

OUR DAILY SHOWCASE

ALFAJORES

- Almond, dulce de leche, red fruit heart, and nuts -
- Cornstarch -
- Ice Cream Alfajor of Chocotorta -New-

PUDDING

- Orange -
- Banana split -

CLASSICALLY REIMAGINED

- Handmade "Tita" - lemon, chocolate -
- "Merengada" - with coconut -

COOKIES

- Red velvet cookies
- Chocolate cookies
- Nutella cookies

BARS

- Apple crumble
- Quince jelly tart
- Melba brownie

Check gluten-free options -



HANDCRAFTED LAMINATES

- Handcrafted sourdough croissants
- Butter croissant 80g sourdough
- Danish pastry of the day

SWEET STUFFED CROISSANTS

- Dulce de leche
- Pastry cream
- Chantilly cream and seasonal fruit

SAVORY STUFFED CROISSANTS

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

OUR CAKES

- Check availability
- Cheesecake with red fruits -
- Passion Fruit Cheesecake -
- Chaja -meringue, chantilly cream, peaches, and dulce de leche-
- Basque Cake -
- Chocotorta -
- Red Velvet -
- Bruce Cake -
- Pistachio Flan Cake -
- Lemon Pie -

Order your cake 24hrs in advance

BAKERY

- Ham and cheese sandwich on country bread / brioche
- Ham and cheese croissant
- Handcrafted chipa

BREAKFASTS AND SNACKS

- Pancakes - triple - with honey, seasonal fruit, and dulce de leche or red fruit sauce
- Avocado toast
- Yogurt with homemade granola and fruit
- Seasonal fruit and honey
- French toast with granola, chantilly cream, and honey
- French toast with red fruits and ice cream
- Scrambled eggs:
 - With pancakes / slices of toast
 - With French toast
- *Extras: avocado or bacon
- *Extras: cream cheese or honey
- Basket of sourdough toast - butter and dulce de leche / fruits for 1 person
- Add coffee: espresso, black coffee, cortado, medium latte, cappuccino, lágrima

BRUSCHETTAS

- Mediterranean: cured ham, aged cheese, arugula, black olives
- Pear, roasted lettuce, blue cheese, and toasted almonds on a bed of arugula

SANDWICHES

Lomito - cured beef loin, gruyere cheese, roasted tomato, arugula, and herb butter -

Chicken - aged cheese, bacon, and mayonnaise -

Veggie - eggplant, roasted pumpkin, fresh tomato, arugula, bocconcino, and homemade mayonnaise -

Beef milanesa sandwich with lettuce, tomato, and dijon mayonnaise -

Leberwurst, pickled cucumber, homemade mayonnaise, and lettuce -

Ham and cheese toast on country bread / brioche -

COLD DRINKS

Lemonades

Classic (lemon juice, ginger, sugar) -

Red Fruits (classic lemonade with red fruits) -

Mint (classic lemonade with mint) -

Melonade (classic lemonade with melon) -

Fresh orange juice -

SMOOTHIES

Banana, orange, red fruits

Banana, toasted almonds, vanilla, cinnamon

Orange, peach, and strawberries

Banana, peach, and strawberry with milk or water

FRAPPE

Chocolate Melba

Vanilla Lincoln

WATER AND SODAS

Sodas

Sparkling water Morgade

Still water Morgade

RINKS WITH ALCOHOL

Beer

Stella Artois bottle

Wine glass

Red wine glass, Animal Malbec organic

White wine glass, Animal Chardonnay organic

SPECIALTY COFFEE

Brasil Paraiso - 82 specialty points -

Espresso -

Double espresso -

Americano -

Double americano -

Long Black -

Medium Latte -

Large Latte -

Vanilla Latte -

Dulce de leche Latte -

Caramel Macchiato -

Mocha -

Flat White -

Cappuccino -

Cortado -

Magic -

Hot Chocolate -

Coffee in 1/4 - Drupa -



SPECIAL COFFEES

Irish Coffee -

Baileys Coffee -

Viennese Coffee with cream -

Bombón Coffee with condensed milk -

COLD COFFEES

Affogato with vanilla ice cream

Ice Coffee

Ice Latte

Mocha Frappe

Vanilla Frappe

Espresso Tonic

TEA - TEALOSOPHY

Merienda Blend: High altitude harvest from Assam, dulce de leche, almonds, currants, and blueberries

Chai: Clove, cinnamon, cardamom, and ginger

English Breakfast: Blend of harvests from India and China

Thai Wind Green Tea: Caramelized pineapple and coconut

* Extra: Milk

INFUSIONS

Muy Nuestro: does not contain tea leaves or caffeine. Cedrón leaves, orange peel, chamomile flowers, and clementines.

A fresh and native blend with body, color, and aroma

MIDDAY

Hours: 12 to 4 PM

SMALL DISHES

Spinach fritters with lime mayonnaise - 3 pcs. -

Cured ham croquettes with romesco sauce - 3 pcs. -

Classic Spanish potato omelet with alioli

Provoleta, confit tomatoes, pesto, and arugula

Meatballs with cuartirolo cheese and tomato sauce - 3 pcs. -

Russian salad

BRUSCHETTAS

Mediterranean: cured ham, aged cheese, arugula,
and black olives

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

BURGERS AND SANDWICHES

Merienda Burger

Homemade bread, provoleta, bacon, roasted tomatoes,
caramelized onions, and triple-cooked fries

Lomito - cured beef loin, gruyere cheese, roasted tomato, arugula,
and herb butter

Chicken, aged cheese, bacon, and homemade mayonnaise

Beef milanesa sandwich with lettuce, tomato, and dijon mayonnaise

Leberwurst, pickled cucumber, homemade mayonnaise, and lettuce

SALADS

Caesar salad with grilled chicken, mixed greens, croutons, crispy bacon,
Caesar dressing, and parmesan shavings

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

Burrata, roasted vegetables, pesto, roasted cherry tomatoes, and fresh herbs

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

MAIN DISHES

Breaded beef loin - 2 pieces -

Stuffed chicken breast - ham, spinach, and bell pepper - with blue cheese sauce and toasted almonds

Beef loin - 300 g - with bone marrow butter

Side dishes - only for main dishes:

Spaghetti with garlic and olive oil

Creamy sweet potato purée / Rustic mashed potatoes

Triple-cooked fries

Mixed greens with parmesan

PASTAS

Penne rigate, mushroom ragout, bread crumbs, and poached egg

Spaghetti with tomato sauce and meatballs

Stuffed pasta:

Handmade agnolotti of braised beef in Malbec wine with truffle cream

Gratinated lasagna with roasted vegetables and mushrooms

DESSERTS

Rice pudding

Pancake with dulce de leche and dulce de leche mousse

Dulce de leche flan with cream and dulce de leche

Bread pudding with cream and dulce de leche

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
Martini Rosso

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

 [merienda.ar](https://www.merienda.ar)

MERIENDA

BUENOS AIRES

WINES

RED WINES

MALBEC

Dv Catena Malbec

Luján de Cuyo, Maipú
department, Mendoza

Zuccardi Concreto Malbec

Uco Valley, Mendoza

Zuccardi Q Malbec

Vista Flores, Mendoza

RED BLENDS

Tikal Patriota

Rivadavia, Vista Flores,
Mendoza

MERLOT

Mara

Agrelo, El Pedernal,
Mendoza

SYRAH

Pyros Appellation

Pedernal Valley,
San Juan

CABERNET SAUVIGNON

Salentein Reserva

Uco Valley, Tunuyán,
Mendoza

BONARDA

Mara

La Consulta, San Carlos,
Mendoza

CHARDONNAY

Dv Catena Chardonnay - Chardonnay

Domingo, Villa Bastías,
Tupungato; La Pirámide,
Agrelo, Luján de Cuyo,
Mendoza

SAUVIGNON BLANC

Salentein Reserva

Uco Valley, Mendoza

WHITE BLENDS

Alma Negra

50% Agrelo, 50%
Tupungato, Mendoza

BY THE GLASS

Animal Organic Malbec

Agrelo, Altamira, Tupungato,
and La Consulta, Mendoza

Animal Organic Chardonnay

Tupungato and Agrelo,
Mendoza

SPARKLING WINE

Baron B

Uco Valley, Mendoza

1888 Cider

Alto Valle, Río Negro,
Saenz Briones