

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

\$17800

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

PROFILE: INTENSE, OCEANIC, SLIGHTLY SWEET
ALLERGEN: CRUSTACEANS



OSTENDE

\$16500

Absinthe, tangerine liqueur Florería Atlántico, beer and citrus lemonade

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

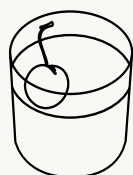


EL DORADO

\$17800

Cachaça, Jägermeister, tereré, lemon, cane juice

PROFILE: HERBACEOUS, FRESH, SPICY
ALLERGEN: NON



GIGNOLET COOLER

\$15800

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

PROFILE: FRUITY, FRESH, SWEET
ALLERGEN: APRICOT

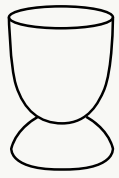


SPUMA DE CAMPARI

\$14500

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

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



MACCHIATO DI SAN FRANCESCO \$17800

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

PROFILE: SWEET, TEXTURISED, SPICY

ALLERGEN: LACTOSE, HAZELNUTS



LE VIN VIVANT \$14800

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

PROFILE: INTENSE, ELEGANT, FRUITY

ALLERGEN: NON

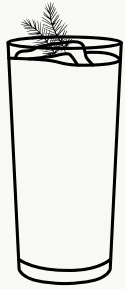


GARÚA MARTINI \$14800

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

PERFIL: FRESCO, MARTINISH, ESPECIADO

ALÉRGENO: ANÍS

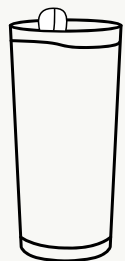


BOCHAROV \$15300

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

PROFILE: FRUITY, ELEGANT, BUBBLY

ALLERGENIC: LACTOSE



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

\$15500

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



MITAZ BLOODY

\$15500

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

– N/A (NO ALCOHOLIC) COCKTAILS –

HISTORY, CULTURE AND NATURE



KIR ANDINO

\$12500

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



PENICILLIN OCEÁNICO

\$15300

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



MARY PICKLE

\$12700

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

— LOS NEGRONIS — DEL ABUELO



EL BOOGY DE LELO Y LILI

\$13500

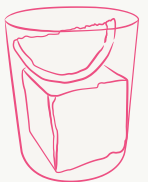
Vodka Pan, Cocchi Americano, bitter uña de gato



BALESTRINI

\$17400

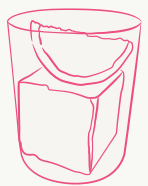
Príncipe de los Apóstoles, Campari, Amaro, water from the Atlantic Ocean, eucalyptus



LA CHOFETA

\$13500

Campari, Le Muscat, pine mushrooms and Cariló sand



GIOVANNONI

\$12500

Príncipe de los Apóstoles, Giovannoni Rosso, Campari

— LOS LONG DRINKS — DE VODKA PAN



PAN CON CHOCLO Y MANTECA

\$11500

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

PANETTONIC

\$11500

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

PAN CON CHICHARRÓN

\$11500

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

— LOS TÓNICOS — DE APÓSTOLES



VIGILANTE

\$11500

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

GALLEGA

\$11500

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

TÓNICO DEL TANO BAGLEY

\$11500

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

CYN TONIC

\$15100

Cynar, Gin Príncipe de los Apóstoles, Pulpo Blanco tonic

CHOLA TONIC

\$11500

Fernet Chola, Pulpo Blanco tonic

– 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

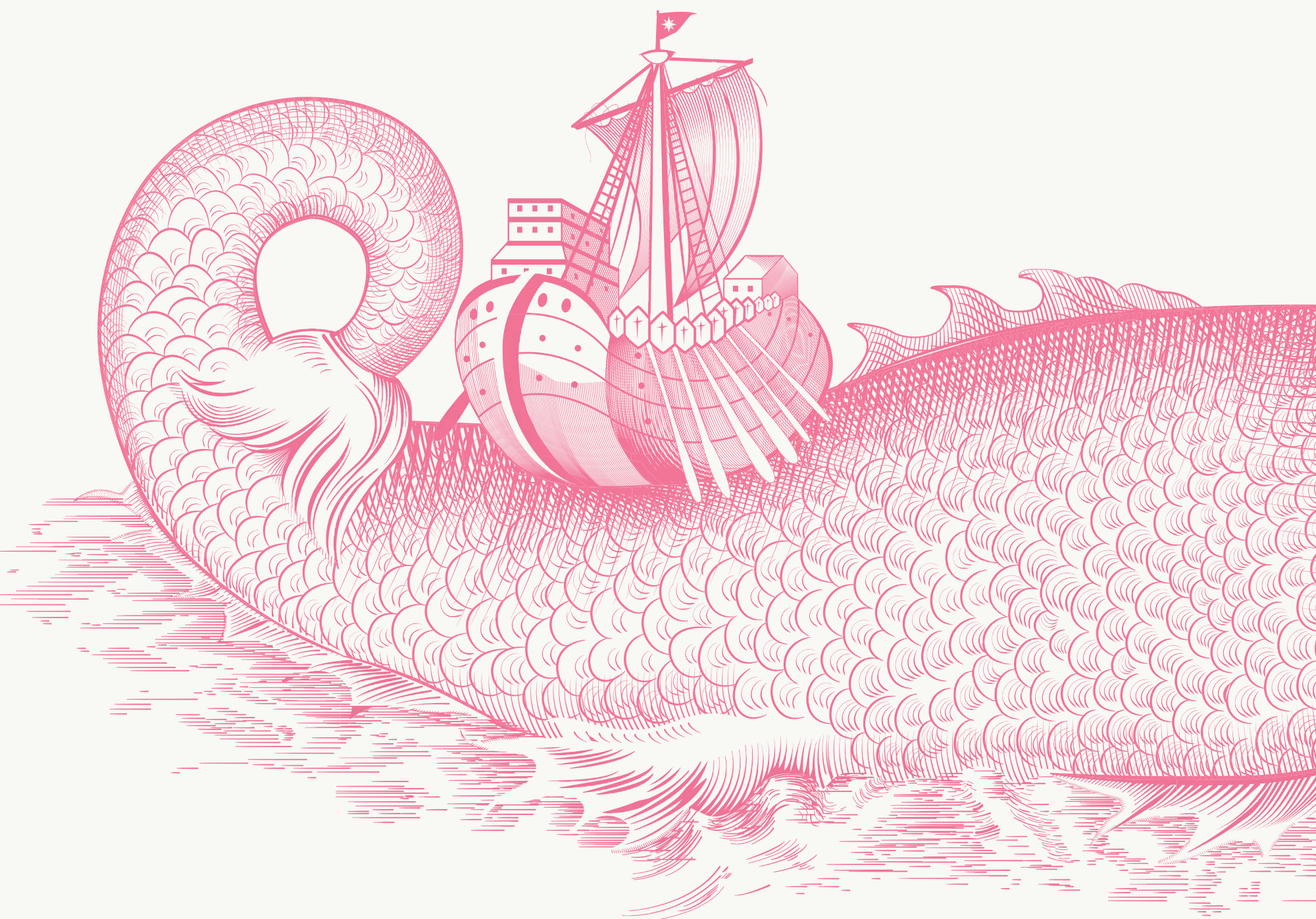
JAR \$35200 | GLASS \$14900

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

Fernet Branca, Coca-Cola

\$11000

NEGRONI

El Profeta Gin, vermouth rosso, Campari

\$12500

HANKY PANKY

Príncipe de los Apóstoles Gin, Fernet Branca, vermouth rosso

\$15800

OLD FASHIONED

Jim Beam, sugar, Bitter Angostura, orange peel

\$18900

MANHATTAN

Jim Beam, vermouth rosso, Angostura bitter

\$18700

RUSTY NAIL

Old Parr 12, Drambuie, lemon peel

\$19800

PALOMA

Tequila Corralejo, grapefruit, lemon, soda

\$19800

GIMLET

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

\$17800

WHISKY SOUR

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

\$17400

— 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

