

FLOREERIA ATLANTICO



LEGEND MENU

A TOUR BY THE HISTORIC COCKTAILS
OF FLOREERIA ATLANTICO



THE
WORLD'S
50
BEST
BARS

2013 • 2014 • 2016 • 2017 • 2018 • 2019
2020 • 2021 • 2022 • 2023 • 2024

FLOREERIA
ATLANTICO

LEGEND OF
THE LIST

2024

– COCKTAILS MENU –

LEGEND



YAMANAS

Earl Grey-Príncipe De Los Apostóles Gin, Glenfiddich 12 years, rosehip, spirulina, spider crab and prawn bitters

PROFILE: INTENSE, OCEANIC, SLIGHTLY SWEET
ALLERGEN: CRUSTACEANS

\$17800



MACCHIATO DI SAN FRANCESCO \$17800

Grapas merlot, espresso Borghetti coffee liqueur, grated chocolate, Frangelico foam

PROFILE: SWEET, TEXTURISED, SPICY
ALLERGEN: LACTOSE, HAZELNUTS



OSTENDE

Absinthe, tangerine liqueur Florería Atlántico, beer and citrus lemonade

PROFILE: FRESH, FRUITY, BUBBLY
ALLERGEN: BARLEY, WHEAT

\$16500



LE VIN VIVANT

\$14800

Altura Cabernet Franc, Maraschino, sugar cube, Prima Prova Extra Brut

PROFILE: INTENSE, ELEGANT, FRUITY
ALLERGEN: NON



EL DORADO

Cachaça, Jägermeister, tereré, lemon, cane juice

PROFILE: HERBACEOUS, FRESH, SPICY
ALLERGEN: NON

\$17800

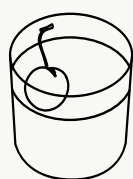


GARÚA MARTINI

\$14800

Príncipe De Los Apóstoles Gin, Giovannoni Torrontés vermouth, Sambuca, Rainwater from Buenos Aires, coffee oil

PERFIL: FRESCO, MARTINISH, ESPECIADO
ALÉRGENO: ANÍS



GIGNOLET COOLER

Cointreau, Patagonian cherries, Maraschino, apricot crème, Pulku cider

PROFILE: FRUITY, FRESH, SWEET
ALLERGEN: APRICOT

\$15800



BOCHAROV

\$15300

Vodka Pan, strawberry and rosehip, citrus blend, Bariloche water, herbal bitters, bubbles

PROFILE: FRUITY, ELEGANT, BUBBLY
ALLERGENIC: LACTOSE



SPUMA DE CAMPARI

El Profeta Gin, Campari, orange, simple syrup, egg white

PROFILE: FRESH, BITTER, CREAMY
ALLERGEN: EGG WHITE PROTEIN

\$14500



TRANSATLÁNTICO FIZZ

\$15700

Whisky Monkey Shoulder, Legui, pink grapefruit, egg white, bitter yerba mate Florería Atlántico

PROFILE: COMPLEX, HERBAL, FRUITY
ALLERGENIC: EGG WHITE PROTEIN



GENTE DEL ESTE

Príncipe De Los Apóstoles Rosa Mosqueta Gin, red fruit vinegar, elderberry nectar and apple and pear pulku cider

PROFILE: FLORAL, SWEET-SOUR, FRUITY
ALLERGENIC: NON

\$15500

– N/A (NO ALCOHOLIC) COCKTAILS – HISTORY, CULTURE AND NATURE



MITAZ BLOODY MITAZ GAZPACHO

Príncipe De Los Apóstoles Gin, Jerez Fino Tio Pepe wine, lemon juice, roasted tomatoes and roasted sweetbread, Worcestershire sauce, bell peppers, Tabasco

PROFILE: BLOODY, ROASTED, SPICY
ALLERGEN: BELL PEPPER

\$15500



KIR ANDINO

Semillón sparkling wine N/A, arca, blueberry crystal paint

PROFILE: BUBBLY, FRUITY, FRESH
ALLERGEN: NON

BLUEBERRIES PRODUCTION: PASO ANCHO, TREVELIN, CHUBUT, PATAGONIA
ARCA PRODUCTION: DOÑA FLOR, YUYOS ANCESTRALES, BÁRCENA, JUJUY

\$12500



PENICILLIN OCEÁNICO

Recomposed whiskey N/A, ginger and palo santo honey, lemon juice, kelp sea air

PROFILE: FRUITY, SMOKED, MARINE
ALLERGEN: SESAME, SEAWEED

SESAME PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA
GINGER PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES
LEMON PRODUCTION: VICENTE TRAPANI, TAFÍ DEL VALLE, TUCUMÁN

\$15300



MARY PICKLE

Celery nectar and pickled rocoto, cocoa nibs, tomato, lemon, Worcestershire sauce, Tabasco

PROFILE: BLOODY, PICKLED, SAVOURY
ALLERGEN: NON

TOMATO AND WORCESTERSHIRE SAUCE PRODUCTION: SABORES DE LA ARGENTINA, SANTIAGO DEL ESTERO AMÉRICA, MISIONES
CELERY PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

\$12700

— LOS NEGRONIS — DEL ABUELO



EL BOOGY DE LELO Y LILI

Vodka Pan, Cocchi Americano, bitter uña de gato

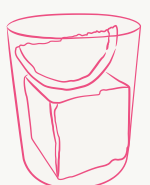
\$13500



BALESTRINI

Príncipe de los Apóstoles, Campari, Amaro, water from the Atlantic Ocean, eucalyptus

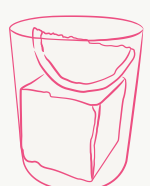
\$17400



LA CHOFETA

Campari, Le Muscat, pine mushrooms and Cariló sand

\$13500



GIOVANNONI

Príncipe de los Apóstoles, Giovannoni Rosso, Campari

\$12500

— LOS LONG DRINKS — DE VODKA PAN



PAN CON CHOCLO Y MANTECA

Pan Vodka macerated in grilled corn and clarified butter, Pulpo Blanco tonic water

\$11500

PANETTONIC

Pan Vodka with Orange blossom water, infused with cinnamon, candied fruit, raisins, walnuts and Pulpo Blanco tónica water

\$11500

PAN CON CHICHARRÓN

Pan Vodka macerated with crispy pork lard and Pulpo Blanco tonic water

\$11500

— LOS TÓNICOS — DE APÓSTOLES



VIGILANTE

Giovannoni Rosso vermouth, Príncipe de los Apóstoles with pepato cheese, Pulpo Blanco tonic

\$11500

GALLEGA

Príncipe de los Apóstoles, organic grape juice, Pulpo Blanco ginger ale

\$11500

TÓNICO DEL TANO BAGLEY

Príncipe de los Apóstoles, Hesperidina, Fernet, Pulpo Blanco tonic

\$11500

CYN TONIC

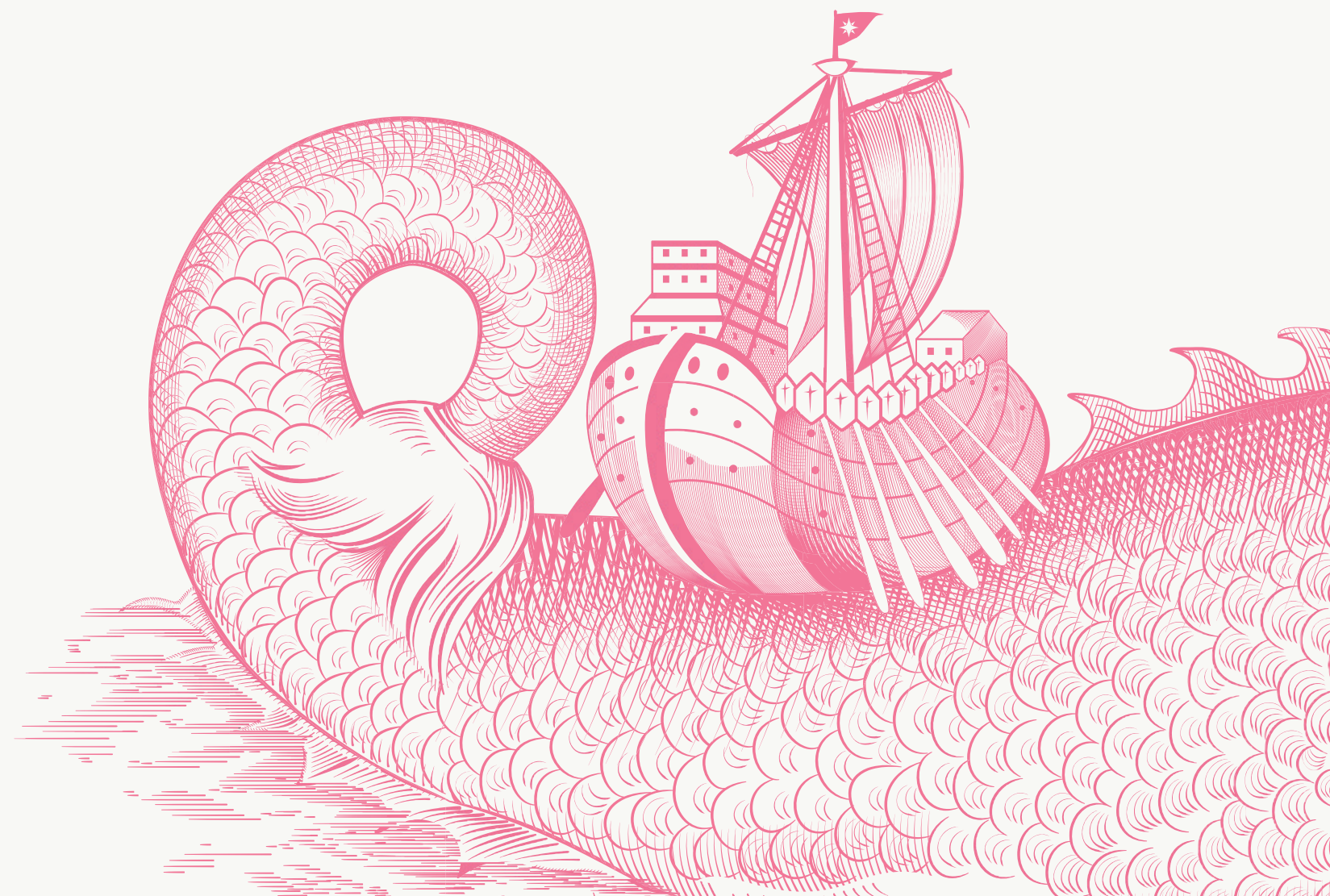
Cynar, Gin Príncipe de los Apóstoles, Pulpo Blanco tonic

\$15100

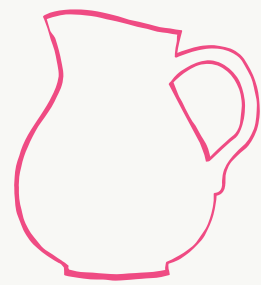
CHOLA TONIC

Fernet Chola, Pulpo Blanco tonic

\$11500



— LOS CLERICÓS —



MADRE TIERRA **JAR \$35200 | GLASS \$14900**

Sauvignon blanc, Giovannoni Dry vermouth, rica and ruda

CORDILLERANO **JAR \$35200 | GLASS \$14900**

Giovannoni Dry vermouth, williams pears, cordilleran herbs, extra brut sparkling wine

SANGRADA **JAR \$35200 | GLASS \$14900**

Atlantic wines blend, mate, citrus

PUEBLO ABIERTO **JARRA \$36500 | VASO \$14900**

Torrontés white wine, pear and lavender distillate, mandarin liqueur Florería Atlántico, pink grapefruit, cane honey

— CLASSICS —

FERNET COLA **\$11000**

Fernet Branca, Coca-Cola

NEGRONI **\$12500**

El Profeta Gin, vermouth rosso, Campari

HANKY PANKY **\$15800**

Príncipe de los Apóstoles Gin, Fernet Branca, vermouth rosso

OLD FASHIONED **\$18900**

Jim Beam, sugar, Bitter Angostura, orange peel

MANHATTAN **\$18700**

Jim Beam, vermouth rosso, Angostura bitter

RUSTY NAIL **\$19800**

Old Parr 12, Drambuie, lemon peel

PALOMA **\$19800**

Tequila Corralejo, grapefruit, lemon, soda

GIMLET **\$17800**

Hendrick's, Tío Pepe Fino, Oceanic cordial (lavender, sea salt and lemon verbena)

WHISKY SOUR **\$17400**

Tullamore D.E.W., lemon, syrup, egg white

— NON-ALCOHOLIC —

STILL/SPARKLING MINERAL WATER 750 ML	\$2700
ACQUA PANNA STILL WATER	\$9000
SAN PELLEGRINO SPARKLING WATER	\$9000
PULPO BLANCO TONIC WATER	\$4200
PULPO BLANCO GINGER	\$4200

— BEERS —

ANTARES LAGER (DRAFT)	\$6000
ANTARES SCOTCH (DRAFT)	\$6700
ANTARES ESPECIAL (DRAFT)	\$6200
ANTARES LIMITED EDITION (CAN)	\$6700
NON-ALCOHOLIC BEER (CAN)	\$6700



34°59'16" S 58°37'96" O

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GIOVANNONI

