



# BUENOS AIRES VERDE

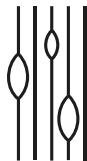
Alimentación Inteligente



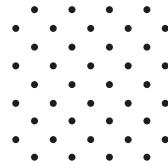
**Expanding  
power**



**Vitality**



**Ancestral  
wisdom**



**Exterior  
energy**



**A result  
that nourishes**

It's part of our philosophy to respect the cycles of the Earth and those who inhabit it by using purely organic and agro-toxic free foods. In Buenos Aires Verde, our recipes are elaborated by using excellent food and ingredient combinations and compatibility, allowing the body to nourish, develop, and repair itself truly and naturally.

**Mauro Massimino**  
*Chef*

**BREAKFAST & TEA TIME**

# COFFEE

**Specialty Coffee Cañon de las Hermosas, Colombia.** | **Region:** Tolima | **Variety:** Colombia  
**Aftertaste:** Pleasant | **Body:** Creamy | **Acidity:** Medium | **Tasting notes:** Quince/White chocolate.

## CLASSICS

<u>Espresso</u>	\$290	
Single shot.		

<u>Long Double Espresso</u>	\$360	
Double shot with hot water.		

<u>Americano</u>	\$360	
Doble shot with hot water.		

## WITH MILK

<u>Cortado</u>	\$390	
Double shot with creamy milk. _Optional with almond or cashew milk.		

<u>Flat White</u>	\$470	
Double shot with creamy milk. _Optional with almond or cashew milk.		

<u>Capuccino</u>	\$470	
Single shot with steamed milk. _Optional with almond or cashew milk.		

<u>Double Latte</u>	\$520	
Double shot with creamy milk. _Optional with almond or cashew milk.		

## ICE COFFEE

<u>Flat White</u>	\$500	
Double shot, cold milk and ice. _Optional with almond, cashew or coconut milk.		

<u>Latte</u>	\$500	
Single shot, cold milk and ice. _Optional with almond, cashew or coconut milk.		

## ESPECIALES BAV

<u>Mocha Maca</u>	\$490	
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk. _Optional with almond milk.		

<u>Affogato Vegano</u>	\$500	
Doble shot with Raw chai* cashew ice cream		

\*Clove, cardamom, ginger and cinnamon.

<u>BAV Ice Latte</u>	\$520	
Single shot, vegetal spiced milk** and ice cream. _Optional with almond or coconut milk.		

\*Lemon juice, organic sugar, vanilla, ginger and cardamom.

Additional for almond or cashew milk \$120

BUENOS AIRES VERDE

## INFUSIONS AND TEAS

### **Classics**

Black tea.	\$460
Earl grey tea.	\$460
Bancha tea (green tea).	\$480
Ginger and honey.	\$480

### **Medicinal Herbs**

Kidron/Lemon Balm/Lavender/Mint/ Dandelion/Boldo/Chamomile.	\$500
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### **Blends**

**\$520**

- \_Peperina, beebush, lemon balm, lemon verbena, mint and orange peel.
- \_Peperina, vira-vira, horsetail, whitebrush, white salvia.
- \_Peperina, lemon verbena, marcela, lavender and suico.
- \_Corteza of chañar, ambay, rosemary, lemongrass, lavender, ginger and cinnamon.

### **HOT CHOCOLATE**

**\$600**

Made with our homemade chocolate and almond milk.  
*\_Options to add to your chocolate: maca, pollen, virgin coconut oil, chai or cinnamon.*

## RAW SWEETS

### \_Raw chocolate covered brownie

**\$600**

### \_Rawtita

**\$850**

### \_Raw truffles

**\$595**

Chocolate mousse truffles  
 Cashew cream mousse truffles.

### \_Raw coconut and mint dome

**\$430**

Covered in chocolate..

### \_Rawquito

**\$420**

### \_Raw Cookies

**\$320**

Chocolate covered cocoa cookies.  
 Nuts, pear, cinnamon and coconut cookies

### \_Raw Chocolate Tablet

**\$380**

With almonds.

### \_Raw Bonbons

**\$100**

Classic of chocolate.  
 With Pistachios.



Vegan



Flourless

**BUENOS AIRES VERDE**

# BAKERY

*Our homemade pastries are made fresh every day, with organic ingredients.*

*All our breads are made using agroecological and naturally fermented mother dough.*

Croissant	\$420	Cheese Scone	\$790
Nuts tart	\$720	With white cheese.	
Chocolate vegan tart 	\$720	Alfajor	\$600
Chocolate-raspberry bread covered in chocolate	\$720	With dulce de leche and coconut.	
Banana-chilli bread 	\$720	Muffin	\$750
		Berries. 	
		Banana, chocolate, dulce de leche and nuts.	
Cookies	\$430		
Chocolate and nuts.			
Oatmeal and almonds.			
			

## CAKES

Carrot cake with walnuts 	\$850	Blackberries and blueberry pasta frola	\$850
Banana and chocolate  	\$850	Portion of cake	\$850
With quinoa and rice flour.		Ask about day availability	
Chocolate covered Brownie 	\$950		
With Raw chocolate mousse.			
Tofu chantilly  	\$950	<u>RAW CAKES</u>  	\$900
With tofu cream, strawberries and nuts.		Chocolate	
Cacao chantilly  	\$950	Lime	
With cocoa cream, hazelnut praline and pistachios.			

*If you wish to replace the white cheese,  
we have Cashew cheese available.*

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Vegan



Flourless

BUENOS AIRES VERDE

# BREAKFAST & TEA TIME

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<b>Toasts</b>	<b>\$790</b>	<b>Croissant</b>	<b>\$650</b>
A selection of our homemade bread made with mother dough. With white cheese, jam, dulce de leche and honey.		<i>With organic Pategras cheese</i>	
<b>Yogurt bowl</b>	<b>\$1.100</b>	<b>Scrambled eggs</b>	
Natural yogurt with seasonal fruits, our homemade granola and honey.		<i>_With toasted bread</i>	<b>\$980</b>
		Olive oil and fresh pepper.	
<b>Waffles</b>	<b>\$1.100</b>	<i>_With french toast</i>	<b>\$1.020</b>
With seasonal fruits, our homemade granola and honey.		and honey.	
<b>Pancakes</b>	<b>\$1.100</b>	<i>_With brioche bread</i>	<b>\$1.200</b>
With berries, banana, coconut oil, fondue chocolate and honey.		Grilled avocado, white cheese, spinach, olive and lemon.	
<b>French toast</b>	<b>\$1.200</b>	<i>_With teriyaki tofu</i>	<b>\$1.200</b>
Brioche bread. With white cheese / dulce de leche / berries / or our homemade melted chocolate. Finished with honey.		and fresh avocado.	
<b>Grilled organic Pategras cheese</b>	<b>\$680</b>	<b>Grand</b>	<b>\$1.450</b>
<i>_Ask about our variety of breads.</i>		With "sausage", grilled avocado with cheese, brioche bread, fresh spinach with olive oil and lemon, sweet and sour cucumber, mustard and Raw ketchup.	
		<b>French Omelette</b>	<b>\$1.200</b>
		<i>_With toasted bread and three ingredients of choice:</i>	
		mixed mushrooms / cheeses / dried tomatoes / avocado / seasonal vegetables / spinach / tofu / quinoa / "sausage" / "Chorizo" / sauteed onions.	

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We accept cash, Mercado Pago, Debit/Credit Card

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BUENOS AIRES VERDE

**RAW** **Raw bowl** \$1.200

Our homemade granola with almond milk or coconut milk, seasonal fruits and honey.

 *Optional, without honey*

**Super Raw bowl** \$1.380

Our homemade granola with almond milk or coconut milk, seasonal fruits, activated seeds, raisins, bits of Raw cookies, finished with maca, pollen, oil virgin coconut, cocoa nibs, chia seeds and honey.

 *Optional, without Raw cookies or honey*

**SANDWICHES** \$1.600

*\_Ask about our variety of breads*

*\_In ciabatta bread*

**Organic Pategras cheese**

With a hard-boiled egg, arugula, sun dried tomatoes, avocado, olives and vegan mayonnaise.

**Tofu**

With roasted pumpkin, grated carrot, avocado, leaves greens and hummus.

**Organic Pategras cheese**

With fresh pear, grilled mushrooms, leaves greens, mustard and honey.

**Quinoa**

With hummus, avocado, roasted pumpkin, green leaves roasted vegetables, olives and vegan mayonnaise.

**Organic Pategras cheese**

With roasted, seasonal vegetables, green leaves, hard-boiled egg and vegan mayonnaise.

**Roasted tofu with cheese**

With Raw ketchup, roasted onions, grilled egg, coleslaw, avocado and green leaves.

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*In Buenos Aires Verde, we work exclusively with  
organic and agro-toxic free products; please excuse the inconvenience  
if at the given moment we do not have some items on the menu.*

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Vegan



Flourless

BUENOS AIRES VERDE

# DISHES

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**Wedge potatoes** \$1.200

With tomato sauce, melted cheese and guacamole.

  *Optional, without melted cheese*

**Sunflower and Tomato** \$1.260

**Raw Bruschettas (2 u.)**

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles, finished with vegan mayonnaise, rawmesan and freshly cut pear.

**Protein Salad** \$2.280

Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.

  *Optional, without teriyaki sauce*

**Quinoa & millet seeds hamburger** \$2.220

In brioche bread, with cooked onions, cheese, mustard, Raw ketchup, grilled egg, guacamole, pickles and coleslaw with vegan mayonnaise, Raw mustard.

With wedge potatoes or a full salad on the side.

**Yamani or quinoa rice wok** \$2.100

With seasonal vegetables, tofu cubes, finished with mixed seeds, toasted cashew and teriyaki sauce.

 *Optional, without soy sauce or teriyaki*

**Buenos Aires Verde's Power Pizza** \$2.340

A variety of fresh and roasted vegetables, quinoa, vegan egg, dried tomatoes and olives, finished with smoked cashew cheese, guacamole, pickles, rawmesan and vegan mayonnaise.





Vegan



Flourless

BUENOS AIRES VERDE

# BEVERAGES

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<b><u>MINERAL WATER</u></b>	\$290	<b><u>JUICES</u></b>	\$680
Villavicencio (still or sparkling)		<i>_Depending on fruit and vegetable availability</i>	
<b><u>VEGETABLE MILKS</u></b>		Apple / Orange / Tangerine / Grapefruit / Pear / Carrot	
<i>_Buenos Aires Verde's homemade milk</i>			
<b>Almond milk</b>	\$520	<b><u>SUPER JUICES</u></b>	
With pinch of pink Himalayan salt, vanilla and honey.		<i>_Depending on fruit and vegetable availability</i>	
<b>Coconut milk</b>	\$520	Energizer	\$720
With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.		Orange, carrot, ginger, pollen and maca.	
<b>REJUVELAC</b>	\$420	Carotene	\$720
Enzymatic water. (A French term that refers to its rejuvenating properties. Beneficial for digestion and health, which contributes a very high level of enzymes and benign bacterias. Made from spouts and filtered water. It has a pinch of pink Himalayan salt and fresh drops of lemon juice.)		Apple, carrot, beetroot, celery and mint.	
		Chlorophyll	\$780
		Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.	
		Super vitamin C	\$720
		Mix of citrus.	
<b><u>HOMEMADE LEMONADE</u></b>			
<i>_Depending on fruit availability</i>			
Made with filtered water, lemon juice, organic whole sugar and ginger.			
<b>Classic Lemonade</b>	\$490		
<b>Mint Lemonade</b>	\$490		
<b>Cinnamon Lemonade</b>	\$490		
With apple and cinnamon.			
<b>Forest Lemonade</b>	\$520		
Blueberries / Raspberry / Blackberry			
<b>Power Lemonade</b>	\$490		
With maca and pollen.			
<b>Chai Lemonade</b>	\$490		
Clove, cinnamon, cardamom and ginger.			

# BEVERAGES

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## SMOOTHIES

*\_Depending on fruit and vegetable availability*

### **Anti-cold**

Almond milk, lemon, ginger and vanilla.

### **Detoxifier**

Orange juice, apple and ginger.

### **Anti-aging**

Mix of red fruits and almond milk.

*Optional, with citrus juice.*

### **Pure energy**

Blackberry, banana and orange juice.

### **Super Antioxidant**

Cranberries, coconut milk, carrot juice and honey.

### **Immunity and passion**

Passion fruit, almond milk and honey.

**\$750**

## SUPER SMOOTHIES

**\$780**

*\_Depending on fruit and vegetable availability*

### **High Potassium**

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

### **Revitalizing**

Avocado, almond milk, mint, spirulina, chia seeds and honey.

### **Longevity**

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

### **Energetic**

Pear, rejuvelac, cinnamon, lemon, mint, pollen and honey.

### **Depurative**

Mulberry, apple, tangerine juice, mint and ginger.

### **B12**

Cranberries, almond milk and spirulina.

## SUPERFOODS

**\$40**

*(Options to add to your drinks, juices and smoothies)*

**Maca**

**Spirulina**

**Nutritional Yeast**

**Pollen**

**Virgin coconut oil**

**Cocoa nibs**

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*Our shakes are sweetened with organic whole sugar or honey.*

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*If you are allergic to any ingredient of our menu, please let us know.*

LUNCH & DINNER

## SMALL PLATES

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<b>Veggie Sausages</b>	\$1.150	<b>Grilled Tofu</b>	\$1.260
With mustard and Raw ketchup.		With our homemade "oriental sauce", vegan mayonnaise, green onion, cilantro and teriyaki sauce.	
 <i>Optional, with vegan mayonnaise and Raw ketchup</i>		Accompanied by a coleslaw salad with Raw mustard and roasted cashew nuts.	
<b>Wedge potatoes</b>	\$1.200	 <i>Optional, without mustard</i>	
With tomato sauce, melted cheese and guacamole.			
  <i>Optional, without melted cheese</i>			

## SUPER SALADS

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<b>Omega 3</b>	\$2.280	<b>Protein</b>	\$2.280
Green leaves, seasonal vegetables, quinoa, smoked cashew, avocado, roasted vegetables and vegan egg; finished with vegan mayonnaise and pickles.		Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.	
 		  <i>Optional, without teriyaki sauce</i>	



Vegan



Flourless

# RAW

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**Lasagna** \$2.375

Seasonal vegetables filling, sun dried tomatoes, black olives and cashew cheese; finished with tomato sauce. Accompanied by green leaf salad, seasonal vegetables, mixed sprouts and activated seeds.



**Sunflower and Tomato** \$1.260

**Raw Bruschettas (2 u.)**

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles, finished with vegan mayonnaise, rawmesan and freshly cut pear.



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*In Buenos Aires Verde, we work exclusively with  
organic and agro-toxic free products; please excuse the inconvenience  
if at the given moment we do not have some items on the menu.*

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*All our breads are made using agroecological and naturally fermented  
mother dough.*



Vegan



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BUENOS AIRES VERDE

# COOKED DISHES

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**Veggie Chori** \$2.340

In ciabatta bread with sauteed onions, cheese, grilled egg, green leaves, pickles and barbecue. Accompanied by wedge potatoes with gremolata.

**Vegetable curry** \$2.340

Tofu slices with cheese and teriyaki sauce, finished with fresh avocado, green onions and sesame seeds; accompanied by warm buns, sauteed rice with vegetables and toasted cashews, hot sauce, pickles and seasoned sauce.

 *\_Optional, without teriyaki sauce or buns*

**Buenos Aires Verde's Power Pizza** \$2.340

A variety of fresh and roasted vegetables, quinoa, vegan egg, dried tomatoes and olives, finished with smoked cashew cheese, guacamole, pickles, rawmesan and vegan mayonnaise.



**Tofu Neapolitan** \$2.220

Accompanied by wedge potatoes, quinoa with vegetables, guacamole and green leaves salad with seasonal vegetables.

  *\_Optional, no cheese*

**Quinoa & millet seeds hamburger** \$2.220

In brioche bread, with cooked onions, cheese, mustard, Raw ketchup, grilled egg, guacamole, pickles and coleslaw with vegan mayonnaise, Raw mustard.

With wedge potatoes or a full salad on the side.

**Lasagna** \$2.375

Homemade baked lasagna with a roasted vegetables filling, cheeses and tomato sauce. Accompanied by a green leaves salad.

**Polenta** \$2.160

With tomato sauce, roasted vegetables, veggie sausage, pategras cheese, oregano, green onion and ground chili; finished with gremolata.

 *\_Optional, with tofu*

 *\_Optional, without veggie sausage*



Vegan

Flourless

BUENOS AIRES VERDE

# COOKED DISHES

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**Quinoa Pumpkin Risotto** \$2.340

Mixed with cheese; finished with crispy potatoes, fresh avocado, chia seeds, seasoned white cheese, green olives with tomato and ground chili.

  *\_Optional, with tofu and without seasoned white cheese*

**Yamani rice and mushroom risotto** \$2.280

With spinach and mixed cheeses; finished with grilled mushrooms, hard-boiled egg, teriyaki sauce, cilantro honey and sesame.

 *\_Optional, without teriyaki sauce*  
 *\_Optional, with tofu, vegan egg and without honey*

**Yamani or quinoa rice wok** \$2.100

With seasonal vegetables, tofu cubes, finished with mixed seeds, toasted cashew and teriyaki sauce.

 *\_Optional, without soy sauce or teriyaki*

**Soup of the day** \$2.040

Accompanied by green leaves salad and seasonal vegetables.



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*If you are allergic to any ingredient in our menu, please let us know.*

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*Table service \$95*

*We accept Cash, Mercado Pago, Debit/Credit Card*



Vegan



Flourless

BUENOS AIRES VERDE

# BEVERAGES

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<b><u>MINERAL WATER</u></b>	\$290	<b><u>JUICES</u></b>	\$680
Villavicencio (still or sparkling)		<i>_Depending on fruit and vegetable availability</i>	
<b><u>VEGETABLE MILKS</u></b>		Apple / Orange / Tangerine / Grapefruit / Pear / Carrot	
<i>_Buenos Aires Verde's homemade milk</i>			
<b>Almond milk</b>	\$520	<b><u>SUPER JUICES</u></b>	
With pinch of pink Himalayan salt, vanilla and honey.		<i>_Depending on fruit and vegetable availability</i>	
<b>Coconut milk</b>	\$520	Energizer	\$720
With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.		Orange, carrot, ginger, pollen and maca.	
<b>REJUVELAC</b>	\$420	Carotene	\$720
Enzymatic water. (A French term that refers to its rejuvenating properties. Beneficial for digestion and health, which contributes a very high level of enzymes and benign bacterias. Made from spouts and filtered water. It has a pinch of pink Himalayan salt and fresh drops of lemon juice.)		Apple, carrot, beetroot, celery and mint.	
		Chlorophyll	\$780
		Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.	
		Super vitamin C	\$720
		Mix of citrus.	
<b><u>HOMEMADE LEMONADE</u></b>			
<i>_Depending on fruit availability</i>			
Made with filtered water, lemon juice, organic whole sugar and ginger.			
<b>Classic Lemonade</b>	\$490		
<b>Mint Lemonade</b>	\$490		
<b>Cinnamon Lemonade</b>	\$490		
With apple and cinnamon.			
<b>Forest Lemonade</b>	\$520		
Blueberries / Raspberry / Blackberry			
<b>Power Lemonade</b>	\$490		
With maca and pollen.			
<b>Chai Lemonade</b>	\$490		
Clove, cinnamon, cardamom and ginger.			

# BEVERAGES

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## SMOOTHIES

*\_Depending on fruit and vegetable availability*

### **Anti-cold**

Almond milk, lemon, ginger and vanilla.

### **Detoxifier**

Orange juice, apple and ginger.

### **Anti-aging**

Mix of red fruits and almond milk.

*Optional, with citrus juice.*

### **Pure energy**

Blackberry, banana and orange juice.

### **Super Antioxidant**

Cranberries, coconut milk, carrot juice and honey.

### **Immunity and passion**

Passion fruit, almond milk and honey.

**\$750**

## SUPER SMOOTHIES

**\$780**

*\_Depending on fruit and vegetable availability*

### **High Potassium**

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

### **Revitalizing**

Avocado, almond milk, mint, spirulina, chia seeds and honey.

### **Longevity**

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

### **Energetic**

Pear, rejuvelac, cinnamon, lemon, mint, pollen and honey.

### **Depurative**

Mulberry, apple, tangerine juice, mint and ginger.

### **B12**

Cranberries, almond milk and spirulina.

## SUPERFOODS

**\$40**

*(Options to add to your drinks, juices and smoothies)*

**Maca**

**Spirulina**

**Nutritional Yeast**

**Pollen**

**Virgin coconut oil**

**Cocoa nibs**

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*Our shakes are sweetened with organic whole sugar or honey.*

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*If you are allergic to any ingredient of our menu, please let us know.*

# DESSERTS

# DESSERTS

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## RAW SWEETS

Raw chocolate covered brownie	\$600	Raw chocolate tablet With almonds.	\$380
Rawtita	\$850	Raw bonbons Classic of chocolate. With pistachios.	\$100
Raw truffles <small>Chocolate mousse truffles Cashew cream mousse truffles.</small>	\$595		
Raw coconut and mint dome <small>Covered in chocolate</small>	\$430		
Rawquito	\$420		
Raw cookies <small>Cocoa cookies covered in chocolate. Nuts, pear, cinnamon and coconut cookies.</small>	\$320	/	<i>In Buenos Aires Verde Restaurant we work exclusively with organic and agro-toxic free products; please excuse the inconvenience if at the given moment we do not have some of them.</i>



Vegan



Flourless

BUENOS AIRES VERDE

## DESSERTS

**Mini tarts with seasonal fruit** \$1.020

With a thin layer of cashew cream with Middle Eastern spices and orange, tofu chantilly cream, finished with Raw cocoa, pollen, maca and coconut oil.

**Raw sweets tasting** \$2.880

*\_For two or three*

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*We accept cash, Mercado Pago, Debit/Credit Card*

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Vegan



Flourless

**BUENOS AIRES VERDE**

# COFFEE

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Specialty Coffee Cañon de las Hermosas, Colombia. | Region: Tolima | Variety: Colombia

Aftertaste: Pleasant | Body: Creamy | Acidity: Medium | Tasting notes: Quince/White chocolate

## CLASSICS

**Espresso** \$290 

Single shot.

**Long Double Espresso** \$360 

Double shot with hot water.

**Americano** \$360 

Doble shot with hot water.

## WITH MILK

**Cortado** \$390 

Double shot with creamy milk.

\_Optional with almond or cashew milk.

## ICE COFFEE

**Flat White** \$500 

Double shot, cold milk and ice.

\_Optional with almond, cashew or coconut milk.

**Latte** \$500 

Single shot, cold milk and ice.

\_Optional with almond, cashew or coconut milk.

**Capuccino** \$470   
Single shot with  
steamed milk.  
*\_Optional with almond  
or cashew milk.*

**Double Latte** \$520   
Double shot with  
creamy milk.  
*\_Optional with almond  
or cashew milk.*

### ESPECIALES BAV

**Mocha Maca** \$490   
Single shot,  
Buenos Aires Verde,  
Raw chocolate, maca  
and creamy milk.  
*\_Optional with  
almond milk.*

**Latte Frío BAV** \$520   
Single shot,  
vegetal spiced milk\*\*  
and ice cream.  
*\_Optional with almond  
or coconut milk.*

\*Lemon juice, organic sugar, vanilla,  
ginger and cardamom.

**Affogato Vegano** \$500   
Doble shot with Raw  
chai\* cashew ice cream

\*Clove, cardamom, ginger and cinnamon.

Additional for almond or cashew milk \$120

**BUENOS AIRES VERDE**

## INFUSIONS AND TEAS

### **Classics**

Black tea.	\$460
Earl grey tea.	\$460
Bancha tea (green tea).	\$480
Ginger and honey.	\$480

### **Medicinal Herbs**

Kidron.	\$500
Lemon Balm.	
Lavender.	
Mint.	
Dandelion.	
Boldo.	
Chamomile.	

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*If you are allergic to any ingredient in  
our menu, please let us know.*

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### **Blends** \$520

Peperina, beebrush, lemon balm,  
lemon verbena, mint and orange  
peel.

Peperina, vira-vira, horse tail,  
whitebrush, white salvia.

Peperina, lemon verbena, marcela,  
lavender and suico.

### HOT CHOCOLATE

\$600

Made with our artisan chocolate  
and almond milk. Options to  
add to your hot chocolate: maca,  
pollen, virgin coconut oil, chai or  
cinnamon.

# ORGANIC WINES

# VINOS / WINES

## CATEGORÍAS / CATEGORIES

 De baja intervención /  
Low intervention

 Orgánicos y  
Biodinámicos /  
Organic & Biodynamic

 Orgánicos /  
Organic

 Naturales /  
Natural

## ESPUMOSOS Y PET NAT / SPARKLING & PET NAT WINES

KRONTIRAS AFRON PET NAT  \$3.530

BODEGA KRONTIRAS  
Luján de Cuyo, Mendoza

PHILIPPE CARAGUEL \$2.390

EXTRA BRUT ROSADO 

BODEGA PHILIPPE CARAGUEL  
Tupungato, Valle de Uco, Mendoza

## BLANCOS FRUTADOS Y AROMÁTICOS, DE ACIDEZ REFRESCANTE / FRUITY & AROMATIC WHITE WINES, REFRESHING ACIDITY

PASO A PASO \$2.075

criolla blanca 

BODEGA PASO A PASO  
Montecaseros, Rivadavia, Mendoza

TURBIO SAUVIGNON BLANC  \$2.715

BODEGA TURBIO  
La Carrera, Valle de Uco, Mendoza

**BLANCOS DE VOLUMEN  
Y COMPLEJIDAD MEDIA /  
WHITE WINES OF VOLUME  
& MEDIUM COMPLEXITY**

**VIÑA ÚNICA CHARDONNAY** ● \$2.475  
BODEGA FINCA AMBROSÍA  
Gualtallary, Valle de Uco, Mendoza

**LA CAYETANA PEDRO XIMENEZ** ● \$3.860  
BODEGA LA CAYETANA  
Lavalle, Mendoza

**NARANJOS Y ROSADOS /  
ORANGE & ROSE WINES**

**PASO A PASO NARANJO  
DE CRIOLLAS** ● \$3.230  
BODEGA PASO A PASO  
Montecaseros, Rivadavia, Mendoza

**ALMA GEMELA AMBER  
DE ROUSSANE** ● \$4.050  
BODEGA ONOFRI WINES  
Lavalle, Mendoza

**LES ASTRONAUTES TORRONTÉS  
NARANJO** ● \$3.800  
LES ASTRONAUTES  
Chacayes, Valle de Uco, Mendoza

**MIKRON ROSADO DE MALBEC** ● \$1.475  
BODEGA Krontiras  
Maipú, Mendoza

**TINTOS FRESCOS Y LIGEROS /  
FRESH & LIGHT RED WINES**

**VER SACRUM GSM** ● \$3.260  
BODEGA VER SACRUM  
Chacayes, Valle de Uco, Mendoza

**BUENOS AIRES VERDE**

**LE PETIT VOYAGE CRIOLLA** ● \$3.310

BODEGA MUNDO REVÉS

Chacayes, Valle de Uco, Mendoza

**AMICI MIEI BLEND** ●● \$2.500

BODEGA STELLA CRINITA

Valle de Uco, Mendoza

**LE PETIT CHOSE PINOT NOIR** ● \$3.310

BODEGA MUNDO REVÉS

Chacayes, Valle de Uco, Mendoza

**LES ASTRONAUTES CRIOLLA** ● \$3.190

LES ASTRONAUTES

Chacayes, Valle de Uco, Mendoza

**TINTOS DE CUERPO MEDIO**

**Y EQUILIBRADOS /**

**MEDIUM BODY & BALANCED**

**RED WINES**

**CONSCIENTEMENTE VITICULTORES** \$4.130

**CABERNET FRANC** ●●

BODEGA CONSCIENTEMENTE VITICULTORES

La Consulta, Valle de Uco, Mendoza

**NODO TIERRA MALBEC** ● \$3.800

BODEGA NODO

Gualtallary, Valle de Uco, Mendoza

**FINCA SUAREZ** \$3.480

**CABERNET SAUVIGNON** ●

BODEGA FINCA SUAREZ

Paraje Altamira, Valle de Uco, Mendoza

**NAT COOL BONARDA** ● \$3.100

BODEGA MIL SUELOS

Ugarteche, Luján de Cuyo, Mendoza

**TINTOS CON CARÁCTER  
Y ESTRUCTURA /  
RED WINES WITH CHARACTER  
& STRUCTURE**

**MIAU MALBEC** ● \$1.740

BODEGA 4 GATOS LOCOS

Gualtallary, Valle de Uco, Mendoza

**LA CAYETANA MEZCLA** \$3.860

**DE TINTAS** ●

BODEGA LA CAYETANA

Chacayes, Valle de Uco, Mendoza

**STELLA CRINITA** \$4.800

**PETIT VERDOT** ●●

BODEGA STELLA CRINITA

Valle de Uco, Mendoza

**KRONTIRAS EXPLORE MALBEC** ●● \$2.660

BODEGA KRONTIRAS

Perdriel, Luján de Cuyo, Mendoza

**VINOS POR COPA /  
GLASS OF WINE**

Consultar copa del día /

Check wine of the day

**VINO PARA LLEVAR /**

**WINE TO GO**

15% OFF

**DRINKS/BEERS**

## **DRINKS** \$780

*\_Elaborated with sake, an alcoholic beverage made from rice.*

*\_Depending on fruit and vegetable availability.*

### **Full Nutrients**

Sake, avocado, almond milk, cocoa, mint, grated lemon and honey.

### **Rejuvenating**

Sake, berries, coconut milk, virgin coconut oil, vanilla and whole sugar.

### **Tropical Passion**

Sake, coconut milk, passion fruit, banana and cilantro.

### **Tibet**

Sake, orange juice, raspberry, and whole sugar.

### **Green Food**

Sake, spirulina, mint, lemon and honey.

### **Ultra Vitamin C**

Sake, citrus juice, pollen, mint and whole sugar.

### **Indi**

Sake, apple juice, a touch of orange juice, chai and whole sugar.

## **ELIXIRES**

\$950

*\_ Made with wine.*

*\_Depending on fruit and vegetable availability.*

### **Bracing**

Red wine, blueberries, coconut milk, maca and mint.

### **Eternal Youth**

Red wine, berries, almond milk, vanilla and ginger.

### **Bee Power**

White wine, pear, almond milk, pollen, cinnamon and honey.

### **Full Protein**

White wine, banana, coconut milk, virgin coconut oil, spirulina, maca and mint.

### **Pura Immunity**

Red wine, raspberry, milk almonds, vanilla and honey.

## **Super Aperitif**

White wine, passion fruit, coconut milk, cardamom, cilantro and honey.

## **BEERS**

BIRRA PERRO / 473 ml. **\$560**

\_Altbier

\_Pilsen

\_IPA

\_APA

STRANGE **\$600**

\_Consultar variedad