



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

BAKERY

Our bread and baked goods are made fresh every day with organic ingredients.

Croissant Made with organic butter.	\$60	English bread	\$120
Brioche With jam and white cheese or fondue chocolate. Made with organic butter.	\$135	Cookies Chocolate and nuts. Oatmeal and almonds. 🍃	\$90
Pain au chocolat With pistachios Made with organic butter.	\$90	“Facturas” of the day Made with organic butter.	\$65
Dates and nuts tart	\$120	Cheese Scone With white cheese. Made with organic butter.	\$130
Chocolate vegan tart 🍃	\$120	Alfajor With dulce de leche and coconut. Made with organic butter.	\$120
Chocolate-raspberry bread covered in chocolate	\$120	Muffin Berries. 🍃	\$108
Banana-chilli bread 🍃	\$120		

CAKES

Carrot cake with walnuts 🍃	\$175
Seasonal fruits, pistachios and dates	\$175
Chocolate covered Brownie with Raw chocolate mousse	\$190

RAW CAKES 🚫 \$205

Chocolate
Coffee
Raspberry
Cheesecake

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



Gluten free

BUENOS AIRES VERDE

BREAKFAST & TEA TIME

Toasts	\$198	Croissant	\$125
Selection of our artisan breads. With white cheese, jam, dulce de leche and honey.		With biodynamic gouda cheese.	
Yogurt bowl	\$218	Scrambled eggs	
Natural yogurt with seasonal fruits, our homemade granola and honey.		_With toasted bread	\$215
		Olive oil and fresh pepper.	
Waffles	\$215	_With french toast	\$215
With seasonal fruits, our homemade granola and honey.		and honey.	
		_With brioche bread	\$245
Pancakes	\$215	Grilled avocado, white cheese, spinach, olive and lemon.	
With berries, banana, coconut oil, fondue chocolate and honey.		_With teriyaki tofu	\$230
		and fresh avocado.	
French toast	\$215	_Grand	\$285
Brioche bread, made with organic butter. With white cheese / dulce de leche / berries / or our homemade melted chocolate. Finished with honey.		With sausage or grilled "sausage", grilled avocado with cheese, brioche bread, fresh spinach with olive oil and lemon, sweet and sour cucumber, mustard and Raw ketchup.	
Grilled biodynamic gouda cheese	\$178	French Omelette	\$245
<i>_Ask about our variety of breads.</i>		<i>_With toasted bread and three ingredients of choice: mixed mushrooms / herbs / cheeses / dried tomatoes/ avocado / seasonal vegetables / spinach / tofu / quinoa / "sausage" / grilled "sausage" / "Chorizo" / sauteed onions</i>	

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We accept Visa Debit card and Cabal Debit card.

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RAW 

Raw bowl \$218

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

 *_Optional, without honey*

Super Raw bowl \$260

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

 *_Optional, without Raw cookies or honey*

No-esquick \$218

Almond milk, pure cocoa, maca and honey, accompanied with Raw cookies.

Frugivore \$270

Raw berry yogurt with coconut oil, crunchy seeds, cashew cheese, trail mix, seasonal fresh fruits, dates, avocado, and Superfoods (pollen, goji berries and Raw cacao).

SANDWICHES \$255

*_With wedge potatoes or a small salad on the side
_Ask about our variety of breads*

Biodynamic gouda cheese

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

Biodynamic gouda cheese

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

Tofu

With beet, grated carrot, avocado, leaves greens and tartar sauce.

 *_Optional, without tartar sauce*

Biodynamic gouda cheese

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

“Tuna”

With avocado, mushrooms, sun dried tomatoes, green leaves and tartar sauce.

 *_Optional, without tartar sauce*

Quinoa Tabbouleh

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



Roasted tofu with cheese

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

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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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BUENOS AIRES VERDE

DISHES

Guacamole \$248

Nachos Raw Style



Wedge potatoes \$238

With tomato sauce, melted cheese and guacamole.

_Optional, without melted cheese

Mini "Tuna" Tartar \$248

With guacamole, quinoa tabbouleh, vegan egg, beet and pickles; finished with teriyaki sauce.



Sunflower and Tomato \$260

Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, mixed nuts, raisins, avocado, pickles, green onion and spinach; finished with vegan mayonnaise, rawmesan and freshly cut pear.



Sampler \$528

_For two

Guacamole with nachos.

Veggie sausages.

Roasted potatoes with tomato sauce, cheese and guacamole

"Meat" empanada.

"Tuna" tart.

Grilled tofu.

Raw sunflower and tomato bruschettas.

Protein Salad \$410

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

"Tuna" club sandwich \$425

With vegan egg, lettuce, sun dried tomatoes, fresh vegetables, pickles, black olives and vegan mayonnaise. Accompanied by curry wedge potatoes, Raw ketchup and a coleslaw salad with cashews, vegan mayonnaise, honey and Raw mustard.

_Optional, without Raw mustard and without honey

Quinoa & millet seeds hamburger \$418

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

With wedge potatoes or a full salad on the side.

Yamani or quinoa rice wok \$395

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

_Optional, without soy sauce or teriyaki

_Optional, without honey

Buenos Aires Verde's Power Pizza \$462

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



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RAW SWEETS

_Raw chocolate mousse	\$170
_Raw chocolate covered brownie	\$130
_Rawtita	\$162
_Raw truffles	\$138
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$110
Covered in chocolate..	
_Rawquito	\$105

_Raw Cookies	\$80
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablets	\$120
With almonds.	
With cashews and raisins.	
_Raw Bonbons	\$38
Classic with goji berry, orange, pistachios, maca, pollen, or mint-chocolate.	
_Stuffed Date	\$68
Chocolate covered date, spiced with clove, cinnamon, cardamom ginger and orange, cashew cream, and topped with pistachio.	

COFFEE

_Enjoy of our organic Colombian coffee.

_We use vegetable milk and whole milk.

Espresso	\$80
Double Espresso	\$90
American	\$90
Macchiato	\$85
Cappuccino	\$98
Latte	\$105

ORGANIC RAW NATURAL TOASTED COFFEE.

Region: Lengupá, south of Colombia.

COFFEE TASTE PROFILE:

BODY: Medium - High

Acidity: Average in the mouth.

Sweetness: High, with notes of nuts.

HOT CHOCOLATE \$130

Made with our homemade chocolate and almond milk.

_Options to add to your chocolate: maca, pollen, virgin coconut oil, goji berries, chai or cinnamon.

INFUSIONS AND TEAS

Classics

Black tea.	\$110
Earl grey tea.	\$110
Bancha tea (green tea).	\$120
Ginger and honey.	\$120
Fruits of Patagonia.	\$120
Apple, cinnamon and cardamom.	\$120
Rosehip.	\$120

Medicinal Herbs \$120

Kidron/Lemon Balm/Lavender/Mint/
Dandelion/Boldo/Chamomile

Blends \$130

_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.



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BEVERAGES

MINERAL WATER \$95

100% Palau organic production
100% Palau organic production Seltzer Water

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$140

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$140

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

REJUVELAC \$115

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 \$120

Mint Lemonade \$120

Cinnamon Lemonade \$120

With apple and cinnamon.

Forest Lemonade \$130

Blueberries / Raspberry / Blackberry

Power Lemonade \$130

With maca, pollen and goji berries.

Chai Lemonade \$130

Clove, cinnamon, cardamom and ginger.

JUICES \$146

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$160

Orange, carrot, ginger, pollen and maca.

Carotene \$160

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$170

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

Super vitamin C \$160

Mix of citrus and goji berries.

BEVERAGES

SMOOTHIES

\$160

_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

\$25

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

Maca

Spirulina

Nutritional Yeast

Pollen

Goji Berries

Virgin coconut oil

Cocoa nibs

SUPER SMOOTHIES

\$170

_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, goji berries and pinch of pink Himalayan salt.

Energetic

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

Depurative

Mulberry, apple, tangerine juice, mint, shot of wheatgrass 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

Guacamole

\$248

Nachos Raw Style



Veggie Sausages

\$240

With mustard and Raw ketchup.

_Optional, with vegan mayonnaise and Raw ketchup

Wedge potatoes

\$238

With tomato sauce, melted cheese and guacamole.

_Optional, without melted cheese

“Meat” empanadas (2 u.)

\$215

With creole sauce and mixed salad.

Mini “Tuna” Tartar

\$248

With guacamole, quinoa tabbouleh, vegan egg, beet and pickles; finished with teriyaki sauce.



Grilled Tofu

\$275

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

_Optional, without mustard and without honey

Sunflower and Tomato

\$260

Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, mixed nuts, raisins, avocado, pickles, green onion and spinach; finished with vegan mayonnaise, rawmesan and freshly cut pear.



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Vegan



Gluten free

BUENOS AIRES VERDE

SUPER SALADS

Calcium \$410

Green leaves, seasonal vegetables, "tuna", fresh beets, avocado, olives, cherry tomatoes and vegan egg; finished with chia seeds, sunflower seeds and vegan mayonnaise.



Omega 3 \$420

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



Protein \$410

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

Pure enzymes \$420

Green leaves, seasonal vegetables, dehydrated vegetables, cashew cheese, sprouts, activated seeds, strips of dehydrated dough, dry fruits and rawmesan; finished with goji berries, vegan mayonnaise, herbs and Raw cracker.



Vegan



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BUENOS AIRES VERDE

RAW

Buenos Aires Verde Taco \$428

Mixed fresh and dehydrated vegetables filling, guacamole, "ground beef", sun dried conserved tomatoes, cashew ricotta and pickles; finished with onion, parsley, cilantro and Chilean mayonnaise; accompanied by mole, smoked cashew cheese, classic cashew cheese, cashew ricotta, guacamole and smoked nachos; finished with chia seeds, mixed sprouts and olive oil.

  *_Optional, without "ground beef"*

Lasagna \$428

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

 

Cannelloni \$420

Vegetable stuffing, dehydrated mushrooms, sun dried tomatoes and cashew cheese, dipped in tomato sauce and vegan mayonnaise; finished with onion and parsley. Accompanied with guacamole, coleslaw salad and seasoned black olives.

 

Rolling Nori \$420

Stuffed with a variety of seasonal vegetables, dehydrated vegetables, avocado, sun dried tomatoes and smoked cashew cheese; accompanied by a green leaves salad, "meat", cherry tomatoes, pickles, olives, pistachios, pear and Raw cracker with a barbecue dip on the side.

  *_Optional, without "meat"*

Rolls of dehydrated dough and Nori Seaweed \$410

Stuffed seasonal vegetables, cashew cheese, dehydrated mushrooms and sun dried tomatoes; accompanied by a green leaf salad with mixed sprouts, activated seeds and a Raw cracker. Vegan mayonnaise dip on the side.

 

Avocado Soup \$398

Finished with chia seeds, fresh avocado, cilantro and coconut oil; accompanied by a green leaves salad, seasonal vegetables, mixed sprouts, activated seeds and Raw cracker.

 



Vegan



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BUENOS AIRES VERDE

COOKED DISHES

"Tuna" club sándwich \$425

With vegan egg, lettuce, sun dried tomatoes, fresh vegetables, pickles, black olives and vegan mayonnaise. Accompanied by curry wedge potatoes, Raw ketchup and a coleslaw salad with cashews, vegan mayonnaise, honey and Raw mustard.

 *_Optional, without Raw mustard and without honey*

Veggie Chori \$418

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

Vegetable curry \$438

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 \$462

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



Tofu Neapolitan \$415

or Black Pepper Tofu with cheese

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

  *_Optional, no cheese*

Quinoa & millet seeds hamburger \$418

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

With wedge potatoes or a full salad on the side.

Lasagna \$438

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

Polenta \$398

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



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COOKED DISHES

Quinoa Pumpkin Risotto \$460

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*

Spaghetti "Bolognesa" \$398

With cheese and mushrooms; finished with gremolata, green olives, tomato and ground chili. Accompanied by seasonal pickled vegetables and crispy bread with herbs.

 *_Optional, with tofu*

Yamani rice and mushroom risotto \$435

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 \$395

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

 *_Optional, without soy sauce or teriyaki*

 *_Optional, without honey*

Soup of the day \$380

Accompanied by green leaves salad and seasonal vegetables with crispy bread with herbs.

  *_Optional, no crispy bread.*

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

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Table service \$ 35

We accept Visa Debit and Cabal Debit



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BUENOS AIRES VERDE

BEVERAGES

MINERAL WATER \$95

100% Palau organic production
100% Palau organic production Seltzer Water

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$140

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$140

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

REJUVELAC \$115

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 \$120

Mint Lemonade \$120

Cinnamon Lemonade \$120

With apple and cinnamon.

Forest Lemonade \$130

Blueberries / Raspberry / Blackberry

Power Lemonade \$130

With maca, pollen and goji berries.

Chai Lemonade \$130

Clove, cinnamon, cardamom and ginger.

JUICES \$148

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$160

Orange, carrot, ginger, pollen and maca.

Carotene \$160

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$170

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

Super vitamin C \$160

Mix of citrus and goji berries.

BEVERAGES

SMOOTHIES

\$160

_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

\$25

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

Maca

Spirulina

Nutritional Yeast

Pollen

Goji Berries

Virgin coconut oil

Cocoa nibs

SUPER SMOOTHIES

\$170

_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, goji berries and pinch of pink Himalayan salt.

Energetic

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

Depurative

Mulberry, apple, tangerine juice, mint, shot of wheatgrass 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.

DESSERTS

DESSERTS

RAW SWEETS

Raw chocolate mousse \$178

Raw chocolate covered brownie \$130

Rawtita \$162

Raw truffles \$138
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$110
Covered in chocolate

Rawquito \$105

Raw cookies \$80
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablets \$120
With almonds.
With cashews and grape raisins

Raw bonbons \$38
Classic with goji berry, orange, pistachios, maca, pollen or mint-chocolate.

Stuffed dates \$68
Chocolate covered date, filled with cashew cream spiced with clove, cinnamon, cardamom, ginger and orange; topped with pistachio.

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RAW DESSERTS 

Mini tarts with seasonal fruit \$238

With a thin layer of cashew cream with Middle Eastern spices and orange, Raw vanilla ice cream, finished with Raw cocoa, goji berries, pollen, maca and coconut oil.

Raw ice cream tasting \$295

_For one or two

Vanilla, chocolate, ginger, passion fruit, raspberry and lemon.

Raw sweets tasting \$475

_For two or three

Raw vanilla ice cream \$238

With sake marinated nuts, ginger, lemon, honey, figs in syrup and homemade chocolate.

Biodynamic gouda cheese ration \$265

_For one or two

With fruits in organic syrup from Fighiera, Santa Fe (papaya, guava, figs, squash).

Portion of cake \$248

With Raw ice cream of choice.

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We accept Visa Debit and Cabal Debit

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Vegan



Gluten free

BUENOS AIRES VERDE

COFFEE

_Enjoy our Colombian organic coffee.

_We use vegetable milk and whole milk.

Espresso	\$80
Double Espresso	\$90
American	\$90
Macchiato	\$85
Cappuccino	\$98
Latte	\$105

RAW ORGANIC ROASTED NATURAL COFFEE.

Region: Lengupá, south of Colombia.

COFFEE TASTE PROFILE:

BODY: Medium - High

Acidity: Average in the mouth.

Sweetness: High, with notes of nuts.

HOT CHOCOLATE

\$130

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



Vegan



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BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$110
Earl grey tea.	\$110
Bancha tea (green tea).	\$120
Ginger and honey.	\$120
Fruits of Patagonia.	\$120
Apple, cinnamon and cardamom.	\$120
Rosehip.	\$120

Medicinal Herbs

Kidron.	\$120
Lemon Balm.	
Lavender.	
Mint.	
Dandelion.	
Boldo.	
Chamomile.	

Blends

\$130

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.

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BUENOS AIRES VERDE

ORGANIC WINES & DRINKS

CARTA DE VINOS / WINE LIST

ESPUMOSO / SPARKLING WINE

ANIMAL EXTRA BRUT CHARDONNAY & PINOT NOIR ORGÁNICO Agrelo, Luján de Cuyo. Mendoza	\$598
CHAKANA NUNA VINEYARD BRUT SAUV. BLANC & CHARDONNAY ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	\$570

VINO BLANCO / WHITE WINE

ANIMAL CHARDONNAY 2017 ORGÁNICO Agrelo, Luján de Cuyo. Mendoza	\$560
ANDILLIAN CHARDONNAY 2017 ORGÁNICO La Coste de los Andes, Luján de Cuyo. Mendoza	\$540
NANNI TORRONTÉS 2018 ORGÁNICO Valle de Cafayate. Salta	\$528
CHAKANA NUNA VINEYARD WHITE BLEND 2018 SAUV. BLANC & CHARDONNAY ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	\$518

VINO ROSADO / ROSÉ WINE

CHAKANA NUNA VINEYARD ROSÉ SYRAH & MALBEC & TANNAT 2019 ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	\$495
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VINO TINTO / RED WINE

CHAKANA AYNÍ GRAVAS MALBEC 2017 ORGÁNICO Finca Ayní, Paraje Altamira, Valle de Uco. Mendoza	\$1.420
SIESTA CABERNET SAUV. 2016 ORGÁNICO & BIODINÁMICO Vista Flores, Valle de Uco. Mendoza	\$995
SIESTA MALBEC 2016 ORGÁNICO & BIODINÁMICO Vista Flores, Valle de Uco. Mendoza	\$995
TIKAL NATURAL MALBEC & SYRAH 2016 BIODINÁMICO Vista Flores, Valle de Uco. Mendoza	\$875
AMICI MIEI PETIT VERDOT & BARBENA 2018 NATURAL & COFERMENTADO Estela Crinita, Valle de Uco. Mendoza	\$668
ANIMAL MALBEC 2017 ORGÁNICO Agrelo, Luján de Cuyo. Mendoza	\$660
ANDILLIAN MALBEC 2017 ORGÁNICO La Coste de los Andes, Luján de Cuyo. Mendoza	\$632

CHAKANA ESTATE SELECTION CABERNET SAUVIGNON 2017	\$610
Tupungato Winelands, Gualtallary, Valle de Uco. Mendoza	
CHAKANA FINCA LOS CEDROS MALBEC 2017	\$610
ORGÁNICO Finca Ayni, Paraje Altamira, Valle de Uco. Mendoza	
NANNI CABERNET 2018	\$575
ORGÁNICO Valle de Cafayate. Salta	
NANNI MALBEC 2017	\$575
ORGÁNICO Valle de Cafayate. Salta	
NANNI TANNAT 2018	\$575
ORGÁNICO Valle de Cafayate. Salta	
CHAKANA NUNA VINEYARD MALBEC 2017	\$518
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
SOBRENATURAL BONARDA 2018	\$485
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	

VINO POR COPA

Consultar disponibilidad del día

DRINKS**\$190**

_Elaborated with sake, an alcoholic beverage made from rice.

_Depending on fruit and vegetable availability.

Tibet

Sake, orange juice, raspberry, goji berries 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.

Full Nutrients

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

Relax

Sake, Raw vanilla ice cream, almond milk, cinnamon and maca.

Beta-carotene

Sake, carrot juice, celery, apple, ginger, mint and whole sugar.

Rejuvenating

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

Eternal life

Sake, Raw cocoa ice cream, orange zest, cardamom and maca.

For the soul

Sake, coconut milk, virgin coconut oil, vanilla, pinch of pink Himalayan salt and honey.

Tropical Passion

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

ELIXIRES**\$205**

_ 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, goji berries, vanilla and honey.

Super Aperitif

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

CIDER**\$175****PULKU - RIO NEGRO, PATAGONIA**

Sweet / Dry / Pear / Raspberry

BEERS**BELSH****\$185****LIGHT**

_Belgian Blonde: Blonde, with a rich foam collar. Fruity banana aroma with vanilla notes.

_Red Devil: Red, aromatic, easy to drink. Nutty and spiced ending.

FULL BODY

_Tripel: Abbey, golden color. With a slightly sweet ending.

_Dubbel: Abbey, brown. Malt, caramel and chocolate aromas.

FRUITY

_IPA: Combines the characteristics of an America IPA with the exotic fruity notes of Belgian beer.

_Raspberry: Wheat, with Patagonian raspberries and blackberries.