

ROTISERIA  **ATLANTICO**

**THE DISHES
OF ROTISERÍA
AFTERNOON
COFFEE
BEVERAGES
WINES**

– BREADBASKET –

**ARTISAN SOURDOUGH BREAD
AND OLIVE OIL FROM “LAS GRUTAS”**

– APPETIZERS –

MUSHROOM EMPANADA **\$9200**

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

BRAISED OSOBUCO EMPANADA **\$9800**

TUNA EMPANADA **\$9200**

fried red pepper, onion and olives

CHORIPÁN **\$16400**

with lettuce, tomato and aioli

FAINÁ **\$21800**

*with green onion, portobellos, arugula
and Gorgonzola*

PALTA ATLÁNTICA **\$17200**

*avocado, prawns, tomato, celery,
red onion and green apple*

MORCILLA SMASHEADA **\$19500**

with roasted leeks and poached egg

ATLANTIC SCRAMBLE **\$16400**

*baked pork leg, duck egg,
peas and allumet potatoes*

PROVOLETA **\$16500**

with broccoli pesto and tomato

– MAIN –

PRIME RIB STEAK “A CABALLO” **\$42300**

with duck egg and fries

MILANESA A LA ROBELLINA **\$41100**

tenderloin, organic tomato sauce and capers

POTATO GNOCCHI **\$29900**

*with cream sauce with Parmesan cheese
and cauliflower*

PASTA WITH MEATBALLS **\$31200**

TROUT PAPILOT **\$39900**

with seasonal vegetables

PACU **\$39800**

with pickled beans and asparagus

CHICKEN CORDIAL **\$38500**

*served with Spanish potatoes Provençal style
and roasted baby carrots*

OSOBUCO CREAMY RICE **\$28900**

SELECTION OF ROASTED STRIP STEAK **\$69500**

with French fries and green salad with herbs

PORK TENDERLOIN **\$35600**

with Russian salad

– SIDES –

TOMATO SALAD \$12500

with black olives, capers, garlic and fresh oregano

ROASTED VEGETABLES \$11700

(ask for the vegetal of the day)

POTATO GALETTE \$12600

with rosemary and leeks

HUMITA AL PLATO \$14300

shredded corn, white onion, green onion, goat cheese, roasted cabutia mashed base

– DESSERTS –

NEMESIS WITH MANDARIN SAUCE \$12500

BASQUE CAKE \$12300

with seasonal jam

SWEET POTATO AND CHEESE \$10200

with preserved quinotos

EGG CUSTARD \$9500

BELLINI \$12500

creamy cheese, peach preserves, coconut milk foam

– AFTERNOON MENU –

PORCHETTA SANDWICH \$14000

aioli, pesto, tomato, and lettuce

**CIABATTA SANDWICH WITH PROSCIUTTO
OR COOKED HAM** \$16900

butter, broccoli pesto, arugula, and brie

REVUELTO ATLÁNTICO \$16400

scrambled eggs, roast ham, duck egg, peas, small french fries

CLASSIC SCON \$4800

with dip, cheese and jam of the day

BROWNIE WITH PECAN NUTS \$7400

CITRUS PUDDING \$6700

ALFAJOR DE MAICENA \$5500

– COFFEE MENU –

• **ATLÁNTICO SPECIALTY COFFEE BLEND**

BRAZIL • PERU • RWANDA

(ROTISERÍA ATLÁNTICO EXCLUSIVE)

• **SPECIALITY COFFEE BRAZIL**

ESPRESSO COFFEE \$4900

GIBRALTAR \$5300

COFFEE WITH MILK	\$5900
COFFEE WITH MILK FOAM	\$5100
AMERICANO	\$5300
TÉ E INFUSIONES	\$4900

SPECIALTIES

SHAKERATO <i>Double espresso shaken</i>	\$5900
COFFEE TONIC <i>Espresso, tonic water, orange</i>	\$6900
COFFEE WITH FRANGELICO CREAM <i>Double espresso served with whipped Frangelico cream</i>	\$6500

— COCKTAILS —

FERNET CHOLA SHAKERATO <i>Fernet Chola, lemon verbena and chamomile perfume, vigorously shaken by sacred hands</i> PROFILE: FRESH, HERBAL, COMPLEX ALLERGENS: NON	\$12100
CAMPARI SHAKERATO <i>Campari, vigorously shaken by sacred hands</i> PROFILE: BITTER, FRESH, SWEET ALLERGENS: NON	\$12100
GANCIA EN EL MAR <i>Pink grapefruit, green tea and Atlantic Ocean water soda,Americano Gancia</i> PROFILE: FRUITY, CITRUSY, BUBBLY ALLERGENS: NON	\$12700
HESPERIDINA SOUR <i>Honey water, lemon, orange blossom, Hesperidina</i> PROFILE: FRUITY, FLORAL, CITRUS ALLERGENS: NON	\$13500
GRANITA DE GANCIA <i>Passion fruit, muscovado sugar,Americano Gancia</i> PROFILE: FRUITY, TROPICAL, SLUSHY ALLERGENS: NON	\$13500
SBAGLIATO SAN JUAN <i>Strawberry, Campari, Legui, prosecco</i> PROFILE: FRUITY, BITTER, FIZZY ALLERGENS: NON	\$13500

GANCIA

TÓNICO APÓSTOLES

Pink grapefruit, tonic water, Príncipe de los Apóstoles gin
PROFILE: HERBAL, BITTER, FRESH
ALLERGENS: NON

\$14100

APÓSTOLES CON FLORES

Elderflower and k'oa flower, incense perfume, ginger ale, Príncipe De Los Apóstoles rosehip gin
PROFILE: FLORAL, FRUITY, REFRESHING
ALLERGENS: NON

\$14100

APEROL SPRITZ

Aperol, prosecco, soda, orange
PROFILE: FRUITY, SWEET, BUBBLY
ALLERGENS: NON

\$13800

LIMONCELLO SPRITZ

Limoncello Itico, prosecco, soda, lemon, mint
PROFILE: FRUITY, CITRUSY, REFRESHING
ALLERGENS: NON

\$14100

NEGRONI

Gin Príncipe de los Apóstoles, Campari, vermouth rosso
PROFILE: BITTER, INTENSE, COMPLEX
ALLERGENS: NON

\$13800

NEGRONI BALESTRINI

Averna amaro, Atlantic Ocean water, smoked eucalyptus
PROFILE: INTENSE, SMOKY, BITTER
ALLERGENS: NON

\$15500

MARTINI'S (DRY, 50/50)

Gin El Profeta el Tatot/ Pan vodka, dry vermouth, olives/lemon
PROFILE: DRY, INTENSE, MARTINISH
ALLERGENS: NON

\$13800

BLOODY MARY

Tomato juice, diablo sauce, lemon, Yiyo El Xeneize pickles, Pan vodka
PROFILE: SALTY, SWEET AND SOUR, VEGETABLE
ALLERGENS: NON

\$14100

ESPRESSO MARTINI

Pan vodka, cognac, Borghetti, fresh espresso coffee
PROFILE: ROASTED, CREAMY, SWEET
ALLERGENS: NON

\$13800

BEERS & CIDER

ANTARES DRAFT

\$6000

ANTARES ESPECIAL (CAN)

\$7200

ANTARES SCOTCH (CAN)

\$7200

GUINNES (CAN)

\$8800

NON-ALCOHOLIC BEER (CAN)

\$7200

SIDRA PYRUS PEAR PATAGONIA ARGENTINA

\$9000

NON-ALCOHOLIC

SPARKLING AND STILL WATER 750 ML \$4000

LEMONADE \$6000

POMELADA WITH LEMON GRASS \$6000

ORANGE JUICE \$6000

NON-ALCOHOLIC GIN TONIC \$6000

SPARKLING BLOND 750 ML **\$38000**
WINE 0% ALCOHOL

SPARKLING BRUNETT 750 ML **\$38000**
WINE 0% ALCOHOL

— WINES —

WHITES

— OTHER VARIETIES —

ANTRO CHARDONNAY 2024 **\$39000**

Bodega Tutu Wines, Tunuyán, Valle de Uco, Mendoza

ALMA GEMELA CRIOLLA BLANCA 2024 **\$39000**

Onofri Wines, Ig: Desierto de Lavalle, Mendoza

CARA SUR BLANCO 2023 TORRONTÉS **\$43000**
SANJUANINO Y MENDOCINO

Cara sur, Paraje Hilario, Valle de Calingasta, San Juan

LA CHICA DEL DRAGÓN **\$56000**
PEDRO XIMÉNEZ 2024

Passionate Wines, Tupungato, Mendoza

CORAZÓN DEL SOL SEMILLÓN 2019 **\$56000**

Bodega Corazón del Sol, El zampal, Tupungato, Valle de Uco

CANOPUS VIÑAS VIEJAS **\$60000**
SEMILLÓN 2021/2022

Canopus, El Cepillo, Mendoza

HISTERIA SAUVIGNON BLANC 2020 **\$61000**

Es Vino Wines, Tupungato, Mendoza

CORAZÓN MANDA SEMILLÓN 2024 **\$65000**

Finca La Cayetana, El peral, Valle de Uco, Mendoza

**USPALLATA BLANC DE NOIR 2021
PINOT NOIR** **\$74000**

Noroeste Mendoza, en la ruta de Chile

PASTO BLANCO TORRONTÉS 2022 **\$110000**

*Finca Los Dragones, Valle de Calingasta,
San Juan*

**CIELOS DE GUALJAINA
CORNIOLA 2023** **\$126000**

*Familia Miretti, Gonzáles, Gualjaina, Chubut,
Patagonia*

ORANGE

**ANTROPO LIO DE LIAS NARANJO
DE TORRONTÉS 2024** **\$54000**

Antropo Wines, Quebrada de Humahuaca, Jujuy

**KUNG FU NARANJO
SAUVIGNON BLANC 2025** **\$63000**

*Riccitelli Wines, Gualtallary, Valle de Uco,
Mendoza*

SPARKLING

**CRUDO SEMILLÓN 2022
SIN DEGOLLAR** **\$39000**

Alma 4, La Consulta, Valle de Uco, Mendoza

**NOX ESPUMOSO ROSADO
DE MALBEC 2022** **\$40000**

Canopus, Valle de Uco, Mendoza

**PRIMA PROVA GLERA 2023
TIPO PROSECCO** **\$45000**

Castel Conegliano, Mar del Plata, Buenos Aires

USPALLATA BRUT NATURE **\$62000**

Noroeste Mendoza, en la ruta de Chile

VEUVE CLICQUOT BRUT **\$380000**

Veuve Clicquot Ponsardin, Champagne, Francia

ROSÉ

ANTRO CLARETE DE CRIOLLAS 2025 **\$39000**

Tutu Wines, Tupungato, Mendoza

MACOLLO PINOT GRIS ROSADO 2024 **\$47000**

Macollo Wines, San Martín, Mendoza

**ALMA GEMELA MOURVÉDRE
ROSÉ 2023** **\$55000**

Onofri Wines, IG Desierto de Lavalle, Mendoza

V.I.N.O CLARETE 2023 **\$65000**

*Riccitelli Wines, IG los chacayes, Valle de Uco,
Mendoza*

REDS

— OTHER VARIETIES —

TIERRA DE VOLCANES BLEND 2024 \$36000
MALBEC, CABERNET FRANC, MERLOT

Tierra de Volcanes, Tinogasta, IP: Puna Catamarqueña, Catamarca

PEQUEÑOS PARCELEROS \$39000
CRIOLLA DE MAIMARÁ 2021

El Bayeh, Maimara, Quebrada de Humahuaca, Jujuy

PAEZ PAEZ CRIOLLA 2022 \$39000

Paez Paez Wines, Valle Calchaquí, Tucumán

MAIDA CRIOLLAS TINTAS 2024 \$40000

Finca Los Dragones, Paraje Hilario, San Juan

PAEZ PAEZ \$40000
CABERNET SAUVIGNON 2021

Paez Paez Wines, Valle Calchaquí, Tucumán

MACOLLO SANGIOVETTO 2024 \$51000

Macollo Wines, Junín, Mendoza

ALMA GEMELA CARIGNAN 2021 \$56000

*I.G Desierto de Lavalle, Mendoza
(Recomendado por el equipo de Florería)*

CIELO ARRIBA BLEND 2021 \$89000
**CO FERMENTACIÓN MALBEC, SYRAH,
CABERNET FRANC**

Huichaira Vineyard, Quebrada de Huichaira, Jujuy

CORAZÓN DEL SOL GRENACHE 2021 \$91000

*Bodega Corazón del Sol, Los Chacayes,
Valle de Uco, Mendoza*

LUMINOSO GSM 2020 \$96000

*Bodega Corazón del Sol, Los Chacayes,
Valle de Uco, Mendoza*

SALTIMBANCO TEMPRANILLO 2024 \$106000

*La Giostra del Vino, El Peral, Tupungato,
Valle de Uco, Mendoza*

EL PEDRAZAL GARNACHA 2022 \$110000

*Finca Los Dragones, Barreal Sur,
Valle de Calingasta, San Juan*

OLD VINES MERLOT 2022 \$122000

Riccitelli Wines, Río Negro, Patagonia

OLD VINES BASTARDO 2023 \$160000

Riccitelli Wines, Río Negro, Patagonia

— PINOT NOIR —

LE PETIT CHOSE PINOT NOIR 2023 \$44000

*Mundo Revés, Los Chacayes, Valle de Uco,
Mendoza*

TUTU PINOT NOIR 2024 \$47000

*Bodega Tutu Wines, Iq: Paraje Altamira,
Mendoza*

PINTOM PINOT NOIR 2020 \$122000

El Cepillo, San Carlos, Mendoza

— CABERNET FRANC —

OVUM RESERVA CABERNET FRANC 2023 \$39000
Tierra Madre, Finca las Corzuelas, Córdoba

NODO CABERNET FRANC 2023 \$44000
Nodo Wines, Gualtallary, Valle de Uco, Mendoza

DESCENDIENTES 2023 CABERNET FRANC \$53000
Descendientes de viticultores de Montaña, Villa Seca, Tunuyán, Mendoza

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

— MALBEC —

TUTU MALBEC 2023 \$45000
Bodega Tutu Wines, Gualtallary y Paraje Altamira, Mendoza

THE PARTY MALBEC 2024 \$46000
Riccitelli Wines, Valle de Uco, Mendoza

GUALTALLARY MALBEC 2023 \$77000
Riccitelli Wines, Gualtallary, Mendoza

ALMACÉN DE LA QUEBRADA CACHI MALBEC 2020 \$89000
Almacén de la Quebrada, Pucarilla, Salta

TRÓPICO SUR MALBEC 2021 \$115600
El Bayeh, Finca los Faldeos, Quebrada de Humahuaca, Jujuy

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

ARGENTINE CLASSICS

EL GRAN ENEMIGO CABERNET FRANC 2021 \$108000
Aleanna, Gualtallary, Mendoza

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

FÓSIL CHARDONNAY 2022 \$142000
Zuccardi, San Pablo, Valle de Uco, Mendoza

NORTON SEMILLÓN 2018 \$178000
Paraje Altamira, Valle de Uco, Mendoza

FINCA LOS MEMBRILLOS SEMILLÓN 2019 \$287000
Zuccardi, Paraje Altamira, Valle de Uco, Mendoza

PIEDRA INFINITA MALBEC 2020 \$315000
Zuccardi, Altamira, Valle de Uco, Mendoza

SWEET

SOLERÍA DE MALAMADO TORRONTÉS \$57000
VINO LICOROSO

Zuccardi, Maipú, Mendoza

PASITO DE CRIOLLAS 2020 \$89000

Chacho Asensio, San Rafael, Mendoza

GUALTALLARY VINTAGE 2019 \$185000
ESTILO PORTO

Riccitelli, Gualtallary, Valle de Uco, Mendoza



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