





- Colonial ▶ through Granada and its surroundings
- Gastro ▶ for culture and palate
- Lounge ▶ for the wine and the experience

# Menu

## Starters

### ROASTED GOAT CHEESE

Breaded mature goat cheese with nuts, chili marmalade, arugula, cherry tomato, caramelized red onion, vinaigrette and balsamic reduction. 430

### ESCARGOTS PROVENÇAL

Traditional French dish of snails immersed in a lagoon of butter and aromatic perfumes, peuchère! 365

### BEEF CARPACCIO

Thin slices of beef tenderloin, basil pesto, served with parmesan cheese, arugula leaves y baguette bread. 395

### TUNA TARTARE

Asian style marinated bluefin tuna loin, served on a bed of creamy avocado with cilantro and plantain slices. 465

### SALMON CARPACCIO 50/50

Fresh salmon marinated with lemon, olive oil, red onion and capers, and smoked salmon with dill cream, arugula leaves and pickled onions. 620

We are proud to present Nicaraguan artists! In this menu the famous painter, Alfonso Jiménez, has been invited to share his work with Bistro Estrada.

Our dishes are prepared on the spot with fresh, top quality ingredients!

## Salads

### CLASSIC CAESAR SALAD WITH CHICKEN

A world famous classic, made with organic romaine lettuce, house Caesar dressing, parmesan cheese, grilled chicken slices and crunchy croutons. 375

### BOWL BISTRO

perfect for vegetarians, with escarole lettuce, gorgonzola cheese, mixed nuts and seeds, dried cranberries, corn, cherry tomatoes, red onion and balsamic dressing. With the option to add grilled chicken! 450

### AVOCADO SALAD WITH SALMON

Local avocado wedges, slices of smoked salmon, creamy lemon dill sauce with cilantro, arugula leaves, pickled onions and cherry tomatoes. 465

### PASTA SALAD

Bistro creation with three colored tortellini, served cold with shrimp, sun-dried tomatoes and natural herbs. 325

## Rincón Tipico

### MIXED ATLANTIC CEVICHE

A classic of Central American cuisine, fish and shrimp marinated in lemon, red onion, sweet pepper and cilantro. 295

### TOSTONES WITH CHEESE

Nica style, tostones (fried green plantains) with fried cheese, refried beans, guacamole and pico de gallo. 175

### GUACAMOLE BISTRO STYLE

Served in season, mashed avocado combined with red onion, cilantro, grilled corn and smoked dry cheese, accompanied by tortilla chips. 190

### TIERRA D' ENTRO

A favorite dish for Nica gastro lovers of plantains, cheese from Chontales, fried beef, chicken and pork, sausage, and of course the famous gallo pinto. 425

### TORTILLA SOUP

Delicious creamy soup, traditional of Tex-Mex cuisine with fresh cheese, avocado, cream and fried tortilla. 230

### SHRIMP TACOS

Let yourself be surprised by these grilled tortillas served with lettuce, guacamole, panko breaded shrimp with sesame seeds, cilantro chipotle sauce and pickled onion. 385

## Main Dishes

### BEEF BEARNAISE

Let's go to France with a bistro classic, 9 oz. of grilled beef tenderloin served with homemade Béarnaise sauce, sautéed potatoes and a vegetable bouquet. 890

### CHURRASCO

8 oz. of the most famous cut, grilled, Nicaraguan style, with exquisite chimichurri served with French fries, rice and salad. 735

### RIBEYE BORDELAISE

Succulent national cut, grilled and accompanied by the famous French sauce of onions reduced in red wine, served with sautéed potatoes and salad. 780



### CHICKEN CORDON BLEU

Chicken lovers will find a new version of a juicy chicken fillet stuffed with bacon and exquisite creamy green onion sauce, served with mashed potatoes and vegetables. 615

### MEDITERRANEAN FISH FILLET

Catch of the day prepared with a succulent Mediterranean sauce with tomato, garlic, capers and spices, served with mashed potatoes and vegetables. 595

### SALMON PAVE

Delicate block of grilled salmon with skin, covered in mushroom sauce, with organic vegetables, broccoli and pilaf rice. 795

### PASTA WITH SHRIMP

Fettuccine in a creamy sauce combined with spices, parmesan cheese and grilled shrimp. 450

## Burgers & More

### BISTRO BURGER

A quality classic burger prepared with a grilled beef patty, bacon, American cheese, fried onions and house dressing, served with French fries. 385

### BURGER TRIO

A bistro creation with 3 gourmet mini-burgers, unique combinations that will surprise you. 345

### PROVENÇAL CLUB SANDWICH

A combination of grilled chicken, turkey ham, tomato and mozzarella cheese, in spiced sandwich bread, topped with basil pesto and served with French fries. 390



Vegetarian



Gluten Free



Vegan

\* All prices are in Nicaraguan Cordoba ( C\$ ).  
Taxes and voluntary tip not included \*

2552-7394



Online Menu

tumenudigital.app/bistro-estrada

## Vines

Each of our tasty plates deserve a glass of vine. Ask our staff for the list of our quality vines.

### EXTRAS

- > HOMEMADE BISTRO BREAD 25
- > WHITE RICE 25
- > FRENCH FRIES 80
- > MASHED POTATOES 80
- > REFRIED BEANS 60

## Desserts

Ask our staff about the offer of the day.