

FLORERIA ATLANTICO



**MIGRATION
TO ARGENTINA
SINCE THE RETURN
TO DEMOCRACY
1983 – 2024**

HISTORY, CULTURE AND NATURE



© Florería Atlántico — Cocktails and Distilled Spirits Menu

Texts by Felipe Pigna — Cocktail recipes and drink design by Tato Giovannoni, Andres Quiñonez and the entire Florería Atlántico bar team: Alejandro Galeano, Marlene Fernández, Alex Torrealba, Fer Carvajal, Johns Feng, Lisandro “Lichi” Bruno, Camila Acosta, Federico García.

Art, aesthetics and editorial concept by Andres Quiñonez, Maite Jauregualzo and Tato Giovannoni.

Third edition, June 2024. Buenos Aires, Argentina.

– COCKTAIL MENU –

HISTORY, CULTURE AND NATURE



UGANDA – KINTU

\$11000

Curry and peanut wine, Vermouth Giovannoni of matooke, tobacco and masala tincture, Príncipe de los Apóstoles gin

PROFILE: DRY, COMPLEX, SPICED

ALLERGEN: PEANUTS AND NUTS

PEANUT PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA

MATOOKE (LITTLE GREEN PLANTAIN) PRODUCTION: IVÁN DE LOS RÍOS, SAN RAMÓN DE LA NUEVA ORÁN, SALTA



COREA – MAYAK

\$10700

Elderberry, kombu and shiitake Fractäl Floral, fermented soy, quail egg white, jasmine perfume, ginger and gentian Soju

PROFILE: UMAMI, FLORAL, SILKY

ALLERGEN: SOY, EGG WHITE PROTEIN

FRACTÄL PRODUCTION AND DISTILLATION: GABRIEL VIVANCO, LUJÁN DE CUYO, MENDOZA

GINGER PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES



NIGERIA – KUNUN TSAMIKA

\$13300

Pineapple and tamarind arropé, millet milk, roasted yellow plantain Fuerza Gaucha gin

PROFILE: FRUITY, CEREAL, INTENSE

ALLERGEN: NON

PINEAPPLE PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

MILLET PRODUCTION: GONZALO RONDINI, TRENQUE LAUQUEN, BUENOS AIRES



RUMANIA – PARĂPÁLINKA

\$12500

Pear Williams brandy from Mendoza, Christallino brandy with goat ricotta cheese and plums

PROFILE: CANDIED FRUITS, INTENSE, HONEY

ALLERGEN: CHEESE (DAIRY)

PEAR PRODUCTION: GERMÁN LÓPEZ, SAN RAFAEL, MENDOZA

CHRISTALLINO PRODUCTION: FEDERICO MARTÍNEZ, ALLEN, RÍO NEGRO

GOAT RICOTTA PRODUCTION: JUAN PABLO, BELTRAMO BARREAL, SAN JUAN



SENEGAL – BISSAP

\$10500

Hibiscus and peppermint semi-cordial, sweet red pepper and flowers liqueur, egg white, cashew nut Pan vodka

PROFILE: FLORAL, SWEET, NUTTY

ALLERGEN: CASHEWS, EGG WHITE PROTEIN

SWEET RED PEPPER PRODUCTION: SALVITA, EMBARCACIÓN, SALTA

PEPPERMINT PRODUCTION: GERMÁN LÓPEZ, SAN RAFAEL, MENDOZA

HIBISCUS PRODUCTION: ARAPEGUA, EL DORADO, MISIONES



VENEZUELA – PAPELÓN

\$11200

Papelón, coconut sea water, lemon juice, Angostura, passion fruit, Santa Teresa Claro rum

PROFILE: TROPICAL, EXOTIC, CARAMELIZED

ALLERGENS: NON

PAPELÓN PRODUCTION: RED CAÑERA, EL DORADO, MISIONES

LEMON PRODUCTION: VICENTE TRAPANI, TAFÍ DEL VALLE, TUCUMÁN



FĀNQIÉ MǏTĀNG – CHINA

\$11200

Kumquat, kiwi and chinese spices Mi-Chien, Fānqié tāng, toasted white sesame Shaojiu

PROFILE: TOASTED, FRUITY, BITTERSWEET

ALLERGEN: SESAME, CLOVES, CINNAMON

KIWI PRODUCTION: EL KIWAL DE MACEDO, MAR DEL PLATA, BUENOS AIRES

KUMQUAT PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

SESAME PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA



BRASIL – CAFÉ DA MEIA-NOITE \$10200

Catuaí and artichoke coffee liqueur, cane molasses, banana and vanilla cream, Cachaça Yaguara

PROFILE: TOASTED, FRUITY, BITTER

ALLERGENS: NON

COFFEE PRODUCTION: FAMILIA CABRALES, FINCA WALLACE JUNIOR SCHNEIDER, REGIÓN ESPÍRITU SANTO

CANE MOLASSES PRODUCTION: SEBASTIÁN CAPO, SAN MIGUEL DE TUCUMÁN, TUCUMÁN



BOLIVIA — LAGUNA COLORADA \$12800

Andean herbs Fernet Chola, api soda from the Jujuy mountains, Muscat of Alexandria grape Singani

PROFILE: SPICY, FLORAL, BUBBLY

ALLERGENS: CLOVE, CINNAMON

API PRODUCTION: ROLANDO LAMAS, HUMAHUACA, JUJUY

FERNET CHOLA PRODUCTION: TATO GIOVANNONI, VALLE DE UCO, MENDOZA



PERÚ — LA CAUSA \$11200

Leche de tigre, Causa Limeña Orgeat, egg white, Pulpo Blanco Ginger Ale, Pisco 1615

PROFILE: FRESH, VEGETABLE, SPICY

ALLERGENS: EGG WHITE PROTEIN

POTATO PRODUCTION: ROLANDO LAMAS, HUMAHUACA, JUJUY

AVOCADO PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

OLIVES PRODUCTION: CARLOS SYLWAN, LAS GRUTAS, RÍO NEGRO



PARAGUAY — CAÁ YARI \$11000

Tereré, beer and citrus peel reduction, cassava Príncipe de los Apostoles Gin

PROFILE: CITRUS OILS, HERBAL, FRESH

ALLERGENS: NON

YERBA MATE PRODUCTION: AMANECER CAMPERO, APÓSTOLES, MISIONES

CASSAVA PRODUCTION: LIDIO CRUZ, ISLA APIPE, CORRIENTES

BEER PRODUCTION: ANTARES, MAR DEL PLATA, BUENOS AIRES



CHILE — LA HUMA \$15100

Soft corn, basil, turmeric, Pisco Capel

PROFILE: CREAMY, DELICIOUS, VEGETAL

ALLERGENS: LACTOSE 10%

CORN PRODUCTION: SALVITA, EMBARCACIÓN, SALTA

TURMERIC PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES



COLOMBIA — COCO CALIENTE \$11400

Papaya liqueur and spices, coconut milk, acidified carrot, Bacardi cocada rum

PROFILE: FRUITY, COMPLEX, COCONUTTY

ALLERGENS: NON

PAPAYA PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

CARROT PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

— N/A (NO ALCOHOLIC) COCKTAILS — HISTORY, CULTURE AND NATURE



KIR ANDINO \$10300

Semillón sparkling wine N/A, arca, blueberry crystal paint

PROFILE: BUBBLY, FRUITY, FRESH

ALLERGEN: NON

BLUEBERRIES PRODUCTION: PASO ANCHO, TREVELIN, CHUBUT, PATAGONIA

ARCA PRODUCTION: DOÑA FLOR, YUYOS ANCESTRALES, BÁRCENA, JUJUY



PENICILLIN OCEÁNICO \$13300

Recomposed whiskey N/A, ginger and palo santo honey, lemon juice, kelp sea air

PROFILE: FRUITY, SMOKED, MARINE

ALLERGEN: SESAME, SEAWEED

SESAME PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA

GINGER PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES

LEMON PRODUCTION: VICENTE TRAPANI, TAFÍ DEL VALLE, TUCUMÁN



BERI BERI (LIKE A BLOODY MARY, BUT NOT TOO BLOODY) \$9700

Roasted eggplant water, celery and green rocoto, verjus, caper brine, Tabasco, salsa Maggi

PROFILE: BLOODY, SPICY, SAVORY

ALLERGEN: NON

CAPER WATER PRODUCTION: SABORES DE LA ARGENTINA,

SANTIAGO DEL ESTERO

EGGPLANT AND CELERY PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

— LOS NEGRONIS — DEL ABUELO



EL BOOGY DE LELO Y LILI

Vodka Pan, Cocchi Americano, bitter uña de gato

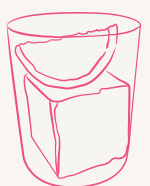
\$11200



BALESTRINI

Príncipe de los Apóstoles, Campari, Amaro, water from the Atlantic Ocean, eucalyptus

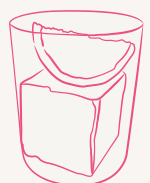
\$14500



LA CHOFETA

Campari, Le Muscat, pine mushrooms and Cariló sand

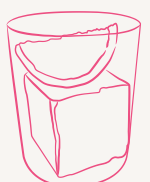
\$11200



GIOVANNONI

Príncipe de los Apóstoles, Giovannoni Rosso, Campari

\$10400



PROFÉTICO

El Profeta, Campari, Giovannoni Rosso vermouth

\$10400



— LOS LONG DRINKS — DE VODKA PAN



PAN CON CHOCLO Y MANTECA

Pan Vodka macerated in grilled corn and clarified butter, Pulpo Blanco tonic water

\$9600

PANETTONIC

Pan Vodka with Orange blossom water, infused with cinnamon, candied fruit, raisins, walnuts and Pulpo Blanco tónica water

\$9600

PAN CON CHICHARRÓN

Pan Vodka macerated with crispy pork lard and Pulpo Blanco tonic water

\$9600

— LOS TÓNICOS — DE APÓSTOLES



VIGILANTE

Giovannoni Rosso vermouth, Príncipe de los Apóstoles with pepato cheese, Pulpo Blanco tonic

\$8900

GALLEGA

Príncipe de los Apóstoles, organic grape juice, Pulpo Blanco ginger ale

\$8900

TÓNICO DEL TANO BAGLEY

Príncipe de los Apóstoles, Hesperidina, Fernet, Pulpo Blanco tonic

\$8900

— LOS CLERICÓS —



MADRE TIERRA

Sauvignon blanc, Giovannoni Dry vermouth, rica and ruda

\$30600

CORDILLERANO

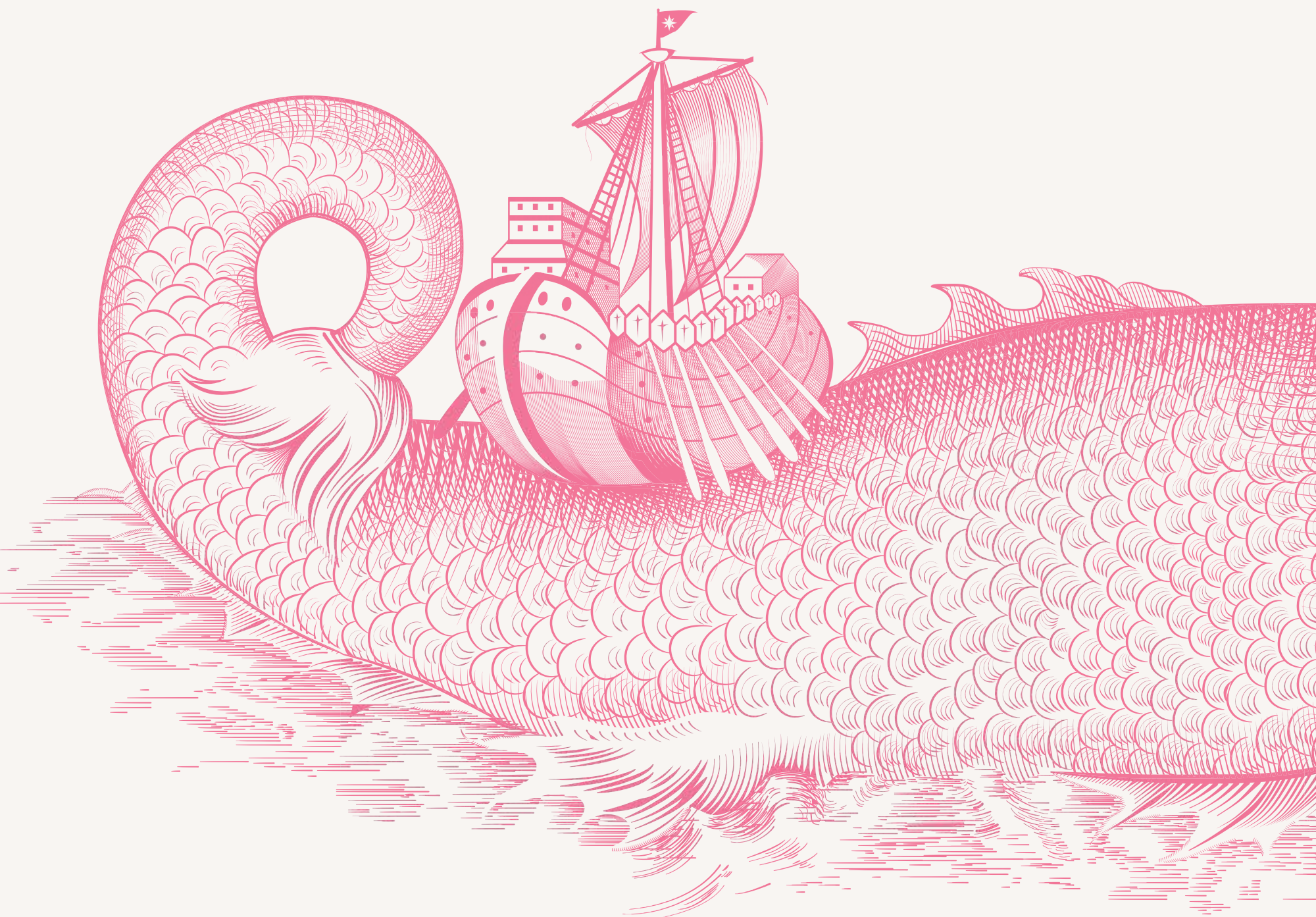
Giovannoni Dry vermouth, williams pears, cordilleran herbs, extra brut sparkling wine

JAR \$30600 | GLASS \$13000

SANGRADA

Atlantic wines blend, mate, citrus

\$30200



— CLASSICS —

NEGRONI

Príncipe de los Apóstoles, vermouth rosso, Campari

\$9100

OLD FASHIONED

Jim Beam White, sugar, Bitter Angostura, orange peel

\$15800

MANHATTAN

Monkey Shoulder, vermouth rosso, Angostura bitter

\$15600

RUSTY NAIL

Grant's Triple Wood, Drambuie, lemon peel

\$17900

PALOMA

José Cuervo, grapefruit, lemon, soda

\$13000

GIMLET

Hendrick's, lemon, simple syrup

\$14000

WHISKY SOUR

Tullamore D.E.W., lemon, syrup, egg white

\$14500

— NON-ALCOHOLIC —

STILL/SPARKLING MINERAL WATER 750 ML	\$2100
PULPO BLANCO TONIC WATER	\$3200
PULPO BLANCO GINGER	\$3200



34°59'16''S 58°37'96''O

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— BEERS —

MILLER (CAN)	\$4900
ANTARES KÖLSCH	\$5300
ANTARES SCOTCH	\$5900
ANTARES ESPECIAL	\$5400



GIOVANNONI

