

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*

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*

FRIED SEA FOOD **\$24400**
*cornalitos, baby squid, tempura squid, prawns,
catch of the day*

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

GRILLED BABY 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, organic tomato sauce*

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

— 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

