

ARGENTINE CUISINE



MILANESITAS

PORTENITA

• BUENOS AIRES-STYLE PIZZA •

GRAN PUERTO IS AN ARGENTINE GASTRONOMIC
COMPLEX THAT CELEBRATES CULTURE, FLAVORS
AND GATHERINGS AROUND THE TABLE.

INSPIRED BY BUENOS AIRES, IT WAS BORN AS A
SPACE WHERE TRADITION AND EXPERIENCE MEET
TO PROVIDE UNIQUE MOMENTS.

ENGLISH MENU
ALL PRICES ARE IN BRAZILIAN REAIS (R\$).





Starters and Appetizers

EMPANADAS

EMPANADAS ARE SERVED IN PORTIONS OF 2, EXCEPT FOR THE TASTING SELECTION.

BEEF | 32

BEEF, EGGS, AND BUENOS AIRES-STYLE SEASONING.

BEEF RIB | 32

SHRIMP | 32

RECOLETA | 24

MOZZARELLA AND GOLDEN ONIONS.

CHEESE | 24

MOZZARELLA AND OREGANO.



EMPANADA TASTING | 74

ONE OF EACH FLAVOR.

PROVOLETA CHIMICHURRI | 59

PROVOLONE CHEESE GRILLED OVER CHARCOAL.

PROVOLETA À LA GRAN | 59

GRILLED PROVOLONE WITH ONIONS, MIXED BELL PEPPERS, TOMATOES, AND BASIL SAUCE.

PROVOLETA À LA CALABRIAN | 59

CHARCOAL-GRILLED PROVOLONE WITH PEELED-TOMATO SAUCE, RED ONIONS, AND ARTISAN CALABRESA SAUSAGE.

BRUSCHETTA-STYLE EGGPLANT | 29

CHARCOAL-ROASTED EGGPLANT SLICES TOPPED WITH OUR HOMEMADE TOMATO SAUCE AND BAKED AU GRATIN.

FILETE DEL CASTILLA | 99

SUCCULENT FILET MIGNON STRIPS IN A CREAMY SAUCE MADE WITH SELECTED CHEESES, BAKED UNTIL GOLDEN AND SERVED WITH RUSTIC POTATOES.

CREAMY POLENTA STICKS | 39

FRIED POLENTA WITH A CLOUD OF PARMESAN. SERVED WITH CHEESE SAUCE.

STARTER SAMPLER | 49

AN IRRESISTIBLE SELECTION OF OUR STARTERS: 2 GRAN CROQUETAS, 6 MINI CHICKEN COXINHAS, AND 2 EMPANADAS OF YOUR CHOICE.

CHICKEN SAUSAGE | 15

2 CHARCOAL-GRILLED CHICKEN SAUSAGES, SERVED WITH AUTHENTIC CHIMICHURRI AND FAROFA (TOASTED CASSAVA FLOUR).

PORK LOIN SAUSAGES | 15

2 CHARCOAL-GRILLED PORK LOIN SAUSAGES, SERVED WITH AUTHENTIC CHIMICHURRI AND FAROFA (TOASTED CASSAVA FLOUR).

ARGENTINE BEEF RIB SAUSAGE 250G | 44

ARGENTINE BEEF RIB SAUSAGE WITH ONIONS.

ARGENTINE BEEF RIB SAUSAGE 500G | 89

ARGENTINE BEEF RIB SAUSAGE WITH ONIONS.

GARLIC BREAD | 13

GARLIC BREAD FINISHED WITH A CLOUD OF PARMESAN AND SERVED WITH CHIMICHURRI.

TRUFFLE POTATOES | 39

CRISP ON THE OUTSIDE AND SOFT ON THE INSIDE, SERVED WITH TRUFFLE AIOLI AND FINISHED WITH A CLOUD OF PARMESAN.

CHOURIPAN | 27

ARGENTINE-STYLE CHORIZO SAUSAGE IN A FRENCH-STYLE BREAD ROLL WITH MOZZARELLA, FINISHED WITH OUR EXCLUSIVE BLEND OF HERBS AND SPICES.

GRAN CROQUETA | 29

MADE WITH PREMIUM ARGENTINE PICANHA, SLOWLY SHREDDED AND SERVED WITH THE CHEF'S SPECIAL SAUCE.



HOW
WOULD
YOU LIKE
STEAK
COOKED?



WELL DONE

MEDIUM WELL

MEDIUM

MEDIUM RARE

RARE

Grilled Starters

CHOOSE RIBEYE STEAK OR RUMP CAP,
SERVED WITH GARLIC BREAD AND CHIMICHURRI.

149

GRILLED MEATS GRAN Parrilla

CHOOSE YOUR MEAT, COOKED ON THE
PARRILLA AND SERVED WITH SAUCES.

INCLUDES YOUR CHOICE OF: 2 SIDE DISHES; 1 RÖSTI; 1 RISOTTO; 1 MIXED
VEGETABLE PLATTER; OR 1 SALAD (GREEN, MESCLAN, CAESAR, OR CAPRESE).
ALTERNATIVELY, CHOOSE HALF A SALAD OR HALF A MIXED VEGETABLE PLATTER
PLUS 1 SIDE DISH OF YOUR CHOICE (EXCLUDING RÖSTI AND RISOTTO).

STRIPLOIN | 159^{300G} | 139^{230G}

STRIPLOIN STEAK CUT
ACROSS THE GRAIN.

RIBEYE | 189^{300G} | 159^{230G}

A CLASSIC ARGENTINE RIBEYE CUT,
PRIZED FOR ITS TENDERNESS
AND RICH FLAVOR.

RUMP CAP | 189^{300G} | 159^{230G}

THE STAR OF THE BARBECUE:
TENDER, JUICY PICANHA.

FILET MIGNON | 149^{300G} | 129^{230G}



SHORT RIB | 179^{APROX. 500G}

A TENDER, INTENSELY FLAVORFUL
BEEF CUT FROM THE FRONT SECTION
OF THE RIBS.

SUBJECT TO AVAILABILITY

SHORT RIBS | 219^{APROX. 350G.}

2 STRIPS OF THE MOST TRADITIONAL
ARGENTINE RIB CUT.

SUBJECT TO AVAILABILITY

FRENCH RACK
OF LAMB | 219

SUCCULENT LAMB RIBS, PREPARED
AS A FRENCH RACK.

SUBJECT TO AVAILABILITY

PRIME | 259

SUBJECT TO AVAILABILITY

T-BONE | 259

SUBJECT TO AVAILABILITY

BONELESS SPRING
CHICKEN | 129

WHOLE BONELESS SPRING CHICKEN.

CHICKEN
FILLET | 89



GRAN FAMÍLIA

CHARCOAL-GRILLED MEATS SERVED WITH SAUCES
AND 2 SIDE DISHES OF YOUR CHOICE.

CHOOSE FROM GREEN, MESCLAN, CAESAR, OR CAPRESE SALADS; GRAN-STYLE VEGETABLES;
OR OUR SIDE DISHES SELECTION. ALTERNATIVELY: WHITE RICE, EGG FAROFA, AND FRENCH FRIES.
AU GRATIN OPTION: + R\$ 15.

STRIPLOIN | 259^{500G} | 359^{750G}

PARRILLA PREMIUM | 589^{APROX. 1KG}
2 STRIPS OF ASADO DE TIRA, RIBEYE STEAK, STRIPLOIN STEAK,
AND ARGENTINE PICANHA. INCLUDES 3 SIDE DISHES OF YOUR
CHOICE. SERVES 4. SERVED SLICED.



GRAN FAMÍLIA | 349^{APROX. 1KG}
A SELECTION OF RIBEYE, STRIPLOIN, CHICKEN BREAST,
PORK LOIN SAUSAGE, CHICKEN SAUSAGE, AND VEGETABLES
GRILLED ON THE PARRILLA. SERVES 3. SERVED SLICED.



TRIO PREMIUM | 409^{APROX. 750G}
PICANHA, RIBEYE, AND STRIPLOIN.

PARRILLADA | 279^{APROX. 500G}
STRIPLOIN STEAK, RIBEYE STEAK, PORK LOIN
SAUSAGE, AND CHICKEN SAUSAGE.

RIBEYE | 279^{500G} | 389^{750G}

ASADO DE TIRA - 4 STRIPS | 399^{750G}
THE MOST TRADITIONAL ARGENTINE RIB CUT.

FLANK STEAK | 199^{APROX. 600G}
SERVED SLICED. A SELECTED, TRIMMED,
LONG, THIN CUT FROM THE BELLY OF THE STEER.

RUMP CAP | 279^{500G} | 389^{750G}
SERVED SLICE

GRAN PUERTO SELECTION | 420^{APROX. 1.2KG}
THE THREE MOST TRADITIONAL PARRILLA CUTS:
VACIO (FLANK STEAK), RIBEYE, AND STRIPLOIN.



MILANESA DE VACIO | 219^{600G}
SELECTED FLANK STEAK, BREADED IN THE BUENOS AIRES TRADITION AND TOPPED WITH
MOZZARELLA AU GRATIN, PEELED-TOMATO SAUCE, PARSLEY, AND OREGANO.

FISH & SEAFOOD

CAMARÓN CRUJIENTES | 89
BREADED OR GRILLED SHRIMP.
INCLUDES 2 SIDE DISHES, 1 RÖSTI, OR 1 RISOTTO.

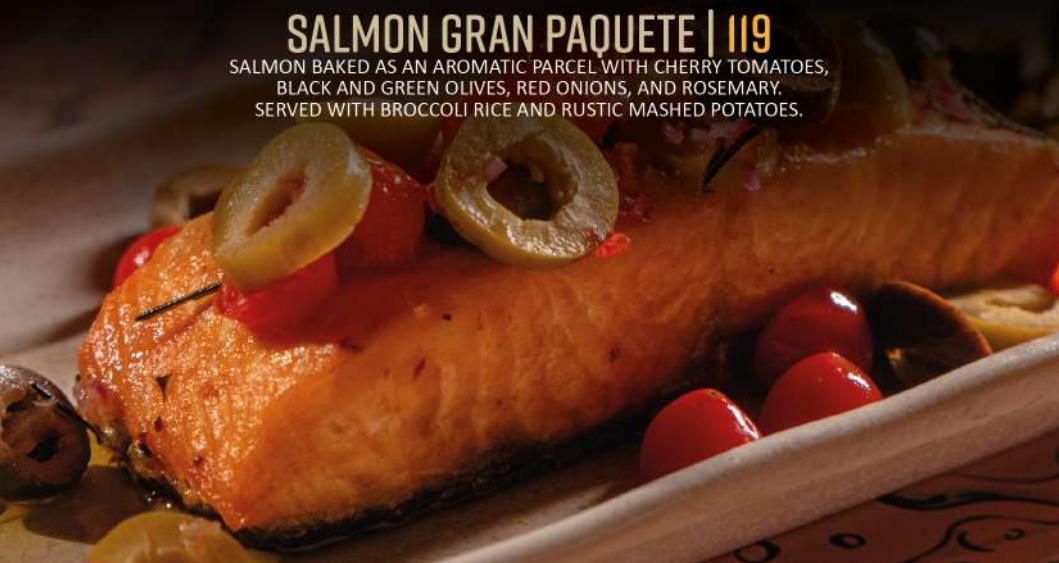
FETTUCCHINE BUENOS AIRES | 89
FETTUCCHINE IN A CREAMY SAUCE MADE WITH FINE
CHEESES, WITH GRILLED SHRIMP, PARSLEY, AND LIME ZEST.

TILÁPIA | 79
CHARCOAL-GRILLED TILAPIA FILLET.
INCLUDES 2 SIDE DISHES, 1 RÖSTI, OR 1 RISOTTO.

SALMON | 119
CHARCOAL-GRILLED SALMON FILLET.
INCLUDES 2 SIDE DISHES, 1 RÖSTI, OR 1 RISOTTO.

**PORTEÑO SHRIMP RISOTTO
WITH CREAMY BURRATA | 119**
CREAMY ARBORIO RICE WITH SAUTÉED
SHRIMP AND OVEN-BAKED BURRATA AU GRATIN.

SALMON GRAN PAQUETE | 119
SALMON BAKED AS AN AROMATIC PARCEL WITH CHERRY TOMATOES,
BLACK AND GREEN OLIVES, RED ONIONS, AND ROSEMARY.
SERVED WITH BROCCOLI RICE AND RUSTIC MASHED POTATOES.



VEGETABLES, SIDES & SALADS

Vegetables grilled over charcoal

CORN | 9

MUSHROOMS | 39

MIXED VEGETABLES
FROM THE PARRILLA | 69

PEPPERS, ONIONS, ZUCCHINI, EGGPLANT, CORN, MUSHROOMS, CHERRY TOMATOES, SWEET POTATOES, AND CALABRESA POTATOES.

SIDE DISHES

POTATOES

PORTUGUESE-STYLE POTATOES | 24

RÖSTI | 34

FRENCH FRIES | 29

RUSTIC POTATOES | 29

WITH COARSE SALT AND ROSEMARY

CALABRESA POTATOES AU GRATIN | 34

WITH CREAMY CHEESE SAUCE

MASHED ARRACACHA (BATATA BAROA) | 29

MASHED POTATOES | 24

RICE

WHITE RICE | 24

GRAN-STYLE RICE | 29

BROCCOLI RICE | 29

PIEDMONTESE-STYLE RICE | 34

BROWN RICE | 29

BROWN RICE WITH EGG WHITES AND BROCCOLI.

FAROFA, RISOTTO & BREADED BANANA

BACON FAROFA | 24

EGG FAROFA | 24

MUSHROOM RISOTTO | 39

CREAMY CHEESE RISOTTO | 39

BREADED BANANA | 24

SALADS

CAPRESE | 49

TOMATOES, BUFFALO MOZZARELLA,
AND FRESH BASIL PESTO.

CAESAR | 34

ICEBERG AND ROMAINE LETTUCE, CAESAR
DRESSING, PARMESAN SHAVINGS, AND
CRUNCHY CROUTONS.

MESCLAN | 39

CURLY LETTUCE, ARUGULA, GRATED
CARROTS, RED AND YELLOW CHERRY
TOMATOES, HEARTS OF PALM,
AND OLIVES.

PROVOCANTE | 59

ARUGULA, ICEBERG AND CURLY LETTUCE,
JULIENNED RED ONIONS, STRAWBERRIES,
BUFFALO MOZZARELLA, WALNUTS, CHERRY
TOMATOES, AND YOGURT-BEET DRESSING.

STRACCIATELLA | 49

SERVED WITH MIXED GREENS, RED AND
YELLOW CHERRY TOMATOES, FRESH
ARUGULA, AND PESTO.

GREEN SALAD
BURRATA & PARMA | 34

MIXED GREENS AND ARUGULA WITH
PESTO AND PARMESAN.

BURRATA E PARMA | 89

SERVED WITH MIXED GREENS, RED AND YELLOW
CHERRY TOMATOES, FRESH ARUGULA, PARMA HAM,
AND PESTO.

MINI BURRATA | 49

SERVED WITH RED AND YELLOW CHERRY TOMATOES,
ARUGULA, AND PESTO.

BURGERS? ABSOLUTELY!

ALL BURGERS ARE SERVED WITH FRENCH FRIES
TOPPED WITH A CLOUD OF PARMESAN.

EVITA PERÓN | 64

JUICY 200 G PICANHA BURGER GRILLED OVER CHARCOAL, TOPPED WITH CREAMY CHEDDAR, CRISPY BACON STRIPS, AND CARAMELIZED ONIONS, SERVED IN A BUTTER-TOASTED BRIOCHE BUN WITH HOMEMADE MAYONNAISE.

GRAN SMASH 180G (3 SMASH) | 60

ARGENTINE PICANHA SMASH PATTIES IN A BUTTER-TOASTED BRIOCHE BUN WITH CHEDDAR AND OUR SPECIAL ONION SAUCE, PLUS CRISPY FRIES.

GRAN SMASH 120G (2 SMASH) | 54

ARGENTINE PICANHA SMASH PATTIES IN A BUTTER-TOASTED BRIOCHE BUN WITH CHEDDAR AND OUR SPECIAL ONION SAUCE, PLUS CRISPY FRIES.

COPA BURGER | 64

CHARCOAL-GRILLED BURGER, MELTED CHEDDAR, AND CAESAR SALAD WITH BACON FAROFA IN A TOASTED BRIOCHE BUN.

EL PORTEÑO BURGER | 64

PARRILLA-GRILLED BURGER, CARAMELIZED ONIONS, CRISPY BREADED PROVOLONE, AND CHIMICHURRI IN AN ARTISAN BRIOCHE BUN.

FLÓRIDA BURGER | 69

CHARCOAL-GRILLED BURGER, CREAMY CHEDDAR, CRISPY BACON, AND HOMEMADE BARBECUE SAUCE.

LIBERTAD BURGER | 69

PARRILLA-GRILLED BURGER COATED IN CREAMY CHEESE FONDUE.

BERLIN BURGER | 64

CHARCOAL-GRILLED BURGER, ARTISAN CALABRESA SAUSAGE, MOZZARELLA, CARAMELIZED ONIONS, AND DIJON MUSTARD.

Upgrade Your Side!

GOUDA CHEESE PILLOWS | 44
(10 UNIDADES)





MILANESITAS

STARTERS & SHARING PLATTERS

CRISPY SHRIMP | 59

PANKO-BREADED SHRIMP SERVED WITH OUR SPECIAL SAUCE.

COXITAS DE POLLO | 16

MINI CHICKEN COXINHAS SERVED WITH CHEESE SAUCE. 12 PIECES.

PELOTAS | 49

BREADED BUFFALO MOZZARELLA, ARUGULA, CHERRY TOMATOES, PESTO, AND TOAST.

TRIANGULITOS | 59

BREADED PROVOLONE WITH CHILI JAM.



MILANESITAS À LA GRAN

MILANESITAS À LA GRAN | 189

BREADED FILET MIGNON STRIPS, BREADED CHICKEN STRIPS, CHICKEN COXINHAS, PROVOLONE TRIANGULITOS, AND GOUDA CHEESE PILLOWS. SERVED WITH PATATAS BRAVAS, GRAN-STYLE SAUCE, HOMEMADE BARBECUE SAUCE, AND GORGONZOLA SAUCE. SERVES 4. SERVED SLICED.



MILANESITAS

MILANESA

SERVED WITH PARMESAN MASHED POTATOES,
OR FRENCH FRIES AND WHITE RICE.

NAPOLITANA

80 BEEF | 55 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA, HAM,
A FRIED EGG, AND OREGANO.



Napolitana

MARGUERITA

75 BEEF | 55 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA,
SLICED TOMATOES, AND BASIL.

LÁ FUGAZZETA

80 BEEF | 55 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA,
AND CARAMELIZED ONIONS.

LA PEPPERONI

79 BEEF | 59 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA,
PEPPERONI, AND CHILI JAM.



La Parma

LA CALABRESA

79 BEEF | 59 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA, ARTISAN
CALABRESA SAUSAGE, RED ONIONS, AND OREGANO.

LA QUATTRO FORMAGGI

89 BEEF | 69 CHICKEN

MOZZARELLA, CATUPIRY, PROVOLONE,
GORGONZOLA, AND PARMESAN.



*La Quattro
Formaggi*

LA PARMA

119 BEEF | 89 CHICKEN

PEELED-TOMATO SAUCE, MOZZARELLA,
PARMA HAM, ARUGULA, AND PARMESAN.

LA CAPRESE

119 BEEF | 99 CHICKEN

PEELED-TOMATO SAUCE, BUFFALO MOZZARELLA,
BASIL, AND RED AND YELLOW CHERRY TOMATOES
WITH PESTO.



La Caprese

CHEF'S MILANESA

85 BEEF | 59 CHICKEN

BARBECUE SAUCE, A FRIED EGG, BACON,
CHEDDAR, AND PARSLEY.

PARMIGIANA

SERVED WITH PARMESAN MASHED POTATOES,
OR FRENCH FRIES AND WHITE RICE.

SHRIMP | 74

BEEF FILLET | 89

CHICKEN | 59

TILAPIA | 69

VEGETARIAN | 59

GREEN AND RED BELL PEPPERS, ZUCCHINI,
EGGPLANT, TOMATOES, AND ONIONS.

DESSERTS

COPA DE CHURROS | 49

GIANT CHURROS SERVED IN A DESSERT GLASS WITH DULCE DE LECHE.

FRUTILLAS NEVADAS | 49

LAYERS OF FRESH STRAWBERRIES, SWEET CREAM ICE CREAM, AND DULCE DE LECHE SAUCE, TOPPED WITH WHITE CHOCOLATE SHAVINGS.

PANQUEQUE | 49

A PANCAKE FILLED WITH DULCE DE LECHE AND SERVED WITH A SCOOP OF VANILLA ICE CREAM.

MINI FLAN | 18

MILK FLAN SERVED WITH DULCE DE LECHE.

MINI CHURROS | 49

MINI CHURROS SERVED WITH VANILLA ICE CREAM AND DULCE DE LECHE SAUCE.

GELATO | 34

GELATO WITH CRUNCHY CARAMEL CRUMBLE.

VÓLCAN CHOCODULCE | 49

DULCE DE LECHE AND MILK CHOCOLATE LAVA CAKE, SERVED WITH SWEET CREAM ICE CREAM AND FRESH STRAWBERRIES, FINISHED WITH CHOCOLATE AND DULCE DE LECHE SAUCES.

CHOCOTORTA | 49

A TRADITIONAL ARGENTINE CAKE MADE WITH CHOCOLATE COOKIES, CREAM CHEESE, DULCE DE LECHE, AND CHOCOLATE SHAVINGS, SERVED OVER DULCE DE LECHE SAUCE WITH SWEET CREAM ICE CREAM.

BANANA AL CROCANTE DE DULCE DE LECHE | 49

BAKED BANANA WITH CRUNCHY CRUMBLE AND DULCE DE LECHE, SERVED WITH VANILLA ICE CREAM.

BROWNIE AL FUEGO | 49

BROWNIE SERVED ON A HOT GRIDDLE WITH A TRIO OF SAUCES CHOCOLATE, DULCE DE LECHE, AND VANILLA PLUS VANILLA ICE CREAM AND CRUNCHY CARAMEL CRUMBLE.



PORTEÑITA

• PIZZA PORTEÑA •

AVAILABLE FROM 5:00 P.M.

DID YOU KNOW?

IN ARGENTINA, PIZZA IS A FULL MEAL RATHER THAN A SNACK, BECAUSE IT IS GENEROUSLY TOPPED AND RICH IN PROTEIN. OUR PIZZAS ARE SERVED WITH CHIMICHURRI AND A CLOUD OF PARMESAN.
GLUTEN-FREE PIZZAS: + R\$ 20 (SUBJECT TO AVAILABILITY).

STARTER

BOMBITA PORTEÑA 2UN

TRADITIONAL | 18

AIOLI, MOZZARELLA, AND CHIMICHURRI.

SHRIMP | 22

PEELED-TOMATO SAUCE, CATUPIRY, MOZZARELLA, AND SHRIMP.

CALABRESA | 22

PEELED-TOMATO SAUCE, MOZZARELLA, CATUPIRY, AND ARTISAN CALABRESA SAUSAGE.

CLASSIC BUENOS AIRES PIZZAS

MUSA PORTEÑA | 49

THE TRADITIONAL PIZZA OF BUENOS AIRES BARS. PEELED-TOMATO SAUCE, MOZZARELLA, OREGANO, AND OLIVES.

CANCHERA | 44

A RECIPE FROM ARGENTINE STADIUMS. PEELED-TOMATO SAUCE, GARLIC CONFIT, OREGANO, AND CHIMICHURRI. VEGAN.



LA FUGAZZETA | 65

A BUENOS AIRES ICON, FILLED WITH TWO GENEROUS LAYERS OF MOZZARELLA AND TOPPED WITH GOLDEN ONIONS.

NAPOLI DE CORRIENTES | 49

PEELED-TOMATO SAUCE, FIOR DI LATTE, FRESH TOMATOES, GARLIC CONFIT, AND OREGANO.

CASA ROSADA | 59

PEELED-TOMATO SAUCE, FIOR DI LATTE, HAM, EGGS, PEAS, ONIONS, AND OLIVES.

CALABRESA PORTEÑA | 59

PEELED-TOMATO SAUCE, MOZZARELLA, AND ARTISAN CALABRESA SAUSAGE. ADD CATUPIRY: R\$ 10.

PARIS MUSHROOM | 69

PEELED-TOMATO SAUCE, FIOR DI LATTE, MUSHROOMS, HAM, AND CREAMY STRACCIATELLA.

PALERMO VERDE | 59

PEELED-TOMATO SAUCE, PARRILLA-GRILLED VEGETABLES, AND HOMEMADE CHIMICHURRI. VEGAN.



JARDÍN PORTEÑO | 64

PESTO, CHERRY TOMATO CONFIT, AND A STRACCIATELLA FINISH.

PUERTO MADERO | 79

PEELED-TOMATO SAUCE, FIOR DI LATTE, ITALIAN PARMA HAM, STRACCIATELLA, FRESH ARUGULA, AND PARMESAN SHAVINGS.

CAMINITO | 74

PEELED-TOMATO SAUCE, TOMATO CONFIT, CREAMY BURRATA WITH HOMEMADE PESTO, AND ARUGULA.



PORTEÑITA SPECIALTIES & SWEET PIZZAS

A CREATION THAT CAPTURES THE SOUL OF OUR KITCHEN, BRINGING CLASSIC BUENOS AIRES FLAVORS TOGETHER IN AN EXCLUSIVE RECIPE.

PROVOLETA DEL PUERTO | 74

PEELED-TOMATO SAUCE, PROVOLONE, ARTISAN CALABRESA SAUSAGE, CHILI JAM, AND CHIMICHURRI.

MAR DEL PLATA | 85

PEELED-TOMATO SAUCE, FIOR DI LATTE, SHRIMP, LEEKS, AND CATUPIRY, SERVED WITH SALSA GOLF (A CREAMY COCKTAIL SAUCE).

BURRATA IN PIZZA DOUGH | 74

CREAMY BURRATA WRAPPED IN ARTISAN PIZZA DOUGH, SERVED WITH BASIL PESTO, RED AND YELLOW CHERRY TOMATOES, GARLIC CONFIT, FRESH ARUGULA, AND A TOUCH OF CHIMICHURRI.

RECOLETA | 74

PEELED-TOMATO SAUCE, MOZZARELLA, GORGONZOLA, CATUPIRY, AND PROVOLONE, FINISHED WITH CHIMICHURRI. ADD PARMA HAM: R\$ 10.

PEPPE PORTEÑO | 72

PEELED-TOMATO SAUCE, FIOR DI LATTE, PEPPERONI, HOT HONEY, AND A FINISHING TOUCH OF CHIMICHURRI.



BUENOS AIRES SWEET PIZZAS

CHOCOTORTA PORTEÑA | 69

OUR TAKE ON BUENOS AIRES' MOST BELOVED DESSERT. ARTISAN DOUGH TOPPED WITH A DULCE DE LECHE AND CREAM CHEESE MIXTURE, LIGHTLY FLAVORED WITH COFFEE, FINISHED WITH CHOCOLATE COOKIE CRUMBLE, CHOCOLATE SHAVINGS, AND A DRIZZLE OF DULCE DE LECHE.

DULCE RECOLETA | 59

DULCE DE LECHE, WHITE CHOCOLATE, AND TOASTED SLICED ALMONDS.



BUENOS AIRES SANDWICHES

CÉSAR DE CORRIENTES | 49

CRISPY BREADED CHICKEN, CAESAR DRESSING, MELTED MOZZARELLA, AND PARMESAN SHAVINGS.

MADERO FONDUE | 59

GRILLED AND SAUTÉED FILET MIGNON STRIPS WITH FONDUE-STYLE CHEESE.

HUERTA PORTEÑA | 59

STRACCIATELLA, HOMEMADE PESTO, CHERRY TOMATO CONFIT, AND FRESH ARUGULA.

Prepared with our exclusive artisan pizza dough, freshly baked and filled with selected ingredients.



MEDIALUNAS

OUR TRADITIONAL ARGENTINE MEDIALUNAS HAVE SPECIAL FILLINGS THAT COMPLEMENT THEIR LIGHT, BUTTERY PASTRY. FINISHED WITH POWDERED SUGAR, THEY RANGE FROM CLASSIC DULCE DE LECHE TO EXCLUSIVE HOUSE CREATIONS.

DULCE DE LECHE CLÁSICA | 39

A GENEROUS DULCE DE LECHE FILLING WITH ALMONDS.

NIÑO PORTEÑO | 39

NUTELLA, KINDER BUENO, FRESH STRAWBERRIES, AND CHOCOLATE SHAVINGS.

COCO ROCHER PORTEÑO | 39

DULCE DE LECHE, RAFFAELLO, AND GRATED COCONUT.

MERENGUE RECOLETA | 49

DULCE DE LECHE, FRESH STRAWBERRIES, CHILLED VANILLA CREAM, AND WHITE CHOCOLATE SHAVINGS.



MEDIALUNAS WITH BACIO DI LATTE GELATO BARS

PISTACCHIO PALERMO | 55

WHITE CHOCOLATE AND A PISTACCHIO
(PISTACHIO) GELATO BAR.

BACIO DE PALERMO | 55

NUTELLA, FRESH STRAWBERRIES,
AND A BACIO GELATO BAR.

CIOCCOLATO BELGA | 55

CHOCOLATE, FRESH STRAWBERRIES, AND A CIOCCOLATO
BELGA (BELGIAN CHOCOLATE) GELATO BAR.

BROWNIE DE CORRIENTES | 55

MILK CHOCOLATE, DULCE DE LECHE SAUCE,
AND A BROWNIE GELATO BAR.



PORTEÑITA HELADA | 55

DULCE DE LECHE AND A DULCE DE LECHE GELATO BAR.

CARAMELLO DE BUENOS AIRES | 55

DULCE DE LECHE AND A DULCE DE LECHE GELATO BAR.

COCO SAN TELMO | 55

DULCE DE LECHE AND A COCCO AL CIOCCOLATO
(COCONUT AND CHOCOLATE) GELATO BAR.



BEVERAGES



SOFT DRINKS | 9

ASK ABOUT AVAILABLE OPTIONS.

PRATA STILL WATER | 9
PRATA SPARKLING WATER | 10



**HOUSE
MATE TEA | 14**

FRESH COCONUT | 14
FRUIT JUICE (300ML) | 14

LIME, PINEAPPLE, ORANGE, OR PASSION FRUIT.

H2O | 12

LIME AND LIMONETO FLAVORS

MONSTER | 20
TEA | 6

CAFÉ EXPRESSO | 6
COFFEE WITH CREAM | 7
COFFEE WITH DULCE DE LECHE | 10

DRAFT BEER
ZERO GRAU MUG 350ML | 14

PREMIUM BEERS

PATAGONIA PILSENER 740 ML | 33
PATAGONIA AMBER LAGER 740 ML | 33
PATAGONIA WEISSE 740 ML | 33

LONG-NECK BOTTLED BEERS

QUILMES, HEINEKEN, STELLA GOLD | 16
LONG NECK THEREZÓPOLIS | 14



LIQUEURS

FRANGELICO | 29
LICOR 43 | 32
CONTREAU | 29
AMARULA | 29
LIMONCELLO | 36

WHISKY & BOURBON

JOHNNIE WALKER RED LABEL | 24
JOHNNIE WALKER BLACK LABEL | 29
JACK DANIELS | 29
BUCHANANS | 32

GARRAFAS

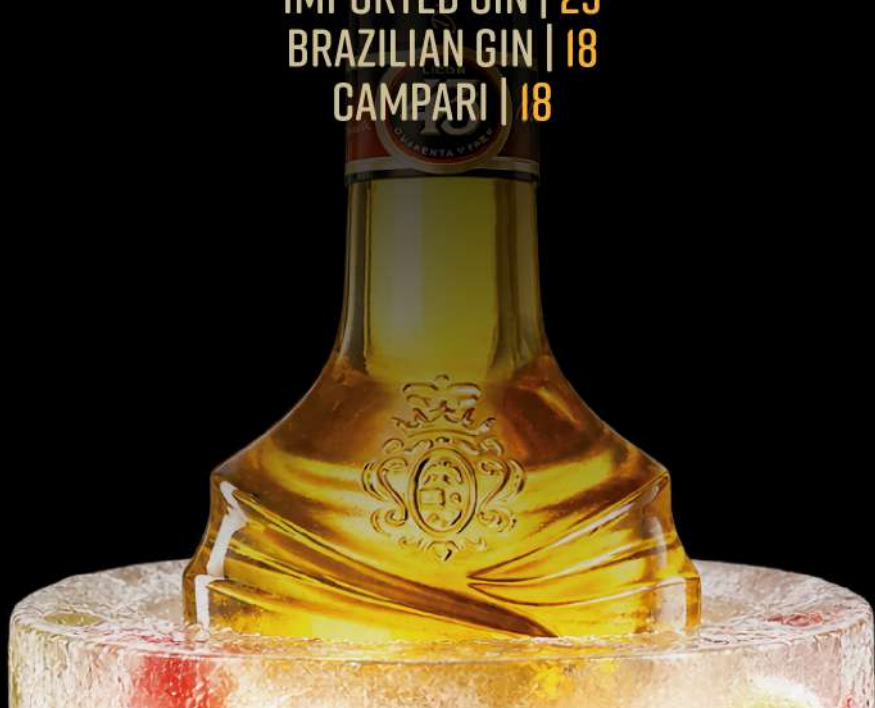
JOHNNIE WALKER RED LABEL | 250
JOHNNIE WALKER BLACK LABEL | 350
JACK DANIELS | 350
BUCHANANS | 400

SPARKLING WINES

CHANDON | 229
CASA PERINI ROSE | 139

SHOTS

SMIRNOFF | 16
CÎROC | 46
ABSOLUT | 23
CACHAÇA 51 / YPIOCA | 12
CACHAÇA SAGATIBA | 18
CACHAÇA SALINAS | 18
GREY GOOSE | 39
MARTINI | 20
BRANDY | 19
IMPORTED BRANDY | 32
TEQUILA | 29
FERNET BRANCA | 45
GRAPPA | 54
STEINHAGER | 15
IMPORTED GIN | 29
BRAZILIAN GIN | 18
CAMPARI | 18



GRAN DRINKS

CUBA LIBRE | 29

RUM, COLA, AND LIME.

CAMPARI | 26

WITH TONIC WATER.

APEROL SPRITZ | 44

APEROL, SPARKLING WINE, AND ORANGE SLICES.

MARGARITA | 39

TEQUILA, SALT, LIME JUICE, AND COINTREAU ORANGE LIQUEUR.

MOJITO | 44

A DELICIOUS, REFRESHING RUM COCKTAIL WITH MINT LEAVES.

SANGRIA BY THE GLASS | 26

DRY RED WINE, ORANGE AND LIME JUICES, AND CHOPPED FRUIT.

PINA COLADA | 35

RUM, PINEAPPLE, AND COCONUT MILK.

GIN TÔNICA | 37

GIN, TONIC WATER, LEMON, AND SPICES.

SPECIAL CAIPIRINHA | 29

CHOOSE 2 FRUITS: STRAWBERRY, PASSION FRUIT, LIME, OR SWEET LIME. SUGGESTED COMBINATIONS: PASSION FRUIT WITH LIME; STRAWBERRY WITH BASIL.

MOSCOW MULE | 42

VODKA, GINGER JUICE, LIME, AND GINGER FOAM, FINISHED WITH LIME ZEST.

NEGRONI | 44

GORDON'S GIN, CAMPARI BITTER, AND SWEET RED VERMOUTH, BALANCING CITRUS, AROMATIC, AND BITTER NOTES. FINISHED WITH ORANGE PEEL.

LAS CONCHAS | 46

GINGER, LEMONGRASS, CASHEW FRUIT, LIME JUICE, TANGERINE JUICE, GIN, APEROL, AND CITRUS FOAM.

PATAGONIA | 46

GIN, CASHEW FRUIT, TANGERINE JUICE, LIME JUICE, LEMONGRASS, LYCHEE, AND CITRUS FOAM WITH HIBISCUS.

FRUIT COCKTAIL | 22

FRUIT COCKTAIL WITH VODKA | 27

CAIPIRINHA 51 | 25

CAIPIRINHA SAGATIBA | 29

CAIPIRINHA SALINAS | 29

CAIPIRÍSSIMA | 33

CAIPVODKA GREY GOOSE | 49

CAIPVODKA SMIRNOFF | 29

CAIPVODKA ABSOLUT | 36

CAIPVODKA CÎROC | 54

CAIPISAKÊ | 29

Fruit options for caipvodka, caipirinha, and caipisakê: passion fruit, lime, sweet lime, pineapple, or strawberry.

Lychee or cashew fruit: + r\$ 15.00.

