

BUENOS AIRES VERDE

Alimentación Inteligente



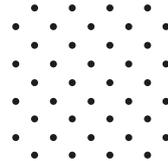
**Expanding
power**



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** \$280 
Single shot.
- _Long Double Espresso** \$340 
Double shot with hot water.
- _Americano** \$350 
Doble shot with hot water.

WITH MILK

- _Cortado** \$380 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Flat White** \$450 
Double shot with creamy milk.
_Optional with almond or cashew milk.
- _Capuccino** \$450 
Single shot with steamed milk.
_Optional with almond or cashew milk.
- _Double Latte** \$500 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

- _Flat White** \$480 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.
- _Latte** \$480 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

ESPECIALES BAV

- _Mocha Maca** \$470 
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.
_Optional with almond milk.
- _Affogato Vegano** \$480 
Doble shot with Raw chai* cashew ice cream

*Clove, cardamom, ginger and cinnamon.
- _BAV Ice Latte** \$500 
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 **\$120**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$400
Earl grey tea.	\$400
Bancha tea (green tea).	\$420
Ginger and honey.	\$420

Iced Tea

\$400

Medicinal Herbs

\$450

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

Blends

\$480

_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

\$500

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 covered brownie	\$495
_Rawtita	\$750
_Raw truffles	\$495
Chocolate mousse truffles Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$395
Covered in chocolate..	
_Rawquito	\$390

_Raw Cookies	\$290
Chocolate covered cocoa cookies. Nuts, pear, cinnamon and coconut cookies	
_Raw Chocolate Tablet	\$340
With almonds.	
_Raw Bonbons	\$95
Classic of chocolate. With Pistachios.	



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	\$380	Cheese Scone	\$680
Nuts tart	\$600	With white cheese.	
Chocolate vegan tart 	\$600	Alfajor	\$495
Chocolate-raspberry bread	\$600	With dulce de leche and coconut.	
covered in chocolate		Muffin	\$600
Banana-chilli bread 	\$600	Berries. 	
Cookies 	\$390	Banana, chocolate, dulce de leche and nuts.	
Chocolate and nuts.			
Oatmeal and almonds.			

CAKES

Carrot cake with walnuts 	\$750	Blackberries and blueberry pastafrola	\$750
Banana and chocolate  	\$750	Portion of cake	\$750
With quinoa and rice flour.		Ask about day availability	
Chocolate covered Brownie 	\$850	RAW CAKES  	\$800
With Raw chocolate mousse.		Chocolate	
Tofu chantilly  	\$850	Lime	
With tofu cream, strawberries and nuts.			
Cacao chantilly  	\$850		
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	\$700	Croissant	\$500
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	\$900	Scrambled eggs	
Natural yogurt with seasonal fruits, our homemade granola and honey.		_With toasted bread	\$780
Waffles	\$900	Olive oil and fresh pepper.	
With seasonal fruits, our homemade granola and honey.		_With french toast	\$820
Pancakes	\$850	and honey.	
With berries, banana, coconut oil, fondue chocolate and honey.		_With brioche bread	\$980
French toast	\$900	Grilled avocado, white cheese, spinach, olive and lemon.	
Brioche bread.		_With teriyaki tofu	\$900
With white cheese / dulce de leche / berries / or our homemade melted chocolate.		and fresh avocado.	
Finished with honey.		_Grand	\$1.200
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	\$900
		<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 \$980

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

 *_Optional, without honey*

Super Raw bowl \$1.200

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

 *_Optional, without Raw cookies or honey*

SANDWICHES \$1.300

_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 \$1.050

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 \$1.900

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 \$1.850

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 \$1.750

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 \$1.950

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 \$250

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$400

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$400

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

REJUVELAC \$380

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 \$400

Mint Lemonade \$400

Cinnamon Lemonade \$420

With apple and cinnamon.

Forest Lemonade \$440

Blueberries / Raspberry / Blackberry

Power Lemonade \$420

With maca and pollen.

Chai Lemonade \$420

Clove, cinnamon, cardamom and ginger.

JUICES \$550

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear /

Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$580

Orange, carrot, ginger, pollen and maca.

Carotene \$580

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$680

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

Super vitamin C \$580

Mix of citrus.

BEVERAGES

SMOOTHIES

\$630

_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

\$650

_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.

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 \$1.050

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 \$1.900

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

Protein \$1.900

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

\$1.980

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

\$1.050

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.



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Vegan



Flourless

BUENOS AIRES VERDE

COOKED DISHES

Veggie Chori **\$1.950**
In ciabatta bread with sauteed onions, cheese, grilled egg, green leaves, pickles and barbecue. Accompanied by wedge potatoes with gremolata.

Vegetable curry **\$1.950**
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 **\$1.950**
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 **\$1.850**
Accompanied by wedge potatoes, quinoa with vegetables, guacamole and green leaves salad with seasonal vegetables.
  *_Optional, no cheese*

Quinoa & millet seeds hamburger **\$1.850**
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 **\$1.980**
Homemade baked lasagna with a roasted vegetables filling, cheeses and tomato sauce. Accompanied by a green leaves salad.

Polenta **\$1.800**
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 \$1.950

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 \$1.900

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 \$1.750

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

 *_Optional, without soy sauce or teriyaki*

Soup of the day \$1.700

Accompanied by green leaves salad and seasonal vegetables.



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Table service \$95

We accept Mercado Pago, Visa Debit/Credit and Cabal Debit



Vegan



Flourless

BEVERAGES

MINERAL WATER \$250

Villavicencio (still or sparkling)

VEGETABLE MILKS

_Buenos Aires Verde's homemade milk

Almond milk \$400

With pinch of pink Himalayan salt, vanilla and honey.

Coconut milk \$400

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

REJUVELAC \$380

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 \$400

Mint Lemonade \$400

Cinnamon Lemonade \$420

With apple and cinnamon.

Forest Lemonade \$440

Blueberries / Raspberry / Blackberry

Power Lemonade \$420

With maca and pollen.

Chai Lemonade \$420

Clove, cinnamon, cardamom and ginger.

JUICES \$550

_Depending on fruit and vegetable availability

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

SUPER JUICES

_Depending on fruit and vegetable availability

Energizer \$580

Orange, carrot, ginger, pollen and maca.

Carotene \$580

Apple, carrot, beetroot, celery and mint.

Chlorophyll \$680

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

Super vitamin C \$580

Mix of citrus.

BEVERAGES

SMOOTHIES

\$630

_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

\$650

_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 covered brownie \$495

Rawtita \$750

Raw truffles \$495
Chocolate mousse truffles
Cashew cream mousse truffles.

Raw coconut and mint dome \$395
Covered in chocolate

Rawquito \$390

Raw cookies \$290
Cocoa cookies covered in chocolate.
Nuts, pear, cinnamon and coconut cookies.

Raw chocolate tablet \$340
With almonds.

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

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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 **\$850**

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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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 \$280 
Single shot.

Long Double Espresso \$340 
Double shot with hot water.

Americano \$350 
Doble shot with hot water.

WITH MILK

Cortado \$380 
Double shot with creamy milk.
_Optional with almond or cashew milk.

ICE COFFEE

Flat White \$480 
Double shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Latte \$480 
Single shot, cold milk and ice.
_Optional with almond, cashew or coconut milk.

Flat White \$450 
Double shot with creamy milk.
_Optional with almond or cashew milk.

Capuccino

\$450



Single shot with steamed milk.

_Optional with almond or cashew milk.

Double Latte

\$500



Double shot with creamy milk.

_Optional with almond or cashew milk.

ESPECIALES BAV

Mocha Maca

\$470



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

_Optional with almond milk.

Latte Frío BAV

\$500



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

_Optional with almond or coconut milk.

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

Affogato Vegano

\$480



Doble shot with Raw chai* cashew ice cream

**Clove, cardamom, ginger and cinnamon.*

Additional for almond or cashew milk **\$120**

BUENOS AIRES VERDE

INFUSIONS AND TEAS

Classics

Black tea.	\$400
Earl grey tea.	\$400
Bancha tea (green tea).	\$420
Ginger and honey.	\$420

Iced Tea \$400

Medicinal Herbs \$450

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 \$480

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 \$500

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
ROSÉ SYRAH & MALBEC &
TANNAT 2019** **\$2.100**

ORGÁNICO & BIODINÁMICO

Finca Nuna, Agrelo, Luján de Cuyo.

Mendoza

VINO TINTO / RED WINE

**CHAKANA AYNÍ GRAVAS
MALBEC 2017** **\$4.980**

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 &
SYRAH 2016** **\$3.800**

BIODINÁMICO

Vista Flores, Valle de Uco. Mendoza

**AMICI MIEI PETIT VERDOT &
BARBENA 2018** **\$2.500**

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

\$720

_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

\$850

_ 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. **\$560**

_Altbier

_Pilsen

_IPA

_APA

STRANGE **\$600**

_Consultar variedad