FLORERIA 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

\$9900

crab, prawns, leek

MUSHROOM EMPANADA

Gruyère, portobellos, champignon, oyster mushroom spinach and yasgua dip

FOCACCIA AND MARINATED ANCHOVY

marinated in olive, bay leaf and citrus peel, kale butter

CRUDITO



\$24500

white fish of the day, chilli water, fried chilli peppers

ESCABECHE ATLÁNTICO

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



FRIED SEA FOOD

cornalitos, baby squid, tempura squid, prawns, catch of the day



CRUNCHY SWEETBREADS

butterfly sweetbreads with acid criolla (heirloom tomatoes, capers, green olives and vinegar of Zuelo Torrentés)

GRILLED BABY SQUID

cauliflower puree (cream, butter, roasted onion), roasted bell pepper sauce with olive oil and garlic

PRAWNS

in a rosehip marinade (paprika, garlic, lemon juice) and burned lemon

- PIZZAS -Flour Ood Yeast, Salt, Water, Fermentation for 48 hours



\$27600

\$24600

seafood: octopus, prawns, mussels, scallops, squid, sautéed on the griddle, organic tomato sauce



\$27000



POTATO potato, béchamel sauce with herbs, sbrinz cheese



FAINÁ seasonal fruit, endive, stracciatella, tomatoes, chickpeas, elderberry syrup, peperoncino	\$31500
PORK TOMAHAWK pear chutney, sweet potato and beet chips	\$37800
RIB EYE 600 G	\$38900
RICE WITH SAFFRON FROM SEA AND LAND <i>rabbit, socarrat rice, grilled baby squid</i>	\$28800
ATLÁNTICO OCTOPUS potatoes, lemon, paprika from Cachi, olive oil	\$39800
ROASTED LION'S MANE lion's mane (mushroom) with chimichurri,	\$34900

portobelo puree (sautéed and browned portobelo, salt, paprika and cream)

CATCH OF THE DAY



rissole potatoes, sage butter and capers

LINGUINI AND ANCHOVIES



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

TOMATO SALAD with black olives, capers, garlic and fresh oregano	\$12000
FRIED BABY POTATOES rosemary and lemon	\$12000
ROASTED VEGETABLES with seed gremolata	\$12000
ROAST AUBERGINES, YOGHURT, NUTS with green oil and fresh herbs	\$15500
HUMITA AL PLATO shredded corn, white onion, green onion, goat cheese, roasted cabutia puree base	\$14000

– DESSERTS –



YERBA MATE SEMIFREDDO

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

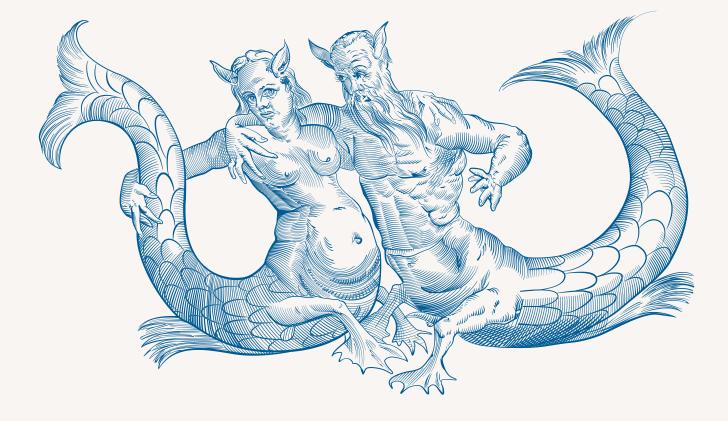
FRAISIER IN GLASS



biscuit base, pistachio pastry cream and fresh fruits

CONDENSED FLAN





34°59'16''S 58°37'96''0

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