

OUR DAILY COUNTER

ALFAJORES

- Almond, dulce de leche, red fruit heart, and nut topping
- Cornstarch

LOAF CAKES

- Orange and chocolate marbled
- Orange
- Dulce de leche and blueberries
- Banana split

REIMAGINED CLASSICS

- Handmade Tita (lemon, chocolate, sable)
- Merengadas (with coconut)
- Peanut and raspberry thumbprints

COOKIES

- Red velvet / chocochip cookies

SQUARES

- Apple crumble
- Quince tart
- Melba brownie

HANDMADE PASTRIES

- Handmade sourdough croissants
- Butter crescent roll 80 grs

SWEET FILLED CROISSANTS

- Dulce de leche
- Custard
- Whipped cream and strawberries

SAVORY FILLED CROISSANTS

- Crispy bacon
- Scrambled eggs, brie cheese, and herb pesto

OUR CAKES

Ask for availability

- Vigilante (sweet potato cheesecake)
- Cheesecake with red fruits
- Chaja (meringue, whipped cream, peaches, and dulce de leche)
- Basque cake with red fruit sauce
- Chocotorta (layers of chocolate cookies dipped in coffee and creamy filling made with cream cheese and dulce de leche)
- Red Velvet

BREAKFASTS AND SNACKS

- Triple pancakes with honey, seasonal fruits, and dulce de leche or red fruit sauce
- Avocado toast
- Ham and cheese toastie
- Ham and cheese croissant
- Yogurt with homemade granola and seasonal fruits
- Seasonal fruits with honey
- Scrambled eggs:
 - With pancakes or slices of toasted bread
 - With French toast
 - *Extras: avocado/bacon/spreadable cheese
- French toast (with whipped cream and red fruits/honey and fruit)
 - *optional ice cream
- Basket of sourdough bread toast (with butter and dulce de leche/red fruits/cream cheese)
 - *for 2 people

BAKERY

- Sourdough bread
- Seed bread
- Brioche

BRUSCHETTAS

- Mediterranean: prosciutto, aged cheese, arugula, black olives
- Pear, grilled lettuce, blue cheese, and toasted almonds, on a bed of arugula
- Melon carpaccio, fresh melon, herb butter, prosciutto, and arugula

SANDWICHES

- Lomito (steak/gruyere/roasted tomato/arugula/herb butter)
- Chicken (roasted chicken, aged cheese, bacon, and mayo)
- Veggie (eggplant, roasted pumpkin, fresh tomato, arugula, bocconcino, and mayo)
- Breaded steak sandwich with lettuce, tomato, and mayo
- Leberwurst, mayo, and lettuce

COLD DRINKS

Lemonades

- Classic (lemon juice, ginger, sugar)
- Red Fruits (classic lemonade and red fruits)
- Mint (classic lemonade and mint)
- Melon (classic lemonade and melon)
- Coconut Lemonade (classic lemonade and coconut milk)

Smoothies

- Banana, orange, red fruits
- Banana, toasted almonds, vanilla, cinnamon, sugar
- Orange, peach, and strawberries
- Banana, peach, strawberry with milk or water

- Freshly squeezed orange juice
- Coca cola
- Coca Zero
- Sprite Zero
- Sprite
- Tonic Water
- Paso de los Toros (grapefruit)
- Morgade Water
- Morgade Sparkling water

ALCOHOLIC DRINKS

Beer

- Stella Artois bottle 330 ml

Wine by the glass

- Red wine Animal Malbec organic
- White wine Animal Chardonnay organic

COFFEE SHOP

- Espresso
- Double espresso
- Americano
- Double Americano
- Latte
- Vanilla latte
- Dulce de leche latte
- Caramel macchiato
- Mocha
- Flat white
- Cappuccino
- Coffee cut
- Hot chocolate

SPECIAL COFFEES

- Irish coffee
- Baileys coffee
- Viennese coffee with cream
- Bombon coffee with condensed milk

COLD COFFEES

- Affogato with vanilla ice cream
- Ice coffee
- Ice latte
- Mocha frappé
- Vanilla frappé
- Melba chocolate
- Lincoln vanilla drink
- Espresso tonic

TEA - TEALOSOPHY

- **Afternoon Blend:** High-altitude harvest from Assam, dulce de leche, almonds, currants, and Patagonian blueberries
- **Chai:** Clove, cinnamon, cardamom, and ginger
- **English Breakfast:** Blend of premium harvests from India, Ceylon, and China
- **Thai Wind Green Tea:** Caramelized pineapple and coconut

INFUSIONS

Very Ours: contains no strands or caffeine. Lemon verbena leaves, orange peels, chamomile flowers, and clementines. A fresh and native blend with body, color and aroma.

MIDDAY

From 12 pm to 4 pm

BRUSCHETTAS

Mediterranean: Prosciutto, aged cheese, arugula, pesto

Pear, grilled lettuce, blue cheese, and toasted almonds, on a bed of arugula

Melon carpaccio, fresh melon, herb butter, prosciutto, and arugula

SMALL PLATES

Spinach fritters with aioli

Prosciutto croquettes with aioli

Classic spanish potato omelette with aioli

Chicken escabeche with roasted vegetable chambota

Melon with prosciutto

Russian salad

SALADS

Caesar salad with roasted chicken, mix of lettuces, croutons, crispy bacon, caesar dressing, and parmesan shreds

Arugula, spinach, granola, roasted pears, blue cheese with mustard and honey dressing

Burrata with parsley tile, roasted vegetables, pesto, cherry, and fresh herbs

Warm bowl: fried polenta, roasted chicken, roasted tomatoes, sautéed mushrooms, and passion fruit dressing

MAIN COURSES

Beef steak milanesa (2 pieces)

Stuffed chicken breast
(ham, cheese, and bell pepper)

280 gr beef medallion
with garlic and rosemary butter

Sides - just for Main Courses -
Spaghetti with garlic and olive oil
Creamy sweet potato mash
Triple-cooked potatoes

PASTAS

Short pasta made of hard wheat semolina



Fusilli with arugula pesto, fresh ricotta, and
parsley meatballs
Penne rigate with roasted tomato pesto, cherry
tomatoes, and fresh basil

Stuffed pasta

Sorrentinos of activated charcoal dough filled
with pumpkin and walnut with sage butter
Large ravioli of braised beef in malbec with
dark beef sauce
Grilled large ravioli with provolone and tomato
fondue sauce
Spaghetti with tuco (traditional tomato sauce)
and meatballs

DESSERTS

Rice pudding

Dulce de leche and dulce de
leche mousse pancake

Dulce de leche flan with cream
and dulce de leche

Candied fruits and sweet potato
with red fruit sauce

Yerba mate creme brulée on
almond sablee dough with cream

MERIENDA

BUENOS AIRES

COCKTAILS

Palermo Sour

Argentinian Legui liqueur
Hesperidina
Pink grapefruit juice

Merienda Spritz

Aperol
Mate syrup
Cider
Soda splash

Aperol Spritz

Aperol
Sparkling wine
Soda splash

Gin & Tonic with Botanicals

Heráclito Gin
Tonic water
Garnished with botanicals
Bombay option

Smoked Negroni

Heráclito Gin
Campari
Rosso Martini

Cynar Julep

Cynar
Grapefruit juice
Lime
Mint
Sugar

Fernet with Coke

Fernet Branca
Coca Cola

Penicillin

Jameson
Honey and ginger syrup
Lemon juice

Uriarte 2106 - Palermo - Buenos Aires

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MERIENDA

BUENOS AIRES

WINES

TINTOS

MALBEC

Dv Catena
Malbec - Malbec
Lujan de Cuyo, Maipu district,
Mendoza

Zuccardi
Concreto Malbec
Valle de Uco, Mendoza

Zuccardi Q
Malbec
Vista Flores, Mendoza

RED BLEND

Tikal la Patriota
Rivadavia, Vista Flores,
Mendoza

MERLOT

Angelica Zapata
Luján de Cuyo, Mendoza

Mara
Agreglo, El pedernal, Mendoza

SYRAH

Pyros Apellation
Valle de Pedernal, San Juan

CABERNET SAUVIGNON

Salentein Reserva
Valle de Uco, Tunuyan,
Mendoza

BONARDA

Mara
La Consulta, San Carlos,
Mendoza

CHARDONNAY

**Dv Catena Chardonnay -
Chardonnay**
Domingo, Villa Bastías,
Tupungato; La Pirámide,
Agreglo, Luján de Cuyo,
Mendoza

SAUVIGNON BLANC

Salentein Reserva
Valle de Uco, Mendoza

WHITE BLEND

Alma Negra
50% Agreglo 50%
Tupungato, Mendoza

BY THE GLASS

Animal Malbec organic
Agreglo, Altamira,
Tupungato, y La
Consulta, Mendoza

Animal Chardonnay organic
Bottle 250 ml
Tupungato y Agreglo
Mendoza

SPARKLING

Baron B
Valle de Uco, Mendoza

Sidra 1888
Alto Valle de Río Negro,
Saenz Briones