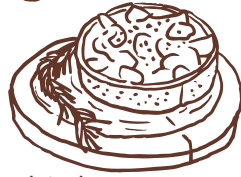


KARU • MENU

APPETIZERS



Pot pie of the day + Salad

Chicken with catupiry cheese / Sun-dried tomato / Fugazza / Pascualina (Swiss chard, spinach, egg and ricotta cheese) / Vegan.....27 mil

Mbeju (Dough made of cassava starch, butter and Paraguayan cheese)..

- Traditional11 mil
- Blue cheese / Bell peppers and mozzarella cheese / Caprese.....13 mil

Pastel Mandi'o (Corn flour and mashed cassava empanada, stuffed with)

- Fresh Mushrooms Chicken / Beef.....13 mil

Pajagua Mascada (Fried cassava-based dough)

- Beans or chickpeas.....13 mil
- Beef.....15 mil

Scrambled eggs.....25 mil

Grilled ham & cheese

- Puff pastry bread, ham and cheese.15 mil

• Organic Salad

- Small.....12 mil
- Large.....21 mil

KARU PANINI 21 mil



Choice of bread + 2 toppings

Has mozzarella.

Choice of ingredients: Chicken ham / Pesto / Bell peppers / Tomato / Arugula / Basil / Tapenade / Smoked provolone cheese.

For extra additional ingredient: 6 mil ea

SAVORY VARIETY BREAD BASKET 25 mil

Choice of 3 sides: Hummus / Tapenade / Mozzarella / Tomato / Sun-dried tomato / Sautéed onion

For extra additional side: 6 mil ea

SANDWICH



• **Lamb**.....31 mil
French bread, lamb cooked in 24hs, sautéed onion, pumpkin and aioli sauce.

• **Roast beef**.....31 mil
French bread, beef, demi-glace sauce, soy sauce, grain mustard, carrot and arugula.

• **Caprese**.....25 mil
French bread, mozzarella, sun-dried tomato and pesto.

• **Chicken**.....25 mil
Whole grain bread, chicken ham of the house, mustard.

• **Beef**.....31 mil
Whole grain bread, grilled chuck steak cooked in 18 hs, pickles, sour cream and ratatouille.

• **Veggie**.....25 mil
Whole grain bread, babaganoush, lettuce, arugula, carrot, beet, tomato and cucumber.

• **Vegan burger**.....26 mil
Baguette, sautéed onion, lettuce, tomato and aioli sauce. **Pick your burger base:** chickpeas or beans.

Croissant.....20 mil
Ham and cheese, just cheese, or vegetables.

Falafel.....25 mil
Hummus, Berenjenas asadas, tomate, pepino, cebolla morada con salsa tahine y limón curado en pan pita.

Peceto al Vitel Tonne.....28 mil
alcaparras y berro en pan brioche molde.

Fried chicken28 mil
Tomate asado, coleslaw a la mostaza antigua y lechuga en pan brioche.

Croque Madame20 mil
de hongos salteados mozzarella fior di late y huevo estrellado en pan lactal

Baguettin gruyere25 mil
Paté verde, tomate cherry, queso ibérico, cebolla morada confitada, lactonesa y rúcula

KARU'S CLAY OVEN

The pizzeria is open

Our dough is made from organic and stone-ground flour and fermented with sourdough. To be Our bread is filled with aroma and flavor, after a 72-hour rest.



A LA PIEDRA

SABORES	PIZZA	SANDWICH
1. Tobatí: tomate sauce, aged mozzarella, mozzarella fior di late, grated Iberian cheese, and fresh basil.	46 mil	23 mil
2. Areguá: Crema fraiche, mozzarella fior di late, aged mozzarella, Iberian cheese, dried tomatoes, caper and pesto.	55 mil	27 mil
3. Villarrica: tomato sauce, stringy mozzarella, tapenade (olive spread), olives, caper, roasted garlic, anchovies, aged Iberic cheese.	55 mil	30 mil
4. Altos: tomato sauce, mozzarella fior di late, stringy mozzarella, roasted pepper (not spicy), glazed cherry tomato, toasted garlic chips, arugula, and fresh basil.	55 mil	28 mil
5. Filadelfia: mozzarella fior di late, stringy mozzarella, stracciatella, blue cheese, and 6-month aged Iberic cheese.	60 mil	32 mil
6. Loma Plata: sour cream, veal bolognese, mozzarella fior di late, 6-month aged Iberic cheese, and, rustic pesto.	60 mil	32 mil
7. Nueva Italia: rustic pesto cream, mozzarella fior di late, stringy mozzarella, dry tomato with olive oil, fresh cherry tomatoes, and basil.	50 mil	30 mil

EXTRAS 8 mil

Fresh tomato, dried tomatoes, arugula, kimchi, smoked provolone cheese

EMPANADAS

- **Meat**20 mil
Knife-cutted Shin steak, egg, and tomato ragu.
- **Egg**20 mil
free-ranging eggs, toasted cilantro seeds, and green onion.
- **Capresse**22 mil
fresh mozzarella, roasted tomato, rustic pesto, and fresh basil.

FOCACCIA

Daily special17 mil
72-hour fermented pizza dough with different ingredients each day. Does not contain tomato sauce or cheese.

WOODEN-SHOVEL PIZZA

This pizza is great for tereré rupa (a snack before drinking tereré).
Eat this pizza as breakfast!

- Potato, rosemary, smoked provolone cheeses, spicy Nivacle (indigenous group from the Chaco) pepper, and alioli.....12 mil
- Fugazeta with white onion, stringy mozzarella cheese, and oregano.12 mil
- Mozzarella with cherry tomato and rustic pesto.....12 mil

HORARIOS: Monday to Wednesday: 11 a 15 hs. / 17 a 19:30 hs.
Thursday to Saturday: 11 a 15 hs. / 17 a 22 hs.

SWEETS

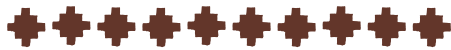


- Croissant.....9 mil
- Carob cinnamon roll.....12 mil
- Caramelized roll.....13 mil
- Chocolate croissant.....11 mil
- Babka.....12 mil

SEASONAL

- Strawberry Danish.....22 mil
- Seasonal pie.....20 mil
- Strawberry or berries pie.....25 mil

FOR CHOCOLATE LOVERS



- Brownie.....7 mil
- Brownie cake with walnut.....18mil
- Brownie cake with fruits.....22 mil
- Brownie with Mburukuja mousseline.....24 mil
- Sacher cake.....24 mil

HELADO ARTESANAL

- Por bocha.....6 mil

Sabores: Crema, Chocolate paraguayo al 70%, Cocido con leche, Caramelo con flor de sal

COOKIES



- Vegan multigrain oatmeal.....10 mil
- Vegan chocolate and macadamia.....10 mil
- 70% cacao.....11 mil
- Carrot.....11 mil
- Caramel and tree nuts.....12 mil

CAKES AND PIES



- Muffins
Orange/banana, chocolate and carob.
- Slice of marble cake.....8 mil
- Guava tart.....15 mil
- Karu alfajor.....12 mil
(2 biscuits filled with dulce de leche)
- Dacquoise.....13 mil
Dulce de leche / Mburukuja and lemon
- Lemon pie.....18 mil
- Carrot pie.....22 mil
- Apple pie.....21 mil
- Passion fruit chiboust cream.....21 mil
- Palmerita (Puff pastry).....12 mil
- Slice of molasses cake (sugar cane)....9 mil
- Lava cake.....20 mil
Chocolate/Chocolate with passion fruit
- Apple Danish.....20 mil

SWEET BREAD BASKET 22 mil

Seasonal fruit jam / Honey / Butter / Guava jam / Papaya in syrup / Dulce de leche.

For extra additional side: 6 mil c/u

BOLLOS (Stuffed sweet bun)



FRIED

- Guava / Custard / Dulce de leche / Apple.....11 mil
- Seasonal fruit jam.....13 mil

BAKED

- Guava / Dulce de leche / custard.....9 mil

GLUTEN FREE



- Pastafrola.....16 mil
- Brownie.....16 mil
- Alfajores
 - De dulce de leche.....22 mil
 - Maicena.....16 mil
- Palitos con queso.....22.500
- Cookie.....14 mil

LAS YUNTAS



THE CAFÉ

1 Espresso
1 pastry of the day
(Croissant, brownie,
muffins, cakes, cookies)

Gs. 15 mil

THE BREAD BASKET

2 Coffees
(espresso / cortado / latte) +
1 Breadbasket with
2 options
Options: butter / honey / guava jam /
seasonal fruit jam / hummus / tapenade /
mozzarella / tomato.

Gs. 48 mil

CLASSIC

1 coffee
(espresso / cortado / latte) +
1 toasted bread or croissant
+ 1 Juice

Gs. 28 mil

PARAGUAYAN

1 Cocido Ka'aite
1 Chipa almidón
1 Juice

Gs. 20 mil

SANDWICH

1 Karu panini +
1 toasted bread or
croissant +
1 juice

Gs. 32 mil

Karu Juice

Flavors:

- Ginger and lemon
- Orange

BEVERAGES



CAFÉS

• Espresso	10 mil
• Double espresso	15 mil
• Macchiato	10 mil
• Ristretto	10 mil
• Americano	10 mil
• Strong americano	15 mil
• Cortado (espresso)	15 mil
• Cortado double shot	20 mil
• Cappuccino	15 mil
• Latte	15 mil
• El origen del café - Etiopía	
• El Café Colado/V60	20 mil
Chocolate	15 mil
Extra milk	2 mil
Extra plant-based milk	6 mil

DESCAF.

12 mil
17 mil
-
-
12 mil
17 mil
17 mil
22 mil
17 mil
17 mil

COLD BEVERAGES

- Kombucha Shakti.....18 mil
- Filtered water pitcher.....5 mil
1. Triple physical filtering: Gravel + Polyurethane + Polypropylene 2. Active Carbon 3. Ultraviolet Rays.
- Selva Mate, yerba mate juice11 mil
- Ginger Ale Arigua17 mil
- Three cool cats cold brew.....21 mil

YOGURT

- Natural homemade from Agua'i dairy..10 mil
- Natural Greek.....12 mil
- Greek with berries.....17 mil
- Extra granola3 mil
- Extra fruit.....5 mil
- Honey.....4 mil

CRAFT BEER

- SAJONIA 640ML20 MIL
Eclipse ipa, golden ale, lager, naranjito, pape ale, red ale.
- PATAGONIA 410ML10 MIL
Amber lager, Weisse can.
- HERKEN
Paraguayan Ale 330ml/ 473ml.....16mil / 23 mil
Pale Ale 330ml/ 473ml.....18 mil / 25 mil
New England 330ml/ 473ml.....20 mil / 30 mil
Guardians IPA 330ml/ 473ml.....20 mil / 25 mil

TEA AND HOT BEVERAGES

- Virtu tea leaves17 mil
- Ginger and lemon.....13 mil
- Ka'aite cocido.....10 mil
(made of yerba mate & sugar)
- Pick your type.....11 mil
Boldo, mint, chamomile and many more!

JUICES



- Orange juice22 mil
 - Bottle12 mil
 - Cup
- Ginger and lemon water8 mil
 - Bottle5 mil
 - Cup20 mil
- Pressumo cold press20 mil
- Purifru Cold Press
- Pomaris10 mil

ORGANIC WINES

• EMILIANA

- Adobe Sauvignon Blanc 750 ml.....65 mil
- Adobe Malbec 750ml.....65 mil
- Cabernet Sauvignon 375 ml.....35 mil
- Copa vino tinto/blanco.....15 mil

www.karu.com.py

Karuseando Karugourmet



MENÚ DE LA SEMANA

GS. 35MIL - SERVIMOS HASTA LAS 15 HS.

01 al 06 de Mayo

LUNES

¡DESCANSAMOS!
FELIZ DÍA DEL TRABAJADOR

MARTES

ALBONDIGAS con arroz kesu
Viene con: Pan Trincha.

MIÉRCOLES

FUGAZZA con ensalada de vegetales
asados.
Sin pan.

JUEVES

TALLARINES CORTADOS A CUCHILLO
• **OPCIÓN 1:** con estofado de pollo.
• **OPCIÓN 2:** a la mollica, pesto rústico
y tomates asados.
Viene con: Tostadas con ajo.

VIERNES

MATAMBRE a la vizcaina con ensalada
de mandioca
Viene con Mandioca.

SÁBADO

• **OPCIÓN 1: MILANESA DE POLLO**
con ensalada alemana.
Viene con: Pan Lactal hamburguesa.
• **OPCIÓN 2: VILLARROEL DE PAPA HONGOS
Y HUEVO**, con ensalada de verdes y laminas de
vegetales.
Viene con: Lactal hamburguesa.

LUNES A SÁBADO: PIRA CALDO

PLAN SEMANAL: 5 Platos Gs. 155mil
PLAN DIARIO: 4 Platos + 1 Pan entero Gs. 130mil

NUESTRA COCINA EN TU CASA

Pedidos a través de la web
www.karu.com.py o
(0981) 222 672 / (0981) 220 321

KARU BOWL DEL DÍA

Gs. 29mil

Cada día hacemos una selección de
verduras con lo más fresco de
mercado y de nuestra huerta. También
lleva cereales, proteína y semillas.



karu