

FLORERIA ATLANTICO



STORIES
OF
NATIVE
PEOPLES

VOL. 2

10 AÑOS EN
THE WORLD'S
50
BEST
BARS
2013·2014·2016
2017·2018·2019
2020·2021·2022
2023

— COCKTAILS — STORIES OF NATIVE PEOPLES



HUARPES

Pisco Calavera, Mendocinian river water, quinoa, typha root, duck and river fish bones bitter, yellow corn, pumpkin

\$7900



YACURMANÁ

Pan Vodka, vermouth Giovannoni dry, rosé wine, alkaline stones, citrus leaves, juniper

\$6600



SUMAK KAWSAY

Orujo distillate, Pisco Calavera, vermouth Giovannoni rosso and dry, chañar, healers herbal bitter

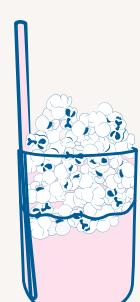
\$6600



TEMÁUKEL

Whisky, calafate cordial, mushroom water, wild berries vinegar, maqui perfume

\$7700



TUPĀ

Monkey Shoulder whiskey, El Profeta gin, banana, guava, quebracho wood, prickly pear cordial, tobacco, popcorn

\$8300



LULES VILELAS

Pan Vodka, carob, pumpkin, citrus, jabuticaba, bergamot and tangerine kombucha

\$7200



MOGONALÓ

Pan Vodka, figs, pineapple and white wine soda with regional spices, egg white, lemon juice

\$8300



BRISA DEL LITORAL

Brandy, Hesperidina, walnuts, dried apricots, weeping willow leaves, eucalyptus and ceibo perfume

\$11400



AJATAJ

El Profeta gin, Fuerza gaucha, sweet mistol water, chañar, pine and tea mushrooms, herbs, soil, Palo Santo

\$6700



YAMANAS

Old Tom, whisky, earl grey, espirulina, crustaceans bitter

\$8100



AYMARAS Y QUECHUAS

Pisco Calavera, liquor of rica rica and muña muña, bitter of Cachi paprika, arca, tobacco and coca leaves, Aloja de nopal, potato, red quinoa, chicha of three corn

\$6700



GENTEDELESTE

Pülku cider of pear, apple, raspberry and elderberry, elderberry nectar, Apóstoles Rosa Mosqueta, China Müller wild berries vinegar

\$8200

- LOS NEGRONIS - DEL ABUELO



EL BOOGY DE LELO Y LILI

Vodka Pan, Cocchi Americano, bitter uña de gato

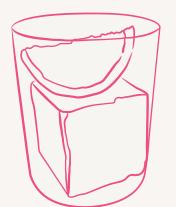
\$7400



BALESTRINI

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

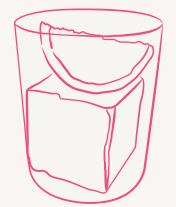
\$12500



LA CHOFETA

Campari, Le Muscat, pine mushrooms and Cariló sand

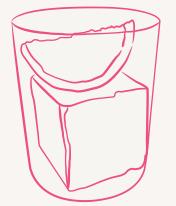
\$7400



GIOVANNONI

Príncipe de los Apóstoles, Giovannoni Rosso,
Campari

\$6100



PROFÉTICO

El Profeta, Campari, Giovannoni Rosso vermouth

\$6100



- LOS LONG DRINKS - DE VODKA PAN



PAN CON CHOCLO Y MANTECA

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

\$6100

PANETTONIC

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

\$6100

PAN CON CHICHARRÓN

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

\$6100

- LOS TÓNICOS - DE APÓSTOLES



VIGILANTE

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

\$6100

GALLEGA

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

\$6300

TÓNICO DEL TANO BAGLEY

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

\$6100

- LOS CLERICÓS -



MADRE TIERRA

Sauvignon blanc, Giovannoni Dry vermouth,
rica and ruda

CORDILLERANO

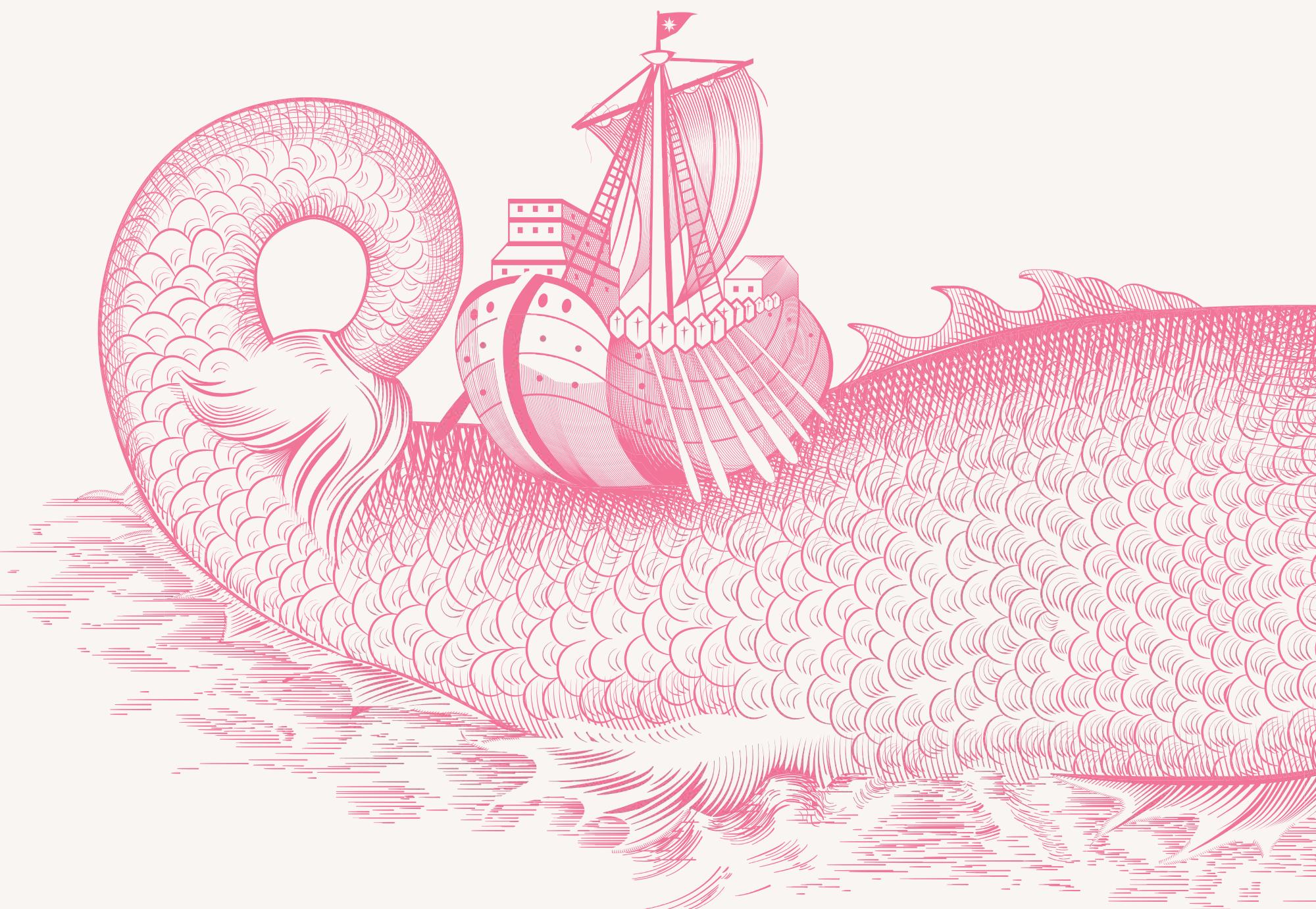
JAR \$23000 | GLASS \$8200

SANGRADA

Atlantic wines blend, mate, citrus

\$23000

\$23000



- CLASSICS -

NEGRONI

Príncipe de los Apóstoles, vermouth rosso, Campari

OLD FASHIONED

Jim Beam White, sugar, Bitter Angostura, orange peel

MANHATTAN

Monkey Shoulder, vermouth rosso, Angostura bitter

RUSTY NAIL

Grant's Triple Wood, Drambuie, lemon peel

PALOMA

Ojo de Tigre, grapefruit, lemon, soda

GIMLET

Hendrick's, lemon, simple syrup

WHISKY SOUR

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

\$7300

\$13500

\$12300

\$15000

\$9300

\$10200

\$10400

- NON-ALCOHOLIC -

TERERÉ	\$2580
KOMBUCHA	\$2580
STILL/SPARKLING MINERAL WATER 750 ML	\$1000
PULPO BLANCO TONIC WATER	\$2350
PULPO BLANCO GINGER	\$2350



34°59'16''S 58°37'96''O

- BEERS -

MILLER (CAN)	\$3500
GUINNES (CAN)	\$3950
ANTARES KÖLSCH	\$3500
TIAMAT N-12	\$4400

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GIOVANNONI

