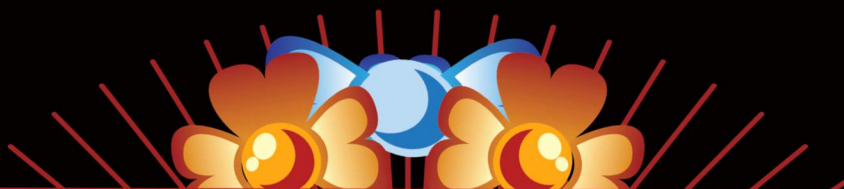




*Restaurante*

**Rafaela**

*Peñón*



*Argentinian Restaurant*



SINCE 2007



ARGENTINIAN MEAT PIES



SHRIMP CEVICHE

# Appetizers

**SOUPS AND CREAMS** \$28.500

All our soups and creams are homemade. Vegetable soup with chicken, cream of tomato soup, cream of mushroom soup and cream of chicken soup.

**ARGENTINIAN EMPANADAS (MEAT PIES) (4 P.)** \$24.500

Hand-cut beef, onions, green olives, boiled eggs and raisins. Corn, onions, green olives, boiled eggs.

**PICKLED EGGPLANT** \$32.500

**GARLIC MUSHROOMS** \$32.500

**MUSSELS IN PROVENÇAL SAUCE** \$32.500

Mussels served in their shells, cooked with white wine, salt, pepper, garlic and parsley.

**TENDERLOIN CARPACCIO** \$38.500

Thin slices of tenderloin cooked with lemon, parmesan cheese, green and black olives, dried tomatoes, arugula, salt, pepper, olive oil and balsamic vinegar.

**RABAS (breaded squid rings)** \$38.500

**NEAPOLITAN EGGPLANT AU GRATIN** \$42.500

**GARLIC SHRIMPS** \$42.500

**SPRING ROLLS** \$42.500

Delicious crispy egg rolls filled with chicken and vegetables, BBQ sauce and sweet chili sauce.

**3 CHEESE MUSHROOMS** \$42.500

Mushrooms sautéed in butter au gratin with Mozzarella, Blue and Parmesan cheeses.

**SHRIMP CEVICHE** \$45.500

Fresh shrimps, lemon, red onion, salt, pepper, coriander and brandy.

**Do you have any allergies? Please inform our staff.**



## Grilled Appetizers

<b>HOMEMADE SAUSAGES (CHORIZO)</b>	\$42.500
Low fat blend of hand-cut beef and pork meats.	
<b>BEEF SMALL INTESTINE (CHUNCHULO)</b>	\$42.500
<b>HOMEMADE BLACK PUDDING (MORCILLA)</b>	\$42.500
<b>PROVOLETA</b>	\$42.500
<b>GRILLED VEGETABLES</b>	\$38.500
Green and yellow zucchinis, eggplants, potatoes, onions, carrots, tomatoes and pickled bell peppers, flavored with olive oil.	
<b>VEAL SWEETBREADS</b>	\$49.500
<b>COW UDDER</b>	\$49.500
<b>ARGENTINIAN BARBECUE</b>	\$116.500
Pork shoulder, beef small intestines, black pudding, sausage, cow udder and beef meat.	

### SIDE DISHES FOR THE GRILLED APPETIZERS:

grilled potatoes, fried cassava and diced tomatoes.



# Meats

*Authentic Argentine barbecue*



## ARGENTINIAN MEAT



	300g	400g
SIRLOIN STEAK	\$126.500	\$168.500
TENDERLOIN	\$126.500	\$168.500
RUMP TOP ROUND	\$156.500	\$208.500
DRIBBLE STEAK	\$156.500	\$208.500



## BEEF MEAT



	300g	400g
TENDERLOIN BEEF	\$80.500	\$108.500
BABY BEEF	\$80.500	\$108.500
CHURRASCO	\$80.500	\$108.500
CHORIZO STEAK	\$80.500	\$108.500
RUMP CAP	\$82.500	\$110.500
RAYUELA TRILOGY	\$80.500	\$108.500
Grilled medallions of cow udder, pork shoulder and beef hump.		
MIXED OF MATAMBRITO AND BONDIOLA	\$80.500	\$108.500
ARGENTINE MIXED	\$80.500	\$108.500
Sirloin steak or medallion of tenderloin, chicken breast and pork shoulder medallion.		

## PORK RIBS \$82.500

Slowly prepared in white wine, stock, mustard, grated panela, soy sauce, orange juice, salt and pepper.

## NEAPOLITAN MILANESE \$78.500

Breaded and deep-fried beef filet served with homemade Neapolitan sauce and Mozzarella cheese au gratin.

## BEEF LOIN COOKED WITH ONIONS \$88.500

Grilled beef loin, sautéed onions and Mozzarella cheese.

## BABY OR RIOJAN BARBECUE \$88.500

Grilled sirloin steak, onion rings, roasted bell peppers, fresh peas, white wine, salt and pepper.

## FILET MIGNON \$88.500

Grilled tenderloin medallions wrapped in bacon covered in mushroom sauce.

## PEPPER STEAK \$88.500

Grilled tenderloin medallions covered in pepper sauce.

## SIDE DISHES FOR MEAT, FISH AND CHICKE

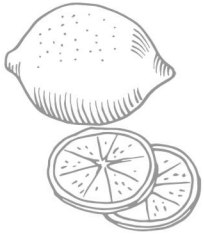
Grilled or mashed potatoes, fried cassava and salad. Any other change will have an additional cost.



NEAPOLITAN BEEF LOIN



SIRLOIN STRIP STEAK



# Fish and Seafood

TROUT, GRILLED OR IN GARLIC SAUCE	\$72.500
SALMON TROUT	\$75.500
STUFFED CRAB CARAPACES	\$75.500
FRESH SEABASS (Please, check availability)	\$82.500
GRILLED SALMON	\$82.500
GRILLED PRAWNS	\$92.500
MIXED SEAFOOD WITH RICE	\$82.500
Prawns, calamari, mussels, shrimps, pieces of sea bass, sautéed vegetables (ask for type of vegetables) and rice or pasta (soy sauce and toasted sesame).	
FISH AND SEAFOOD STEW	\$82.500
Prawns, calamari, fresh fish, shrimps, mussels, fish fumet and white wine, served with plantain patties and white rice.	
SEA GRILL (For two people)	\$165.500
Salmon, grilled sea bass and prawns, Chilean mussel provençal style, shrimp ceviche, breaded calamari served with grilled vegetables and plantain patties.	



Do you have any allergies? Please inform our staff.



SEA BASS WITH FINE HERBS

## Chicken

### CIELO CHICKEN BREAST \$65.500

Grilled chicken breast with lemon.

### BBQ CHICKEN \$65.500

Grilled chicken breast with bacon and homemade BBQ sauce.

### BREAST IN PASSION FRUIT-MANGO SAUCE \$69.500

Grilled chicken breast with homemade passion fruit and mango sauce.

### NEAPOLITAN CHICKEN MILANESE \$69.500

Breaded and deep-fried chicken breast served with homemade Neapolitan sauce and Mozzarella cheese au gratin.

## HOMEMADE RAVIOLI

Stuffing:  
Chicken - beef - spinach and Ricotta cheese.

### NEAPOLITAN \$69.500

Homemade fresh tomato sauce, salt, pepper, basil, oregano and Parmesan cheese.

### ALFREDO \$69.500

Cream, salt, pepper and Parmesan cheese.

### BOLOGNESA \$72.500

Chopped tenderloin, basil, oregano and homemade sun-dried tomato.

### CARBONARA \$72.500

Bacon, cream, egg yolk, salt, pepper and Parmesan cheese.

### SIDE DISHES FOR MEAT, FISH AND CHICKE

Grilled or mashed potatoes, fried cassava and salad.  
Any other change will have an additional cost.



BREAST IN PASSION FRUIT-MANGO SAUCE



RAVIOLI CARBONARA

# Pasta



## SPAGUETTI & FETTUCCINI

### NEAPOLITAN \$62.500

Homemade fresh tomato sauce, salt, pepper, basil, oregano and Parmesan cheese.

### ALFREDO \$62.500

Cream, salt, pepper and Parmesan cheese.

### PRIMAVERA \$62.500

With fresh vegetables, Neapolitan sauce and Parmesan cheese.

### BOLOGNESA \$69.500

Chopped tenderloin, basil, oregano and homemade sun-dried tomato sauce.

### CARBONARA \$69.500

Bacon, cream, egg yolk, salt, pepper and Parmesan cheese.

### MARINEROS \$75.500

Made with fish stock, homemade Neapolitan sauce, shrimps, calamari, mussels in their shells and Parmesan cheese.

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## CANNELLONI

### MIXED CANNELLONI \$78.500

Three (3) pieces stuffed with beef, chicken, and spinach & Ricotta cheese, respectively; served with homemade Neapolitan sauce and cream, with Mozzarella cheese au gratin.



## LASAGNA

### VEGAN CRISPY LASAGNA \$65.500

Bed of stir-fried wok veggies\*, crispy pasta and Mozzarella and Parmesan cheeses au gratin with Neapolitan or white sauce.

### CRISPY CHICKEN LASAGNA \$69.500

Bed of stir-fried wok veggies\*, grilled chicken breast pieces, crispy pasta and Mozzarella and Parmesan cheeses au gratin with Neapolitan or white sauce.

### CRISPY SALMON LASAGNA \$76.500

Bed of stir-fried wok veggies\*, grilled salmon pieces, crispy pasta and Mozzarella and Parmesan cheeses au gratin with Neapolitan or white sauce

\*Bed of stir-fried work veggies includes: onion, carrot, celery, bell pepper and mushrooms.

## Sauces

### **ARTICHOKE AND DRIED TOMATOES** \$18.500

Artichoke hearts, dried tomatoes, salt, pepper and white wine.

### **CORTÁZAR** \$18.500

Red wine reduction with demi-glace sauce and sautéed mushrooms.

### **RIOJANA** \$14.500

Sautéed onion rings, grilled bell peppers, fresh peas, salt, pepper and win.

### **PEPPER** \$14.500

Demi-glace, fresh-ground black pepper, cream and brandy.

### **CAPER SAUCE** \$14.500

Capers, black olives, White wine, minced parsley, salt and pepper.

### **BLUE CHEESE** \$20.500

Blue cheese, cream, walnuts and brandy for flavoring.

### **COCORA** \$22.500

Fish fumet, shrimps, mushrooms, homemade Neapolitan sauce and white wine.

## Salads

### **CHICKEN** \$65.500

Grilled chicken pieces with a variety of fresh lettuces, black and green olives, cooked carrots, green beans, fresh and dried tomatoes, hearts of palm and our house dressing.

### **BEEF TENDERLOIN** \$75.500

Grilled beef tenderloin with a variety of fresh lettuces, sun-dried tomatoes, Mozzarella cheese, Parmesan cheese, Blue Cheese, artichokes, grilled bell peppers and our house dressing.

### **SALMON** \$75.500

Grilled salmon filet with a variety of fresh lettuces, green beans, grilled bell peppers, black and green olives, dried and fresh tomatoes, hearts of palm and our house dressing.

## Home Made Desserts

THREE MILK FLAN WITH  
DULCE DE LECHE \$25.500

COCONUT FLAN WITH  
DULCE DE LECHE \$25.500

OREO CHEESECAKE \$25.500

RED FRUITS CHEESECAKE \$25.500

VANILLA ICE CREAM  
WITH RED FRUITS \$25.500

Red fruits steeped with red wine

COLD PASSION FRUIT CAKE \$25.500

BROWNIE WITH ICE CREAM \$25.500

APPLE PIE WITH VANILLA  
ICE CREAM \$25.500

Green apple crumble with raisins  
and almonds

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## Pousse - Café

COFFEE Glass \$4.500

HOME MADE INFUSION Glass \$8.500  
Herbs and fruits

ESPRESSO NESPRESSO Glass \$14.500

CAPPUCCINO NESPRESSO Glass \$16.500

TAWNY PORTO Glass \$24.500

AMARETTO DISARONNO Glass \$34.500

LIMONCELLO Glass \$26.500

COINTREAU Glass \$34.500

LICOR 43 Glass \$32.500

SAMBUCA Glass \$34.500

HENNESSY V.S Glass \$58.500

Restaurante  
**Rayuela**

P R E S E N T S

club del<sup>®</sup>  
vino



THE SALE OF ALCOHOLIC BEVERAGES TO MINORS IS PROHIBITED. EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH.

# Wine List

Check availability

## RED WINES 375 ml

ÁNIMA MALBEC (Argentina)	\$82.500
LAS MORAS MALBEC (Argentina)	\$82.500
LIVANA CARMÉNÈRE (Chile)	\$82.500
TRUMPETER RESERVA MALBEC (Argentina)	\$92.500

## WHITE WINES 375 ml

ÁNIMA TORRONTES (Argentina)	\$82.500
LIVANA S.B (Chile)	\$82.500

## ROSÉ WINES 375 ml

LIVANA ROSÉ SYRAH (Chile)	\$82.500
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## RED WINES 750 ml

### MALBEC

RECONTRA (Argentina)	\$166.500
ÁNIMA (Argentina)	\$166.500

LORCA LÍRICO (Argentina)	\$166.500
TRUMPETER (Argentina)	\$185.500
ANIMA PREMIUM (Argentina)	\$215.500
RUTINI RESERVA (Argentina)	\$382.500

### MERLOT

MORANDÉ PIONERO RVA (Chile)	\$166.500
MORANDÉ ESTATE RESERVE (Chile)	\$196.500

### CARMÉNÈRE

MORANDÉ PIONERO RVA (Chile)	\$166.500
MORANDÉ ESTATE RESERVE (Chile)	\$196.500

### CABERNET SAUVIGNON

MORANDÉ PIONERO RVA (Chile)	\$166.500
MORANDÉ ESTATE RESERVE (Chile)	\$196.500

### ESPAIN

BERONIA CRIANZA	\$215.500
MARQUÉS DE RISCAL CRIANZA	\$215.500
PROTOS RIBERA DEL DUERO ROBLE	\$252.500

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# Wine List

Check availability

## WHITE WINES 750 ml

### TORRONTÉS

RECONTRA (Argentina) \$166.500

ÁNIMA (Argentina) \$166.500

### CHARDONNAY

LORCA LÍRICO (Argentina) \$166.500

MORANDÉ PIONERO RVA (Chile) \$166.500

MORANDÉ ESTATE RESERVE (Chile) \$196.500

### SAUVIGNON BLANC

MORANDÉ PIONERO RVA (Chile) \$166.500

MORANDÉ ESTATE RESERVE (Chile) \$196.500

### VERDEJO

MARQUÉS DE RISCAL (Spain) \$215.500

PROTOS VERDEJO (Spain) \$252.500

## ROSÉ WINES 750 ml

ÁNIMA (Argentina) \$166.500

MORANDÉ PIONERO RVA (Chile) \$166.500

MARQUÉS DE RISCAL (Spain) \$215.500

## SPECIALTY WINES

JEREZ TÍO PEPE 375 (Spain) \$120.500

PROSECCO (Italy) \$154.500

ALTA VISTA EXTRA BRUT (Argentina) \$215.500

## RED OR WHITE SANGRÍA

GLASS OF SANGRÍA \$ 38.500

HALF A PITCHER \$135.500

PITCHER \$256.500

Our fruit is steeped in red wine.

GLASS OF HOUSE WINE \$35.500



# Beverages

DOMESTIC BEERS	\$12.500
IMPORTED BEERS	\$15.500
TIGRE CIEGO CRAFT BEER	\$20.500
GERMAN BEER 500 ml Erdinger Weissbier and Pikantus	\$52.500
TONIC WATER MIL976 Ocean, Cero, Pink, Indi, Jengibre Limón	\$14.500
ITALIAN SODAS. Carbonated drinks (Strawberry and lychee, yellow fruits, red fruits, cape gooseberry and lemon, peppermint and pineapple)	\$25.500
NATURAL LEMONADE	\$15.500
MINT LEMONADE	\$18.500
CHERRY LEMONADE	\$18.500
COCONUT LEMONADE	\$22.500
BOTTLED WATER 330 ml	\$ 8.500
COCA-COLA AND POSTOBÓN (soft drinks)	\$ 8.500

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# Cocktails

## HECHIZO TROPICAL

La Hechicera rum, lemon juice, bitter drops, tonic and macerated pineapple.

\$52.500

## CAMPARI ORANGE

\$38.500

## ALTOS OLMECA

Altos del Plata tequila, homemade passion fruit and mango syrup, natural ginger syrup, lime juice, tonic, lime slices, frosted glass with Tajín.

\$47.500

## MARGARITA

Olmeca tequila.  
Traditional - Blue - Red fruits - Ginger.

\$42.500

## EXTRA BERRY

Chivas Extra 13 whisky, cape gooseberry macerate, simple syrup, lemon juice, mint and bitter drops, finished in soda, frosted glass with Tajín.

\$47.500

## MOSCOW MULE

Absolut vodka, lime juice, ginger beer, mint, natural ginger.

\$38.500

## MEZCAL BLOODY

Tiger eye mezcal, tomato juice, lemon juice, pepper, salt, Tabasco, bitter drops, tall glass rimmed with salt and Tajín.

\$49.500

## NEGRONI

Beefeater gin, Campari, Cinzano Rosso and orange for garnish.

\$52.500

## MEZCAL MULE

Ojo de Tigre Mezcal, ginger beer, lemon juice, copper glass, decorated with a lemon slice and rimmed with salt and Tajín.

\$49.500

## CAIPIRINHA

Cachaça, lemon macerated with sugar.

\$38.500

## PASSION MARACUYÁ

Beefeater gin, tonic, homemade passion fruit and mango syrup, frosted glass with salt and Tajín.

\$45.500

## PIÑA COLADA

Havana rum, Malibu, macerated pineapple, ice cream and chocolate sauce.

\$45.500

## GIN TONIC

Beefeater gin, tonic (choice: lemon slices, orange, pink pepper, cucumber, juniper).

\$45.500

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PROH

# Liqueurs

  
**CHIVAS REGAL**

**THE  
GLENLIVET**

## 12, 13 & 18 YEARS OLD WHISKY

Chivas 18 Years Old	Glass	\$68.500
Chivas Mizunara	Glass	\$55.500
Chivas Extra 13 Years Old	Glass	\$45.500
Chivas Regal 12 Years Old	Glass	\$42.500
Old Parr, Buchanan's	Glass	\$42.500

## TEQUILA

Altos Olmeca Plata	Glass	\$35.500
Altos Olmeca Reposado	Glass	\$35.500
Mezcal del Magüey Vida	Glass	\$42.500
Reposado: Herradura, Don Julio	Glass	\$52.500
Aged Herradura, Patrón, 1800	Glass	\$58.500

## SINGLE MALT SCOTCH WHISKY

The Glenlivet Founder's Reserve	Glass	\$38.500
The Glenlivet 12 Years Old	Glass	\$42.500

## VODKA

Absolut	Glass	\$24.500
Grey Goose	Glass	\$48.500

## GIN

Monkey 47	Glass	\$58.500
Beefeater	Glass	\$36.500
Bombay Sapphire	Glass	\$35.500
Hendrick's, Ophir, Bulldog	Glass	\$52.500

## RUM

La Hechicera	Glass	\$48.500
Havana Club Añejo 7 años	Glass	\$25.500
Viejo de Caldas Tradicional	Glass	\$18.500
Zacapa 23 Gran Reserva	Glass	\$62.500

## AGUARDIENTE (DOMESTIC SPIRIT)

Del Valle	Glass	\$18.500
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*Restaurante*  
**Rayuela**  
*Peñón*



THIS ESTABLISHMENT ACCEPTS CASH, CREDIT CARDS AND DEBIT CARDS (VISA, MASTER CARD, CREDENCIAL AND AMERICAN EXPRESS).

**SERVICE CHARGE NOTICE:** Please be advised that this establishment suggests to its clients a tip of 10% of the value of the check, which may be accepted, rejected or modified by you. When you ask for the bill, tell the waiter if you want this value to be included or not in the bill or specify the value you want to give as a tip.


In this establishment, 100% of the money collected from tips is distributed among the employees on a weekly basis.

In case of any inconvenience with the tip, please contact the Helpline of the **Superintendence of Industry and Commerce** at the following telephone numbers: in Bogota 6015920400 or PBX 6015870000 from the rest of the country.

Local call toll free 018000-910165. For requests, complaints and claims, please send us an email to [restauranterayuela@gmail.com](mailto:restauranterayuela@gmail.com) with your full name, ID number and your request, complaint or claim as detailed as possible.

Rayuela Restaurant provides free wi-fi service, ask our staff for the password.

Visit our social media and  
leave us comments about your experience at Rayuela

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[www.restauranterayuela.com](http://www.restauranterayuela.com)

Thank you very much!