

BUENOS AIRES VERDE

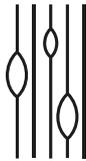
Alimentación Inteligente



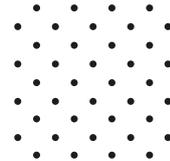
**Expanding
power**



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 Herosas, Colombia. | **Region:** Tolima | **Variety:** Colombia
Aftertaste: Pleasant | **Body:** Creamy | **Acidity:** Medium | **Tasting notes:** Quince/White chocolate.

CLASSICS

- _Espresso** \$400 
Single shot.
- _Long Double Espresso** \$500 
Double shot with hot water.
- _Americano** \$520 
Doble shot with hot water.

WITH MILK

- _Cortado** \$500 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Flat White** \$580 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Capuccino** \$580 
Single shot with steamed milk.
_Optional with almond or cashew milk.
- _Double Latte** \$650 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

- _Flat White** \$650 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.
- _Latte** \$650 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

ESPECIALES BAV

- _Mocha Maca** \$600 
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.
_Optional with almond milk.
- _Affogato Vegano** \$620 
Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.
- _BAV Ice Latte** \$650 
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 **\$130**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$520
Earl grey tea.	\$520
Bancha tea (green tea).	\$550
Ginger and honey.	\$550

Medicinal Herbs

Kidron/Lemon Balm/Lavender/Mint/ Dandelion/Boldo/Chamomile.	\$580
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Blends

\$580

- _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

\$680

- 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	\$680
_Rawtita	\$950
_Raw truffles	\$620
Chocolate mousse truffles Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$490
Covered in chocolate..	
_Rawquito	\$480

_Raw Cookies	\$350
Chocolate covered cocoa cookies. Nuts, pear, cinnamon and coconut cookies	
_Raw Chocolate Tablet	\$420
With almonds.	
_Raw Bonbons	\$110
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	\$480	Cheese Scone	\$870
Nuts tart	\$780	With white cheese.	
Chocolate vegan tart 	\$780	Alfajor	\$680
Chocolate-raspberry bread	\$780	With dulce de leche and coconut.	
covered in chocolate		Muffin	\$790
Banana-chilli bread 	\$780	Berries. 	
Cookies	\$490	Banana, chocolate, dulce de leche and nuts.	
Chocolate and nuts.			
Oatmeal and almonds.			
			

CAKES

Carrot cake with walnuts 	\$1.100	Blackberries and blueberry pastafrola	\$1.100
Banana and chocolate  	\$1.100	Portion of cake	\$1.100
With quinoa and rice flour.		Ask about day availability	
Chocolate covered Brownie 	\$1.200	<u>RAW CAKES</u>  	\$1.200
With Raw chocolate mousse.		Chocolate	
Tofu chantilly  	\$1.200	Lime	
With tofu cream, strawberries and nuts.			
Cacao chantilly  	\$1.200		
With cocoa cream, hazelnut praline and pistachios.			

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*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

Toasts	\$850	Croissant	\$720
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>	
Yogurt bowl	\$1.320	Scrambled eggs	
Natural yogurt with seasonal fruits, our homemade granola and honey.		_With toasted bread	\$1.300
Waffles	\$1.320	Olive oil and fresh pepper.	
With seasonal fruits, our homemade granola and honey.		_With french toast	\$1.400
Pancakes	\$1.300	and honey.	
With berries, banana, coconut oil, fondue chocolate and honey.		_With brioche bread	\$1.600
French toast	\$1.440	Grilled avocado, white cheese, spinach, olive and lemon.	
Brioche bread.		_With teriyaki tofu	\$1.600
With white cheese / dulce de leche / berries / or our homemade melted chocolate.		and fresh avocado.	
Finished with honey.		_Grand	\$1.900
Grilled organic Pategras cheese	\$720	With "sausage", grilled avocado with cheese, brioche bread, fresh spinach with olive oil and lemon, sweet and sour cucumber, mustard and Raw ketchup.	
<i>_Ask about our variety of breads.</i>		French Omelette	\$1.600
		<i>_With toasted bread and three ingredients of choice:</i>	
		<i>mixed mushrooms / cheeses / dried tomatoes / avocado / seasonal vegetables / spinach / tofu / quinoa / "sausage" / "Chorizo" / sauteed onions.</i>	

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We accept cash, Mercado Pago, Debit/Credit Card

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Vegan



Flourless

BUENOS AIRES VERDE

RAW 

Raw bowl **\$1.380**

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

 *_Optional, without honey*

Super Raw bowl **\$1.520**

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 **\$1.920**

_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.

Organic Pategras cheese

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

Tofu

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



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

Wedge potatoes \$1.700

With tomato sauce, melted cheese and guacamole.

  *_Optional, without melted cheese*

Sunflower and Tomato \$1.700

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 \$2.800

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 \$2.800

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 \$2.700

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 \$2.900

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

MINERAL WATER \$390

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$650

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$650

With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.

REJUVELAC \$500

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.)

HOMEMADE LEMONADE

_Depending on fruit availability

Made with filtered water, lemon juice, organic whole sugar and ginger.

Classic Lemonade \$600

Mint Lemonade \$600

Cinnamon Lemonade \$620

With apple and cinnamon.

Forest Lemonade \$650

Blueberries / Raspberry / Blackberry

Power Lemonade \$620

With maca and pollen.

Chai Lemonade \$620

Clove, cinnamon, cardamom and ginger.

JUICES \$720

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$750

Orange, carrot, ginger, pollen and maca.

Carotene \$750

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$790

Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.

Super vitamin C \$750

Mix of citrus.

BEVERAGES

SMOOTHIES

\$780

_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.

SUPERFOODS

\$50

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

Maca

Spirulina

Nutritional Yeast

Pollen

Virgin coconut oil

Cocoa nibs

SUPER SMOOTHIES

\$810

_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.

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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

Veggie Sausages \$1.600

With mustard and Raw ketchup.

 *_Optional, with vegan mayonnaise and Raw ketchup*

Wedge potatoes \$1.700

With tomato sauce, melted cheese and guacamole.

  *_Optional, without melted cheese*

Grilled Tofu \$1.700

With our homemade "oriental sauce", vegan mayonnaise, green onion, cilantro and teriyaki sauce. Accompanied by a coleslaw salad with Raw mustard and roasted cashew nuts.

 *_Optional, without mustard*

SUPER SALADS

Omega 3 \$2.800

Green leaves, seasonal vegetables, quinoa, smoked cashew, avocado, roasted vegetables and vegan egg; finished with vegan mayonnaise and pickles.

Protein \$2.800

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*



Vegan



Flourless

RAW

Lasagna

\$2.900

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

\$1.700

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.



Raw Crepe

\$2.800

Stuffed with vegetables, cashew cheese, avocado and seasonal fruit. Finished with sprouts, activated seeds, rawmesan, vegan mayonnaise, and coconut oil.



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Vegan



Flourless

COOKED DISHES

Veggie Chori \$2.800

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

Vegetable curry \$2.750

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 \$2.900

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.



Quinoa & millet seeds hamburger \$2.800

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 \$2.900

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

Polenta \$2.700

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*

Tofu Neapolitan \$2.750

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

  *_Optional, no cheese*



Vegan



Flourless

COOKED DISHES

Quinoa Pumpkin Risotto \$2.900

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 \$2.900

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 \$2.700

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

 *_Optional, without soy sauce or teriyaki*

Soup of the day \$2.500

Accompanied by green leaves salad and seasonal vegetables.



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let us know.*

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Table service \$100

We accept Cash, Mercado Pago, Debit/Credit Card



Vegan



Flourless

BEVERAGES

MINERAL WATER \$390

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$650

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$650

With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.

REJUVELAC \$500

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.)

HOMEMADE LEMONADE

_Depending on fruit availability

Made with filtered water, lemon juice, organic whole sugar and ginger.

Classic Lemonade \$600

Mint Lemonade \$600

Cinnamon Lemonade \$620

With apple and cinnamon.

Forest Lemonade \$650

Blueberries / Raspberry / Blackberry

Power Lemonade \$620

With maca and pollen.

Chai Lemonade \$620

Clove, cinnamon, cardamom and ginger.

JUICES \$720

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$750

Orange, carrot, ginger, pollen and maca.

Carotene \$750

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$790

Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.

Super vitamin C \$750

Mix of citrus.

BEVERAGES

SMOOTHIES

\$780

_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.

SUPER SMOOTHIES

\$810

_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

\$50

(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

RAW SWEETS

Raw chocolate covered brownie \$680

Rawtita \$950

Raw truffles \$620
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$490
Covered in chocolate

Rawquito \$480

Raw cookies \$350
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon and coconut cookies.

Raw chocolate tablet \$420
With almonds.

Raw bonbons \$110
Classic of chocolate.
With pistachios.

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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.



Vegan



Flourless

BUENOS AIRES VERDE

DESSERTS 

Mini tarts with seasonal fruit **\$1.220**

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 **\$3.400**

_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

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

CLASSICS

Espresso \$400 
Single shot.

Long Double Espresso \$500 
Double shot with hot water.

Americano \$520 
Doble shot with hot water.

WITH MILK

Cortado \$500 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

Flat White \$650 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Latte \$650 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Flat White \$580 
Double shot with creamy milk.
_Optional with almond or cashew milk.

Capuccino

\$580



Single shot with steamed milk.

_Optional with almond or cashew milk.

Double Latte

\$650



Double shot with creamy milk.

_Optional with almond or cashew milk.

ESPECIALES BAV

Mocha Maca

\$600



Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.

_Optional with almond milk.

Latte Frío BAV

\$650



Single shot, vegetal spiced milk** and ice cream.

_Optional with almond or coconut milk.

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

Affogato Vegano \$620



Doble shot with Raw chai* cashew ice cream

**Clove, cardamom, ginger and cinnamon.*

Additional for almond or cashew milk **\$130**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$520
Earl grey tea.	\$520
Bancha tea (green tea).	\$550
Ginger and honey.	\$550

Medicinal Herbs

\$580

Kidron.
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

\$580

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.

Chañar bark, ambay, rosemary, lemongrass, lavender, ginger and cinnamon.

HOT CHOCOLATE

\$680

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  \$3.590
BODEGA KRONTIRAS
Luján de Cuyo, Mendoza

PHILIPPE CARAGUEL \$2.610
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 \$2.285
CRIOLLA BLANCA 
BODEGA PASO A PASO
Montecaseros, Rivadavia, Mendoza

TURBIO SAUVIGNON BLANC  \$4.020
BODEGA TURBIO
La Carrera, Valle de Uco, Mendoza

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

VIÑA ÚNICA CHARDONNAY  \$2.835
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**  \$3.550
BODEGA PASO A PASO
Montecaseros, Rivadavia, Mendoza

**ALMA GEMELA AMBER
DE ROUSSANE**  \$4.045
BODEGA ONOFRI WINES
Lavalle, Mendoza

**LES ASTRONAUTES TORRONTÉS
NARANJO**  \$3.805
LES ASTRONAUTES
Chacayes, Valle de Uco, Mendoza

PASO A PASO ROSE  \$2.740
BODEGA PASO A PASO
Montecaseros, Rivadavia, Mendoza

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

VER SACRUM GSM  \$4.305
BODEGA VER SACRUM
Chacayes, Valle de Uco, Mendoza

LE PETIT VOYAGE CRIOLLA  \$4.020
BODEGA MUNDO REVÉS
Chacayes, Valle de Uco, Mendoza

AMICI MIEI BLEND  \$2.600
BODEGA STELLA CRINITA
Valle de Uco, Mendoza

LE PETIT CHOSE PINOT NOIR  \$5.100
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  \$4.087
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  \$3.410
BODEGA MIL SUELOS
Ugarteche, Luján de Cuyo, Mendoza

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

MIAU MALBEC  \$2.690
BODEGA 4 GATOS LOCOS
Gualtallary, Valle de Uco, Mendoza

**LA CAYETANA MEZCLA
DE TINTAS**  \$3.860
BODEGA LA CAYETANA
Chacayes, Valle de Uco, Mendoza

**STELLA CRINITA
PETIT VERDOT**  \$4.800
BODEGA STELLA CRINITA
Valle de Uco, Mendoza

KRONTIRAS EXPLORE MALBEC  \$3.465
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

\$850

_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

\$1.100

_ 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

STRANGE / 473 ml.

_IPA	\$800
_NEPA	\$780
_LAGER	\$780
_MALTOSA	\$780

BIRRA PERRO / 473 ml.

_IPA	\$780
_APA	
_PILSEN	
_ALTBIER	