





**IN A HURRY**  
DELIVERY  
IN 15 MINUTES

A \$80 DELIVERY FEE  
WILL BE ADDED TO  
YOUR BILL.  
PRICES ARE IN LOCAL  
CURRENCY AND  
INCLUSIVE OF V.A.T.  
SERVICE IS NOT  
INCLUDED.

- VEGETARIAN
- GLUTEN FREE

6:00 AM - 11:30 AM

**TO START THE DAY**

- Granola • \$145
- Seasonal fruit plate • \$160
- Yogurt • \$95
- Coffee or hot chocolate • \$105
- Tea selection • \$90
- Croissant or  
"medialuna" • \$60

11:30 AM - 10:00 PM

**BITES**

- Soup of the day • \$170
- Organic tomatoes salad  
burrata, extra virgin olive oil • \$230
- Hummus, chips • \$210
- Cheese Selection, with organic honey • \$250
- House smoked trout sandwich  
yogurt dressing, spinach, brioche bread • \$265
- Salteña style empanadas  
fresh tomato dip • \$205

**SWEET**

- Dulce de leche Gelato 120 gr • \$180
- Pie of the day • \$160

Please indicate that you are  
ordering the 15 minute menu.

The chef will be delighted to  
make any modification to this  
menu. However, the time  
for delivering will  
increase to 30 minutes.

15'



#### BREAKFAST 6:00 AM - 11:30 AM

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WE OFFER A  
VARIETY OF  
GLUTEN-FREE ITEMS

VEGETARIAN

#### COLD BREAKFAST \$490

Your choice of cereal or bakery item  
Your choice of hot beverage  
Your choice of juice  
Your choice of fruit

#### AMERICAN BREAKFAST \$590

Your choice of cereal or bakery item  
Your choice of breakfast classic  
Your choice of hot beverage  
Your choice of juice  
Your choice of fruit

#### CEREALS & BAKERY \$170

**Homemade granola**, with milk, yogurt  
almond milk or soy milk  
**Oatmeal**, with milk or water  
**Traditional cereals**, with milk or yogurt  
**Bircher muesli**, yogurt, honey, dried fruits  
**Bakery basket**, your choice of 3: croissant  
“medialuna” or pound cake of the day  
**Toast**, your choice of 3: sourdough, rye  
multigrain bread, milk loaf white or whole wheat  
**Other breads**, your choice of 2:  
bagel, English muffin, baguette

#### BREAKFAST CLASSICS

- ✓ **Pancakes**  
with syrup or dulce de leche • \$160
- ✓ **Waffles**, with syrup or dulce de leche • \$160
- ✓ **French toast**, with syrup and powdered sugar • \$160

**3 eggomelette**, your choice of 3 items: green  
red or yellow bell pepper, tomato, cheese  
mushrooms onion, ham, bacon, spinach • \$190  
**Smoked Trout**, cream cheese, bagel • \$215

#### EGG SPECIALITIES

**Eggs Benedict**, hollandaise sauce  
grilled ham, English muffin • \$200  
**Eggs Florentine**, spinach  
poached eggs, sourdough loaf • \$200  
**Egg white frittata**, with smoked trout  
and spinach • \$200

#### EXTRA BREAKFAST SIDE \$105

Bacon, grilled ham, farm pork sausage

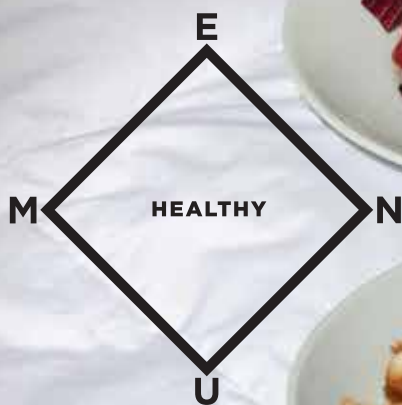
#### HOT BEVERAGES

**Coffee pot (2 cups)**, American, espresso  
decaffeinated • \$125  
**Coffee pot (4 cups)**, American, espresso  
decaffeinated • \$225  
**Cappuccino**, with cinnamon or chocolate • \$115  
**Hot chocolate**, regular or skimmed milk • \$105  
**Tea selection** • \$90

#### JUICES & FRUIT

**Squeezed juice**, orange, grapefruit  
juice of the day • \$90  
**Smoothie**, smoothie of the day, with milk or yogurt • \$105  
**Fruit plate** • \$160  
**Fresh berries**, check seasonal availability • \$160





**OUR HEALTHY, LIGHT  
AND GLUTEN-FREE  
OPTIONS**

11:30 AM - 11:00 PM

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**VEGETARIAN**

**Hummus and chips • \$210**

**Bitter leaves salad**

fennel, radishes, cucumber  
grapefruit, feta cheese  
orange dressing • **\$190**

**Whole wheat wrap**

mushrooms, avocado, tomato  
red onion, arugula • **\$215**

**Organic tomatoes salad**

burrata, olive oil • **\$230**

**Grilled vegetable sandwich**

Brioche bread, fresh tomato

Brie cheese • **\$215**

**Whole wheat pasta, pumpkin**

boconccino, basil, olive oil • **\$285**

**GLUTEN FREE**

**White bread toast**

jam, butter • **\$170**

**Pie of the day • \$160**

**Margherita pizza**, fresh  
Mozzarella, tomato sauce  
pesto • **\$270**

**Smoked trout pizza,**

Brie cheese and spinach • **\$285**

**Spaghetti • \$265**

**Penne • \$265**

**Stuffed pasta of the day • \$295**

*Your choice of*

Bolognese, tomato, cream, pesto

**MOCKTAILS**

**Jardinero**, orange juice  
fresh mint, mango • **\$125**

**La Coartada**, grape fruit  
juice, bitter Angostura  
lime juice, tonic soda  
hibiscus syrup • **\$125**





**URBAN**  
11:30 AM - 11:00 PM

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VEGETARIAN

#### SOUPS \$170

**Soup of the day**

✓ **Tomato soup**

#### APPETIZERS

**Cheese & cold cuts to share • \$395**

**Salteña style empanadas**

fresh tomato dip • \$205

**Salmorejo style shrimp • \$245**

**Fried calamari, Spanish caper  
mayonnaise • \$205**

*Pairing suggestion (by the glass)*

**Rewen Estate** Torrontés, Salta • \$130

#### SANDWICHES

**Grilled ham & cheese**

white or brown bread • \$190

**Club sandwich, white bread**

aioli, grilled chicken, bacon, egg

roasted pork loin, lettuce, tomato • \$240

**Smoked trout, yogurt dressing**

spinach, brioche bread • \$265

**Hamburger, Lincoln cheese**

bacon, crispy onion, pickle,

Elena BBQ sauce • \$320

**Breaded beef “Milanesa” sandwich, iceberg**

lettuce, fried egg, spanish caper mayonnaise • \$280

✓ *Includes one side dish*

Mixed greens salad, french fries or fruit

*Pairing suggestions (by the glass)*

**Vuelá Rosé de Pinot Gris, Mendoza • \$120**

**Biutiful Malbec, Mendoza • \$205**

#### SALADS

**Caesar, traditional • \$200**

With chicken • \$220 ; With smoked trout • \$245

**Iceberg lettuce, rotisserie roasted chicken, bacon  
avocado, tomato, blue cheese dressing • \$230**

✓ **Organic tomatoes salad, burrata, olive oil • \$230**

*Pairing suggestion (by the glass)*

**Punto Final** Sauvignon Blanc, Chile • \$145

#### PIZZAS

✓ **Margherita pizza, fresh Mozzarella  
tomato sauce, pesto • \$270**

**Baked ham pizza, Mozzarella, cream cheese  
ciboulette • \$280**

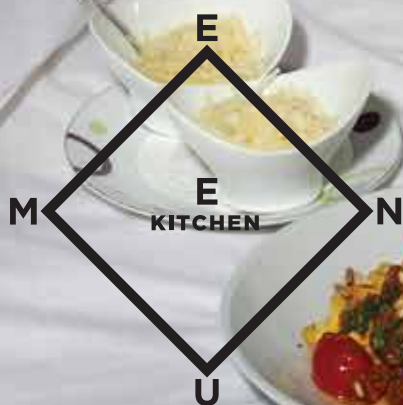
**Smoked trout pizza,**

Brie cheese, spinach • \$290

*Pairing suggestion (by the glass)*

**Palo Alto** Pinot Noir, Mendoza • \$140





**E KITCHEN**  
11:30 AM - 11:00 PM

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🌱  
VEGETARIAN

🌱 **Corn risotto**  
Brie • \$280

*Pairing suggestion (by the glass):*  
**Cicchitti Soigné Brut Nature • \$225**

**PASTA**  
🌱 **Spaghetti • \$265**  
🌱 **Penne • \$265**  
**Stuffed pasta of the day • \$295**

*Your choice of*  
Bolognesa, tomato, cream or Carbonara sauce

*Pairing suggestion (by the glass)*  
**Biutiful Malbec, Mendoza • \$205**

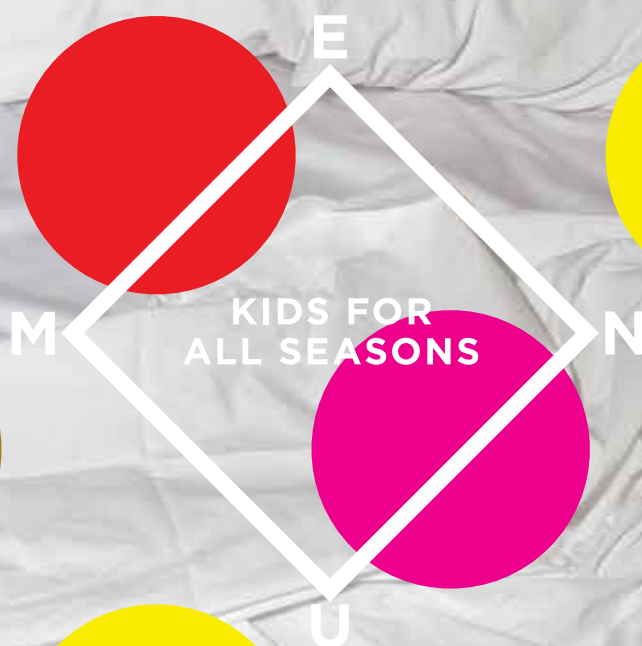
**ASK FOR ROTTISERIE OF THE DAY**  
**And more options from Elena**

**FROM ELENA'S GRILL**

**Tenderloin, 9 oz • \$430**  
**New York strip, 9 oz • \$405**  
**Dry aged rib eye, 14 oz • \$595**  
**Grilled chicken breast • \$305**  
**Patagonian trout • \$350**  
**Catch of the day • \$345**

*Pairing suggestion (by the glass)*  
**Montechez Chardonnay, Mendoza • \$180**  
**Piattelli Reserva Cabernet Sauvignon**  
**Salta • \$175**

**SIDE DISHES \$140**  
Mixed greens salad  
Grilled vegetables  
Swiss chard, garlic and mushrooms  
Smoked potato purée  
Homemade french fries, Elena BBQ sauce  
Stuffed potato



**KIDS FOR  
ALL SEASONS**  
06:00 AM - 11:00 PM

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🌱  
VEGETARIAN

**BREAKFAST IN BUENOS AIRES**

- 🌱 **Mini french toast**, with syrup or dulce de leche • \$90
- 🌱 **Mini pancakes**, with syrup or dulce de leche • \$90
- 🌱 **Cereals**, milk, yogurt, banana or berries • \$80
- Scrambled eggs**, ham or cheese • \$95
- Egg any style**, poached, fried, with bacon or sausages • \$105
- Fruit salad**, fresh fruit of the day and orange juice • \$90

**LITTLE BIG BOYS AND GIRLS**

*(up to 8 years old)*

- Soup**, tomato or chicken noodle soup • \$90
- Cheeseburger** 4 oz, one side dish • \$180
- Little chicken "Milanesas"**, one side dish • \$115
- Peanut butter sandwich**, strawberry jelly • \$95

**I'M NOT A KID ANYMORE!**

*(from 9 to 12 years old)*

- Croissant**, chicken, Mozzarella tomato and lettuce • \$115
- Caesar salad**, croutons • \$110
- 🌱 **Margherita pizza**, fresh Mozzarella tomato sauce, pesto • \$120

- "Milanesas"**, breaded veal, one side dish • \$120
- Grilled tenderloin**, one side dish • \$200
- Grilled chicken**, one side dish • \$170

**AFTERNOON BREAK!**

- "Medialuna" with ham and cheese** • \$95
- Toasted ham and cheese sandwich**
- french fries** • \$105
- Fruit smoothies** • \$95
- Fresh juice of the day** • \$85
- Lemonade, iced tea** • \$90
- Soft drinks** • \$75

🌱 **YOUR FAVORITE SIDES**

- Mixed greens salad, french fries, chips
- mashed potatoes, squash purée
- steamed rice, steamed broccoli, fruits

**PASTAS FOR EVERYONE! \$140**

*Choose one pasta and one sauce*

- Pasta**, spaghetti, penne, stuffed pasta
- Sauces**, tomato, cream, butter, bolognese

Kids desserts are available in customized portions from our *Dolce morte* menu





**DOLCE MORTE  
DESSERTS**

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©  
ALL OUR ICE CREAMS  
& SORBETS ARE GLUTEN  
FREE.

© ¼ KG ICE CREAM \$215

**Goat cheese & dates**  
**Mictlan Moctezuma Chocolate**  
**White chocolate & Magic**  
**In (off) Dulce de leche,**  
dulce de leche, natural dulce de leche  
and dulce de leche candy  
**Pistacchio +**  
**Cream “Francoise”**

© ¼ KG SORBETS \$215

**Cacao**  
**Tangerine**  
**Passion Fruit with honey & granola**

**DESSERTS**

**“Panqueque”** with dulce de leche  
“Francoise” ice cream • \$205  
**Cheese cake**, preserves from south  
of Argentina • \$205  
**Double chocolate “Marquise”**  
“Francoise” ice cream • \$205  
**Seasonal fruit salad** • \$160

Ask for more unique Dolce Morte flavors.

Children's desserts are available in customized portions





#### DREAMS MENU 11:00 PM - 6:00 AM

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VEGETARIAN

#### APPETIZERS

**Cheese & cold cuts to share • \$395**

**Salteña style empanadas**

fresh tomato dip • \$205

*Pairing suggestion (by the glass)*

**Rewen Estate** Torrontés, Salta • \$130

#### SALADS

*Your choice: served dressed or with dressing on the side*

**Caesar**, traditional • \$200

with chicken • \$220; with smoked trout • \$245

✔ **Bitter leaves**, fennel, radish, cucumber  
grapefruit, feta cheese, orange dressing • \$190

*Pairing suggestion (by the glass):*

**Punto Final** Sauvignon Blanc, Chile • \$145

#### FROM THE GRILL

**Tenderloin**, 9 oz • \$430

**New York strip**, 9 oz • \$405

**Rib eye**, 9 oz • \$405

**Grilled chicken breast** • \$305

**Patagonian trout** • \$350

**Catch of the day** • \$345

#### SIDE DISHES \$140

Mixed greens salad, grilled vegetables

smoked potato purée, house made french fries  
with Elena BBQ sauce

#### SANDWICHES

**Grilled ham & cheese**

white or brown bread • \$190

**Club sandwich**, white bread,

aioli, grilled chicken, bacon, egg

roasted pork loin, lettuce, tomato • \$240

**Hamburger**, Lincoln cheese, bacon, crispy onion

cucumber and Elena BBQ sauce • \$320

✔ *Includes one side dish*

Mixed greens salad, french fries or fruit

*Pairing suggestions (by the glass)*

**Vuelá Rosé** de Pinot Gris, Mendoza • \$120

**Biutiful Malbec**, Mendoza • \$205

#### PIZZAS

✔ **Margherita pizza**, fresh Mozzarella

tomato sauce, pesto • \$270

**Baked ham pizza**, Mozzarella

cream cheese, ciboulette • \$280

*Pairing suggestion (by the glass)*

**Palo Alto** Pinot Noir, Mendoza • \$140

#### PASTA

✔ **Spaghetti** • \$265

✔ **Penne** • \$265

**Stuffed pasta of the day** • \$295

*Your choice of*

Bolognesa, tomato, cream or pesto

#### DESSERTS

*Can be delivered after your dinner*



#### WINE & BEER

A \$80 DELIVERY FEE WILL BE ADDED TO YOUR BILL. PRICES ARE IN LOCAL CURRENCY AND INCLUSIVE OF V.A.T. SERVICE IS NOT INCLUDED.

THE FULL WINE LIST IS AVAILABLE UPON REQUEST.

#### CHAMPAGNES 750 CL

**Krug Grande Cuvée Brut** • \$17,800  
**V.C.P. La Grande Dame Brut** • \$15,900  
**Moët & Chandon Brut Imperial** • \$ 4,500  
**Pommery Brut Royal** • \$ 4,270

#### SPARKLING 750 CL

**Escorihuela Gascón, Pequeñas**  
**Producciones Extra Brut Rosé** • \$1,135  
**Baron B Extra Brut Rosé** • \$1,100  
**Rutini Extra Brut** • \$1,020  
**Cruzat Extra Brut** • \$750  
**Cicchitti Soigné Brut Nature** • \$695

Ask for availability of champagnes

#### RED WINES BY THE GLASS

**Piattelli Reserva Cabernet Sauvignon**  
Salta • \$175  
**Palo Alto Pinot Noir, Mendoza** • \$140  
**Biutiful Malbec, Mendoza** • \$205

#### ROSÉ WINES BY THE GLASS

**Vuelá Rosé de Pinot Gris, Mendoza** • \$120

#### HALF BOTTLES

**Amalaya Gran Corte Malbec - Cabernet Sauvignon - Syrah, Salta, 375 cc.** • \$325  
**Amalaya Malbec, Salta, 375 cc.** • \$245

#### WHITE WINES BY THE GLASS

**Montechez Chardonnay, Mendoza** • \$180  
**Rewen Estate Torrontés, Salta** • \$130  
**Punto Final Sauvignon Blanc, Chile** • \$145

#### SPARKLING WINES BY THE GLASS

**Cicchitti Soigné Brut Nature, Mendoza** • \$225

#### BEERS

**Stella Artois, Argentina, 330 cc.** • \$135  
**Heineken, 330 cc.** • \$135  
**Quilmes, Argentina, 330 cc.** • \$125

#### COCKTAILS \$210

**Margarita**, tequila, Cointreau, lime  
**Bloody Mary**, vodka, spicy tomato juice  
**Mojito**, rum, fresh mint, lime, soda

**Spritz**, Campari, sparkling wine, seltzer  
**Garibaldi**, Campari, orange juice  
**Fernet-cola**, Fernet, Coca-Cola