

*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*

**MUSHROOM EMPANADA** **\$9900**

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

**PASCUALINA EMPANADA** **\$9900**

*spinach, Swiss chard, hard-boiled egg, cheese, nutmeg*

**FOCACCIA AND MARINATED ANCHOVY** **\$26700**

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

**JAZMÍN DEL RÍO DE LA PLATA** **\$32900**

*black jasmine rice, white peach gravlax, avocado,  
beetroot, citrus fruits*

**ESCABECHE ATLÁNTICO** **\$26800**

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

**FRIED SEA FOOD** **\$26500**

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

**PRAWNS** **\$29200**

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

**SALPICÓN ARROYO** **\$34100**

*Hernán Viva anchovies, cabbage, pickled cucumbers,  
celery, relics, glazed pecans, mango and Dijon dressing*

## — PIZZAS —

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

**ATLÁNTICA** **\$28600**

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

**ARTICHOKES AND LEEKS** **\$24600**

*Reggianito cheese, pistachio pesto, pea pasta*

**FAINÁ** **\$31500**

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

## — MAIN —

### **BREADED PORK RIBS** \$41100

*breaded in butter croissant batter*

### **RIBEYE STEAK + CHIMICHURRI** \$41500

*accompanied by Red Wine Sauce*

### **RICE WITH SAFFRON** \$34700

#### **FROM SEA AND LAND**

*rabbit, socarrat rice, grilled baby squid*

### **OCTOPUS IN CACHI** \$40700

*Spanish octopus, Cachi paprika, potatoes, citrus fruit*

### **CATCH OF THE DAY – MAJESTIC** \$38600

*white fish in citrus velouté, peas, heirloom carrots*

### **POTATO GNOCCHI** \$29700

*with tomato sauce and olives*

### **ACHURAY ANDINO** \$36600

*heart gizzard, dark honey glaze, citrus juice, mushrooms, crispy potatoes*

### **TINTA EN LA TIERRA** \$32200

*grilled baby squid, roasted vegetables, herbs, Cachi paprika*

## — SIDES —

### **PAPINES + ROTI TERRA** \$16600

*andean papines, flattened and browned in butter, rosemary, egg yolk, and lemon*

### **HUERTA EN DARTO** \$16000

*roasted seasonal vegetables, fresh herbs*

### **MEZCLUM DE VERDES** \$12500

*fresh leaves, citrus vinaigrette*

### **FARM TOMATOES** \$13100

*relic tomatoes, olive, herbs*

### **POTATO HUMIGOT + HUMITA** \$15300

*roasted corn, roasted popcorn, preserved corn*

## — DESSERTS —

### **CHOCOLATE MARQUISE** \$14200

### **CONDENSED FLAN** \$13100

### **CRUCE DEL BÁLTICO** \$14200

*creamy white chocolate, raspberry, pistachio crumble*

### **CRUCE DEL ATLÁNTICO** \$14200

*lemon curd, infused pineapple, citrus sponge cake*



**34°59'16" S 58°37'96" O**

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**GIOVANNONI**

