





- 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    (vegan without cheese)
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    (vegan without cheese)
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 *

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.

☎ 2552-7394

