



# 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*

# BAKERY

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

<b>Croissant</b> Made with organic butter.	\$55	<b>English bread</b>	\$110
<b>Brioche</b> With jam and white cheese or fondue chocolate. Made with organic butter.	\$120	<b>Cookies</b> Chocolate and nuts. Oatmeal and almonds. 🌱	\$80
<b>Pain au chocolat</b> With pistachios Made with organic butter.	\$80	<b>“Facturas” of the day</b> Made with organic butter.	\$60
<b>Dates and nuts tart</b>	\$110	<b>Cheese Scone</b> With white cheese. Made with organic butter.	\$120
<b>Chocolate vegan tart</b> 🌱	\$110	<b>Alfajor</b> With dulce de leche and coconut. Made with organic butter.	\$110
<b>Chocolate-raspberry bread covered in chocolate</b>	\$110	<b>Muffin</b> Berries. 🌱	\$98
<b>Banana-chilli bread</b> 🌱	\$110		

## CAKES

<b>Carrot cake with walnuts</b> 🌱	\$155
<b>Seasonal fruits, pistachios and dates</b>	\$155
<b>Chocolate covered Brownie with Raw chocolate mousse</b>	\$165

## RAW CAKES 🌱

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

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<b>Toasts</b> <span style="float: right;"><b>\$190</b></span>	<b>Croissant</b> <span style="float: right;"><b>\$115</b></span>
Selection of our artisan breads. With white cheese, jam, dulce de leche and honey.	With biodynamic gouda cheese.
<b>Yogurt bowl</b> <span style="float: right;"><b>\$198</b></span>	<b>Scrambled eggs</b>
Natural yogurt with seasonal fruits, our homemade granola and honey.	<b>_With toasted bread</b> <span style="float: right;"><b>\$195</b></span>
<b>Waffles</b> <span style="float: right;"><b>\$195</b></span>	Olive oil and fresh pepper.
With seasonal fruits, our homemade granola and honey.	<b>_With french toast</b> <span style="float: right;"><b>\$195</b></span>
<b>Pancakes</b> <span style="float: right;"><b>\$195</b></span>	and honey.
With berries, banana, coconut oil, fondue chocolate and honey.	<b>_With brioche bread</b> <span style="float: right;"><b>\$220</b></span>
<b>French toast</b> <span style="float: right;"><b>\$195</b></span>	Grilled avocado, white cheese, spinach, olive and lemon.
Brioche bread, made with organic butter. With white cheese / dulce de leche / berries / or our homemade melted chocolate. Finished with honey.	<b>_With teriyaki tofu</b> <span style="float: right;"><b>\$210</b></span>
<b>Grilled biodynamic gouda cheese</b> <span style="float: right;"><b>\$160</b></span>	and fresh avocado.
<i>_Ask about our variety of breads.</i>	<b>_Grand</b> <span style="float: right;"><b>\$258</b></span>
	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.
	<b>French Omelette</b> <span style="float: right;"><b>\$220</b></span>
	<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** \$198

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

 *\_Optional, without honey*

**Super Raw bowl** \$238

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** \$198

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

**Frugivore** \$248

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** \$232

*\_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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*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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**BUENOS AIRES VERDE**

# DISHES

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## Guacamole \$228

Nachos Raw Style



## Wedge potatoes \$218

With tomato sauce, melted cheese and guacamole.

*\_Optional, without melted cheese*

## Mini "Tuna" Tartar \$228

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



## Sunflower and Tomato \$240

### 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 \$480

*\_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 \$370

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 \$385

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 \$380

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 \$348

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 \$420

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	\$160
_Raw chocolate covered brownie	\$120
_Rawtita	\$148
_Raw truffles	\$125
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$100
Covered in chocolate..	
_Rawquito	\$95

_Raw Cookies	\$70
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablets	\$110
With almonds.	
With cashews and raisins.	
_Raw Bonbons	\$35
Classic with goji berry, orange, pistachios, maca, pollen, or mint-chocolate.	
_Stuffed Date	\$60
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	\$70
Double Espresso	\$80
American	\$80
Macchiato	\$75
Cappuccino	\$90
Latte	\$98

## 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 \$120

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.	\$100
Earl grey tea.	\$100
Bancha tea (green tea).	\$110
Ginger and honey.	\$110
Fruits of Patagonia.	\$110
Apple, cinnamon and cardamom.	\$110
Rosehip.	\$110

### Medicinal Herbs \$110

Kidron/Peperina/Lemon Balm/Beebrush/Marcela/Carqueja/Lavender/Mint/Boradleaf Plantain/Ambay/Dandelion/ Poleo/Horse tail/Boldo/Chamomile.

### Blends \$120

\_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

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## MINERAL WATER \$78

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

## VEGETABLE MILKS

*\_Buenos Aires Verde's homemade milk*

### **Almond milk** \$130

With pinch of pink Himalayan salt, vanilla and honey.

### **Coconut milk** \$130

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

## REJUVELAC \$105

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** \$110

### **Mint Lemonade** \$110

### **Cinnamon Lemonade** \$110

With apple and cinnamon.

### **Forest Lemonade** \$120

Blueberries / Raspberry / Blackberry

### **Power Lemonade** \$120

With maca, pollen and goji berries.

### **Chai Lemonade** \$110

Clove, cinnamon, cardamom and ginger.

## JUICES \$135

*\_Depending on fruit and vegetable availability*

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

## SUPER JUICES

*\_Depending on fruit and vegetable availability*

### **Energizer** \$145

Orange, carrot, ginger, pollen and maca.

### **Carotene** \$145

Apple, carrot, beetroot, celery and mint.

### **Chlorophyll** \$148

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

### **Super vitamin C** \$145

Mix of citrus and goji berries.

# BEVERAGES

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## SMOOTHIES

\$145

*\_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

\$20

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

Maca

Spirulina

Nutritional Yeast

Pollen

Goji Berries

Virgin coconut oil

Cocoa nibs

## SUPER SMOOTHIES

\$155

*\_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.*

# SMALL PLATES

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<b>Guacamole</b> Nachos Raw Style  	\$228	<b>Mini "Tuna" Tartar</b> With guacamole, quinoa tabbouleh, vegan egg, beet and pickles; finished with teriyaki sauce. 	\$228
<b>Veggie Sausages</b> With mustard and Raw ketchup.  <i>_Optional, with vegan mayonnaise and Raw ketchup</i>	\$220	<b>Grilled Tofu</b> 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.  <i>_Optional, without mustard and without honey</i>	\$250
<b>Wedge potatoes</b> With tomato sauce, melted cheese and guacamole.   <i>_Optional, without melted cheese</i>	\$218	<b>Sunflower and Tomato Raw Bruschettas (2 u.)</b> 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.  	\$240
<b>"Meat" empanadas (2 u.)</b> With creole sauce and mixed salad.	\$195		

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Vegan



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# SUPER SALADS

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## Calcium \$370

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 \$380

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



## Protein \$370

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 \$380

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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# RAW

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## Buenos Aires Verde Taco \$390

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 \$390

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 \$385

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 \$385

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 \$370

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 \$360

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.

 



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BUENOS AIRES VERDE

# COOKED DISHES

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## "Tuna" club sándwich \$385

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 \$380

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

## Vegetable curry \$398

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 \$420

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 \$378

### 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 \$380

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 \$398

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

## Polenta \$365

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*



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# COOKED DISHES

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## Quinoa Pumpkin Risotto \$405

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" \$365

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 \$395

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 \$348

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 \$348

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 \$ 30

We accept Visa Debit and Cabal Debit



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BUENOS AIRES VERDE

# BEVERAGES

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## MINERAL WATER \$78

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

## VEGETABLE MILKS

*\_Buenos Aires Verde's homemade milk*

### **Almond milk** \$130

With pinch of pink Himalayan salt, vanilla and honey.

### **Coconut milk** \$130

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

## REJUVELAC \$105

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** \$110

### **Mint Lemonade** \$110

### **Cinnamon Lemonade** \$110

With apple and cinnamon.

### **Forest Lemonade** \$120

Blueberries / Raspberry / Blackberry

### **Power Lemonade** \$120

With maca, pollen and goji berries.

### **Chai Lemonade** \$110

Clove, cinnamon, cardamom and ginger.

## JUICES \$135

*\_Depending on fruit and vegetable availability*

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

## SUPER JUICES

*\_Depending on fruit and vegetable availability*

### **Energizer** \$145

Orange, carrot, ginger, pollen and maca.

### **Carotene** \$145

Apple, carrot, beetroot, celery and mint.

### **Chlorophyll** \$148

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

### **Super vitamin C** \$145

Mix of citrus and goji berries.

### **Wheatgrass Shot** \$110

# BEVERAGES

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## SMOOTHIES

\$145

*\_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

\$20

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

Maca

Spirulina

Nutritional Yeast

Pollen

Goji Berries

Virgin coconut oil

Cocoa nibs

## SUPER SMOOTHIES

\$155

*\_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

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## RAW SWEETS

Raw chocolate mousse \$160

Raw chocolate covered brownie \$120

Rawtita \$148

Raw truffles \$125  
Chocolate mousse truffles  
Cashew cream mousse truffles.

Raw coconut and mint dome \$100  
Covered in chocolate

Rawquito \$95

Raw cookies \$70  
Cocoa cookies covered in chocolate.  
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablets \$110  
With almonds.  
With cashews and grape raisins

Raw bonbons \$35  
Classic with goji berry, orange, pistachios, maca, pollen or mint-chocolate.

Stuffed dates \$60  
Chocolate covered date, filled with cashew cream spiced with clove, cinnamon, cardamom, ginger and orange; topped with pistachio.

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Vegan



Gluten free

**BUENOS AIRES VERDE**

**RAW DESSERTS** 

**Mini tarts with seasonal fruit** **\$225**

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** **\$280**

*\_For one or two*

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

**Raw sweets tasting** **\$450**

*\_For two or three*

**Raw vanilla ice cream** **\$225**

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

**Biodynamic gouda cheese ration** **\$250**

*\_For one or two*

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

**Portion of cake** **\$225**

With Raw ice cream of choice.

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*We accept Visa Debit and Cabal Debit*

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## SWEET WINES

**MÉDANOS** \$320

BODEGA VINECOL - Mendoza  
Late Harvest Malbec (500 ml)

**MÉDANOS** \$320

BODEGA VINECOL - Mendoza  
Late Harvest Chardonnay (500 ml)

**HOT CHOCOLATE** \$120

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.

## COFFEE

*\_Enjoy our Colombian organic coffee.*

*\_We use vegetable milk and whole milk.*

Espresso	\$70
Double Espresso	\$80
American	\$80
Macchiato	\$75
Cappuccino	\$90
Latte	\$98

**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.



Vegan



Gluten free

**BUENOS AIRES VERDE**

## INFUSIONS AND TEAS

### Classics

Black tea.	\$100
Earl grey tea.	\$100
Bancha tea (green tea).	\$110
Ginger and honey.	\$110
Fruits of Patagonia.	\$110
Apple, cinnamon and cardamom.	\$110
Rosehip.	\$110

### Medicinal Herbs

Kidron.	\$110
Peperina.	
Lemon Balm.	
Beebrush.	
Marcela.	
Carqueja.	
Lavender.	
Mint.	
Broadleaf plantain.	
Ambay.	
Dandelion.	
Poleo.	
Horse tail.	
Boldo.	
Chamomile.	

### Blends

\$120

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

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Vegan



Gluten free

**BUENOS AIRES VERDE**

# ORGANIC WINES

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## RED WINES

### MALBEC

<b>ANIMAL</b>	<b>\$520</b>
ERNESTO CATENA VINEYARDS - Mendoza Malbec 2016	
<b>SIESTA</b>	<b>\$840</b>
ERNESTO CATENA VINEYARDS - Mendoza Biodynamic Malbec 2014	
<b>FAMILIA CECCHIN</b>	<b>\$460</b>
BODEGA CECCHIN - Mendoza Sulfite-free Malbec 2017	
<b>FAMILIA CECCHIN</b>	<b>\$420</b>
BODEGA CECCHIN - Mendoza Malbec 2017	
<b>ESENCIAS DE LA TIERRA</b>	<b>\$352</b>
BODEGA CECCHIN - Mendoza Malbec 2017	
<b>NOBLE</b>	<b>\$470</b>
BODEGA SAN JAVIER - Córdoba Malbec 2017	
<b>CALIGIORE</b>	<b>\$460</b>
BODEGA CALIGIORE - Mendoza Malbec 2016	
<b>MÉDANOS</b>	<b>\$390</b>
BODEGA VINECOL - Mendoza Malbec 2017	
<b>MÉDANOS</b>	<b>\$490</b>
BODEGA VINECOL - Mendoza Medanos Reserve Malbec 2017 (12 months oak)	
<b>MÉDANOS (375mL)</b>	<b>\$260</b>
BODEGA VINECOL - Mendoza Malbec 2017	

<b>RED PURO</b>	<b>\$420</b>
BODEGA VINECOL - Mendoza Malbec 2017	
<b>RED PURO (375mL)</b>	<b>\$260</b>
BODEGA VINECOL - Mendoza Malbec 2016	
<b>QUINDE</b>	<b>\$410</b>
BODEGA VINECOL - Mendoza Malbec 2017	
<b>SANTA IRENE</b>	<b>\$340</b>
BODEGA VINECOL - Mendoza Malbec 2016	

### CABERNET SAUVIGNON

<b>ANIMAL</b>	<b>\$495</b>
ERNESTO CATENA VINEYARDS - Mendoza Cabernet Sauvignon 2016	
<b>SIESTA</b>	<b>\$840</b>
ERNESTO CATENA VINEYARDS - Mendoza Biodynamic Cabernet Sauvignon 2014	
<b>FAMILIA CECCHIN</b>	<b>\$352</b>
BODEGA CECCHIN - Mendoza Cabernet Sauvignon 2017	
<b>CALIGIORE</b>	<b>\$460</b>
BODEGA CALIGIORE - Mendoza Cabernet Sauvignon 2015	
<b>MÉDANOS</b>	<b>\$380</b>
BODEGA VINECOL - Mendoza Cabernet Sauvignon 2017	
<b>MÉDANOS (375mL)</b>	<b>\$260</b>
BODEGA VINECOL - Mendoza Cabernet Sauvignon 2017	

### SYRAH

<b>ANIMAL</b>	<b>\$520</b>
ERNESTO CATENA VINEYARDS - Mendoza Syrah 2016	

**FAMILIA CECCHIN \$352**

BODEGA CECCHIN - Mendoza  
Syrah 2017

**ESENCIAS DE LA TIERRA \$345**

BODEGA CECCHIN - Mendoza  
Syrah 2017

**NOBLE \$440**

BODEGA SAN JAVIER - Córdoba  
Syrah 2017

**CALIGIORE \$470**

BODEGA CALIGIORE - Mendoza  
Syrah 2016

**BONARDA**

**CALIGIORE \$460**

BODEGA CALIGIORE - Mendoza  
Bonarda 2015

**MÉDANOS \$390**

BODEGA VINECOL - Mendoza  
Bonarda 2016

**MERLOT**

**FAMILIA CECCHIN \$352**

BODEGA CECCHIN - Mendoza  
Merlot 2017

**ESENCIAS DE LA TIERRA \$345**

BODEGA CECCHIN - Mendoza  
Merlot 2017

**NOBLE \$470**

BODEGA SAN JAVIER - Córdoba  
Merlot 2017

**BLENDS**

**TIKAL \$690**

ERNESTO CATENA VINEYARDS - Mendoza  
Malbec / Syrah 2014

**AMICI MIEI \$480**

ERNESTO CATENA VINEYARDS - Mendoza  
Barbera / Petit Verdot 2017

**MASI \$380**

BODEGA MASI - Mendoza  
Malbec / Corvina 2015

**NOBLE \$460**

BODEGA SAN JAVIER - Córdoba  
Malbec / Syrah / Merlot /  
Cabernet Sauvignon 2017

**CUATRO VACAS GORDAS \$380**

BODEGA CALIGIORE - Mendoza  
Malbec / Cabernet Sauvignon 2017

**RED PURO \$390**

BODEGA VINECOL - Mendoza  
Malbec / Cabernet Sauvignon / Bonarda 2016

**WHITE WINES**

**CHARDONNAY**

**ANIMAL \$480**

ERNESTO CATENA VINEYARDS - Mendoza  
Chardonnay 2016

**FAMILIA CECCHIN \$352**

BODEGA CECCHIN - Mendoza  
Chardonnay 2017

**MÉDANOS \$380**

BODEGA VINECOL - Mendoza  
Chardonnay 2017

**MÉDANOS (375mL) \$260**

BODEGA VINECOL - Mendoza  
Chardonnay 2017

**RED PURO \$390**

BODEGA VINECOL - Mendoza  
Chardonnay 2016

### TORRONTÉS

<b>CUATRO VACAS GORDAS</b>	<b>\$380</b>
BODEGA CALIGIORE - Mendoza	
Torrontés 2017	
<b>MÉDANOS</b>	<b>\$380</b>
BODEGA VINECOL - Mendoza	
Torrontés 2017	

### MOSCATEL DE ALEJANDRÍA

<b>ESENCIAS DE LA TIERRA</b>	<b>\$345</b>
BODEGA CECCHIN - Mendoza	
Moscatel de Alejandría 2017	

### BLENDS

<b>MASI</b>	<b>\$380</b>
BODEGA MASI - Mendoza	
Pinot Grillo / Torrontés 2017	

### PINK WINES

<b>FAMILIA CECCHIN</b>	<b>\$358</b>
BODEGA CECCHIN - Mendoza	
Malbec Rose 2017	

### SWEET WINES

<b>MÉDANOS (500mL)</b>	<b>\$320</b>
BODEGA VINECOL - Mendoza	
Malbec Late Harvest 2012	
<b>MÉDANOS (500mL)</b>	<b>\$320</b>
BODEGA VINECOL - Mendoza	
Chardonnay Late Harvest 2017	

### SPARKLING WINE

<b>ANIMAL</b>	<b>\$495</b>
ERNESTO CATENA VINEYARDS - Mendoza	
Chardonnay / Pinot Noir Extra Brut	
<b>FAMILIA CECCHIN</b>	<b>\$430</b>
BODEGA CECCHIN - Mendoza	
Moscatel de Alejandría Demi Sec	

### BY GLASS

#### **RED WINES**

<b>ANIMAL</b>	<b>\$170</b>
ERNESTO CATENA VINEYARDS - Mendoza	
Malbec 2016	
<b>ANIMAL</b>	<b>\$165</b>
ERNESTO CATENA VINEYARDS - Mendoza	
Cabernet Sauvignon 2016	
<b>FAMILIA CECCHIN</b>	<b>\$150</b>
BODEGA CECCHIN - Mendoza	
Syrah 2017	

#### **WHITE WINES**

<b>ANIMAL</b>	<b>\$170</b>
ERNESTO CATENA VINEYARDS - Mendoza	
Chardonnay 2016	
<b>CUATRO VACAS GORDAS</b>	<b>\$160</b>
BODEGA CALIGIORE - Mendoza	
Torrontés 2017	
<b>ESENCIAS DE LA TIERRA</b>	<b>\$160</b>
BODEGA CECCHIN - Mendoza	
Moscatel de Alejandría 2017	

**DRINKS****\$170**

*\_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****\$185**

*\_Made with wine.*

*\_Depending on fruit and vegetable availability.*

**Bracing**

Malbec, blueberries, coconut milk, maca and mint.

**Eternal Youth**

Malbec, berries, almond milk, vanilla and ginger.

**Bee Power**

Torrentés, pear, almond milk, pollen, cinnamon and honey.

**Full Protein**

Torrentés, banana, coconut milk, virgin coconut oil, spirulina, maca and mint.

**Pura Immunity**

Cabernet Sauvignon Rosé, raspberry, milk almonds, goji berries, vanilla and honey.

**Super Aperitif**

Torrentés, passion fruit, coconut milk, cardamom, cilantro and honey.

**CIDER****\$165****PULKU - RIO NEGRO, PATAGONIA**

Sweet / Dry / Pear / Raspberry / Cassis / Elderflower

**BEERS****BELSH****\$180****LIGHT**

*\_Witbier: Wheat, with a subtle touch of citrus. Soft and refreshing.*

*\_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 American IPA with the exotic fruity notes of Belgian beer.*

*\_Raspberry: Wheat, with Patagonian raspberries and blackberries.*

*\_Anistout: Black, soft. With plums, black raisins and nuts from Bariloche.*