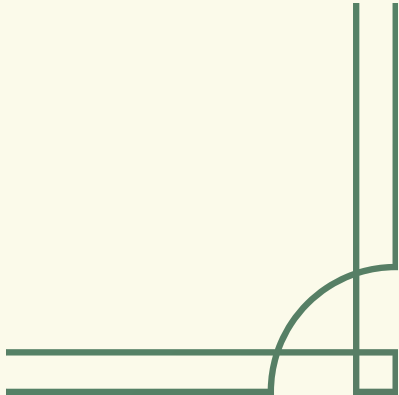
Café, Té de hebras o digestivos a elección.

Mixed salad of lettuce, tomato and carrot.

Mineral water, soda, or glass of wine

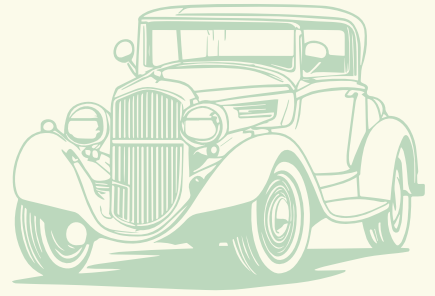
Season Fruit Salad.

Coffee, Strands or digestives tea of your choice.



Cervezas

Beers



Draft Beers

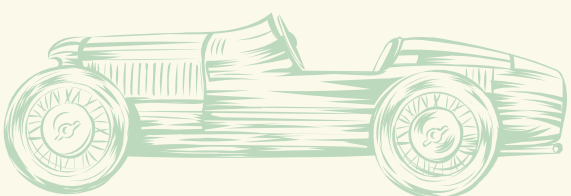
- Imperial Lager Tanque Grande Big Tankard
- Imperial Lager Tanque Chico Small Tankard
- Imperial IPA Tanque Grande (Indian Pale Ale)
- Imperial IPA Tanque Chico
- Imperial "Cañita" 300 c.c.

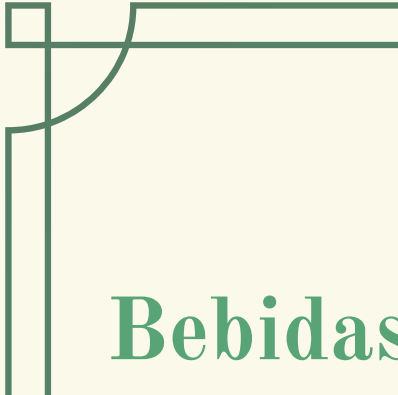
Bottle Beers (Botella)

- Imperial 1000 cc Lager (Rubia)
- Imperial 1000 cc Cream Stout (Negra & Black)
- Heineken 1000 cc

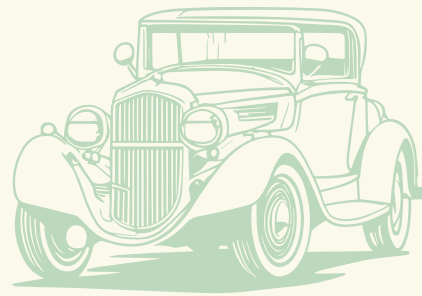
Long Neck (Porrón)

- Imperial (500cc) Lager (Rubia)
- Imperial (500cc) Amber Lager (Roja)
- Imperial (500cc) Cream Stout (Black)
- Imperial (500cc) IPA
- Imperial (500cc) Weissbier (Trigo)
- Imperial (500cc) Amber Lager
- Cerveza Sol (330cc) (Rubia)
- Heineken (330cc) (Rubia)



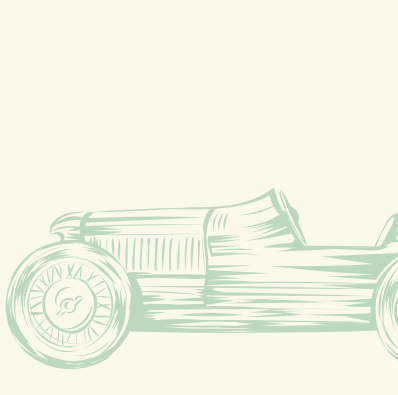


Bebidas sin Alcohol



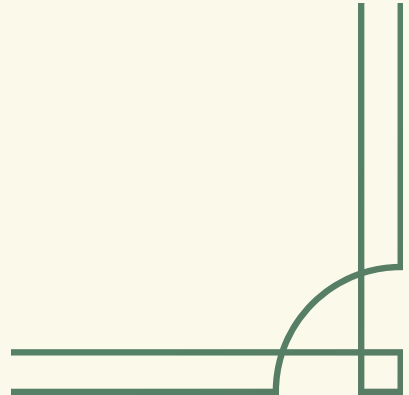
Sodas and Soft Drinks

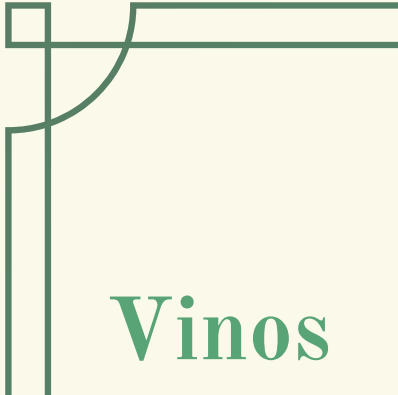
- Coca Cola / Coca Cola Light / Zero
- Naranja Fanta – Fanta Orange / Orange Light
- Schweppes Tónica o Cítrico – Tonic or Citrus
- Aguas Saborizadas Levite – Flavored waters Levite
- Agua Mineral Villavicencio 1/2 L – Mineral Water (1/2 L)
- Agua Mineral Badoit o Evian – Badoit or Evian Mineral Water



Vinos Generosos

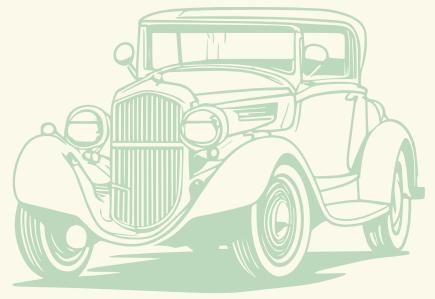
Full-Bodied Wines

- Jerez Nacional López – Argentine Sherry López
 - Jerez Importado (Tío Pepe, La Ina, Dry Sack) – Imported Sherry
 - Oporto Nacional – Argentine Port Graffigna
 - Oporto Importado (Rozès) – Imported Port
- 
- 

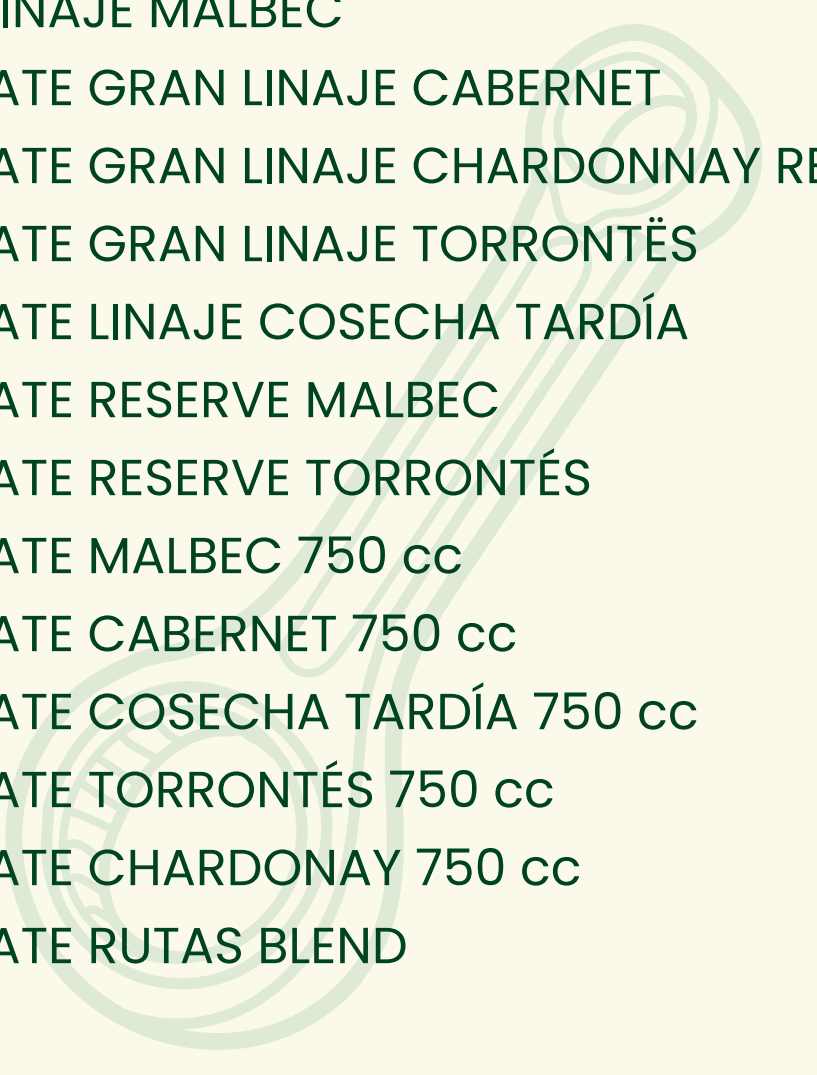


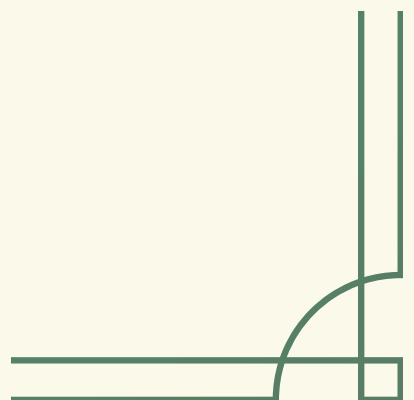
Vinos

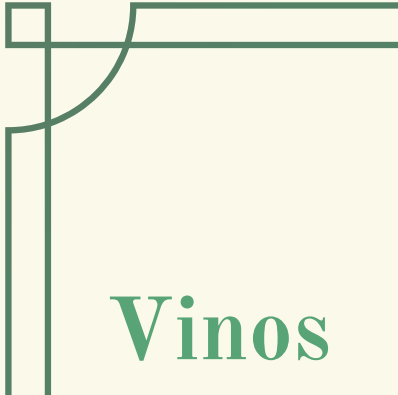
Wines



BODEGAS ETCHART – SALTA

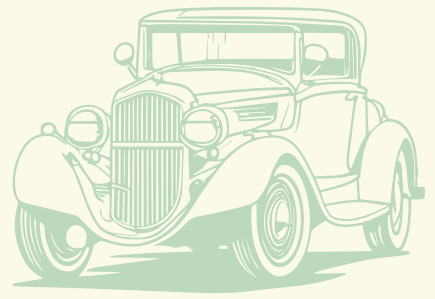
- ECHART ARNALDO CAFAYATE
 - GRAN LINAJE MALBEC
 - CAFAYATE GRAN LINAJE CABERNET
 - CAFAYATE GRAN LINAJE CHARDONNAY RESERVA
 - CAFAYATE GRAN LINAJE TORRONTÉS
 - CAFAYATE LINAJE COSECHA TARDÍA
 - CAFAYATE RESERVE MALBEC
 - CAFAYATE RESERVE TORRONTÉS
 - CAFAYATE MALBEC 750 cc
 - CAFAYATE CABERNET 750 cc
 - CAFAYATE COSECHA TARDÍA 750 cc
 - CAFAYATE TORRONTÉS 750 cc
 - CAFAYATE CHARDONAY 750 cc
 - CAFAYATE RUTAS BLEND
- 





Vinos

Wines

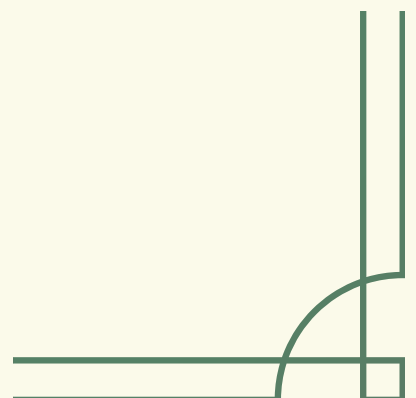


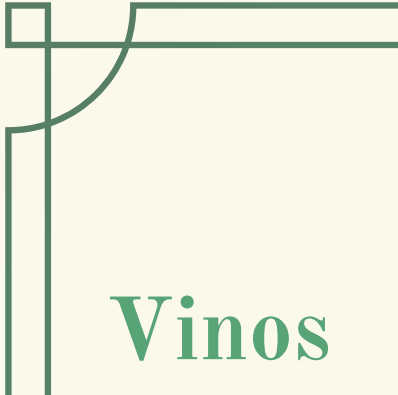
BODEGAS SANTIAGO GRAFFIGNA – SAN JUAN

- **Vinos Tintos – Red Wines**
- GRAND RESERVA MALBEC
- GRAFFIGNA CENTENARIO CABERNET SAUVIGNON
- GRAFFIGNA CENTENARIO SYRAH
- **Vinos Blancos White Wines**
- GRAFFIGNA CENTENARIO CHARDONNAY
- GRAFFIGNA CENTENARIO PINOT GRIGIO
- CEPAJE MALBEC O CHARDONNAY EN COPA – Glass of wine Malbec or Chardonnay

BODEGAS COLÓN – SAN JUAN

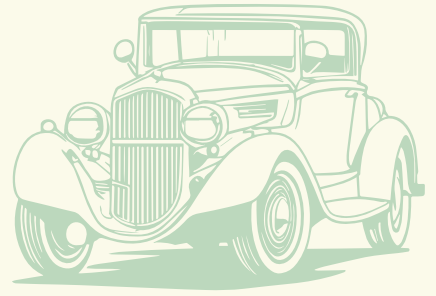
- **Vinos Tintos Varietales – Varietal Red Wines**
- Cabernet
- Syrah
- Malbec
- Merlot
- **Vinos Blancos Varietales – Varietal White Wines**
- Chardonnay





Vinos

Wines

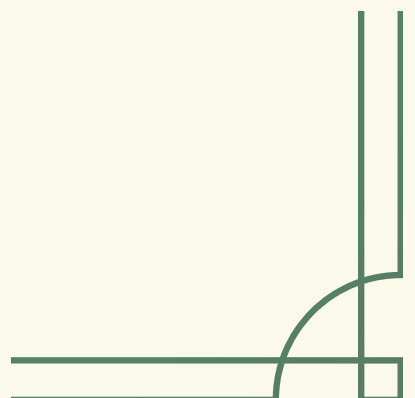


BODEGAS CHANDON – CHANDON VINEYARDS

- **Vinos Tintos – Red Wines**
- Latitud 33 Malbec
- Valmont
- Clos du Moulin
- **Vinos Blancos – White Wines**
- Castel

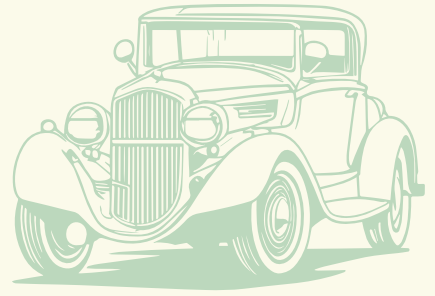
BODEGAS LÓPEZ LÓPEZ VINEYARDS

- **Vinos Tintos y Blancos – Red and White Wines**
- Monchenot
- Chateaux Vieux
- Rincón Famoso
- Universo Paralelo Malbec
- Chateaux Vieux G. Reserva Chardonnay



Aperitivos

Aperitifs



Todos los aperitivos sin ingredientes tendrán un descuento

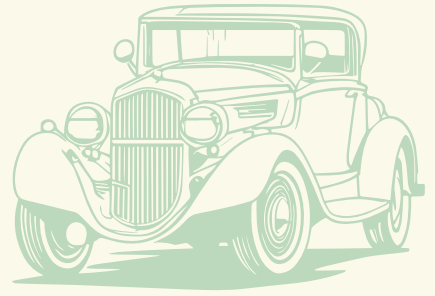
All Aperitifs, if ordered without snacks will have a discount

- **Vermouths Nacionales – Argentine Vermouths**
- CARPANO DRY, ROSSO, BIANCO Martini, Cinzano, Gancia, Hesperidina, FERNET BRANCA, FERNET BRANCA MENTA, PUNT E MES
- **Vermouths Importados – Imported Vermouths**
- ANTICA FORMULA
- Vermouths con Cortes de FERNET BRANCA o Campari
- Batidos – Shakes
- Batidos con Campari – Shakes with Campari
- Campari
- Sauza Inferno



Cocktails

Cocktails



Todos los cocktails sin ingredientes tendrán un descuento

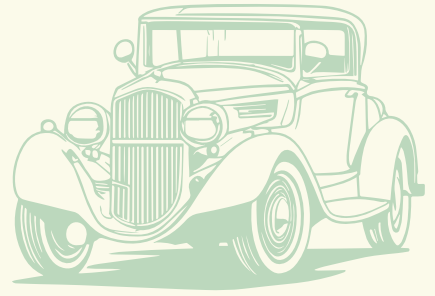
All cocktails, if ordered without snacks, will have a discount

- Cocktail La Biela
- American Seco, Saratoga, Alexander, Bloody Mary
- Cubano Dulce o Seco – Cuban Sweet or Dry
- Demaría
- Primavera con Alcohol
- CLARITO
- Pisco Sour
- OLD FASHIONED
- Manhattan
- PIÑA COLADA MINDANAO
- Ananá Fizz – Fruited Champagne (Pineapple)
- Ananá con Champagne – Pineapple au Champagne
- Strawberry al Champagne – Strawberry au Champagne
- Vaina Chilena
- Negroni, Cogote, Whisky Sour
- Caipirinha, Margarita
- Tomate
- Tragos Cortos con Importados with Imported Brands
- Corte con vodka – Absolut Cut with Absolut vodka

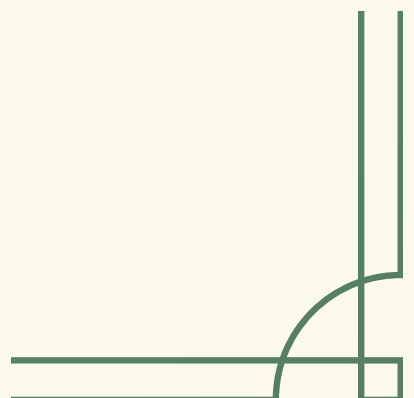


Tragos Largos

Drinks



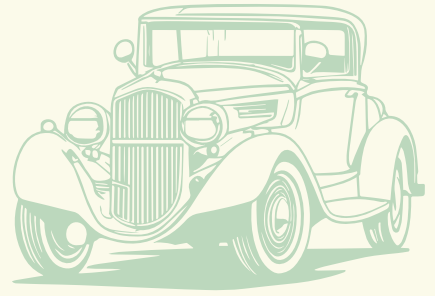
- Aperol Spritz
- Destornillador Campari
- La Biela, Bariloche
- Atardecer
- Quintana 300
- Aldo Punch
- Destornillador
- Calle Florida
- Séptimo Regimiento
- Planter Punch
- Aconcagua
- Tom Collins
- 100 PIPER'S COLA
- GIN TONIC CON BEEFEATER
- FERNET BRANCA CON COLA
- GIN TONIC CON GIN WALKER'S
- GIN COLA CON GIN WALKER'S
- VODKA TONIC CON VODKA WALKER'S
- BOLS GENEVER & COLA (GINEBRA CON COLA)
- PREMIUM & COLA
- **Tragos Largos con Importados – Drinks with Imported Brands**
- JACK & COLA (JACK DANIEL'S & COLA)
- GIN TONIC CON BEEFEATER PINK



Aguardientes

Spirits

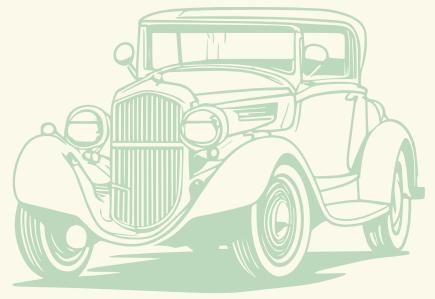
- GIN BEEFEATER
- TEQUILA SAUZA
- TEQUILA EL CHARRO
- Cuba Libre HAVANA COLA
- Ron Baccardi Rum
- Vodka Importada (STOLINCHNAYA, Absolut),
- Finlandia, SOBIESKI
- VODKA BELVEDERE, Polonia
- Aguardiente Gallego Ruavieja Galician Liqueur Ruavieja
- Acqua Vitae (Grappa), CANDOLINI Y NORTON
- GINEBRA BOLS CON HIELO Y SODA – Iced Gin with Soda Water
- ODDKA REGULAR
- ODDKA SABORIZADOS





Champañas

Champagnes

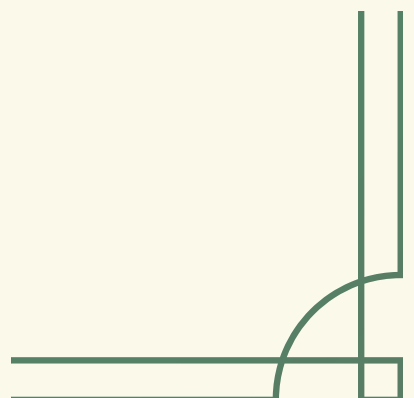


Nacionales

- CUVÈE MUMM EXTRA BRUT
- CUVÈE MUMM ROSADO BRUT NATURE
- MUMM CUVÈE RESERVE EXTRA BRUT 187 cc
- MONTCHENOT EXTRA BRUT
- Montchenot Copa - By the Glass
- Baron B. Extra Brut
- Baron B. Rose o Nature
- Chandon 3/4
- Chandon 1/2
- Chandon Petit 187 c.c. Brut y Rose

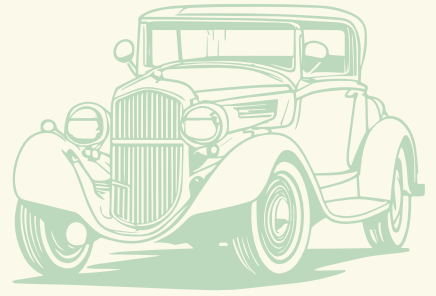
Importados

- Sidras
- MUMM CORDON ROUGE
- Moët Chandon Brut Imperial (Francia)
- Dom Perignon
- Sidra 1888 3/4
- Sidra 1888 Porrón

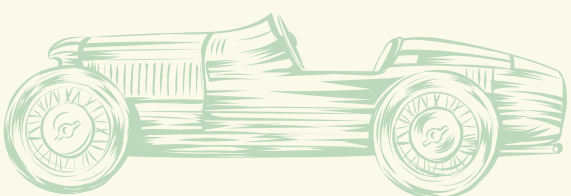


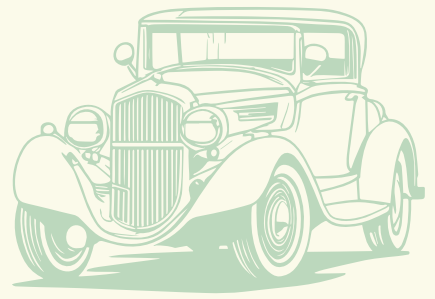
Whiskies Importados

Imported Whiskies



- Royal Salute 38 años – 38 Years
- Chivas Regal 25 años – 25 Years
- Chivas Regal 18 años – 18 Years
- Chivas Regal 12 años – 12 Years
- Royal Salute
- Ballantine's 30 años – 30 Years
- Ballantine's 21 años – 21 Years
- Ballantine's 17 años – 17 Years
- Ballantine's 12 años – 12 Years
- Ballantine's Finest
- Jameson 12 años – 12 Years
- The Glenlivet
- 100 Pipers
- Vat. 69
- White & Mackay 12 Años
- White & Mackay 15 Años
- Swing
- Johnnie Walker Blue Label
- Johnnie Walker Gold Label
- Johnnie Walker Black Label
- Johnnie Walker Red Label, J&B,
- J&B 15 años
- J&B Jet, Old Parr
- Glehmorangie Ten years old
- Famous Grouse, Langs Supreme, C. Campbell
Highlander





Whiskies Importados

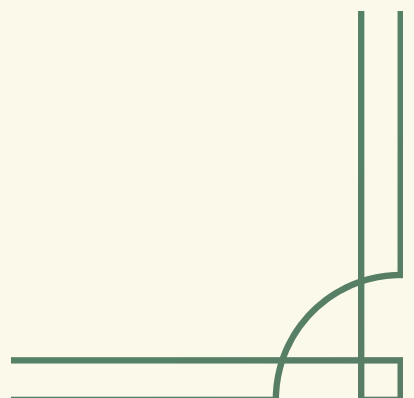
Imported Whiskies

- Cutty Sark, Dewar's, Grant's, John Haigs
- Black & White, White Horse, Clan Campbell
- Passport
- Jack Daniel's, Jim Beam Black
- Wild Turkey, Jim Beam White
- Chivas Malta, Glenfiddich, Jura Superstition
- Jura 21 Años, Macallan 18 years
- Highland Park 12 years
- Macallan Rare Cask
- Macallan 12 years
- Chivas Mizunara
- Chivas XU Clear
- Chivas Extra

Whiskies Nacionales

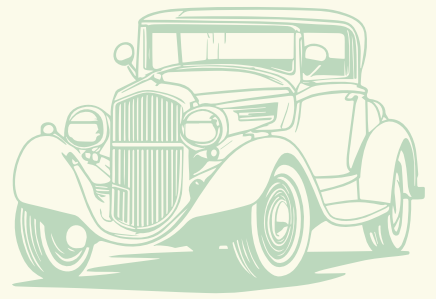
Argentine Whiskies

- BLENDER PRIDE
- PREMIUM
- HIRAM WALKER
- Old Smuggler
- The Breeder's Choice



Cognacs Importados

Imported Brandies (Cognacs)



- COURVOISIER VS
- COURVOISIER VSOP
- COURVOISIER NAPOLEON
- COURVOISIER XO
- COHIBA COGNAC 50 AÑOS
- MARTELL VS
- MARTELL VSOP
- FUNDADOR
- Carlos I Imperial
- Carlos I
- Cardenal Mendoza, Duque de Alba, Lepanto
- Remy Martin VSOP
- Hennessy VS, Camus
- Hennessy VSOP
- Osborne, Terry, Soberano

Cognacs Nacionales

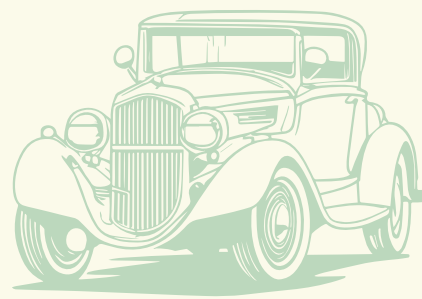
Argentine Brandies (Cognacs)

- **BRANDY DOMEQ**
- Reserva San Juan (Grande) (Large)
- Reserva San Juan (Chico) (Small)



Licores Importados

Imported Liqueurs

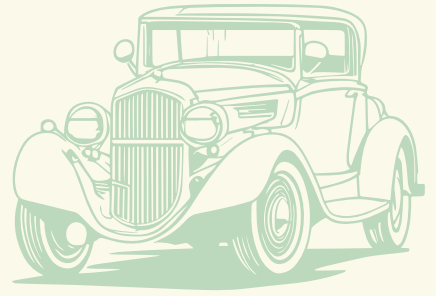


- Malibu, AMARULA
- Anís La Asturiana, El Mono, Chinchón, Dulce o Seco
- Anisette La Asturiana, El Mono, Chinchon, Sweet or Dry
- Sambuca Vaccari, Molinari (Italia), Sambuca Oro Borghetti
- LOCHAN ORA, Drambuie, Benedictine, B&B, Baileys
- GRAND MARNIER, Cointreau
- Amaretto Vaccari o Di Saronno, Bols Premiers
- Marie Brizard, Chartreuse
- Pera Kruskovac, Nueces Orahovac – Kruskovac Pear, Orahovac Nut Liqueur
- Limoncello, Strega, Strega Limone Strega, Strega Limone Strega, Strega Limone Strega, Strega Limone Strega, Strega Limone
- RICARD 45, ANÍS PERNOD 45 (FRANCIA)



Tía María

Drinks

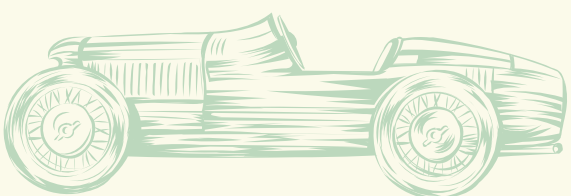


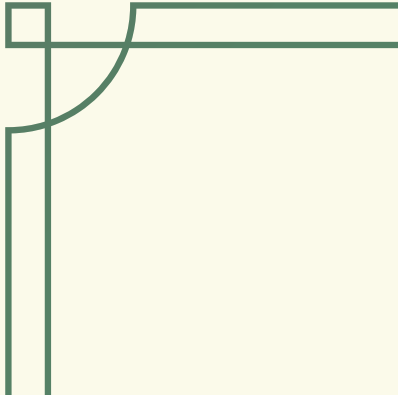
- TÍA MARÍA BANALI (Banana natural, naranja natural,
- Tía María) – (Natural banana, natural orange, Tía María)
- TABU TÍA MARÍA, 100 PIPERS (Amaretto, touch de almíbar, touch de limón) – (Amaretto, syrup touch, lemon touch)
- CLERY MERY: TÍA MARÍA, MUMM, JUGO DE NARANJA Y AZÚCAR
- TÍA MARÍA ON THE ROCKS
- TÍA MARÍA FRENCH
- TÍA MARÍA CREAM
- TÍA MARÍA RUSSIAN

Licores Nacionales

Argentine Liqueurs

- BORGHETTI
- LICORES CUSENIER
- Limoncello Cusenier, Legui
- Anís 8 Hermanos,
- Amaretto, Grappa Valleviejo
- Granizado de Menta Iced Mint
- Licores Bols: Menta, Vainilla, Chocolate Blanco, Dulce de Leche





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