

BREAKFAST & AFTERNOON

COUNTRY TOAST

Seed or white bread toast with homemade jam and cream cheese + coffee or tea + squeezed orange juice.

\$18.800

AVOCADO

Avocado on toasted sourdough bread + coffee or tea + squeezed orange juice.

\$21.300

GOOD YOGHURT

Homemade yogurt with granola & summer fruits + coffee or tea + squeezed orange juice.

\$19.500

PORTEÑO

Toasted natural ham and cheese sandwich or toasted tomato and cheese sandwich + coffee or tea + squeezed orange juice.

\$19.900

Add extra:

- + Avocado **\$2.700**
- + Gravlax **\$5.900**
- + Scrambled eggs **\$5.800**
- + Fruit salad **\$5.800**
- + Granola **\$2.500**

FARINELLI

BREAKFAST & AFTERNOON

MORNINGS & AFTERNOONS

- Scrambled eggs served with toast | **\$12.900**
- Avocado toast | **\$15.900**
- Toasts with homemade jam and cream cheese | **\$13.400**
- Homemade yogurt with granola & fruits | **\$13.900**
- Scon with homemade jam and cream cheese | **\$8.500**
- Toasted with baked natural ham & cheese or tomato | **\$14.800**
- Baked natural ham and cheese croissant or tomato and cheese | **\$13.900**
- Ham and cheese fosforito | **\$11.900**

HOMEMADE VIENNOISERIE, BAKED TODAY

- Butter Croissant | **\$4.300**
- Croissant | **\$4.700**
- Pain au Chocolat | **\$5.900**
- Cinnamon roll | **\$5.900**
- Almond croissant | **\$6.700**
- Ask for pastry of the day | **\$5.400**

PASTRY

- Lemon cake | **\$6.700**
- Flourless coconut & almond cake | **\$7.000**
- Vegan banana bread | **\$6.700**
- Brownie | **\$7.200**
- Scon | **\$6.000**
- Cheese bread | **\$4.700**
- Alfajor | **\$5.500**
- Cornstarch / Nuts & dulce de leche / Almonds (gluten free) / chocolate y ddl
- Granola bar | **\$5.500**
- Cookies | **\$5.100**

CAKES

- Chocolate cake with dulce de leche | **\$11.400**
- Cheesecake | **\$11.400**
- Ricotta cake | **\$11.400**
- Carrot cake | **\$11.400**
- Apple crumble | **\$11.400**
- Dark chocolate ganache tartlet | **\$11.400**
- Flourless chocolate cake | **\$11.400**
- Pear & almond frangipane | **\$11.400**

Our full-size cakes are made to order

COFFEE

- Espresso | **\$4.300**
- Doble espresso | **\$4.900**
- Americano | **\$4.900**
- Flat white | **\$5.200**
- Latte | **\$5.600**
- Espresso with a little milk | **\$4.300**
- Milk with a drop of espresso | **\$4.300**
- Cappuccino | **\$5.200**
- Hot chocolate | **\$5.900**
- Loose leaf tea | **\$4.500**
- Matcha Latte | **\$6.000**
- Iced coffee | **\$5.200**
- Iced tea | **\$4.500**
- Iced Matcha Latte | **\$6.000**
- Iced Hazelnut Cappuccino | **\$6.000**
- Espresso tonic | **\$6.000**
- Cold Brew Macerado | **\$6.000**

NON - ALCOHOLIC DRINKS

- Lemonade 400 ml | **\$5.500**
- Lemonade to share 1LT | **\$11.300**
- Fruit/Vegetable Juice 400 ml | **\$7.300**
- Orange Juice 360 ml | **\$7.300**
- Still or sparkling water | **\$3.800**
- Soft drinks | **\$4.500**
- Kombucha Live Kombu 354 ml | **\$5.500**
- Orange and Mango / Pink Grapefruit and Ginger





Veggie












Vegan





Gluten free

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SHAREABLES

Delicious tomato gazpacho   	\$13.900
Burratina, salmorejo, pickles, pesto and herbs  	\$17.900
Nasturtium lettuce "tacos", falafel, salad, tahini and yogurt dressing  	\$14.900
Sweetbreads with orange blossom honey, vegetable purée, and pickled vegetables 	\$17.900
Prawn and watermelon ceviche, corn crunch 	\$17.900

DISH OF THE DAY

Fresh trout accompanied with grilled beans, baby potatoes, crispy herbs and aioli dressing	\$31.300
Pork tenderloin served with mashed sweet potatoes, herb pesto and green salad 	\$31.300
Smoked eggplant milanese with tomato, herbs and yogurt 	\$29.800

SALADS

Warm keto salad with cauliflower rice, chicken curry, soft egg, avocado and vegetables 	\$26.100
Shrimp salad with avocado, mixed greens and parmesan cheese with a capers and lime dressing	\$26.100
Black rice, roasted beets, green peas, low-temperature egg served with mixed herb pesto  	\$26.100






QUICHES - Accompanied with salad

Brie cheese and natural ham quiche	\$24.500
Roasted onion and blue cheese quiche 	\$24.500

SANDWICHES - Accompanied with potatoes

Aztec Wrap. Chicken, corn, cheese, bell pepper, beans and avocado with a spicy touch	\$26.800
Tuna sandwich on bagel bread with caper mayonnaise, Worcestershire sauce, olive and lemon	\$26.800

DESSERTS

House-made mango ice cream (or semifreddo) with crunchy coconut chips  	\$11.300
Vanilla flan with cream and dulce de leche  	\$11.300
Cherry, plum and blueberry clafoutis 	\$11.300

NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$5.500
Lemonade to share / 1lt.	\$11.300
Fruit/Vegetable juice / 400 ml.	\$7.300
Orange juice / 360 ml.	\$7.300
Still or sparkling water	\$3.800
Soft drinks	\$4.500
Kombucha Live Kombu / 354 ml.	\$5.500
Orange and Mango	
Pink Grapefruit and Ginger	



FARINELLI

ARMÁ TU PROPIO BRUNCH

A HUEVOS

Todos nuestros huevos son orgánicos y de gallinas libres de jaula

Huevos Scrambled Palta

Palta, hongos, tostón. Viene con ensaladita de verdes y cherries.

+ Panceta \$2.900

+ Jamón ahumado de Las Dinás \$2.900

+ Gravlax de trucha \$5.900

Avocado Brunch Toast

Palta, huevo soft, queso feta de vaca y tomatitos.

Omelette de espinaca y cabra

Omelette de queso, espinaca y kale.

Viene con tostón de bruma de cabra de M. Couly, tomatitos & hongos.

Shakshuka

Huevos cocidos en salsa de tomate especiada, yogur y hierbas frescas. Viene con tostón de masa madre.

Egg Royale

Papa Rösti, gravlax de truchón, huevo a baja temperatura, salsa holandesa, huevas de trucha. Viene con ensaladita de rúcula y hierbas.

A + C* | \$33.900

B + C* | \$43.700

*Incluye bebida fría o caliente

B BRUNCHEROS

Nuestra versión de Club Sándwich

Pavita, panceta y cheddar con aderezo de mostaza dijón y huevo. Sale con papas chips.

Shrimp Cake

Cake de langostinos empanados, yogur especiado y ensalada de rúcula, hierbas y Pickles.

Tortelli Casero

De ricotta y limón con salsa de tomates asados, stracciatella casera y albahaca fresca

Bacon Cheeseburger

Smashed burger de blend propio, con cheddar, rúcula, bacon y mayo especial en pan casero. Sale con papas fritas.

Ensalada Niçoise con Gravlax de truchón

Gravlax de truchón, cherries de colores, alcaparras, chauchas, albahaca, hierbas, aceitunas, cebollita morada, huevo 6 minutos con vinagreta de Dijon.

C SIDES

Plato de frutas

Frutas de estación con miel orgánica.

Tostadas

Con mermelada casera y creamcheese.

French toast

Con frutas de estación y crema de lima y mascarpone. Elegís entre maple o dátiles.

Buen Yogur

Con granola y frutas de estación.

Sopa

Sopa de calabaza, semillas de zapallo garrapiñadas y ciboulette.

Buñuelos

De espinaca con mayo de sriracha.

Papas fritas

Con alioli y ketchup casero.

ELEGÍ SUELTOS

VIENNOISERIE & PANES DE HOY

\$5.400

Croissant

Fosforito de jamón y queso

Croissant aux amandes

Pain au chocolat

Roll de canela

Laminado del día

Chipá

Danesa salada, crema de queso de cabra y tomates confitados

POSTRES

\$11.300

Key lime pie

Frangipane de Membrillos con crema

Panqueque con dulce de leche Jersey y salsa inglesa de vainilla

JUGOS

\$7.300

Jugo de naranja exprimido 400ml

Jugo de fruta/verdura 400ml

BEBIDAS

\$4.600

BARRA DE CAFÉ

Café

Té en hebras

Iced coffee

Matcha Latte

Iced Matcha Latte

Cappuccino Avellanas Iced

Espresso Tonic

Cold brew macerado

FRÍAS

Limonada 400ml

Gaseosas

Agua filtrada y mineralizada con/sin gas de cortesía

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Nuestros Vinos

TINTOS · REDS

Verum · Pinot Noir	\$29.000
Nodo · Cabernet Franc	\$37.000
A Lisa · Malbec	\$59.000
Nido del Tigre · Malbec y Torrontés	\$38.000
Dv Catena · Malbec	\$39.000
Barda · Pinot Noir	\$75.900

ROSADOS · ROSÉS

TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES

Alfil · Claret	\$30.900
Rosé S'IL Vous Plait · Rosado de Merlot	\$27.900

NARANJOS · ORANGES

BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS

Paso a Paso · Orange Blend	\$33.800
Pielihueso · Naranja	\$49.800

BLANCOS · WHITES

Socavones · Blend de Blancas	\$39.700
Les Astronautes · Torrontés	\$32.900
Pulenta Estate · Sauvignon Blanc	\$23.800

ESPUMANTES · SPARKLING WINES

Progenie III · Chardonnay	\$23.900
Simbiosis · Pet Nat Syrah	\$22.500

CERVEZAS · BEERS

Rabieta · Golden Ale	\$6.800
Rabieta · American Ipa	

VINOS EN GARRAFE · WINES SERVED IN CARAFES

250ML (1 copa generosa o 2 copas dignas)

Animal · Malbec	\$9.300
Rosé S'IL Vous Plait · Rosado de Merlot	\$9.300
Pulenta Estate · Sauvignon Blanc	\$9.300

APERITIVOS · DRINKS

Gin & Tonic	\$8.500
Aperol Spritz	
Negroni	
Old Fashioned	
Mimosa	
Vermut	
Bloody Mary	
Johnnie Walker Black Label	

MOCKTAILS · NON-ALCOHOLIC

Mocktail de Frambuesa y Huacatay	\$7.500
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