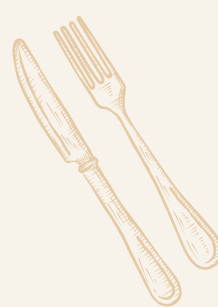


TO OUR TABLE



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



Las Mercedes



Ycua Sati

karu

THE CAFÉ



COFFEE

	MEDIUM	LARGE
Espresso.....	17.000	-
Macchiato.....	18.000	-
Cortado/Double.....	17.000	25.000
Americano.....	19.000	22.000
Latte.....	20.000	25.000
Cappuccino.....	24.000	29.000
Mocha.....	26.000	29.000
Hot Chocolate.....	25.000	29.000
Frappe Chocolate.....		28.000
Frappe Mocha.....		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
Jarrita de leche vegetal	
Sugar-Free Whipped Cream.....	4.000
Chantilly sin azúcar	

WE USE SPECIALTY
☼ COFFEE ☼

We also have decaf coffee.

YOGURT & FRUIT

Yogurt Bowl with Fruit.....	39.000
Bowl de yogurt con frutas	
Natural yogurt, seasonal fruit, seed mix (sunflower, chia, flax) and granola.	
Fresh Fruit.....	29.000
Fruta fresca	
Granola.....	10.000
Raw Honey.....	18.000
Miel	

TEA

Tea with Milk.....	15.000
Tè con leche	
Chai Tea.....	15.000
Tè 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

HOUSE BREADS

BREAD BASKET..... 32.000

Panera

Our artisanal breads to share.
Choose 3 toppings to build your
favorite combination.

TOASTS..... 15.000

Tostadas

Artisanal bread, toasted just right.
Comes with 1 topping of your choice.

Choose your favorites:

Butter | Guava Jam | Dulce de leche
Hummus | Caramelized Onion
Fresh Mozzarella | Fresh Tomato
Sun-Dried Tomato

Extra topping: 7.000 each



☼ Vegan dishes have this symbol.



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THE BRUNCH

LAS YUNTAS

Egg & Coffee

Huevo y café

69.000

Juice, coffee (latte, macchiato or americano),
scrambled eggs, toast, butter and jam.

Paraguay

65.000

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

The Duo

130.000

2 coffees and 2 juices, ham and cheese sandwich,
mbeju, fresh fruit, brownie, and croissants.

Americano

68.000

Scrambled eggs with bacon, croissant, arugula
and cherry tomatoes, a slice of ham, a slice of
cheese, juice, and coffee (latte, cortado, or americano).

Avocado

Del Aguacate

52.000

Toast with poached egg, intense americano
coffee, green juice.

FRENCH TOAST

French Toast

30.000

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 toastie

20.000

Mixto de jamón y queso.

Ham & cheese beirut (Pita Bread)

28.000

Beirut de jamón y queso.

Ham & cheese croissant

26.000

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

7.000

Pesto | Hummus | Aceituna | Morrones | Aguacate | Tomate fresco

Prosciutto | Ham | Gruyere Cheese

Emmental Cheese | Bacon

10.000

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

EGGS & TOAST

Scrambled Eggs

32.000

Huevos revueltos
4 eggs with toast.

Omelette with Cheese

25.000

Omelette con queso
With mixed greens and cherry tomatoes.

Croissant with Scrambled Egg

31.000

Croissant con huevos revueltos
Tomato, cheese and ham.

Avocado Toast

32.000

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

Caprese Toast

New dish

35.000

Tostas Caprese
White country bread, cream cheese, rustic pesto,
fresh mozzarella, fresh tomato, and balsamic
reduction.

Mandi'o chyriry

28.000

Pronounced: man-dee-oh chu-ree-ree

Fried cassava, scrambled eggs, mozzarella cheese
and tomatoes. With or without onion.

CHIPAS

Pronounced: chee-pah

Chipa Almidón

Traditional

11.000

3 Cheeses

3 quesos

13.000

Cheese Bread

Pan de queso

6.000

MBEJU

NEVER FAILS!

MBEJU

Pronounced: mbeh-jo

Traditional

25.000

Blue Cheese

Queso Azul

33.000

Capresse

33.000

Ham & cheese

Jamón y queso

31.000

A caballo

30.000

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

GLUTEN FREE

Mozzarella Pizza

75.000

Pizza Mozzarella

Chicken Empanada (2 pieces)

40.000

Empanada de pollo

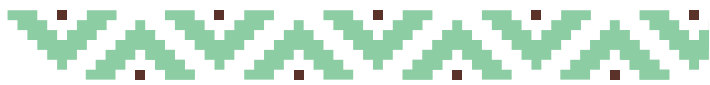
Ham & Cheese Sandwich

40.000

Sandwich de jamón y queso

Ask us about our sweet and savory
gluten-free options!

SANDWICHES



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

Pulled Beef Sandwich *New dish*43.000

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

Chicken & Bacon45.000

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

The Ibérico39.000
Baguettin bread with ibérico cheese, avocado and arugula, finished with aioli. Simple, intense and perfectly balanced.

Caesar Wrap41.000
Flatbread with diced chicken, mixed greens and mozzarella, wrapped in a creamy Caesar dressing that brings it all together.

The Koygua49.000
Pronounced: ko - uh - gooah
Bagguettin with beef, mozzarella, egg, caramelized onion and aioli. Satisfying and homemade.

Slow-cooked Flank Steak *New dish* ...50.000
De Vacío
Artisanal ciabatta with tender flank steak, roasted garlic, arugula, gremolata and chimichurri. Deep, comforting flavor.

Pajagua Burger Pronounced: pa - jah - waah
Beef35.000
Beef pajagua, caramelized onion, pickles, tomato, lettuce, and aioli, on our French bread.

Chickpea33.000
Chickpea pajagua, caramelized onion, tomato, lettuce, pickles, with hummus, on our French bread.

Klub Karu45.000
Soft milk bread with roasted chicken, bacon, mozzarella, lettuce and tomato, finished with aioli and mustard. A classic done right.

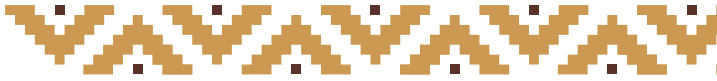
FOCACCERIA

Caprese Focaccia *New dish*45.000
Focaccia Caprese
Fresh mozzarella, tomato, basil and a touch of pesto. Fresh, aromatic and delicious.

Turkey Ham Focaccia35.000
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 - Ham & Cheese22.000
Carne - Pollo - Caprese - Jamón y queso.

Caprese23.000

Egg Huevo20.000

Basket of 3 fried empanadas28.000
Cesta de 3 empanadas fritas
With bread, alioli and spicy sauce.

PIZZAS BY THE SLICE18.000
Pizzas a la pala

Fugazzeta
Onions, mozzarella and oregano.

Pepperoni
Mozzarella and pepperoni

Margarita
Mozzarella, cherry tomatoes and pesto.

Chicken Catupiry
Shredded chicken, Catupiry cheese and olives.

Foccacia Cherry tomatoes and red onions.

SALADS MEDIUM/LARGE Mediano/Grande

Blue Salad32.000 | 56.000
Ensalada Azul
Mixed greens, arugula, walnuts, cherry tomato, blue cheese, chips and balsamic vinaigrette

Caesar Salad26.000 | 50.000
Ensalada César
Chicken, Iberico Cheese, mixed greens, croutons and Caesar dressing.

Organic Salad18.000 | 30.000
Ensalada orgánica
Lettuce, beetroot, carrots, radish, cucumber, cherry tomatoes, cabbage and mixed seeds.

ADD A WHOLE WHEAT DOUGH BOWL! — 12.000

PARAGUAYAN MEALS

Pajagua de carne19.000
 Pronounced: pa - jah - waah
Traditional Paraguayan cassava fritter made with ground beef and spices.

Pajagua de garbanzo15.000
 Pronounced: pa - jah - waah
A vegetarian version of the traditional Paraguayan cassava fritter, made with chickpeas and spices.

Pastel mandi’o de carne18.000
 Pronounced: pas - tel | man - dee - oh
Crispy cassava pastry stuffed with seasoned ground beef.

Chipa so’o21.000
 Pronounced: chee - pah | so - oh
Traditional Paraguayan baked corn dough filled with seasoned beef



TARTS
Tartas

Vegan24.000
Pascualina25.000
Dry Tomato Tomate Seco29.000

Fugazzeta39.000
Chicken Catupiry25.000

THE KITCHEN

THE CLASSICS

Bife koygua65.000

 Pronounced: bee - feh | ko - uh - gooah

Grilled Chicken 50.000

Grillé de pollo

Pot Roast.....60.000

Asado a la olla

Oven-Roasted Beef65.000

Vacio 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.....75.000

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 Milanesa.....38.000

With mashed potatoes or creamy cheese rice

THE PIZZERIA

Tobati - 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

Like a sandwich, but
made with pizza dough!



EXTRAS PIZZA

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



WE ARE ARTISANS OF GOOD FOOD



THE PASTRY

CROISSANTS

Butter Croissant.....	10.000
Medialuna de manteca	
Croissant with Guava Jam or Dulce de Leche.....	13.000
Croissant con dulce de guayaba o dulce de leche	
Croissant	14.000
Pistachio Croissant	23.000
Croissant de pistaho	
Croissant with Cream, Dulce de Leche or Chocolate	16.000
Croissant relleno de crema, dulce de leche o chocolate	
Cinnamon roll with carob fruit.....	16.000
Roll de algarrobo y canela	
Pain au chocolat	19.000
Pan de chocolate	
Palmerita.....	16.000

KARUKUKIS

Oat Multicereal 	13.000
Avena multicereales	
Brownie Cookie	13.000
Kuki brownie	
Chocolate & Macadamia 	14.000
Pistachio Cookie	18.000
Kuki de pistacho	

TAKE A LOOK AT TODAY'S SWEET SELECTION

Come closer and take a look!



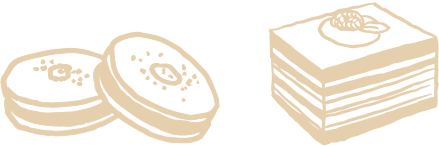
CAKES & PIES

Chocolate Pie	33.000
Pie de Xocolatl	
Lemon Pie	23.000
Pie de limón	
Apple Tart	26.000
Tarta de manzana	
Brownie	14.000
Brownie with Passionfruit Mousseline	29.000
Con mousseline de mburukuja	
Brownie with Walnuts	30.000
Con nueces	
Guava Cake - Pastafrola.....	22.000
Marble cake	12.000
Marmolada	
Muffins.....	16.000
Orange Banana with chocolate and carob fruit Naranja Banana con chocolate y algarrobo	
Karu DDL Alfajor	15.000
Alfajor maicena	10.000

HERE, TIME SLOWS DOWN,
TO ENJOY FRESHLY MADE DELIGHTS

DESSERTS

Caramelized Catalan Cream.....	13.000
Crema catalana caramelizada	
Bread pudding	13.000
Budin de pan	
Chocolate Volcano with Ice Cream / Whipped Cream.....	35.000
Volcán de chocolate con helado o crema chantilly	
Brownie with Ice Cream / Whipped Cream.....	22.000
Brownie con helado o crema chantilly	



ARTISANAL ICE CREAM

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



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BEVERAGES

NATURAL JUICES

	GLASS	PITCHER	LARGE PITCHER
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	-

TO REFRESH

Dasani / sparkling	9.000
Agua Dasani con o sin gas	
Tonic Water De La Costa	10.000
Agua tónica De La Costa	
Original - Ginger - Grapefruit - Flower	
Schweppes Tonic Water	13.000
Agua tónica Schweppes	
Sugar free - Ginger Ale sugar free	
Kombucha	32.000

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

Glass of Red Wine – White Wine	28 mil
Santa Julia Chardonnay 750ml	110 mil
Santa Julia Malbec 750ml	110 mil
Santa Julia Cabernet Sauvignon	110 mil

FRESH AND DELICIOUS!



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	12.000 - 18.000
Herken 473ml	
Paraguayan Ale	32.000
Pale Ale	33.000
Guardians IPA	35.000
Corona 330ml	
Corona Beer	18.000



WE ARE ARTISANS OF GOOD FOOD



FROM THE FIELD TO YOUR TABLE!

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



A BEAUTIFUL PLANT NURSERY



AND PARAGUAYAN HANDICRAFTS



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

Mercado Vy'a in Guaraní means Happy Market.

  [mercadovya](https://www.mercadovya.com)

