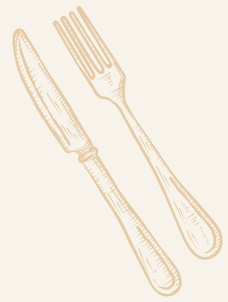


TO OUR TABLE



We are an artisanal bakery and kitchen, born from the desire to create a warm and welcoming space where the smell of freshly baked bread fills the air, food tells a story, and every guest feels at home.

Our day begins early, with doughs that ferment slowly and sweet creations baked with care and patience. We believe in simple, honest cooking made by hand—the kind that speaks for itself.

Everything you'll find in this menu reflects that rhythm: simple dishes, rich in flavor, and made with care.

We hope you enjoy this experience as much as we enjoy preparing it for you!

THE KARU FAMILY



CAN YOU HELP US IMPROVE?

Tell us about your
experience at KARU

THANK YOU!



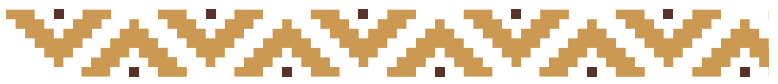
Las Mercedes



Ycua Sati

karu

THE CAFÉ



COFFE

	MEDIUM	LARGE
Espresso.....	17.000	-
Macchiato.....	18.000	-
Cortado/Double.....	17.000	25.000
Americano.....	19.000	22.000
Latte.....	19.000	25.000
Cappuccino.....	24.000	29.000
Mocha.....	26.000	29.000
Hot Chocolate.....	25.000	29.000
Frappe Chocolate.....		28.000
Frappe Mocca.....		28.000
Frappe Coffee.....		25.000
Cocido Black.....	14.000	17.000
Cocido with milk.....	15.000	18.000

A LITTLE EXTRA TREAT

Milk Pitcher.....	3.000
Jarrita de leche	
Plant-Based Milk Pitcher.....	7.000
Sugar-Free Whipped Cream.....	4.000
Chantilly sin azúcar	

WE USE SPECIALTY
COFFEE



We Also Have Decaf Coffee.

SWEET BREAD BASKET

Panera Dulce

25.000

Our artisanal breads with:

Butter | Guava jam | Dulce de leche

TEA

Tea leaves Té en hierbas

Black, Green or Red..... 17.000
 Negro, verde o rojo

Tea with Milk..... 15.000
 Té con leche

Tea chai..... 15.000
 Té chai

Golden milk..... 15.000
 Leche dorada

Ginger with lemon..... 14.000
 Jengibre con limón

Choose your herbs:
 Boldo, mint, chamomile and more!..... 14.000

Ask for our tea selection,
 we have a special box!



**HERE, COFFEE IS
 ENJOYED WITHOUT RUSHING!**

8 AM – 11 AM | 3 PM – 6 PM

Free Filter Coffee..... 25.000
 Café colado libre

YOGURT & FRUIT

Yogurt Bowl with Fruit..... 38.000
 Bowl de yogurt con frutas
 Natural yogurt, seasonal fruit, seed mix
 (sunflower, chia, flax) and granola.

Fresh Fruit..... 25.000
 Fruta fresca

Granola..... 10.000

Raw Honey..... 18.000
 Miel

SAVORY BREAD BASKET

Panera Salada

27.000

Our artisanal breads with:

Hummus | Fresh mozzarella | Fresh tomato
 Sun-dried tomato | Caramelized onion

Choose 3 ingredients

Extra: 7.000 each

Vegan dishes have this symbol.



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THE BRUNCH



LAS YUNTAS

Egg & Coffee Huevo y café69.000
Juice, coffee (latte, macchiato or americano),
scrambled eggs, toast, butter and jam.

Paraguay65.000
Cocido or coffee, sautéed cassava with eggs and
cheese, a traditional Paraguayan dish, juice,
guava jam, butter.

The Duo130.000
2 coffees, 2 juices, avocado toast, croque
monsieur, tomato and poached egg, mbeju,
fresh fruit, brownie and croissant.

Americano68.000
Scrambled eggs with bacon, croissant, arugula
with cherry, feta ham cheese, juice, coffee
(latte, macchiato or americano)

Avocado Del Aguacate.....52.000
Toast with poached egg, intense americano
coffee, green juice.

FRENCH TOAST

French Toast30.000
Tostadas Francesas
Brioche Bread with butter honey and sugar.

Luxury French toast *New dish*35.000
Tostadas Francesas de lujo
Brioche Bread with butter, sugar, seasonal fruits
y chocolate spread.

TOASTED SANDWICHES

Classic ham & cheese toastie20.000
Mixto de jamón y queso.

Ham & cheese beirut (Pita Bread)28.000
Beirut de jamón y queso.

Ham & cheese croissant25.000

KARU TOAST

Mixto Karu

Choose your bread

Country | French | Baguette | Pita
Campo | Francés | Baguettin | Pita

Add 2 toppings

Includes fresh mozzarella

35.000



TOPPINGS

To add to everything!

Pesto | Hummus | Olives | Bell peppers
Avocado | Fresh tomato **6.000**
Pesto | Hummus | Aceituna | Morrones | Aguacate | Tomate fresco

Prosciutto | Ham | Gruyere Cheese
Emmental Cheese | Bacon **10.000**

Jamón crudo | Jamón cocido | Queso Emmental | Bacon | Queso Gru

EGGS & TOAST

Scrambled Eggs30.000
Huevos revueltos
4 eggs with toast.

Omelette with Cheese22.000
Omelette con queso
With mixed greens and cherry tomatoes.

Croissant with Scrambled Egg30.000
Croissant con huevos revueltos
Tomato, cheese and ham.

Avocado Toast28.000
Tostas con aguacate
2 poached eggs, cherry tomatoes and avocado.

Caprese Toast *New dish*35.000
Tostas Caprese
Cream cheese, pesto, mozzarella, tomato and
balsamic glaze.

Mandi'o chyryry28.000
Pronounced: man-dee-oh chu-ree-ree
Fried cassava, bacon, scrambled eggs,
mozzarella cheese and tomatoes

CHIPAS

Pronounced:
chee-pah



Chipa Almidón

Traditional Tradicional11.000

3 Cheeses 3 quesos13.000

Cheese Bread Pan de queso6.000

MBEJU NEVER FAILS!

MBEJU

Pronounced:
mbeh-jo

Traditional20.000
Tradicional

Blue Cheese29.000
Queso Azul

Caprese29.000

Ham & cheese27.000
Jamón y queso

A caballo29.000
Traditional cassava flatbread with fried egg,
gratinated cheese, caramelized onions, arugula,
and cherry tomatoes.

GLUTEN FREE

Chicken Beirut55.000
Beirut de pollo

Caprese Toastie35.000
Mixto caprese

Ask about our available gluten-free options



WE ARE ARTISANS OF GOOD FOOD



SANDWICHES



SIDES: Cassava Chips | Cassava Sticks | Papas bravas Chips de Mandioca | Bastoncitos de mandioca | Papas bravas

Pulled Beef Sandwich *New dish* 41.000

El desmechado

Soft ciabatta bread with slow-cooked beef, mozzarella, arugula pesto. Juicy, warm and savory.

Chicken & Bacon 35.000

Pollo y Bacon

Crunchy Baguettin with roasted chicken breast, fresh arugula, tomato, bacon and creamy mustard aioli.

The Ibérico 38.000

Baguettin bread with ibérico cheese, avocado and arugula, finished with aioli. Simple, intense and perfectly balanced.

Caesar Wrap 39.000

Flatbread with diced chicken, mixed greens and mozzarella, wrapped in a creamy Caesar dressing that brings it all together.

The Koygua 48.000

☞ Pronounced: ko - uh - gooah

Baguettin with beef, mozzarella, egg, caramelized onion and aioli. Satisfying and homemade.

Slow-cooked Flank Steak *New dish* ... 45.000

Artisanal ciabatta with tender flank steak, roasted garlic, arugula, gremolata and chimichurri. Deep, comforting flavor.

Pajagua Burguer 31.000

☞ Pronounced: pa - jah - waah

The burger everyone falls in love with. Choose between beef or chickpea patty, served with caramelized onions, pickles, tomato, aioli and our house French bread.

Klub Karu 37.000

Soft milk bread with roasted chicken, bacon, mozzarella, lettuce and tomato, finished with aioli and mustard. A classic done right.

FOCACCERIA



Nuestra deliciosa Focaccia Artesanal...

Caprese Focaccia *New dish* 45.000

Focaccia Caprese

Fresh mozzarella, tomato, basil and a touch of pesto. Fresh, aromatic and delicious.

Turkey Ham Focaccia 32.000

Focaccia de jamón de pavo

Turkey ham, roasted peppers and arugula aioli. Smooth, balanced and flavorful.

Roast Beef Focaccia *New dish* 48.000

Focaccia de Roastbeef

2-hour slow-cooked roast beef, confit tomato, arugula, provolone and rustic pesto.

QUICK BITES



BAKED EMPANADAS

☞ Pronounced: em-pah-nah-dahs

Beef - Chicken - Caprese Ham & Cheese 27.000

Carne - Pollo - Caprese - Jamón y queso.

Egg Huevo 22.000

Fried Beef Frita de carne 10.000

Basket of 3 fried empanadas 28.000

Cesta de 3 empanadas fritas

With bread, aioli and spicy sauce.

PIZZAS BY THE SLICE

18.000

Pizzas a la pala

Fugazzeta

Onions, cheese, mozzarella and oregano.

Pepperoni

Mozzarella and pepperoni

Margarita

Mozzarella, cherry tomatoes and pesto.

Chicken Catupiry

Chicken Catupiry cheese with olives.

Focaccia Cherry tomatoes and red onions.

PARAGUAYAN MEALS

Pajagua de carne 18.000

☞ Pronounced: pa - jah - waah

Traditional Paraguayan cassava fritter made with ground beef and spices.

Pajagua de garbanzo 15.000

☞ Pronounced: pa - jah - waah

A vegetarian version of the traditional Paraguayan cassava fritter, made with chickpeas and spices.

Pastel mandi' o de carne 17.000

☞ Pronounced: pas - tel | man - dee - oh

Crispy cassava pastry stuffed with seasoned ground beef.

Chipa so' o 20.000

☞ Pronounced: chee - pah | so - oh

Traditional Paraguayan baked corn dough filled with seasoned beef

SALADS

MEDIUM/LARGE

Mediano/Grande

Blue Salad 30.000 | 56.000

Ensalada Azul

Mixed greens, arugula, walnuts, cherry tomato, blue cheese, chips and balsamic vinaigrette

Caesar Salad 26.000 | 50.000

Ensalada César

Chicken, Iberico Cheese, mixed greens, croutons and Caesar dressing.

Organic Salad 18.000 | 30.000

Ensalada orgánica

Lettuce, beetroot, carrots, radish, cucumber, cherry tomatoes, cabbage and mixed seeds.



TARTS
Tartas

Vegan 🌱 | Pascualina 23.000

Dry Tomato Tomate Seco 29.000

Fugazzeta 39.000

Chicken Catupiry 24.000

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THE KITCHEN



THE CLASSICS

Bife koygua 55.000

Pronounced: bee - feh | ko - uh - goah

Grilled Chicken 50.000

Pot Roast 55.000

Asado a la olla

Oven-Roasted Beef 59.000

Vacío al horno

Includes 1 side:

Roasted potatoes, rice with cheese,
mashed potatoes or mixed salad

Papas panaderas, arroz quesú, puré de papas
o ensalada mixta.



Bolognese Lasagna 48.000

Lasaña boloñesa

Fish Soup 44.000

Sopa de pescado

Vori vori Chicken Soup 45.000

The best soup in the world!

TO ENJOY AT ANY TIME OF THE DAY

BEST AS A SIDE

Chipa guazú 18.000

Pronounced: chee - pah gwa - soo

A traditional Paraguayan corn cake made with
fresh corn, eggs, cheese, and onion.

Sopa paraguaya 18.000

A traditional Paraguayan cornbread made with
cornmeal, cheese, onion, and milk. Despite the
name, it is a savory baked cake, not a soup.

CHILDREN'S MENU

Chicken Milanese 38.000

With mashed potatoes or creamy cheese rice

THE PIZZERIA



Tobatí - Margarita

Tomato sauce, mozzarella and fior di latte,
grated ibérico cheese and fresh basil

PIZZA - 59.000 SALTIMBOCCA - 30.000

Areguá

Tomato sauce, mozzarella and fior di latte,
blue cheese, walnuts and arugula.

PIZZA - 65.000 SALTIMBOCCA - 34.000

Altos

Tomato sauce, melted mozzarella and fior
di latte, roasted bell peppers, confit cherry
tomatoes, toasted garlic chips, arugula
and fresh basil.

PIZZA - 60.000 SALTIMBOCCA - 32.000

Filadelfia - 4 cheeses

Melted mozzarella and fior di latte,
stracciatella, blue cheese, and Iberian
cheese aged 6 months

PIZZA - 70.000 SALTIMBOCCA - 38.000

Nueva Italia

Rustic pesto cream, mozzarella and fior di
latte, basil, sun-dried tomatoes and
cherry tomatoes

PIZZA - 65.000 SALTIMBOCCA - 35.000

Luque - Pepperoni

Tomato sauce, melted mozzarella and fior
di latte and pepperoni.

PIZZA - 75.000 SALTIMBOCCA - 40.000

TRY OUR PIZZAS AS A SALTIMBOCCA



EXTRAS

Fresh Tomato or Dry | Olives | Chips of Garlic
Arugula | Chicken | Roasted Peppers **10.000**

Tomate fresco | Chips de Ajo | Aceitunas
Rúcula | Pollo | Morrones asados

Raw Ham | Bacon **12.000**

Jamón crudo | Bacon



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THE PASTRY



CROISSANTS

Butter Croissant	10.000
<small>Medialuna de manteca</small>	
Croissant with Guava Jam or Dulce de Lech	13.000
<small>Croissant con dulce de guayaba o dulce de leche</small>	
Croissant	13.000
Pistachio Croissant	23.000
<small>Croissant de pistaho</small>	
Croissant with Cream, Dulce de Leche or Chocolate	16.000
<small>Croissant relleno de crema, dulce de leche o chocolate</small>	
Cinnamon Roll with carob fruit	16.000
<small>Roll de algarrobo y canela</small>	
Pain au chocolat	19.000
<small>Pan de chocolate</small>	
Chocolate & Cocoa Bread	21.000
<small>Pan de chocolate y cacao</small>	
Palmerita	16.000

TAKE A LOOK AT TODAY'S SWEET SELECTION

Come closer and take a look!



CAKES & PIES

Chocolate Pie	33.000
<small>Pie de Xocolatl</small>	
Lemon Pie	22.000
<small>Pie de limón</small>	
Apple Tart	25.000
<small>Tarta de manzana</small>	
Brownie	12.000
Brownie with Passionfruit Mouseline	29.000
<small>Con mouseline de mburukuja</small>	
Brownie with Walnuts	30.000
<small>Con nueces</small>	
Guava Cake - Pastafrola	20.000
Marble cake	12.000
<small>Marmolada</small>	
Muffins	15.000
<small>Orange Banana with chocolate and carob fruit Naranja Banana con chocolate y algarrobo</small>	
Karu DDL Alfajor	15.000

KARUKUKIS

Oat Multicereal 	13.000
<small>Avena multicereales</small>	
Brownie Cookie	12.000
Chocolate & Macadamia 	13.000
Pistachio Cookie	18.000
<small>Kuki de pistacho</small>	

HERE, TIME SLOWS DOWN,
TO ENJOY FRESHLY MADE DELIGHTS

DESSERTS

Caramelized Catalan Cream	12.000
<small>Crema catalana caramelizada</small>	
Bread pudding	12.000
<small>Budin de pan</small>	
Chocolate Volcano with Ice Cream / Whipped Cream	35.000
<small>Volcán de chocolate con helado o crema chantilly</small>	
Brownie with Ice Cream / Whipped Cream	22.000
<small>Brownie con helado o crema chantilly</small>	



ARTISANAL ICE CREAM

Flavors: Cream Paraguayan Chocolate Dulce de leche Strawberry <small>Sugar Free</small>	
Single Scoop	14.000
<small>La bocha</small>	
Sundae	29.000
<small>Copa helada Ice cream, Brownie cookie and whipped cream</small>	
Milkshake	32.000
Extra Whipped Cream	2.000
<small>Extra chantilly</small>	



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BEVERAGES



NATURAL JUICES

Lemonade	15.000	25.000	42.000
Sparkling Lemonade	15.000	25.000	42.000
Green Juice	18.000	28.000	49.000
Pineapple & Lemon	15.000	27.000	50.000
Orange & Passionfruit	15.000	35.000	-
Peach	18.000	28.000	49.000
Jamaica Flower Water	8.000	12.000	22.000
Water with Ginger & Lemon	8.000	12.000	22.000
Orange	20.000	38.000	-

GLASS

PITCHER

LARGE PITCHER

TO REFRESH

Water / Sparkling Water	10.000
<small>Agua local con o sin gas Filtered water in a glass bottle</small>	
Dasani / sparkling	7.000
<small>Agua Dasani con o sin gas</small>	
Tonic Water De La Costa	9.000
<small>Agua tónica De La Costa Original - Ginger - Grapefruit - Flower</small>	
Schweppes Tonic Water	12.000
<small>Agua tónica Schweppes Sugar free - Ginger Ale sugar free</small>	
Kombucha	29.000

SPIRITS

Gin Tonic	40.000
Aperol Spritz	40.000
Vermouth	25.000
Mojito Karu	25.000
Sangría	82.000
Negroni	40.000
Whisky JW	30.000 - 40.000

VINOS

Copa de Vino Tinto - Blanco	27 mil
Santa Julia Chardonnay 750ml	110 mil
Santa Julia Malbec 750ml	110 mil
Santa Julia Cabernet Sauvignon	110 mil



TERERÉ & MATE

Tereré: Traditional Paraguayan cold yerba mate infusion, served with iced water and herbs.

Mate: Hot yerba mate drink, rich and comforting

Tereré or mate + 2 Herbs

Refill

Choose your yerba: Jerovia or La Rubia

The herbs: ask for the available selection.

Extra: 2.000 each

BEERS

Chopp

Munich 300 - 500ml

Herken 473ml

Paraguayan Ale

Pale Ale

Guardians IPA

Corona 330ml

Corona Beer

Sacramento 354ml

Churro campaña gluten-free

Churro campaña Alcohol-free

El Arriero



WE ARE ARTISANS OF GOOD FOOD



EVERY WEDNESDAY FROM 8 AM TO 2 PM, IN YCUA SATI

You'll find in our courtyard:



AN AGROECOLOGICAL & ARTISAN MARKET



FRESHLY HARVESTED
FRUITS AND VEGETABLES



ARTISANAL PRODUCTS WITH NO
PRESERVATIVES AND NATURAL COSMETICS



A BEAUTIFUL PLANT NURSERY



AND PARAGUAYAN HANDICRAFTS



COME BACK TO THE MARKET, COME BACK TO WHAT'S NATURAL

Straight from local producers,
with no middlemen, at a fair price.

Mercado Vy'a in Guaraní means Happy Market.



[f](#) [@](#) mercadovya