

FLOREERIA ATLANTICO



— ATLANTIC —
DISHES



2013 • 2014 • 2016 • 2017 • 2018 • 2019
2020 • 2021 • 2022 • 2023 • 2024

— BREADBASKET —

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

— APPETIZERS —

KING CRAB EMPANADA **\$15500**
crab, prawns, leek

FOCACCIA AND MARINATED ANCHOVY **\$24500**
*marinated in olive, bay leaf and citrus peel,
kale butter*

CRUDITO **\$33000**
white fish of the day, chilli water, fried chilli peppers

ESCABECHE ATLÁNTICO **\$25000**
*scallops, prawns, octopus, mussels,
catch of the day, onion, carrot*

MUSHROOM EMPANADA **\$9900**
yasgua, portobellos, champignon, oyster mushroom

FRIED SEA FOOD **\$24400**
*cornalitos, squid, pollock cheek, prawns,
catch of the day*

CRUNCHY SWEETBREADS **\$28300**
*butterfly sweetbreads with acid criolla
(heirloom tomatoes, capers, green olives and vinegar
of Zuelo Torrentés)*

GRILLED SQUID **\$34000**
*cauliflower puree (cream, butter, roasted onion),
roasted bell pepper sauce with olive oil and garlic*

PRAWNS **\$27000**
*in a rosehip marinade (paprika, garlic, lemon juice)
and burned lemon*

— PIZZAS —

**FLOUR 000 YEAST, SALT, WATER,
FERMENTATION FOR 48 HOURS**

ATLÁNTICA **\$27600**
*seafood: octopus, prawns, mussels, scallops, squid,
sautéed on the griddle*

POTATO **\$24600**
potato, béchamel sauce with herbs, sbrinz cheese

— MAIN —

FAINÁ \$31500

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

PORK TOMAHAWK \$37800

pear chutney, sweet potato and beet chips

RIB EYE 600 G \$38900

RICE WITH SAFFRON \$28800

FROM SEA AND LAND

rabbit, socarrat rice, grilled baby squid

ATLÁNTICO OCTOPUS \$39800

potatoes, lemon, paprika from Cachi, olive oil

ROASTED LION'S MANE \$34900

lion's mane (mushroom) with chimichurri, portobelo puree (sautéed and browned portobelo, salt, paprika and cream)

CATCH OF THE DAY \$37500

rissole potatoes, sage butter and capers

LINGUINI AND ANCHOVIES \$28500

Hernán Viva (Mar del Plata) anchovies, peperoncino, basil, lemon, anchovy sauce and fried garlic

— SIDES —

SEASONAL SALAD \$12000

FRIED BABY POTATOES \$12000

rosemary and lemon

ROASTED VEGETABLES \$12000

ROAST AUBERGINES, YOGHURT, NUTS \$15500

with green oil and fresh herbs

HUMITA AL PLATO \$14000

shredded corn, white onion, green onion, goat cheese, roasted cabutia puree base

— DESSERTS —

YERBA MATE SEMIFREDDO \$11500

creme anglaise (yerba mate infused milk, egg yolks, sugar and gelatin), coulis

FRAISIER IN GLASS \$11500

biscuit base, pistachio pastry cream and fresh fruits

CONDENSED FLAN \$11500

ARROZ CON LECHE \$11500

rice pudding, carnaroli rice (citrus, milk, cinnamon) mascarpone and toffee



34°59'16'' S 58°37'96'' O

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GIOVANNONI

