

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 PAPILLOT **\$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

with black olives, capers, garlic and fresh oregano

\$12500

ROASTED VEGETABLES

(ask for the vegetal of the day)

\$11700

POTATO GALETTE

with rosemary and leeks

\$12600

HUMITA AL PLATO

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

\$14300

— DESSERTS —

NEMESIS WITH MANDARIN SAUCE

\$12500

BASQUE CAKE

with seasonal jam

\$12300

SWEET POTATO AND CHEESE

with preserved quinotos

\$10200

EGG CUSTARD

\$9500

BELLINI

creamy cheese, peach preserves, coconut milk foam

\$12500

— AFTERNOON MENU —

PORCHETTA SANDWICH <i>aioli, pesto, tomato, and lettuce</i>	\$14000
CIABATTA SANDWICH WITH PROSCIUTTO OR COOKED HAM <i>butter, broccoli pesto, arugula, and brie</i>	\$16900
REVUELTO ATLÁNTICO <i>scrambled eggs, roast ham, duck egg, peas, small french fries</i>	\$16400
CLASSIC SCON <i>with dip, cheese and jam of the day</i>	\$4800
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 **\$5900**

Double espresso shaken

COFFEE TONIC **\$6900**

Espresso, tonic water, orange

COFFEE WITH FRANGELICO CREAM **\$6500**

*Double espresso served with whipped
Frangelico cream*

— COCKTAILS —

FERNET CHOLA SHAKERATO

\$12100

Fernet Chola, lemon verbena and chamomile perfume, vigorously shaken by sacred hands

PROFILE: FRESH, HERBAL, COMPLEX

ALLERGENS: NON

CAMPARI SHAKERATO

\$12100

Campari, vigorously shaken by sacred hands

PROFILE: BITTER, FRESH, SWEET

ALLERGENS: NON

GANCIA EN EL MAR

\$12700

Pink grapefruit, green tea and Atlantic Ocean water soda, Americano Gancia

PROFILE: FRUITY, CITRUSY, BUBBLY

ALLERGENS: NON

HESPERIDINA SOUR

\$13500

Honey water, lemon, orange blossom, Hesperidina

PROFILE: FRUITY, FLORAL, CITRUS

ALLERGENS: NON

GRANITA DE GANCIA

\$13500

Passion fruit, muscovado sugar, Americano Gancia

PROFILE: FRUITY, TROPICAL, SLUSHY

ALLERGENS: NON

SBAGLIATO SAN JUAN

\$13500

Strawberry, Campari, Legui, prosecco

PROFILE: FRUITY, BITTER, FIZZY

ALLERGENS: NON

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 Iltico, 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

\$13800

Pan vodka, cognac, Borghetti, fresh espresso coffee

PROFILE: ROASTED, CREAMY, SWEET

ALLERGENS: NON

BEERS & CIDER

ANTARES DRAFT

\$6000

ANTARES ESPECIAL (CAN)

\$7200

ANTARES SCOTCH (CAN)

\$7200

GUINNES (CAN)

\$8800

NON-ALCOHOLIC BEER (CAN)

\$7200

SIDRA PYRUS PEAR

\$9000

PATAGONIA ARGENTINA

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
SANJUANINO Y MENDOCINO** **\$43000**

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

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

Passionate Wines, Tupungato, Mendoza

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

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

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

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 **\$74000**
PINOT NOIR

Noroeste Mendoza, en la ruta de Chile

PASTO BLANCO TORRONTÉS 2022 **\$110000**

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

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

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

ORANGE

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

Antropo Wines, Quebrada de Humahuaca, Jujuy

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

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

SPARKLING

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

Alma 4, La Consulta, Valle de Uco, Mendoza

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

Canopus, Valle de Uco, Mendoza

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

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 **\$55000**
ROSÉ 2023

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, Ig: 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

\$108000

CABERNET FRANC 2021

Aleanna, Gualtallary, Mendoza

CATENA ZAPATA

\$133000

MALBEC ARGENTINO 2022

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

\$287000

SEMILLÓN 2019

*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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GIOVANNONI

