

A glass of beer and a bowl of fried snacks in the background.

Brival

ARTESANOS DE LA GASTRONOMÍA BOLIVIANA



FOOD

ASADITO

Veal meat with spices, served with boiled yucca



ALFAJORES

Soft cornstarch cookies filled with dulce de leche and covered in coconut



CUÑAPÉ

Yucca starch bread with fresh cheese



POT-COOKED HUMINTA

White and yellow corn dough with fresh cheese and anise



STUFFED POTATO

Potato stuffed with minced beef, onion, and spices



CORN DOUGH RINGS

Made with yellow corn flour, yucca, and fresh cheese



CHEESE ARANI EMPANADA

Wheat flour and bran dough filled with fresh cheese



WHOLE WHEAT CHEESE EMPANADA

Whole wheat flour and oat dough, filled with fresh cheese and topped with sugar



SALTEÑAS

SWEET OR SPICY

Traditional Bolivian empanada with beef, chicken, potato, olives, and spices

MEAT TUCUMANA

Shredded beef empanada with onion, potato, and spices



CHICKEN TUCUMANA

Shredded chicken empanada with onion, potato, and spices



WISTUPIKU

Wheat flour empanada filled with fresh cheese



SPICY WISTUPIKU

Wheat flour empanada filled with fresh cheese and a touch of spice



CHEESE ROLL

Wheat flour dough filled with fresh cheese



BAKED HUMINTA

White and yellow corn dough with fresh cheese and anise



RICE EMPANADA

Rice flour and yucca empanada filled with fresh cheese



BEEF GELATIN

Beef trotter gelatin with cinnamon and milk



CHEESE BITES

Yucca starch bites filled with fresh cheese



CHEESE BREAD

Wheat flour bread filled with fresh cheese



BIZCOCHO

Sweet bread made with dried fruits and shredded coconut



CHAMA BREAD

Wheat flour and bran bread filled with fresh cheese



PAN CON HARINA

Sweet bread topped with sugar



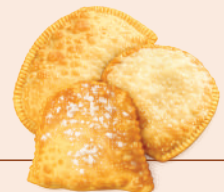
SONSO

Yucca purée mixed with fresh cheese



CHEESE PASTRY

Wheat flour pastry filled with fresh cheese



DRINKS

Chicha Camba

Wheat flour and cinnamon

Linaza

Flaxseed with
lemon juice



Tojorí

Purple corn drink
with cinnamon

Mocochinchi

Cinnamon drink made with
dried peaches

Api

Purple corn drink with cinnamon

Hot drinks

AMERICANO COFFEE
COFFEE WITH DULCE DE LECHE
CAPPUCCINO
COFFEE WITH MILK
ESPRESSO
DECAFFEINATED COFFEE
DECAFFEINATED COFFEE WITH MILK
LARGE DECAFFEINATED COFFEE
MACCHIATO
BLACK COFFEE
LARGE COFFEE

*PLANT-BASED AND LACTOSE-FREE MILK AVAILABLE

Cold drinks

COCA-COLA (CAN)
COCA-COLA (2L)
COCA-COLA ZERO (2L)
CORNITO
MAHOU BEER (SMALL CAN)
MAHOU RADLER (SMALL CAN)
PACEÑA BEER
PONY MALTA (BOTTLE - NON-ALCOHOLIC)
PONY MALTA (CAN - NON-ALCOHOLIC)
WATER
AQUARIUS LEMON (CAN)
AQUARIUS ORANGE (CAN)
COCA-COLA (CAN)

Milkshakes

STRAWBERRY
SOURSOP (GUANÁBANA)
MANGO
PASSION FRUIT
BLACKBERRY
PAPAYA
BANANA

*AVAILABLE WITH WATER OR MILK

Juices

LARGE ORANGE JUICE
SMALL ORANGE JUICE

Breakfast

CROISSANTS + COFFEE WITH BUTTER AND JAM

CROISSANTS WITH BUTTER AND JAM

HALF TOAST + COFFEE

TOAST WITH EGG AND TOMATO + COFFEE

TOAST WITH SERRANO HAM

TOAST WITH BUTTER AND JAM + COFFEE

TOAST WITH TOMATO AND OLIVE OIL + COFFEE

TOAST WITH TOMATO, EGG AND AVOCADO + COFFEE

TOAST + JUICE + COFFEE OR TEA

TOASTS

