

FLOREERIA ATLANTICO



— ATLANTIC —
DISHES

THE
WORLD'S
50
BEST
BARS
2022
— ♦ —
2013 • 2014 • 2016
2017 • 2018 • 2019
2020 • 2021

— BREADBASKET —

**SOURDOUGH BREAD AND OLIVE OIL FROM
“LAS GRUTAS”**

— APPETIZERS —

TRIPLE ANCHOVY

*bread crumbs, black olives, capers,
anchovies, egg*

\$22800

• SUGGESTED COCKTAIL:
PAN CHOCLO MANTECA OR EL BOOGY DE LELO Y LILI

• SUGGESTED WINE:
TUTU CHARDONNAY OR CIELOS DE GUALJAINA GREWSTRAMINER

CRUDITO

sole, turmeric, beet, green apple, seasonal fruit

\$23100

• SUGGESTED COCKTAIL:
CHINA-FANQIÉ MÎTANG

• SUGGESTED WINE:
SOLITO VA NARANJO OR TUTU SEMILLÓN

ESCABECHE ATLÁNTICO

*scallops, prawns, octopus, mussels,
catch of the day, onion, carrot*

\$22600

• SUGGESTED COCKTAIL:
COREA-MAYAK

• SUGGESTED WINE:
CASA DE LAS MUSAS CHARDONNAY OR TUTU SEMILLÓN
OR TORRONTÉS LOS DRAGONES

MUSHROOM EMPANADA

yasgua, portobellos, champignon, oyster

\$8700

• SUGGESTED COCKTAIL:
NEGRONI CHOFETA OR SENEGAL-BISSAP

• SUGGESTED WINE:
BIPLANO PEDRO GIMÉNEZ OR PINTÓM SUBVERSIVO
OR ALMA GEMELA CARIGNAN

KING CRAB AND PRAWNS EMPANADA

crab, prawns, leek

\$9900

• SUGGESTED COCKTAIL:
NEGRONI BALESTRINI

• SUGGESTED WINE:
ATLÁNTICO PETNAT OR PINTÓM ROSADO SUBVERSIVO
O CIELOS DE GUALJAINA GREWSTRAMINER

FRIED SEA FOOD

*cornalitos, squid, pollock cheek, prawns,
catch of the day*

\$23100

• SUGGESTED COCKTAIL:
VENEZUELA-PAPELÓN OR CLERICÓ-MADRE TIERRA

• SUGGESTED WINE:
ATLÁNTICO PETNAT

KRILL OMELETTE

eggs, chistorras, krill, garlic

\$27800

• SUGGESTED COCKTAIL:
UGANDA-KINTU

• SUGGESTED WINE:
TATÚ CRIOLLA OR CARA SUR CRIOLLA

PATAGONIAN CARPACCIO

*prawns, juniper and lime oil, hibiscus water,
king crab tartare, capers, pomegranate*

\$22200

• SUGGESTED COCKTAIL:
GALLEGA

• SUGGESTED WINE:
CHATEAU SUBSÓNICO PEDRO GIMÉNEZ OR TUTU SEMILLÓN

SHRIMP SCAMPI

\$22200

— MAIN —

FAINÁ

\$21000

seasonal fruit, endive, stracciatella, tomatoes, chickpeas, elderberry syrup, peperoncino

• SUGGESTED COCKTAIL:
TÓNICO DEL TANO BAGLEY OR RUMANIA-PARAPÁLINKA

• SUGGESTED WINE:
BREVA SAUVIGNON BLANC OR CARA SUR CRIOLLA

PORK RIBS PANADERO STYLE

\$24700

pork, potatoes, rosemary, parmesan, thyme, guanciale, cabbage, onion

• SUGGESTED COCKTAIL:
BERI BERI (LIKE A BLOODY MARY, BUT NOT TOO BLOODY)

• SUGGESTED WINE:
SOLITO VA NARANJO OR PEDRAZAL GARNACHA

RIB EYE 500 G

\$31000

RIB EYE WITH BONE

\$39800

WITH NORTEÑO STYLE RICE

rice, parmesan cheese, corn, gorgonzola

• SUGGESTED COCKTAIL:
BERI BERI (LIKE A BLOODY MARY, BUT NOT TOO BLOODY)

• SUGGESTED WINE:
THE PARTY MALBEC OR OLD VINES MERLOT

CHUPIN FEDERAL

\$28800

thyme, juniper, lemon, green olives, anchovies, clams, mussels, sea bass, andean potatoes, Cachi paprika, prawns

• SUGGESTED COCKTAIL:
CLERICÓ-SANGRADA

• SUGGESTED WINE:
CASA DE LAS MUSAS GSM OR OLD VINES MERLOT

OCTOPUS (EVERY BITE OF THE WAY)

\$39800

kumquats, grapes, radish, octopus, cherry

• SUGGESTED COCKTAIL:
PERÚ-LA CAUSA

• SUGGESTED WINE:
PINTÓM SUBVERSIVO OR GARNACHA EL PEDRAZAL

LAMB

\$25300

vegetable bulgur wheat, menthol, papaya

• SUGGESTED COCKTAIL:
KIR ANDINO

• SUGGESTED WINE:
PINTÓM SUBVERSIVO OR GARNACHA EL PEDRAZAL

CATCH OF THE DAY

\$32000

catch of the day, seasonal vegetables, seasonal fruit, burnt lemons, flowers or roots

• SUGGESTED COCKTAIL:
PENICILLIN OCEÁNICO

• SUGGESTED WINE:
TUTU SEMILLÓN OR PASTO BLANCO

— SIDES —

RADICCHIO AND ENDIVE SALAD **\$9600**

FRIED BABY POTATOES **\$7500**
rosemary and lemon

ROASTED VEGETABLES **\$7500**

— DESSERTS —

ATLANTIC BABA AU PONCHE **\$9700**

• SUGGESTED COCKTAIL:
SENEGAL-BISSAP

• SUGGESTED WINE:
MAGNA MONTIS TORRONTÉS SKIN CONTACT

VALRHONA CHOCOLATE CREAM **\$8250**

• SUGGESTED COCKTAIL:
BRASIL-CAFÉ DA MEIA-NOITE

PISTACHIOS CREME BRULEE **\$8250**

• SUGGESTED COCKTAIL:
RUMANIA-PARAPÁLINKA

CONDENSED JERSEY FLAN **\$8250**

• SUGGESTED COCKTAIL:
NIGERIA-KUNUN TSAMIKA

GINAMISU **\$8250**

• SUGGESTED COCKTAIL:
CHILE-LA HUMA



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GIOVANNONI

