

*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 —

<b>KING CRAB EMPANADA</b>	<b>\$15500</b>
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*crab, prawns, leek*

<b>MUSHROOM EMPANADA</b>	<b>\$9900</b>
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*Gruyère, portobellos, champignon, oyster mushroom  
spinach and yasgua dip*

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

<b>CRUDITO</b>	<b>\$33000</b>
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*white fish of the day, chilli water, fried chilli peppers*

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

<b>FRIED SEA FOOD</b>	<b>\$24400</b>
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*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)*

**\$28300**

## GRILLED BABY SQUID

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

**\$34000**

# PRAWNS

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

**\$27000**

## — PIZZAS —

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

# ATLÁNTICA

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

**\$27600**

# POTATO

potato, béchamel sauce with herbs, sbrinz cheese

**\$24600**

## — MAIN —

### 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

*rabbit, socarrat rice, grilled baby squid*

\$28800

### ATLÁNTICO OCTOPUS

*potatoes, lemon, paprika from Cachi, olive oil*

\$39800

### ROASTED LION'S MANE

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

\$34900

### CATCH OF THE DAY

*rissole potatoes, sage butter and capers*

\$37500

### LINGUINI AND ANCHOVIES

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

\$28500

## — 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*

**\$11500**

### **FRAISIER IN GLASS**

*biscuit base, pistachio pastry cream and fresh fruits*

**\$11500**

### **CONDENSED FLAN**

**\$11500**



**34°59'16'' S 58°37'96'' O**

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**GIOVANNONI**

