

BREAKFAST & AFTERNOON

COUNTRY TOAST

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

\$16.900

AVOCADO

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

\$19.800

GOOD YOGHURT

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

\$17.800

PORTEÑO

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

\$17.900

Add extra:

+ Avocado **\$2.200**

+ Gravlax **\$5.500**

+ Scrambled eggs **\$4.700**

+ Fruit salad **\$4.900**

FARINELLI

BREAKFAST & AFTERNOON

MORNINGS & AFTERNOONS

- Scrambled eggs served with toast | **\$11.200**
- Avocado toast | **\$15.300**
- Toasts with homemade jam and cream cheese | **\$12.500**
- Homemade yogurt with granola & fruits | **\$13.300**
- Scon with homemade jam and cream cheese | **\$7.700**
- Toasted with baked natural ham & cheese or tomato | **\$13.900**
- Baked natural ham and cheese croissant or tomato and cheese | **\$12.700**
- Ham and cheese fosforito | **\$10.600**

HOMEMADE VIENNOISERIE, BAKED TODAY

- Butter Croissant | **\$3.800**
- Croissant | **\$4.200**
- Pain au Chocolat | **\$5.200**
- Cinnamon roll | **\$5.200**
- Almond croissant | **\$6.300**
- Ask for pastry of the day | **\$4.800**

PASTRY

- Lemon cake | **\$5.900**
- Flourless coconut & almond cake | **\$6.300**
- Vegan banana bread | **\$5.900**
- Brownie | **\$6.700**
- Scon | **\$5.500**
- Cheese bread | **\$4.300**
- Alfajor | **\$4.800**
- Cornstarch / Nuts & dulce de leche / Almonds (gluten free) / chocolate y ddl
- Granola bar | **\$4.900**
- Cookies | **\$4.500**

CAKES

- Chocolate cake with dulce de leche | **\$10.500**
- Cheesecake | **\$10.500**
- Ricotta cake | **\$9.900**
- Carrot cake | **\$9.900**
- Apple crumble | **\$10.500**
- Dark chocolate ganache tartlet | **\$10.500**
- Flourless chocolate cake | **\$9.900**
- Pear & almond frangipane | **\$10.500**

Our full-size cakes are made to order

COFFEE

- Espresso | **\$3.900**
- Doble espresso | **\$4.500**
- Americano | **\$4.500**
- Flat white | **\$4.700**
- Latte | **\$4.900**
- Espresso with a little milk | **\$3.900**
- Milk with a drop of espresso | **\$3.900**
- Cappuccino | **\$4.700**
- Hot chocolate | **\$4.900**
- Loose leaf tea | **\$4.100**
- Matcha Latte | **\$5.500**
- Iced coffee | **\$4.700**
- Iced tea | **\$5.500**
- Iced Matcha Latte | **\$5.500**
- Iced Hazelnut Cappuccino | **\$5.500**
- Espresso tonic | **\$5.500**

NON - ALCOHOLIC DRINKS

- Lemonade 400 ml | **\$4.800**
- Lemonade to share 1LT | **\$9.800**
- Fruit/Vegetable Juice 400 ml | **\$6.800**
- Orange Juice 360 ml | **\$6.800**
- Still or sparkling water | **\$3.200**
- Soft drinks | **\$4.000**
- Kombucha Live Kombu 354 ml | **\$5.000**
- Orange and Mango / Pink Grapefruit and Ginger



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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 \$2.700

+ Jamón ahumado de Las Dinás \$2.700

+ Gravlax de trucha \$4.500

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* | \$31.100

B + C* | \$39.100

*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 \$4.800

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 \$9.900

Key lime pie

Frangipane de Membrillos con crema

Panqueque con dulce de leche Jersey y salsa inglesa de vainilla

JUGOS \$6.800

Jugo de naranja exprimido 400ml

Jugo de fruta/verdura 400ml

BEBIDAS \$4.100

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 de cortesía



Veggie



Vegan



Gluten free

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SHAREABLES

Delicious tomato gazpacho   	\$11.500
Breaded prawns with corn cream & sweet chili	\$15.800
Hummus with baked carrots, dukkah and toasted pita bread 	\$13.900
Crispy fried fainá with guacamole   	\$13.900
Potatoes tortilla accompanied with green salad  	\$13.900

DISH OF THE DAY

Breaded beef cutlet, comes with avocado salad, cherry tomatoes, toasted corn, cilantro with aioli	\$27.800
Stir-fried ribeye, Viet dressing, rice, cherry tomatoes, cucumber, mushrooms, grilled egg, and cilantro 	\$27.800
Grilled Patagonian trout with pea purée and zucchini salad cured with lemon, herbs, and pistachios 	\$27.800

SALADS

Warm keto salad with cauliflower rice, chicken curry, soft egg, avocado and vegetables 	\$20.900
Pasta, boconccinos, roasted eggplants, cherry tomatoes, herb pesto, capers and walnuts 	\$20.900

QUICHES - accompanied with salad

Brie cheese and natural ham quiche	\$21.300
Roasted Vegetable and parmesan cheese quiche 	\$21.300

SANDWICHES - Accompanied with potatoes

Teriyaki chicken wrap with avocado, pickled carrots, purple cabbage, and spinach	\$22.500
Warm pita filled with crispy oyster mushroom cutlets, smoked eggplant, roasted vegetables, and fresh spinach 	\$22.500

DESSERTS

Creamy 70% chocolate, lime cream and seasonal fruits 	\$9.900
Basque cake served with fresh mango  	\$9.900
Tiramisu 	\$9.900

NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$4.800
Lemonade to share / 1lt.	\$9.800
Fruit/Vegetable juice / 400 ml.	\$6.800
Orange juice / 400 ml.	\$6.800
Still or sparkling water	\$3.200
Soft drinks	\$4.000
Kombucha Live Kombu / 354 ml.	\$5.000
Orange and Mango	
Pink Grapefruit and Ginger	



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Nuestros Vinos

TINTOS · REDS

Verum · Pinot Noir	\$27.000
Nodo · Cabernet Franc	\$34.000
A Lisa · Malbec	\$54.000
Nido del Tigre · Malbec y Torrontés	\$33.500
Dv Catena · Malbec	\$39.000
Barda · Pinot Noir	\$60.900

ROSADOS · ROSÉS

TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES

Alfil · Claret	\$26.900
Rosé S'IL Vous Plait · Rosado de Merlot	\$25.900

NARANJOS · ORANGES

BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS

Paso a Paso · Orange Blend	\$29.500
Pielihueso · Naranja	\$49.800

BLANCOS · WHITES

Socavones · Blend de Blancas	\$31.500
Les Astronautas · Torrontés	\$32.900
Pulenta Estate · Sauvignon Blanc	\$21.500

ESPUMANTES · SPARKLING WINES

Progenie III · Chardonnay	\$23.900
Simbiosis · Pet Nat Syrah	\$19.500

CERVEZAS · BEERS

\$5.500

Rabieta · Golden Ale
Rabieta · American Ipa

VINOS EN GARRAFE · WINES SERVED IN CARAFES

250ML (1 copa generosa o 2 copas dignas)

Animal · Malbec	\$8.300
Rosé S'IL Vous Plait · Rosado de Merlot	\$8.300
Socavones · Blend de Blancas	\$8.300

APERITIVOS · DRINKS

\$7.800

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

MOCKTAILS · NON-ALCOHOLIC

\$6.900

Mocktail de Frambuesa y Huacatay
