

Café Campestre

Our menu features dishes inspired from our farm's organic, seasonal produce here in Balgüe. Pork is free-range and nourished with farm produce, our chicken is from our farm and our beef is locally raised and free-range. We grow many of the herbs, spices, leafy greens, fruits and vegetables and for items we don't grow, we support local farmers. Our meals are freshly prepared, and we cook and bake using sustainably harvested firewood.

We are open Sunday to Friday from 8am to 9pm and Saturday from 11am to 9pm

Light Bites

Chicken Satay - C\$190

Succulent, marinated chicken skewers with a tangy, peanut satay sauce, thai cucumber salad and fresh pineapple

Hummus *(VG) - C\$185

Made with local sesame tahini and served with garden salad and fresh bread or flour/corn tortilla

Shwarma - C\$200

Flat bread topped with spiced marinated chicken, tzatziki, tomatoes, cabbage, jalapeño, tahini and fresh coriander

Garlic Bread *(V) - C\$110

Freshly toasted and smothered in local butter and fresh garlic

Aloo Paratha *(V) - C\$180

Delicious Indian flatbread filled with a mild potato curry and served with yoghurt raita and chutney

Ceviche - C\$230

Wild lake caught Tilapia marinated in lime juice with red onion, chilli, peppers, coriander and organic lettuce, served with yucca chips

Ensaladita *(VG) - C\$160

Romaine lettuce, rose cactus spinach, moringa and katuk leaf, salad vegetables and organic cider vinegar dressing

Chicken Fingers - C\$190

Crispy chicken, french fries, mayo and lemon wedges

Quesadilla *(V) - C\$140

Melted Quesadilla cheese and tomato filled flour tortilla with pico de gallo or Heina ketchup

Pastas

All our pasta is freshly handmade in our bakery

Lasagna *(V) - C\$300

Hand made lasagna with a creamy béchamel sauce and a rich lentil, bean, tomato and vegetable filling, topped with grilled cheese, served with a side salad and garlic bread

Fettuccine Bolognese - C\$300

Ground local free range beef slow cooked in a rich tomato, garlic, olive oil and red wine sauce

Fettuccine Alfredo - C\$330

A fettuccine classic - grilled chicken filet served in a decadent cream, butter and parmesan cheese sauce

Fettuccine Carbonara - C\$300

Pancetta and ham from pasture reared pigs in a rich, creamy egg yolk and parmesan sauce with freshly ground black pepper

Sandwiches and Burritos

Sandwiches are served with yucca chips and tangy pico de gallo salsa. Choose flour or corn tortillas for wraps

Roast Veg and Hummus *(VG) - C\$220

Sandwich of vegetables baked in olive oil, oregano and garlic with hummus and fresh basil

Chicken Sandwich - C\$220

Succulent hot griddled chicken fillet with tomato, fresh basil and home-made mayonnaise

Chicken, Mango Chutney and Mozzarella - C\$290

Pan seared tandoori chicken with melted cheese, home-made mango chutney, tomatoes and coriander

Falafel *(VG) - C\$275

Falafel's with beet, tomato and cucumber salad, humus, vegan slaw, tahini cream, pico de gallo and 2 tortillas

Burrito Verde *(V) - C\$220

Corn tortilla filled with hummus, organic lettuce, rose cactus, katuk, moringa, pesto, beetroot, jalapeno and red onion

Chicken Burrito - C\$250

Warm, fresh flour burrito filled with succulent grilled chicken filet, home made mayonnaise, tomatoes and garden salad

Burgers

Burgers are served in a hand made bun from our bakery and hand cut french fries with creamy mayo slaw (add mozzarella for C\$60 or bacon for 75C\$)

Campestre Burger - C\$320

Classic, juicy 1/3lb burger cooked to order with fresh tomatoes, lettuce, red onion, burger pickles and relish

Hell-apeño Burger - C\$390

1/3lb of ground local beef with pickled and fresh jalapeños, melted mozzarella, burger pickles, tomatoes and lettuce

Chicken Tazin - C\$300

Well seasoned, crispy fried chicken (5oz), marinated in spiced buttermilk with mayo, lettuce and tomatoes

Black Bean Burger *(V) - C\$330

Black bean burger topped with melted mozzarella, tomato, lettuce, red onion, pickles and oven dried tomatoes

Jackburger *(VG) - C\$300

Jackfruit and chick pea burger with tomato chutney, burger pickles, red onion, arugula, fresh and oven dried tomatoes, served with vegan slaw

The Curry section...

Curry's are our speciality at Café Campestre and are freshly prepared with our own in-house spice blends.

All our curries are served with rice, Indian curries are served with flat breads

Green Chicken Curry - C\$310

Chicken, fresh lemongrass, Thai basil, galangal, green chilli, coriander, kaffir lime, eggplant and coconut milk

Red Beef Massaman - C\$350

A fragrant, mildly spiced tender beef curry with coconut milk, kaffir lime, potatoes, tamarind and peanuts

Pumpkin and Chickpea Curry *(VG) - C\$270

Pumpkins sautéed in coconut milk with chickpeas, fresh turmeric, lemongrass, galangal, lime and red chillies

Curry Karnataka – C\$310

A rich and heavily spiced, succulent pork shoulder curry from Karnataka in India, slow cooked over a wood fire

Saag Aloo *(V) - C\$300

Traditional, comforting Punjabi dish of potatoes fried in Indian spices in a thick curry gravy with rose cactus spinach

Aloo Paratha and Moong Dal *(V) - C\$280

Delicious Indian flatbread filled with mild potato curry served with creamy mung bean dal, raita and chutney

Chicken Tikka Masala - C\$340

Thick, tangy, spicy curry gravy made with local yoghurt marinated chicken, fresh cream and tomatoes

Bhindi Bhaji *(VG) - C\$270

Indian curry with sweet, creamy sautéed organic okra in a thick, rich and well spiced tomato and onion masala

We offer all our curries as half portions or side dishes so you can enjoy trying different combinations.

Prices can be found in our 'Extras' section

Sweet Treats...

Mojito Lime Pie *(V) - C\$125

Tart and refreshing lemon and mint infused pie, served cold with rum cream

Brownie *(V) - C\$110

Decadent, rich, gooey dark chocolate brownie, handmade in our bakery (served hot with ice cream C\$170)

Ice Cream *(V) - C\$110

Chocolate or Vanilla – 2 scoops

Cookies *(V) - C\$40

Hand made Nutella or Peanut Butter cookies

Extras

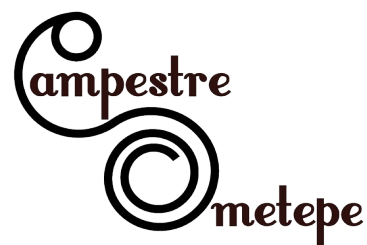
Curries

We offer do-it-yourself curries with mix n' match half portions, or served as side dishes. If building your own, add your rice, chutneys, flat breads, raita and pickles from the 'Extras' section

Green Chicken Curry	C\$140
Beef Massaman	C\$150
Pumpkin and Chick Pea	C\$120
Karnataka	C\$140
Saag Aloo	C\$125
Aloo Paratha	C\$135
Dal	C\$110
Chicken Tikka Masala	C\$140
Bhindi Bhaji	C\$120

Extras

French Fries	C\$90
Rice	C\$40
Bread / Toast	C\$40
Flour tortilla	C\$30
Corn tortilla	C\$30
Yuca Tajadas	C\$35
Falafel	C\$50 x 1
Humus	C\$50 / C\$70 (large)
Bacon	C\$75 (2oz)
1/3lb Burger	C\$140
Mozzarella	C\$60
Parmesan	C\$50
Tahini	C\$40
Salsa Satay	C\$40
Slaw	C\$30
(mayonnaise or vegan)	
Pico de Gallo	C\$30
Raita	C\$30
Chutney	C\$30
(mango, pineapple, pumpkin)	
Tomato Chutney	C\$40
Pickles	C\$30
(Indian salad, Thai peanut chayote or red beet)	
Heinz tomato ketchup	C\$20
Mayonnaise (home-made)	C\$25



We accept debit/credit cards and Paypal.
USD exchange rates and Paypal fees are at the bar



Please visit our website at www.campestreometepe.com,
all our menus are available to download online.

We offer Take-Out (menu online) and our Whatsapp
number is +505 8400 1881