

BUENOS AIRES VERDE

Alimentación Inteligente



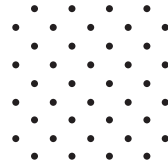
**Expanding
power**



Vitality



**Ancestral
wisdom**



**Exterior
energy**



**A result
that nourishes**

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




Mauro Massimino
Chef

BREAKFAST & TEA TIME

COFFEE

Capricornio Washed Specialty Coffee. Brazil | Region: Cravinhos - Alta Mogiana | **Variety:** Catuai
Aftertaste: Moderate | **Body:** Medium | **Acidity:** Low | **Tasting notes:** Nuts/Chocolate



CLASSICS

- _Espresso** \$150 
Single shot.
- _Long Double Espresso** \$170 
Double shot with hot water.
- _Americano** \$175 
Doble shot with hot water.

WITH MILK

- _Cortado** \$180 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Flat White** \$220 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Capuccino** \$220 
Single shot with steamed milk.
_Optional with almond or cashew milk.
- _Double Latte** \$250 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

- _Flat White** \$240 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.
- _Latte** \$240 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

ESPECIALES BAV

- _Mocha Maca** \$260 
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.
_Optional with almond milk.
- _Affogato Vegano** \$260 
Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.
- _BAV Ice Latte** \$270 
Single shot, vegetal spiced milk** and ice cream.
_Optional with almond or coconut milk.

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

Additional for almond or cashew milk **\$30**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$200
Earl grey tea.	\$200
Bancha tea (green tea).	\$210
Ginger and honey.	\$210
Fruits of Patagonia.	\$210
Apple, cinnamon and cardamom.	\$210
Rosehip.	\$210

Medicinal Herbs \$210

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

Blends \$220

_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.

RAW SWEETS

_Raw chocolate mousse	\$398
_Raw chocolate covered brownie	\$290
_Rawtita	\$410
_Raw truffles	\$298
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$240
Covered in chocolate..	
_Rawquito	\$230

HOT CHOCOLATE

\$260

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	\$175
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablets	\$260
With almonds.	
With cashews and raisins.	
_Raw Bonbons	\$75
Classic with goji berry, orange, pistachios, maca, pollen, or mint-chocolate.	
_Stuffed Date	\$145
Chocolate covered date, spiced with clove, cinnamon, cardamom ginger and orange, cashew cream, and topped with pistachio.	



Vegan




Flourless

BUENOS AIRES VERDE









BAKERY

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

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

Croissant Made with organic butter.	\$130	Cookies 	\$180
Brioche With jam and white cheese or fondue chocolate. Made with organic butter.	\$310	Chocolate and nuts. Oatmeal and almonds.	
Pain au chocolat With pistachios Made with organic butter.	\$140	"Facturas" of the day Made with organic butter.	\$140
Dates and nuts tart	\$220	Cheese Scone With white cheese. Made with organic butter.	\$270
Chocolate vegan tart 	\$220	Alfajor With dulce de leche and coconut. Made with organic butter.	\$250
Chocolate-raspberry bread covered in chocolate	\$220	Muffin 	\$220
Banana-chilli bread 	\$220	Berries. Banana, chocolate, dulce de leche and nuts.	
English bread	\$220		

CAKES

Carrot cake with walnuts 	\$350	Blackberries and blueberry pastafrola	\$350
Banana and chocolate  	\$350	Portion of cake Ask about day availability	\$340
Chocolate covered Brownie With Raw chocolate mousse.	\$390	RAW CAKES 	\$400
Tofu chantilly  	\$420	Chocolate Raspberry Cheesecake Lime	
Chocolate  	\$420		
With cocoa cream, hazelnut praline and pistachios.			

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

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Vegan



Flourless

BUENOS AIRES VERDE

BREAKFAST & TEA TIME

Toasts \$350	Croissant \$220
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 \$480	Scrambled eggs
Natural yogurt with seasonal fruits, our homemade granola and honey.	_With toasted bread \$420
Waffles \$470	Olive oil and fresh pepper.
With seasonal fruits, our homemade granola and honey.	_With french toast \$450
Pancakes \$480	and honey.
With berries, banana, coconut oil, fondue chocolate and honey.	_With brioche bread \$498
French toast \$470	Grilled avocado, white cheese, spinach, olive and lemon.
Brioche bread, made with organic butter.	_With teriyaki tofu \$498
With white cheese / dulce de leche / berries / or our homemade melted chocolate.	and fresh avocado.
Finished with honey.	_Grand \$580
Grilled organic Pategras cheese \$320	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 \$498
	<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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Vegan




Flourless

BUENOS AIRES VERDE

RAW 

Raw bowl \$470

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

 *_Optional, without honey*

Super Raw bowl \$498

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 \$420

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

Frugivore \$498

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 \$590

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

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Vegan



Flourless

BUENOS AIRES VERDE

DISHES

Guacamole \$495

Nachos Raw Style



Wedge potatoes \$485

With tomato sauce, melted cheese and guacamole.

_Optional, without melted cheese

Mini "Tuna" Tartar \$485

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



Sunflower and Tomato \$485

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 \$1.200

_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 \$795

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 \$795

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 \$795

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 \$785

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 \$800

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.



Vegan



Flourless

BUENOS AIRES VERDE

BEVERAGES

MINERAL WATER \$150

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$260

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$260

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

REJUVELAC \$220

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 \$240

Mint Lemonade \$240

Cinnamon Lemonade \$250

With apple and cinnamon.

Forest Lemonade \$260

Blueberries / Raspberry / Blackberry

Power Lemonade \$250

With maca, pollen and goji berries.

Chai Lemonade \$240

Clove, cinnamon, cardamom and ginger.

JUICES \$280

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$295

Orange, carrot, ginger, pollen and maca.

Carotene \$295

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$340

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

Super vitamin C \$295

Mix of citrus and goji berries.

BEVERAGES

SMOOTHIES

\$320

_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

\$330

_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 Nachos Raw Style  	\$495	Mini "Tuna" Tartar With guacamole, quinoa tabbouleh, vegan egg, beet and pickles; finished with teriyaki sauce. 	\$485
Veggie Sausages With mustard and Raw ketchup.  <i>_Optional, with vegan mayonnaise and Raw ketchup</i>	\$470	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>	\$495
Wedge potatoes With tomato sauce, melted cheese and guacamole.   <i>_Optional, without melted cheese</i>	\$485	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.  	\$485
"Meat" empanadas (2 u.) With creole sauce and mixed salad.	\$420		

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



Vegan



Flourless

SUPER SALADS

Calcium \$795

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 \$798

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



Protein \$795

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 \$798

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



Flourless

RAW

Buenos Aires Verde Taco \$798

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 \$798

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 \$795

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 \$790

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 \$785

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 \$770

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




Flourless

COOKED DISHES

"Tuna" club sándwich \$795

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 \$795

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

Vegetable curry \$820

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 \$800

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 \$795

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 \$795

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 \$830

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

Polenta \$790

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

 *_Optional, with tofu*

 *_Optional, without veggie sausage*



Vegan





Flourless

COOKED DISHES



Quinoa Pumpkin Risotto \$830

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 \$785

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 \$820

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 \$765

Accompanied by green leaves salad and seasonal vegetables.



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

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



Vegan



Flourless

BEVERAGES

MINERAL WATER \$150

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$260

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$260

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

REJUVELAC \$220

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 \$240

Mint Lemonade \$240

Cinnamon Lemonade \$250

With apple and cinnamon.

Forest Lemonade \$260

Blueberries / Raspberry / Blackberry

Power Lemonade \$250

With maca, pollen and goji berries.

Chai Lemonade \$240

Clove, cinnamon, cardamom and ginger.

JUICES \$280

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$295

Orange, carrot, ginger, pollen and maca.

Carotene \$295

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$340

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

Super vitamin C \$295

Mix of citrus and goji berries.

BEVERAGES

SMOOTHIES

\$320

_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

\$330

_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 \$398

Raw chocolate covered brownie \$290

Rawtita \$410

Raw truffles \$298
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$240
Covered in chocolate

Rawquito \$230

Raw cookies \$175
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablets \$260
With almonds.
With cashews and grape raisins

Raw bonbons \$75
Classic with goji berry, orange, pistachios, maca, pollen or mint-chocolate.

Stuffed dates \$145
Chocolate covered date, filled with cashew cream spiced with clove, cinnamon, cardamom, ginger and orange; topped with pistachio.

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Vegan



Flourless

BUENOS AIRES VERDE

RAW DESSERTS 

Mini tarts with seasonal fruit **\$420**

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 **\$1.200**

_For two or three

Portion of cake **\$450**

With tofu chantilly quenelle.

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We accept Visa Debit and Cabal Debit
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Vegan




Flourless


BUENOS AIRES VERDE


COFFEE

Capricornio Washed Specialty Coffee. Brazil | Region: Cravinhos - Alta Mogiana | **Variety:** Catuai
Aftertaste: Moderate | **Body:** Medium | **Acidity:** Low | **Tasting notes:** Nuts/Chocolate


CLASSICS

Espresso \$150 
Single shot.


Long Double Espresso \$170 
Double shot with hot water.


Americano \$175 
Doble shot with hot water.


WITH MILK

Cortado \$180 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

Flat White \$240 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Latte \$240 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Flat White \$220 
Double shot with creamy milk.
_Optional with almond or cashew milk.

Capuccino

\$220



Single shot with steamed milk.

_Optional with almond or cashew milk.

Double Latte

\$250



Double shot with creamy milk.

_Optional with almond or cashew milk.

ESPECIALES BAV

Mocha Maca

\$260



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

_Optional with almond milk.

Latte Frío BAV

\$270



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

_Optional with almond or coconut milk.

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

Affogato Vegano

\$260



Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.

Additional for almond or cashew milk **\$30**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$200
Earl grey tea.	\$200
Bancha tea (green tea).	\$210
Ginger and honey.	\$210
Fruits of Patagonia.	\$210
Apple, cinnamon and cardamom.	\$210
Rosehip.	\$210

Medicinal Herbs \$210

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

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

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Blends \$220

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

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

Peperina, lemon verbena, marcela, lavender and suico.

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

HOT CHOCOLATE \$260

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.

ORGANIC WINES

CARTA DE VINOS / WINE LIST

ESPUMOSO / SPARKLING WINE

ANIMAL EXTRA BRUT \$980
CHARDONNAY & PINOT NOIR
ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

CHAKANA NUNA VINEYARD BRUT \$980
SAUV. BLANC & CHARDONNAY
ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.
Mendoza

VINO BLANCO / WHITE WINE

ANIMAL CHARDONNAY 2017 \$990
ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

ANDILLIAN CHARDONNAY 2017 \$1.200
ORGÁNICO

La Coste de los Andes, Luján de Cuyo.
Mendoza

NANNI TORRONTÉS 2018 \$1.100
ORGÁNICO

Valle de Cafayate. Salta

CHAKANA NUNA VINEYARD \$980
WHITE BLEND 2018
SAUV. BLANC & CHARDONNAY

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

VINO ROSADO / ROSÉ WINE

CHAKANA NUNA VINEYARD \$950
**ROSÉ SYRAH & MALBEC &
TANNAT 2019**

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO TINTO / RED WINE

CHAKANA AYNÍ GRAVAS \$1.998
MALBEC 2017

ORGÁNICO

Finca Ayni, Paraje Altamira,

Valle de Uco. Mendoza

SIESTA CABERNET SAUV. 2016 \$2.600

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

SIESTA MALBEC 2016 \$2.800

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

TIKAL NATURAL MALBEC & \$1.900
SYRAH 2016

BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

AMICI MIEI PETIT VERDOT & \$1.400
BARBENA 2018

NATURAL & COFERMENTADO

Estela Crinita, Valle de Uco.

Mendoza

ANIMAL MALBEC 2017 \$1.380

ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

ANDILLIAN MALBEC 2017 \$2.300

ORGÁNICO

La Coste de los Andes,

Luján de Cuyo. Mendoza

CHAKANA ESTATE SELECTION CABERNET SAUVIGNON 2017	\$1.380
Tupungato Winelands, Gualtallary, Valle de Uco. Mendoza	
CHAKANA FINCA LOS CEDROS MALBEC 2017	\$1.380
ORGÁNICO Finca Ayni, Paraje Altamira, Valle de Uco. Mendoza	
NANNI CABERNET 2018	\$1.450
ORGÁNICO Valle de Cafayate. Salta	
NANNI MALBEC 2017	\$1.450
ORGÁNICO Valle de Cafayate. Salta	
NANNI TANNAT 2018	\$1.400
ORGÁNICO Valle de Cafayate. Salta	
CHAKANA NUNA VINEYARD MALBEC 2017	\$1.200
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
SOBRENATURAL BONARDA 2018	\$1.200
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
VINO POR COPA	\$350
Consultar disponibilidad del día	

DRINKS

DRINKS

\$450

_Elaborated with sake, an alcoholic beverage made from rice.

_Depending on fruit and vegetable availability.

Full Nutrients

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

Rejuvenating

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

Tropical Passion

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

Tibet

Sake, orange juice, raspberry, 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.

ELIXIRES

\$490

_ 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

\$270

PULKU - RIO NEGRO, PATAGONIA

Sweet / Dry / Pear

BEERS

\$280

BELSH

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.