ROTISERIA ATLANTICO

THE DISHES OF ROTISERÍA AFTERNOON COFFEE BEVERAGES WINES

— BREADBASKET —

ARTISAN BREAD AND OLIVE OIL FROM "LAS GRUTAS"

— APPETIZERS —

MUSHROOM EMPANADA **$9200**
Gruyère, portobellos, oyster mushrooms, spinach

BRAISED OSOBUCO EMPANADA **$9500**

TUNA EMPANADA **$9200**
fried red pepper, onion and olives

CHORIPÁN **$14500**
with lettuce, tomato and aioli

FAINÁ **$18500**
with green onion, portobellos, arugula and Gorgonzola

PALTA ATLÁNTICA **$15500**
avocado, prawns, tomato, celery, red onion and green apple

VITEL TONÉ **$19300**
tenderloin with tuna sauce

PISTACHIO PÂTÉ **$9600**
cherries in syrup, gherkins and sliced bread

LENTIL SALAD **$9800**
variety of lentils, radishes, beetroot and red onion pickles, peas, dill, mint and lemon

STUFFED TOMATO **$9200**
seme noodle, tuna, tartare, krill,
dill and dijon mustard

PORK AND BEEF MEATBALLS (X 2 OF 80 G) **$9800**
with Pomodoro sauce and sourdough bread

ATLANTIC SCRAMBLE **$14800**
baked pork leg, duck egg,
peas and allumet potatoes

RABBIT AND PORK TERRINE WITH PISTACHIOS **$23900**
with radish, fennel and apple salad

— MAIN —

PRIME RIB STEAK EYE 500 G **$36900**
with chimichurri sauce

PRIME RIB STEAK "A CABALLO" **$37200**
with egg and fries

MILANESA A LA ROBELLINA **$28900**
tenderloin, organic tomato sauce and capers

PASTA WITH BASIL PESTO **$19800**
olive, walnuts and sbrinz cheese

PASTA WITH POMODORO AND PORK AND BEEF MEATBALLS **$21300**

TROUT PAPILLOT **$32500**
and seasonal vegetables

PACU **$31200**
WITH PALLARES BEAN MARINADE

GRILLED LAMB CHOP **$33200**
with sautéed peas and radicchio Rosso

TURKEY SALAD **$22400**
lettuce, potato, onion, egg, celery, green olives, cherry tomatoes, palm hearts and golf sauce

– SIDES –

TOMATO SALAD **$9300**
with black olives, capers, garlic and fresh oregano

ROASTED VEGETABLES **$6800**
(ask for the vegetal of the day)

LENTIL SALAD **$9500**
with beetroot and red onion pickles

POTATO GALETTE **$18600**
with rosemary and leeks

— DESSERTS —

PISTACHIO CRÈME BRÛLÉE	$8500
BASQUE CAKE	$8500
PANQUEQUE WITH DULCE DE LECHE	$8500
BURNT PEACHES *with caramel and sweet mascarpone cheese*	$9100
GOAT PANNA COTTA WITH FIGS	$9200

— AFTERNOON MENU —

HAM AND CHEESE SANDWICH *prosciutto and cheese or cooked ham and cheese*	$9700
VEGETARIAN SANDWICH *spring style*	$9700
REVUELTO ATLÁNTICO *scrambled eggs, roast ham, duck egg, peas, small french fries*	$14800
CLASSIC SCON *with dip, cheese and jam of the day*	$4600
BROWNIE WITH PECAN NUTS	$5100

CITRUS PUDDING	$5100
ALFAJOR DE MAICENA	$4600

— COFFEE MENU —

- ATLÁNTICO SPECIALTY COFFEE BLEND
BRAZIL · PERU · RWANDA
(ROTISERÍA ATLÁNTICO EXCLUSIVE)

- SPECIALITY COFFEE BRAZIL

ESPRESSO	$3900
RISTRETTO	$3900
GIBRALTAR	$3900
COFFEE WITH MILK	$4700
MACCHIATO	$3900
DOUBLE ESPRESSO	$4500
CHOCOLATE SUBMARINE	$5300
AMERICAN	$3900
TEA AND INFUSIONS	$4300

SPECIALTIES

API LATTE — $6500
Api from the mountains of Jujuy, milk

ESPRESSO MARTINI ATLÁNTICO — $9500
Vodka Pan, Api distillate, Frangelico, Atlántico coffee blend

CARAJILLO DE LA CHOLA — $9800
Chola, Atlántico coffee blend

CAFÉ CON CREMA DE BANANA — $6800
Atlántico coffee blend, fresh banana cream

CAFÉ TONIC — $6500
Atlántico coffee blend, Pulpo Blanco tonic

— COCKTAILS —

SIGNATURE COCKTAILS

DOLCE AMICIZIA — $9500
Api, aromatic herbs, Pet Nat Atlántico, Hesperidina, Aperol
PROFILE: SPRITZ, AROMATIC, FLORAL

SUBICO — $10500
Black grapes, spices, Vermouth Giovannoni from the orchard, Tio Pepe sherry wine, Príncipe de los Apóstoles lime gin
PROFILE: CITRUS, BITTER, HERBAL

BEET APERITIVO — $9500
Beet vinegar, organic palo santo honey, blend of Semillón and Torrontés wine
PROFILE: VEGETAL, FRESH, AROMATIC

VERMUT DI PESCA — $9500
Peach and date vermouth, chamomile, soda
PROFILE: BUBBLY, FRUITY, REFRESHING

PENICILLIN PRIMAVERAL — $11600
Organic ginger and flower honey, verjus, Tullamore Dew Whisky
PROFILE: FRUITY, VIBRANT, SPICY

ÉCLAT D'ÉTÉ — $10300
Lillet blanc with pears and basil, Prima Prova Extra Brut, Campari, Pan Vodka
PROFILE: APERITIF, FRESH, SUNBATHING

APOSTOLES' TONICS

TÓNICO DEL TANO BAGLEY $9500
Príncipe de los Apóstoles gin, Hesperidina, Fernet, Pulpo Blanco tonic

CORDILLERANO $9500
Giovannoni dry vermouth, Williams pears, cordilleran herbs, sparkling wine extra brut

TÓNICO DE FRUTILLA $9500
Príncipe de los Apóstoles Rosa Mosqueta gin, strawberry, eucalyptus, Pulpo Blanco tonica

TÓNICO APÓSTOLES $9500
Príncipe de los Apóstoles gin, Pulpo Blanco tónica, pink grapefruit

CHOLA TONIC $9500
Fernet Chola, Pulpo Blanco tonic

VODKA PAN LONG DRINKS

PAN ROSA $9500
Pan Vodka, rosehip, mint, Pulpo Blanco Tonic

PANETTONIC $9500
Pan Vodka macerated in orange blossom water, cinnamon, raisins, glazed fruit, Pulpo Blanco Tonic

FLORERÍA NEGRONIS

BALESTRINI $14000
Príncipe de los Apóstoles gin, Campari, Amaro and Atlantic Ocean water

CHOFETA $9500
Campari, Le Muscat, pine mushrooms and sand from Cariló

CLASSICS

NEGRONI $9500
El Profeta Gin, vermouth rosso, Campari

APEROL SPRITZ $9500
Aperol, Prima Prova extra brut, soda

GARIBALDI $9500
Campari, orange juice

FERROVIARIO $9500
Fernet Branca, vermouth rosso, soda

BEERS

ANTARES DRAFT $4900

ANTARES ESPECIAL (CAN) $6700

ANTARES SCOTCH (CAN) $6700

NON-ALCOHOLIC BEER (CAN) $6700

NON-ALCOHOLIC

TONIC WATER $4100

GINGER ALE $4100

SPARKLING AND STILL WATER 750 ML	$2600
LEMONADE	$5200
POMELADA WITH LEMON GRASS	$5200
ORANGE JUICE	$5200
NON-ALCOHOLIC GIN TONIC	$5200

— WINES —

WHITES

— OTHER VARIETIES —

BIPLANO PEDRO GIMÉNEZ 2022 **$36000**
La consulta, Valle de Uco, Mendoza

PAEZ PAEZ TORRONTÉS **$36000**
Paez Paez Wines, Cafayate, Salta

ALMA GEMELA CRIOLLA BLANCA 2024 **$38000**
Onofri Wines, IG: Desierto de Lavalle, Mendoza

CANOPUS VIÑAS VIEJAS SEMILLÓN 2021/2022 **$48000**
Canopus, El Cepillo, Mendoza

LOS DRAGONES TORRONTÉS 2023 **$53000**
Finca los dragones, Barreal, San Juan

RICCITELLI SEMILLÓN INVADER 2024 **$57000**
Riccitelli Wines, IG: El Peral , Mendoza

HISTERIA SAUVIGNON BLANC 2020 **$58000**
Es Vino Wines, Tupungato, Mendoza

USPALLATA BLANC DE NOIR 2021 PINOT NOIR **$70000**
Noroeste Mendoza, en la ruta de Chile

PASTO BLANCO TORRONTÉS 2022 **$124000**
Finca Los Dragones, Valle de Calingasta, San Juan

CIELOS DE GUALJAINA CORNIOLA 2023 **$126000**
Familia Miretti,Gonzáles, Gualjaina, Chubut, Patagonia

ORANGE

COSMOVISIÓN NARANJO CHARDONNAY **$44000**
Stella Crinita, Valle de Uco, Mendoza

ANTROPO LIO DE LIAS NARANJO DE TORRONTÉS 2024 **$51000**
Antropo Wines, Quebrada de Humahuaca, Jujuy

LOS DRAGONES NARANJO TORRONTÉS 2022 **$63000**
Finca los Dragones, Barreal, San Juan

ROSÉ

PAEZ PAEZ CLARETE (TORRONTÉS - CRIOLLA CHICA) 2022 **$36000**
Paez Paez Wines, Cafayate, Salta

ALMA GEMELA MOURVÉDRE ROSÉ 2023 **$50000**
Onofri Wines, IG Desierto de Lavalle, Mendoza

V.I.N.O CLARETE 2023 **$57000**
Riccitelli Wines, IG los chacayes, Valle de Uco, Mendoza

SPARKLING

NOX PETNAT ROSADO DE MALBEC 2022 **$40000**
Canopus, Valle de Uco, Mendoza

ATLÁNTICO PETNAT PINOT NOIR 2022 **$40000**
Casa Tano, Valle de Uco, Mendoza

PRIMA PROVA GLERA 2023 TIPO PROSECCO **$41000**
Castel Conegliano, Mar del Plata, Buenos Aires

RICCITELLI CHENIN INVADER 2024 **$57000**
Riccitelli Wines, Patagonia

XUMEK CHAMPENOISE **$65000**
I.G. La Ciénaga en el valle de Zonda, San Juan

SUMMA BRUT NATURE CHARDONNAY PINOT NOIR **$65000**
Bodega Norton, Gualtallary, Valle de Uco, Mendoza

REDS

— OTHER VARIETIES —

PEQUEÑOS PARCELEROS CRIOLLA DE MAIMARÁ — **$36000**
El Bayeh, Maimara, Quebrada de Humahuaca, Jujuy

BIPLANO CRIOLLA 2023 — **$36000**
La Consulta, Valle de Uco, Mendoza

PAEZ PAEZ CABERNET SAUVIGNON 2021 — **$39000**
Paez Paez Wines, Valle Calchaquí, Tucumán

ALMA GEMELA CARIGNAN 2021 — **$50000**
I.G Desierto de Lavalle, Mendoza
(Recomendado por el equipo de Florería)

ALMA GEMELA GARNACHA 2022 — **$50000**
Onofri Wines, IG: Desierto de Lavalle, Mendoza

SALTIMBANCO TEMPRANILLO 2024 — **$98000**
La Giostra del Vino, El Peral, Tupungato, Valle de Uco, Mendoza

OLD VINES MERLOT 2022 — **$105000**
Riccitelli Wines, Río Negro, Patagonia

— CABERNET FRANC —

OVUM RESERVA 2023 CABERNET FRANC — **$36000**
Tierra Madre, Finca las Corzuelas, Córdoba

TUTU CABERNET FRANC 2023 **$41000**
los Amigos del Bien, Gualtallary y Paraje Altamira, Mendoza

JAIER CABERNET FRANC 2022 **$70000**
Sorol Wines, Los Sauces, Valle de Uco, Mendoza - 1.100msnm

— BLEND —

MAREMMANO SYRAH CABERNET SAUVIGNON 2022 **$36000**
Stella Crinita, Campo los Andes, Mendoza

CIELO ARRIBA BLEND 2021 CO-FERMENTACIÓN MALBEC, SYRAH, CABERNET FRANC **$87000**
Huichaira Vineyard, Quebrada de Huichaira, Jujuy

— PINOT NOIR —

LE PETIT CHOSE PINOT NOIR 2023 **$42000**
Mundo Revés, Los Chacayes, Valle de Uco, Mendoza

ARAUCANA PINOT NOIR 2020 **$64000**
Ribera del Cuarzo, Río Negro, Patagonia

SALTIMBANCO PINOT NOIR 2022 **$98000**
La Giostra del Vino, El Peral, Valle de Uco, Mendoza

PINTOM PINOT NOIR 2021 **$127000**
Canopus, El Cepillo - Valle de Uco, Mendoza

— MALBEC —

LA CAYETANA MALBEC 2023 MALBEC $39000
Bodega La Cayetana, Cruz de Piedra, Maipú, Mendoza

KUNG FU MALBEC 2024 $53000
Riccitelli Wines, Gualtallary, Valle de Uco, Mendoza

GUALTALLARY MALBEC 2022 $64000
Riccitelli Wines, Gualtallary, Mendoza

TRÓPICO SUR MALBEC 2021 $108000
El Bayeh, Finca los Faldeos, Quebrada de Humahuaca, Jujuy

SITIO LA ROMAIN MALBEC 2022 $230000
Passionate Wine, La Cautiva, Gualtallary, Tupungato, Mendoza

ARGENTINE CLASSICS

LOTE NEGRO BLEND MALBEC - CABERNET FRANC 2022 $49000
Bodega Norton, Valle de Uco, Mendoza

EL GRAN ENEMIGO CABERNET FRANC 2021 $100000
Aleanna, Gualtallary, Mendoza

GERNOT BLENDMALBEC, CABERNET FRANC, CABERNET SAUVIGNON $130000
Bodega Norton, Valle de Uco, Mendoza

CATENA ZAPATA MALBEC ARGENTINO 2022 **$133000**
Catena Zapata, La Consulta, San Carlos, Mendoza

FÓSIL CHARDONNAY 2022 **$135000**
Zuccardi, San Pablo, Valle de Uco, Mendoza

FINCA LOS MEMBRILLOS SEMILLÓN 2019 **$250000**
Zuccardi, Paraje Altamira, Valle de Uco, Mendoza

PIEDRA INFINITA MALBEC 2020 **$290000**
Zuccardi, Altamira, Valle de Uco, Mendoza

LIMITED BATCHES

AMICI MIEI EDICIÓN ESPECIAL SYRAH - VIOGNIER 2021 **$37000**
Stella Crinita, Vista Flores, Mendoza

MACOLLO SANGIOVETTO 2024 **$43000**
Macollo Wines, Junín, Mendoza

MACOLLO PINOT GRIS ROSADO 2024 **$43000**
Macollo Wines, San Martín, Mendoza

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PRINCIPE DE LOS APOSTOLES

GIOVANNONI

PAN VODKA