

BUENOS AIRES VERDE

Alimentación Inteligente



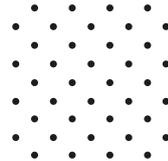
**Expanding
power**



Vitality



**Ancestral
wisdom**



**Exterior
energy**



**A result
that nourishes**

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

Mauro Massimino
Chef

BREAKFAST & TEA TIME

COFFEE

Specialty Organic Coffee Perú. | **Region:** Cajamarca - San Ignacio | **Variety:** Bourbon Rojo-Típica-Castilla
Aftertaste: Balanced | **Body:** Medium | **Acidity:** Medium | **Tasting notes:** Chocolate/Vanilla

CLASSICS

- _Espresso** \$250 
Single shot.
- _Long Double Espresso** \$300 
Double shot with hot water.
- _Americano** \$320 
Doble shot with hot water.

WITH MILK

- _Cortado** \$320 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Flat White** \$400 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Capuccino** \$400 
Single shot with steamed milk.
_Optional with almond or cashew milk.
- _Double Latte** \$450 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

- _Flat White** \$420 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.
- _Latte** \$420 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

ESPECIALES BAV

- _Mocha Maca** \$400 
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.
_Optional with almond milk.
- _Affogato Vegano** \$400 
Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.
- _BAV Ice Latte** \$420 
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 **\$80**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$360
Earl grey tea.	\$360
Bancha tea (green tea).	\$380
Ginger and honey.	\$380
Fruits of Patagonia.	\$380
Apple, cinnamon and cardamom.	\$380
Rosehip.	\$380

Medicinal Herbs

Kidron/Lemon Balm/Lavender/Mint/ Dandelion/Boldo/Chamomile.	\$380
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Blends

\$395

- _Peperina, beebush, lemon balm, lemon verbena, mint and orange peel.
- _Peperina, vira-vira, horsetail, whitebrush, white salvia.
- _Peperina, lemon verbena, marcela, lavender and suico.
- _Corteza of chañar, ambay, rosemary, lemongrass, lavender, ginger and cinnamon.

HOT CHOCOLATE

\$400

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

RAW SWEETS

_Raw chocolate mousse	\$620
_Raw chocolate covered brownie	\$460
_Rawtita	\$650
_Raw truffles	\$450
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$395
Covered in chocolate..	
_Rawquito	\$380

_Raw Cookies	\$270
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablet	\$320
With almonds.	
_Raw Bonbons	\$95
Classic of chocolate.	
With Pistachios.	
_Stuffed Date	\$220
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	\$300	Cheese Scone	\$520
Dates and nuts tart	\$480	With white cheese.	
Chocolate vegan tart 	\$490	Alfajor	\$400
Chocolate-raspberry bread	\$490	With dulce de leche and coconut.	
covered in chocolate		Muffin	\$490
Banana-chilli bread 	\$490	Berries. 	
Cookies 	\$350	Banana, chocolate, dulce de leche and nuts.	
Chocolate and nuts.			
Oatmeal and almonds.			

CAKES

Carrot cake with walnuts 	\$600	Blackberries and blueberry pastafrola	\$600
Banana and chocolate  	\$600	Portion of cake	\$600
With quinoa and rice flour.		Ask about day availability	
Chocolate covered Brownie 	\$700	<u>RAW CAKES</u>  	\$680
With Raw chocolate mousse.		Chocolate	
Tofu chantilly  	\$700	Lime	
With tofu cream, strawberries and nuts.			
Cacao chantilly  	\$700		
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	\$580	Croissant	\$400
A selection of our homemade bread made with mother dough. With white cheese, jam, dulce de leche and honey.		<i>With organic Pategras cheese</i>	
Yogurt bowl	\$780	Scrambled eggs	
Natural yogurt with seasonal fruits, our homemade granola and honey.		_With toasted bread	\$630
Waffles	\$780	Olive oil and fresh pepper.	
With seasonal fruits, our homemade granola and honey.		_With french toast	\$685
Pancakes	\$750	and honey.	
With berries, banana, coconut oil, fondue chocolate and honey.		_With brioche bread	\$780
French toast	\$780	Grilled avocado, white cheese, spinach, olive and lemon.	
Brioche bread.		_With teriyaki tofu	\$780
With white cheese / dulce de leche / berries / or our homemade melted chocolate.		and fresh avocado.	
Finished with honey.		_Grand	\$980
Grilled organic Pategras cheese	\$495	With "sausage", grilled avocado with cheese, brioche bread, fresh spinach with olive oil and lemon, sweet and sour cucumber, mustard and Raw ketchup.	
<i>_Ask about our variety of breads.</i>		French Omelette	\$780
		<i>_With toasted bread and three ingredients of choice:</i>	
		<i>mixed mushrooms / cheeses / dried tomatoes / avocado / seasonal vegetables / spinach / tofu / quinoa / "sausage" / "Chorizo" / sauteed onions.</i>	

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We accept Mercado Pago, Visa Debit/Credit

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Vegan



Flourless

BUENOS AIRES VERDE

RAW 

Raw bowl \$780

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

 *_Optional, without honey*

Super Raw bowl \$820

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

 *_Optional, without Raw cookies or honey*

SANDWICHES \$1.100

_Ask about our variety of breads

_In ciabatta bread

Organic Pategras cheese

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

Organic Pategras cheese

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

Tofu

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



Quinoa

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



Organic Pategras cheese

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

Roasted tofu with cheese

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

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

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Vegan



Flourless

BUENOS AIRES VERDE

DISHES

Wedge potatoes \$980

With tomato sauce, melted cheese and guacamole.

  *_Optional, without melted cheese*

Sunflower and Tomato \$980

Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles, finished with vegan mayonnaise, rawmesan and freshly cut pear.

Protein Salad \$1.700

Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.

  *_Optional, without teriyaki sauce*

Quinoa & millet seeds hamburger \$1.600

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

With wedge potatoes or a full salad on the side.

Yamani or quinoa rice wok \$1.500

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

 *_Optional, without soy sauce or teriyaki*

Buenos Aires Verde's Power Pizza \$1.700

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





Vegan



Flourless

BUENOS AIRES VERDE

BEVERAGES

MINERAL WATER \$240

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$390

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$390

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

REJUVELAC \$360

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 \$390

Mint Lemonade \$390

Cinnamon Lemonade \$395

With apple and cinnamon.

Forest Lemonade \$400

Blueberries / Raspberry / Blackberry

Power Lemonade \$395

With maca and pollen.

Chai Lemonade \$395

Clove, cinnamon, cardamom and ginger.

JUICES \$520

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$550

Orange, carrot, ginger, pollen and maca.

Carotene \$550

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$600

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

Super vitamin C \$550

Mix of citrus.

BEVERAGES

SMOOTHIES

\$580

_Depending on fruit and vegetable availability

Anti-cold

Almond milk, lemon, ginger and vanilla.

Detoxifier

Orange juice, apple and ginger.

Anti-aging

Mix of red fruits and almond milk.

Optional, with citrus juice.

Pure energy

Blackberry, banana and orange juice.

Super Antioxidant

Cranberries, coconut milk, carrot juice and honey.

Immunity and passion

Passion fruit, almond milk and honey.

SUPER SMOOTHIES

\$600

_Depending on fruit and vegetable availability

High Potassium

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

Revitalizing

Avocado, almond milk, mint, spirulina, chia seeds and honey.

Longevity

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

Energetic

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

Depurative

Mulberry, apple, tangerine juice, mint and ginger.

B12

Cranberries, almond milk and spirulina.

SUPERFOODS

\$40

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

Maca

Spirulina

Nutritional Yeast

Pollen

Virgin coconut oil

Cocoa nibs

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Our shakes are sweetened with organic whole sugar or honey.

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

LUNCH & DINNER

SMALL PLATES

Veggie Sausages \$950

With mustard and Raw ketchup.

 *_Optional, with vegan mayonnaise and Raw ketchup*

Wedge potatoes \$980

With tomato sauce, melted cheese and guacamole.

  *_Optional, without melted cheese*

Grilled Tofu \$980

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

 *_Optional, without mustard*

SUPER SALADS

Omega 3 \$1.700

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

Protein \$1.700

Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.

  *_Optional, without teriyaki sauce*



Vegan



Flourless

RAW

Lasagna \$1.700

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



Sunflower and Tomato \$980

Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles, finished with vegan mayonnaise, rawmesan and freshly cut pear.



Raw dish of the day \$1.650

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



Vegan



Flourless

COOKED DISHES

Veggie Chori **\$1.600**
In ciabatta bread with sauteed onions, cheese, grilled egg, green leaves, pickles and barbecue. Accompanied by wedge potatoes with gremolata.

Vegetable curry **\$1.700**
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 **\$1.700**
A variety of fresh and roasted vegetables, quinoa, vegan egg, dried tomatoes and olives, finished with smoked cashew cheese, guacamole, pickles, rawmesan and vegan mayonnaise.


Tofu Neapolitan **\$1.580**
Accompanied by wedge potatoes, quinoa with vegetables, guacamole and green leaves salad with seasonal vegetables.
  *_Optional, no cheese*

Quinoa & millet seeds hamburger **\$1.600**
In brioche bread, with cooked onions, cheese, mustard, Raw ketchup, grilled egg, guacamole, pickles and coleslaw with vegan mayonnaise, Raw mustard.
With wedge potatoes or a full salad on the side.

Lasagna **\$1.700**
Homemade baked lasagna with a roasted vegetables filling, cheeses and tomato sauce. Accompanied by a green leaves salad.

Polenta **\$1.580**
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 \$1.700

Mixed with cheese; finished with crispy potatoes, fresh avocado, chia seeds, seasoned white cheese, green olives with tomato and ground chili.

  *_Optional, with tofu and without seasoned white cheese*

Yamani rice and mushroom risotto \$1.680

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 \$1.500

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

 *_Optional, without soy sauce or teriyaki*

Soup of the day \$1.480

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 \$90
*We accept Mercado Pago, Visa Debit/Credit
and Cabal Debit*



Vegan



Flourless

BEVERAGES

MINERAL WATER \$240

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$390

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$390

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

REJUVELAC \$360

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 \$390

Mint Lemonade \$390

Cinnamon Lemonade \$395

With apple and cinnamon.

Forest Lemonade \$400

Blueberries / Raspberry / Blackberry

Power Lemonade \$395

With maca and pollen.

Chai Lemonade \$395

Clove, cinnamon, cardamom and ginger.

JUICES \$520

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$550

Orange, carrot, ginger, pollen and maca.

Carotene \$550

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$600

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

Super vitamin C \$550

Mix of citrus.

BEVERAGES

SMOOTHIES

\$580

_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

\$40

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

Maca

Spirulina

Nutritional Yeast

Pollen

Virgin coconut oil

Cocoa nibs

SUPER SMOOTHIES

\$600

_Depending on fruit and vegetable availability

High Potassium

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

Revitalizing

Avocado, almond milk, mint, spirulina, chia seeds and honey.

Longevity

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

Energetic

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

Depurative

Mulberry, apple, tangerine juice, mint and ginger.

B12

Cranberries, almond milk and spirulina.

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Our shakes are sweetened with organic whole sugar or honey.

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

DESSERTS

DESSERTS

RAW SWEETS

Raw chocolate mousse \$620

Raw chocolate covered brownie \$460

Rawtita \$650

Raw truffles \$450
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$395
Covered in chocolate

Rawquito \$380

Raw cookies \$270
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablet \$320
With almonds.

Raw bonbons \$95
Classic of chocolate.
With pistachios.

Stuffed dates \$220
Chocolate covered date, filled with cashew cream spiced with clove, cinnamon, cardamom, ginger and orange; topped with pistachio.

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In Buenos Aires Verde Restaurant we work exclusively with organic and agro-toxic free products; please excuse the inconvenience if at the given moment we do not have some of them.



Vegan



Flourless

BUENOS AIRES VERDE

DESSERTS 

Mini tarts with seasonal fruit **\$780**

With a thin layer of cashew cream with Middle Eastern spices and orange, tofu chantilly cream, finished with Raw cocoa, pollen, maca and coconut oil.

Raw sweets tasting **\$2.400**

_For two or three

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We accept Mercado Pago, Visa Debit/Credit
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Vegan



Flourless

BUENOS AIRES VERDE

COFFEE

Specialty Organic Coffee Perú. | **Region:** Cajamarca - San Ignacio | **Variety:** Bourbon Rojo-Típica-Castilla
Aftertaste: Balanced | **Body:** Medium | **Acidity:** Medium | **Tasting notes:** Chocolate/Vanilla

CLASSICS

Espresso \$250 
Single shot.

Long Double Espresso \$300 
Double shot with hot water.

Americano \$320 
Doble shot with hot water.

WITH MILK

Cortado \$320 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

Flat White \$420 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Latte \$420 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Flat White \$400 
Double shot with creamy milk.
_Optional with almond or cashew milk.

Capuccino

\$400



Single shot with steamed milk.

_Optional with almond or cashew milk.

Double Latte

\$450



Double shot with creamy milk.

_Optional with almond or cashew milk.

ESPECIALES BAV

Mocha Maca

\$400



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

_Optional with almond milk.

Latte Frío BAV

\$420



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

_Optional with almond or coconut milk.

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

Affogato Vegano

\$400



Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.

Additional for almond or cashew milk **\$80**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$360
Earl grey tea.	\$360
Bancha tea (green tea).	\$380
Ginger and honey.	\$380
Fruits of Patagonia.	\$380
Apple, cinnamon and cardamom.	\$380
Rosehip.	\$380

Medicinal Herbs \$380

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 \$395

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 \$400

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

ORGANIC WINES

CARTA DE VINOS / WINE LIST

ESPUMOSO / SPARKLING WINE

ANIMAL EXTRA BRUT \$2.400
CHARDONNAY & PINOT NOIR

ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

CHAKANA NUNA VINEYARD BRUT \$2.400
SAUV. BLANC & CHARDONNAY

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO BLANCO / WHITE WINE

ANIMAL CHARDONNAY 2017 \$2.200
ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

NANNI TORRONTÉS 2018 \$2.500

ORGÁNICO

Valle de Cafayate. Salta

CHAKANA NUNA VINEYARD \$2.200
WHITE BLEND 2018
SAUV. BLANC & CHARDONNAY

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO ROSADO / ROSÉ WINE

CHAKANA NUNA VINEYARD \$2.100
ROSÉ SYRAH & MALBEC &
TANNAT 2019

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO TINTO / RED WINE

CHAKANA AYNÍ GRAVAS \$4.980
MALBEC 2017

ORGÁNICO

Finca Ayni, Paraje Altamira,

Valle de Uco. Mendoza

SIESTA MALBEC 2016 \$4.900

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

SIESTA CABERNET SAUV. 2016 \$4.200

ORGÁNICO & BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

TIKAL NATURAL MALBEC & \$3.800
SYRAH 2016

BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

AMICI MIEI PETIT VERDOT & \$2.500
BARBENA 2018

NATURAL & COFERMENTADO

Estela Crinita, Valle de Uco.

Mendoza

ANIMAL MALBEC 2017 \$2.480

ORGÁNICO

Agrelo, Luján de Cuyo. Mendoza

CHAKANA FINCA LOS CEDROS MALBEC 2017	\$3.200
ORGÁNICO Finca Ayni, Paraje Altamira, Valle de Uco. Mendoza	
CHAKANA ESTATE SELECTION CABERNET SAUVIGNON 2017	\$2.750
Tupungato Winelands, Gualtallary, Valle de Uco. Mendoza	
NANNI CABERNET 2018	\$2.520
ORGÁNICO Valle de Cafayate. Salta	
NANNI MALBEC 2017	\$2.520
ORGÁNICO Valle de Cafayate. Salta	
NANNI TANNAT 2018	\$2.520
ORGÁNICO Valle de Cafayate. Salta	
CHAKANA NUNA VINEYARD MALBEC 2017	\$2.400
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
SOBRENATURAL BONARDA 2018	\$2.400
ORGÁNICO & BIODINÁMICO Finca Nuna, Agrelo, Luján de Cuyo. Mendoza	
VINO POR COPA	\$620
Consultar disponibilidad del día	

DRINKS

DRINKS

\$680

_Elaborated with sake, an alcoholic beverage made from rice.

_Depending on fruit and vegetable availability.

Full Nutrients

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

Rejuvenating

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

Tropical Passion

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

Tibet

Sake, orange juice, raspberry, and whole sugar.

Green Food

Sake, spirulina, mint, lemon and honey.

Ultra Vitamin C

Sake, citrus juice, pollen, mint and whole sugar.

Indi

Sake, apple juice, a touch of orange juice, chai and whole sugar.

ELIXIRES

\$780

_ Made with wine.

_ Depending on fruit and vegetable availability.

Bracing

Red wine, blueberries, coconut milk, maca and mint.

Eternal Youth

Red wine, berries, almond milk, vanilla and ginger.

Bee Power

White wine, pear, almond milk, pollen, cinnamon and honey.

Full Protein

White wine, banana, coconut milk, virgin coconut oil, spirulina, maca and mint.

Pura Immunity

Red wine, raspberry, milk almonds, vanilla and honey.

Super Aperitif

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

BEERS

BIRRA PERRO | 473 ml.

\$480

_Altbier

_Pilsen

_IPA

_APA

STRANGE

_Consultar variedad