



SNALLEY WALKER

## Food & Drinks.

Enjoy your visit.

### Cocktail Bar & Restaurant

Honduras 5618, Palermo Hollywood

## Pizzas.

**Mozzarella and Olives** · \$ 21.000

**Pepperoni** · \$ 23.000

**Arugula, Iberian Ham and Parmesan Cheese** · \$ 27.000

**Neapolitan, Tomato, and Light Garlic Oil** · \$ 24.000

## Sandwiches.

Accompanied by fries.

**Burger Snalley** · \$ 25.000

Blend of meats, crispy onion, cheddar and house dressing.

**Burger Dais** · \$ 27.000

Blend of meats, cheddar, bacon, caramelized onions, and house dressing.

**Burger Walker** · \$ 30.000

Double blend, cheddar cheese, cucumber, pickled onions, and house dressing.

**Lomito Walker** · \$ 25.000

Steak, cheese, onion rings, tomato, lettuce and fried egg.

**Lomito Walker** · \$ 27.000

Ciabatta bread, arugula, tomato, provolone, cucumber, avocado and red onion with fried sweet potatoes.

## Tapas.

**Selection of Cheeses and Nuts** · \$ 28.000

Optional: additional of cold cuts +\$7.000

**Chickpea Hummus** · \$ 25.000

**Crispy Panko Prawn** · \$ 25.000

Served with aioli.

**Fried Squid** · \$ 27.000

With brava sauce and garlic aioli.

**Mozzarella Sticks** · \$ 1900

With brava sauce.

**French Fries** · \$ 18.000

Optionals: extra cheddar cheese +\$3.000  
extra cheddar cheese and bacon +\$5.000

**(2p) Baked/Fried Empanadas** · \$ 10.000

Ham and Cheese.

Mushrooms and Caramelized Onions.

Ossobuco with Malbec wine.

Prawn - \$ 12.000

**Potato Omelette** · \$ 25.000

With bell pepper and onion.

Optional: add spicy chorizo +\$4.000

## Main Dishes.

**Loin in Whisky** · \$ 38.000

350gr. of tenderloin simmered in a Bourbon and spice reduction, accompanied by sweet potato chips and vegetables.

**Pepper Steak** · \$ 38.000

350gr. of tenderloin slowly cooked in a pepper sauce, served with Spanish potatoes.

**Grilled Salmon** · \$ 40.000

Iron-grilled filet with roasted vegetables.

**Chicken in Creamy Green Onion Sauce** · \$ 31.000

Chicken breast with cream, garlic, green vegetables in a white wine and rosemary reduction. Served with noisette potatoes.

**Shrimp Risotto** · \$ 35.000

Carnaroli in cream with shrimps.

**Pumpkin and Brie Risotto** · \$ 33.000

Carnaroli in creamy pumpkin sauce and brie cheese.

**Risotto Walker** · \$ 31.000

Carnaroli in smoked cream with mixed mushrooms.

**Salmon Ravioli** · \$ 35.000

With sage cream sauce.

**Caesar Salad** · \$ 20.000

Steak, chicken or smoked salmon.

**Pork Ribs with Potatoes** · \$ 45.000

Slow-cooked with dark beer and barbecue sauce, served with Provençal potatoes.

**Crispy Chicken** · \$ 30.000

Crispy panko chicken on bean sauce and creamy pumpkin puree.

## Desserts.

**Lava Cake** · \$ 18.000

Moist chocolate cake, with a liquid hot chocolate centre that flows like lava in the first bite over a sea of cream.

**Chocolate Brownie** · \$ 18.000

Dark chocolate moist cake served over cream and strawberries.

**Tiramisu** · \$ 18.000

Italian dessert with homemade sponge cake dipped in espresso and coffee liqueur, topped with soft mascarpone.

## Classic Cocktails.

**Penicilin** · \$ 17.000

Johnnie Walker Red, ginger, honey syrup, lemon juice, Talisker 10 perfume.

**Negroni** · \$ 16.000

Beefeater, Carpano Rosso, Campari.

**White Russian** · \$ 18.000

Coffee liqueur, Sernova vodka and milk cream.

**NY Sour** · \$ 16.000

Jim Beam Bourbon, lemon juice, syrup, Malbec wine topping.

**Dry Martini** · \$ 17.000

Extra dry Vermouth, Beefeater, olives.

**Clover Club** · \$ 17.000

Gin, cranberry juice, syrup, lemon, sour mix.

**Bloody Mary** · \$ 20.000

Vodka, tomato juice, lemon, Worcestershire sauce, Tabasco, salt, pepper, celery.

**Old Fashioned** · \$ 16.000

Jim Beam Bourbon, bitter Angostura, sugar or syrup, maraschino cherry.

**Tom Collins** · \$ 17.000

Beefeater, lemon juice, syrup, soda, cherry.

**Godfather** · \$ 17.000

Scotch whisky, smoked, Amaretto liqueur.

**Espresso Martini** · \$ 18.000

Sernova, coffee liqueur, espresso, syrup.

**Boulevardier** · \$ 16.000

Jim Beam Bourbon, Carpano Rosso, Campari.

**Margarita** · \$ 20.000

Salt crown, Jose Cuervo, Cointreau orange liqueur, lime.

**Moscow Mule** · \$ 15.000

Sernova, ginger, lime, mint.

**Porn Star Martini** · \$ 17.000

Vodka, passion fruit, lemon, sugar.

**Pisco Sour** · \$ 17.000

Pisco 1615, lime juice, syrup, dash of Angostura Bitter.

**Gin Tonic** · \$ 15.000

Beefeater.

**White Lady** · \$ 17.000

Gin, triple sec, lemon, syrup, sour mix.

**Manhattan** · \$ 18.000

Jim Beam Bourbon, Carpano Rosso, dash of Angostura.

**Long Island Ice Tea** · \$ 26.000

Vodka, rum, tequila, gin, triple sec, lime, sugar, Coca-Cola.

## Signature Cocktails.

**Dueto Italiano** · \$ 18.000

A drink that breathes history and tradition, blending premium vermouth with a touch of cheese, evoking the elegant Italian courts.

**Apple Rebel** · \$ 18.000

A bold fusion of Jack Daniels with the freshness of apple, where sweetness meets a rebellious hint of character.

**Shibui** · \$ 18.000

Rises from nigori sake in this elegant cocktail, a symbol of rebirth and refinement, where less is more.

**Coffee Gold** · \$ 20.000

An elixir of liquid gold, where the warmth of coffee blends with the creaminess of dulce de leche liqueur, creating a refined and memorable cocktail.

**Peara Nui** · \$ 18.000

The tropical sweetness of pear meets the vibrant touch of vinegar in an exotic ode to the South Seas.

**Páina Gin** · \$ 18.000

Green and gold blending fresh notes of celery with the tropical brightness of pineapple, in perfect harmony with gin.

## Classic SNALLEY.

**Joanna** · \$ 20.000

In this tribute we mix citrus fruits such as lemon and grapefruit, together with the floral notes of the elderberry liqueur and the distinctive Argentine Malbec red wine. Having Beefeater gin as alcoholic base.

**Satoshi** · \$ 20.000

Differentiating itself from the rest, here we find an explosive combination of Bourbon, Golden Rum, and elderberry and peach liqueurs. With strength and gentle freshness.

**Tether** · \$ 25.000

An always convenient tropical, citric and very fruity option - thanks to the combination of pineapple juice, lemon juice, orange juice and passion fruit syrup. With an alcoholic base shared between Malibu rum and a touch of Chardonnay wine.

**Conna** · \$ 20.000

Fruity, fresh and light - Made from pineapple juice, berries syrup, lemon and a base of Beefeater.

## Premium Cocktails.

High quality preparations made with first class ingredients.  
A unique feeling that makes the moment unforgettable.

**Old Fashioned del Jefe** · \$ 50.400

Few dare to indulge in what pleases them. The boss can and does with a generous measure of Jack Daniels Master served in a flaming pint glass with fine sugar and Angostura bitter.

**Moscow Mule Premium** · \$ 35.000

Refreshing, intense, perfect to accompany a starter while waiting for the main course. Belvedere Vodka, Ale Britvic ginger and lemon.

**Penicilin Ahumado Premium** · \$ 40.000

Like nobody else makes it. Talisker 10, lime, ginger, honey and a touch of spice with drops of Tabasco.

**Whisky Sour Premium** · \$ 55.500

Jim Beam Single Barrel Premium, lemon, syrup.

**Boulevardier Premium** · \$ 45.000

Any words are superfluous. Maker's Mark, Antica Formula, bitter type Milano.

**Negroni Perfetto Premium** · \$ 40.000

In its Perfetto version, combines: Antica Formula vermouth, Martin Millers gin and Milano bitter.

**Margarita Premium** · \$ 40.000

Corralejo Añejo, Cointreau, lemon.

**Bitcoin** · \$ 336.000

Rare Cask, Appleton Estate Disaronno, Snalley damascus liquor.

**Manhattan Premium** · \$ 75.000

Jack Daniels Master, Antica Formula, Angostura.

**Tom Collins Premium** · \$ 37.000

A classic among classics at its best thanks to the excellence of Nordes gin.

## Beers.

Can 473cc.

Pint 330cc.

**Heineken** · \$ 10.000

**Corona** · \$ 12.000

**Imperial** · \$ 10.000

**Imperial Amber** · \$ 10.000

## Champagne.

**Chandon Extra Brut** · \$ 50.000 **Chandon** · \$ 15.000

**Chandon Délice / Rosé / Apéritif** · \$ 50.000

**Baron B** · \$ 90.000

**Veuve Clicquot Brut - Yellow Label** · \$ 370.000

## Wines.

**Salentein Reserve Cabernet Franc** · \$ 44.000

**Salentein Reserve** · \$ 40.000

Rosé / Malbec / Cabernet Sauvignon

**Salentein Numina Pinot Noir** · \$ 50.000

**Angelica Zapata Chardonnay** · \$ 68.000

**Angelica Zapata Malbec** · \$ 77.000

**Glass of Wine** · \$ 14.000

## Non-Alcoholic.

**Soda Coca Cola line** · \$ 5.500

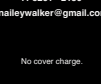
**Sweeps Tonic Water / Grapefruit** · \$ 5.500

**Water Regular / Sparkling** · \$ 7.000

**Red Bull** · \$ 9.000

**Speed** · \$ 7.000

**Mocktails** · \$ 11.000



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## Reservations & Events.

11 5261 - 2180

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No cover charge.