

BUENOS AIRES VERDE

Alimentación Inteligente



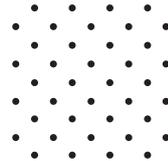
**Expanding
power**



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

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

Croissant Made with organic butter.	\$105	English bread	\$198
Brioche With jam and white cheese or fondue chocolate. Made with organic butter.	\$260	Cookies Chocolate and nuts. Oatmeal and almonds. 🍃	\$160
Pain au chocolat With pistachios Made with organic butter.	\$115	“Facturas” of the day Made with organic butter.	\$115
Dates and nuts tart	\$198	Cheese Scone With white cheese. Made with organic butter.	\$235
Chocolate vegan tart 🍃	\$198	Alfajor With dulce de leche and coconut. Made with organic butter.	\$210
Chocolate-raspberry bread covered in chocolate	\$198	Muffin Berries. 🍃 Banana, chocolate, dulce de leche and nuts.	\$198
Banana-chilli bread 🍃	\$198		
CAKES		RAW CAKES 🚫	\$360
Carrot cake with walnuts 🍃	\$298	Chocolate	
Banana and chocolate With quinoa and rice flour 🍃 🚫	\$298	Coffee	
Chocolate covered Brownie with Raw chocolate mousse	\$350	Raspberry	
Portion of cake	\$298	Cheesecake	
Ask about day availability			

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



May come in contact with other gluten containing foods or kitchenware during preparation

BREAKFAST & TEA TIME

Toasts \$270	Croissant \$170
A selection of our homemade bread made with mother dough. With white cheese, jam, dulce de leche and honey.	With organic Pategras cheese.
Yogurt bowl \$325	Scrambled eggs
Natural yogurt with seasonal fruits, our homemade granola and honey.	_With toasted bread \$328
Waffles \$325	Olive oil and fresh pepper.
With seasonal fruits, our homemade granola and honey.	_With french toast \$328
Pancakes \$325	and honey.
With berries, banana, coconut oil, fondue chocolate and honey.	_With brioche bread \$398
French toast \$325	Grilled avocado, white cheese, spinach, olive and lemon.
Brioche bread, made with organic butter.	_With teriyaki tofu \$380
With white cheese / dulce de leche / berries / or our homemade melted chocolate.	and fresh avocado.
Finished with honey.	_Grand \$470
Grilled organic Pategras cheese \$250	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.
<i>_Ask about our variety of breads.</i>	French Omelette \$398
	<i>_With toasted bread and three ingredients of choice:</i>
	<i>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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BUENOS AIRES VERDE

RAW 

Raw bowl \$328

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

 *_Optional, without honey*

Super Raw bowl \$385

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 \$328

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

Frugivore \$398

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 \$460

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

Tofu

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

 *_Optional, without tartar sauce*

Organic Pategras 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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Vegan



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or kitchenware during preparation*

BUENOS AIRES VERDE

DISHES

Guacamole \$398

Nachos Raw Style



Wedge potatoes \$398

With tomato sauce, melted cheese and guacamole.

_Optional, without melted cheese

Mini "Tuna" Tartar \$398

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



Sunflower and Tomato \$398

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 \$925

_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 \$670

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 \$680

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 \$680

In brioche 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 \$658

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 \$700

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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BUENOS AIRES VERDE

RAW SWEETS

_Raw chocolate mousse	\$360
_Raw chocolate covered brownie	\$240
_Rawtita	\$340
_Raw truffles	\$260
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$200
Covered in chocolate..	
_Rawquito	\$198

COFFEE

- _Enjoy of our Colombian coffee.*
- _We use vegetable milk and whole milk.*

Espresso	\$145
Double Espresso	\$160
American	\$160
Macchiato	\$155
Cappuccino	\$170
Latte	\$195

SPECIALTY NATURAL TOASTED COFFEE

Region: Santander, Colombia.
Variety: Castillo - Caturra - Típica.

COFFEE TASTE PROFILE:

Aftertaste: pleasant.
BODY: High.
Acidity: Average in the mouth.
Sweetness: High, with notes of nuts/chocolate.

HOT CHOCOLATE \$220

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

_Raw Cookies	\$145
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablets	\$220
With almonds.	
With cashews and raisins.	
_Raw Bonbons	\$70
Classic with goji berry, orange, pistachios, maca, pollen, or mint-chocolate.	
_Stuffed Date	\$130
Chocolate covered date, spiced with clove, cinnamon, cardamom ginger and orange, cashew cream, and topped with pistachio.	

INFUSIONS AND TEAS

Classics

Black tea.	\$180
Earl grey tea.	\$180
Bancha tea (green tea).	\$190
Ginger and honey.	\$190
Fruits of Patagonia.	\$190
Apple, cinnamon and cardamom.	\$190
Rosehip.	\$190

Medicinal Herbs \$190

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

Blends \$198

_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.



Vegan



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BEVERAGES

MINERAL WATER \$135

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$220

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$220

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

REJUVELAC \$180

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 \$200

Mint Lemonade \$200

Cinnamon Lemonade \$210

With apple and cinnamon.

Forest Lemonade \$220

Blueberries / Raspberry / Blackberry

Power Lemonade \$210

With maca, pollen and goji berries.

Chai Lemonade \$200

Clove, cinnamon, cardamom and ginger.

JUICES \$240

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$250

Orange, carrot, ginger, pollen and maca.

Carotene \$250

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$320

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

Super vitamin C \$250

Mix of citrus and goji berries.

LUNCH & DINNER

BEVERAGES

SMOOTHIES

\$270

_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

\$280

_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

Guacamole Nachos Raw Style  	\$398	Mini "Tuna" Tartar With guacamole, quinoa tabbouleh, vegan egg, beet and pickles; finished with teriyaki sauce. 	\$398
Veggie Sausages With mustard and Raw ketchup.  <i>_Optional, with vegan mayonnaise and Raw ketchup</i>	\$385	Grilled Tofu 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>	\$395
Wedge potatoes With tomato sauce, melted cheese and guacamole.   <i>_Optional, without melted cheese</i>	\$398	Sunflower and Tomato 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.  	\$398
"Meat" empanadas (2 u.) With creole sauce and mixed salad.	\$320		

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Vegan



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SUPER SALADS

Calcium

\$670

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

\$680

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



Protein

\$670

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

\$680

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.



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BUENOS AIRES VERDE

RAW

Buenos Aires Verde Taco \$680

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 \$680

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 \$670

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 \$670

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 \$660

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 \$660

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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COOKED DISHES

"Tuna" club sándwich \$680

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 \$670

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

Vegetable curry \$715

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 \$700

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 \$680

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 \$680

In brioche 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 \$715

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

Polenta \$658

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

Quinoa Pumpkin Risotto \$715

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 or quinoa rice wok \$658

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*

Yamani rice and mushroom risotto \$715

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*

Soup of the day \$655

Accompanied by green leaves salad and seasonal vegetables.



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let us know.*

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Table service \$50
*We accept Mercado Pago, Visa Debit/Credit
and Cabal Debit*



Vegan



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BEVERAGES

MINERAL WATER \$135

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$220

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$220

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

REJUVELAC \$180

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 \$200

Mint Lemonade \$200

Cinnamon Lemonade \$210

With apple and cinnamon.

Forest Lemonade \$220

Blueberries / Raspberry / Blackberry

Power Lemonade \$210

With maca, pollen and goji berries.

Chai Lemonade \$200

Clove, cinnamon, cardamom and ginger.

JUICES \$240

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$250

Orange, carrot, ginger, pollen and maca.

Carotene \$250

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$320

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

Super vitamin C \$250

Mix of citrus and goji berries.

BEVERAGES

SMOOTHIES

\$270

_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

\$280

_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 \$360

Raw chocolate covered brownie \$240

Rawtita \$340

Raw truffles \$260
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$200
Covered in chocolate

Rawquito \$198

Raw cookies \$145
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablets \$220
With almonds.
With cashews and grape raisins

Raw bonbons \$70
Classic with goji berry, orange, pistachios, maca, pollen or mint-chocolate.

Stuffed dates \$130
Chocolate covered date, filled with cashew cream spiced with clove, cinnamon, cardamom, ginger and orange; topped with pistachio.

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BUENOS AIRES VERDE

RAW DESSERTS 

- Mini tarts with seasonal fruit** **\$320**
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 sweets tasting** **\$935**
_For two or three
- Raw vanilla ice cream** **\$320**
With sake marinated nuts, ginger, lemon, honey, figs in syrup and homemade chocolate.
- Portion of cake** **\$350**
With Raw ice cream of choice.

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We accept Visa Debit and Cabal Debit
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BUENOS AIRES VERDE

COFFEE

*_Enjoy our Colombian coffee.
_We use vegetable milk and whole milk.*

Espresso	\$145
Double Espresso	\$160
American	\$160
Macchiato	\$155
Cappuccino	\$170
Latte	\$195

SPECIALTY NATURAL TOASTED COFFEE

Region: Santander, Colombia.

Variety: Castillo - Caturra - Típica.

COFFEE TASTE PROFILE:

Aftertaste: pleasant.

BODY: High.

Acidity: Average in the mouth.

Sweetness: High, with notes of nuts/
chocolate.

HOT CHOCOLATE

\$220

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.



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BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$180
Earl grey tea.	\$180
Bancha tea (green tea).	\$190
Ginger and honey.	\$190
Fruits of Patagonia.	\$190
Apple, cinnamon and cardamom.	\$190
Rosehip.	\$190

Medicinal Herbs

Kidron.	\$190
Lemon Balm.	
Lavender.	
Mint.	
Dandelion.	
Boldo.	
Chamomile.	

Blends

\$198

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 \$860
CHARDONNAY & PINOT NOIR
ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

CHAKANA NUNA VINEYARD BRUT \$860
SAUV. BLANC & CHARDONNAY
ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.
Mendoza

VINO BLANCO / WHITE WINE

ANIMAL CHARDONNAY 2017 \$795
ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

ANDILLIAN CHARDONNAY 2017 \$795
ORGÁNICO

La Coste de los Andes, Luján de Cuyo.
Mendoza

NANNI TORRONTÉS 2018 \$860
ORGÁNICO

Valle de Cafayate. Salta

CHAKANA NUNA VINEYARD \$720
WHITE BLEND 2018
SAUV. BLANC & CHARDONNAY

ORGÁNICO & BIODINÁMICO
Finca Nuna, Agrelo, Luján de Cuyo.
Mendoza

VINO ROSADO / ROSÉ WINE

**CHAKANA NUNA VINEYARD
ROSÉ SYRAH & MALBEC &
TANNAT 2019** **\$680**

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO TINTO / RED WINE

**CHAKANA AYNÍ GRAVAS
MALBEC 2017** **\$1.500**

ORGÁNICO

Finca Ayni, Paraje Altamira,

Valle de Uco. Mendoza

SIESTA CABERNET SAUV. 2016 **\$1.350**

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

SIESTA MALBEC 2016 **\$1.580**

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

**TIKAL NATURAL MALBEC &
SYRAH 2016** **\$1.320**

BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

**AMICI MIEI PETIT VERDOT &
BARBENA 2018** **\$940**

NATURAL & COFERMENTADO

Estela Crinita, Valle de Uco.

Mendoza

ANIMAL MALBEC 2017 **\$880**

ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

ANDILLIAN MALBEC 2017 **\$798**

ORGÁNICO

La Coste de los Andes,

Luján de Cuyo. Mendoza

CHAKANA ESTATE SELECTION CABERNET SAUVIGNON 2017	\$840
Tupungato Winelands, Gualtallary, Valle de Uco. Mendoza	
CHAKANA FINCA LOS CEDROS MALBEC 2017	\$840
ORGÁNICO Finca Ayni, Paraje Altamira, Valle de Uco. Mendoza	
NANNI CABERNET 2018	\$880
ORGÁNICO Valle de Cafayate. Salta	
NANNI MALBEC 2017	\$880
ORGÁNICO Valle de Cafayate. Salta	
NANNI TANNAT 2018	\$880
ORGÁNICO Valle de Cafayate. Salta	
CHAKANA NUNA VINEYARD MALBEC 2017	\$750
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
SOBRENATURAL BONARDA 2018	\$720
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
VINO POR COPA	\$240
Consultar disponibilidad del día	

DRINKS

_Elaborated with sake, an alcoholic beverage made from rice.

_Depending on fruit and vegetable availability.

Full Nutrients	\$320
Sake, avocado, almond milk, cocoa, mint, grated lemon and honey.	
Rejuvenating	\$320
Sake, berries, coconut milk, virgin coconut oil, vanilla and whole sugar.	
Tropical Passion	\$320
Sake, coconut milk, passion fruit, banana and cilantro.	
Tibet	\$310
Sake, orange juice, raspberry, goji berries and whole sugar.	
Green Food	\$310
Sake, spirulina, mint, lemon and honey.	
Ultra Vitamin C	\$310
Sake, citrus juice, pollen, mint and whole sugar.	
Indi	\$310
Sake, apple juice, a touch of orange juice, chai and whole sugar.	

ELIXIRES **\$350**

_ 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

\$240

PULKU - RIO NEGRO, PATAGONIA

Sweet / Dry / Pear

BEERS

BELSH

\$230

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.

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