

**ALAMEDA**  
PIZZERIA PORTEÑA

# ALAMEDA

PIZZERIA PORTEÑA

## CLASSIC PIZZAS

BIG | SMALL | INDIV.

### Mozzarella

Mozzarella, fresh tomatoes sauce, extra virgin olive oil, oregano and green olives.

**\$21.000 \$18.000 \$14.000**

\$17.355 \$14.876 \$11.570

### Margarita

Mozzarella, fresh tomato sauce, basil, extra virgin olive oil, oregano and green olives.

**\$23.000 \$19.000 \$15.000**

\$19.008 \$15.702 \$12.397

### Mozzarella with ham

Mozzarella, fresh tomatoes sauce, York ham, oregano and green olives.

**\$26.000 \$22.000 \$18.000**

\$21.488 \$18.182 \$14.876

### Classic neapolitan pizza

Mozzarella, fresh tomatoes sauce, sliced tomatoes, Parmesan cheese, garlic, parsley, extra virgin olive oil, oregano and green olives.

**\$26.000 \$20.000 \$16.000**

\$21.488 \$16.529 \$13.223

### Fugazza (onion topping)

Mozzarella, onion, extra virgin olive oil, oregano and black olives.

**\$26.000 \$20.000 \$16.000**

\$21.488 \$16.529 \$13.223

### Neapolitan with Cherry Tomatoes

Mozzarella, fresh tomatoes sauce, Cherry tomatoes, Parmesan cheese, garlic, parsley, extra virgin olive oil, oregano and green olives.

**\$28.000 \$22.500 \$18.000**

\$23.140 \$18.595 \$14.876

### 4 Seasons

¼ mozzarella and onion, ¼ ham and sweet pepper, ¼ mozzarella and ham, ¼ Neapolitan with Cherry tomatoes.

**\$32.000 \$25.000 \$18.000**

\$26.446 \$20.661 \$14.876

### Sweet Peppers and York Ham

Sweet Peppers and York Ham  
Mozzarella, fresh tomatoes sauce, York ham, red sweet peppers, oregano and green olives.

**\$30.000 \$24.000 \$20.000**

\$24.793 \$19.835 \$16.529

### Pepperoni

Mozzarella, fresh tomatoes sauce, pepperoni, oregano and green olives.

**\$31.000 \$25.000 \$20.000**

\$25.620 \$20.661 \$16.529

### Calabrian

Mozzarella, fresh tomatoes sauce, Calabrian, longaniza (long spicy pork sausage), red sweet pepper, Provencal seasoning, oregano and black olives.

**\$31.000 \$25.000 \$20.000**

\$25.620 \$20.661 \$16.529

## SIGNATURE PIZZAS

BIG | SMALL | INDIV.

### C.B.O

Mozzarella, fresh tomato sauce, cheddar sauce, grilled bacon, Green onion, oregano and black olives.

**\$31.000 \$26.000 \$21.000**

\$25.620 \$21.488 \$17.355

### 4 Cheese types

Mozzarella, Parmesan cheese, Blue cheese, Provolone cheese, extra virgin olive oil, oregano and black olives

**\$32.000 \$27.000 \$21.000**

\$26.446 \$22.314 \$17.355

### Pizza Dupla

Mozzarella, Provolone cheese, grilled bacon, barbecue sauce, green onion, oregano, Green olives, black olives and the edge stuffed with sausages.

**\$39.000 \$32.000 \$21.000**

\$32.231 \$26.446 \$17.355

### Serrano

Mozzarella, fresh tomato sauce, Serrano ham, fresh rocket, chips of Parmesan cheese, extra virgin olive oil and black olives.

**\$33.000 \$27.000 \$21.000**

\$27.273 \$22.314 \$17.355

### Provolone with ham

Mozzarella, fresh tomato sauce, Provolone cheese, York ham, black olives and oregano.

**\$33.000 \$27.000 \$22.000**

\$27.273 \$22.314 \$18.182

### Rocket and Brie cheese

Mozzarella, Brie cheese, fresh rocket, extra virgin olive oil, black pepper, oregano and black olives.

**\$33.000 \$27.000 \$22.000**

\$27.273 \$22.314 \$18.182

### Caprese Bocconcini

Mozzarella, fresh tomato sauce, basil, cherry tomatoes, bocconcini (special mozzarella balls), black pepper, oregano and black olives.

**\$32.000 \$27.000 \$22.000**

\$26.446 \$22.314 \$18.182

### Fugazza (onion topping)

Mozzarella, caramelized onions, Green onion, grilled bacon, extra virgin olive oil, oregano and Green olives.

**\$31.000 \$25.000 \$20.000**

\$25.620 \$20.661 \$16.529

HALF AND HALF PIZZAS WILL BE CHARGED  
BASED ON THE HIGHEST VALUE



# ALAMEDA

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## STUFFED PIZZAS

BIG | SMALL

<b>Fugazzeta</b>	<b>\$32.000 \$26.000</b>	
Mozzarella, onion, Parmesan cheese, oregano and green olives.	\$26.446	\$21.488
<b>Fugazzeta &amp; Provolone</b>	<b>\$38.000 \$30.000</b>	
Mozzarella, onion, York ham, Provolone, Parmesan cheese gratin, oregano and black olives.	\$31.405	\$24.793
<b>Teacher's special</b>	<b>\$39.000 \$32.000</b>	
Mozzarella, York ham, sweet peppers, tomatoes Parmesan gratin, oregano and black olives.	\$32.231	\$26.446
<b>Bacon and 3 types of cheese</b>	<b>\$40.000 \$30.000</b>	
Mozzarella, Provolone, Cheddar, grilled bacon, extra virgin olive oil, Parmesan chips gratin, oregano and black olives.	\$33.058	\$24.793

## VEGAN PIZZAS

BIG | SMALL | INDIV.

<b>Mix of vegetables</b>	<b>\$27.000 \$21.00 \$17.000</b>	
Tomato sauce, eggplant, zucchini, Mushrooms and tomato slices.	\$22.314	\$17.355
<b>Spinach with onion and garlic</b>	<b>\$27.000 \$21.000 \$17.000</b>	
Tomato sauce, spinach, garlic, onion and bell peppers in strips.	\$22.314	\$17.355

## STUFF THE EDGE OF YOUR PIZZA

<b>Mozzarella, Parmesan &amp; grilled sweet peppers.</b>	<b>\$7.500</b>	
	\$6.198	
<b>Mozzarella &amp; crunchy bacon</b>	<b>\$7.500</b>	
	\$6.198	

## EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

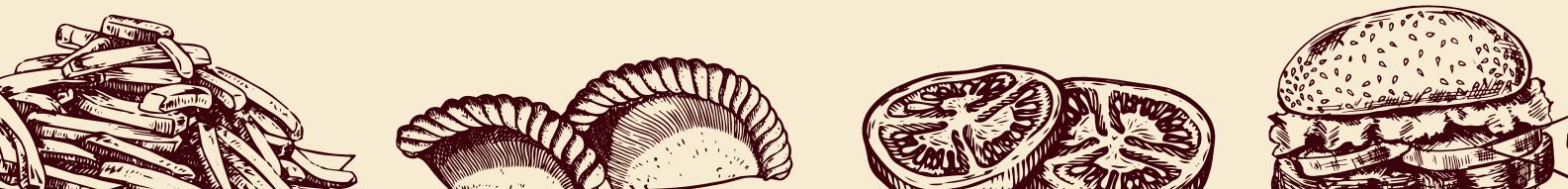
<b>Empanadas</b>	<b>\$2.800</b>	
Mild minced meat/ ham and Mozzarella/ chicken,./ Mozzarella and onion /Vegetables / Capresse/ 4 cheese types.	\$2.314	
<b>Premium Empanadas</b>	<b>\$3.100</b>	
Cheeseburger / Pork Chuck with Tybo cheese	\$2.562	
<b>Tartlets</b>	<b>\$8.400</b>	
Vegetables/ Ham and mozzarella /Pumpkin and mozzarella/ Chicken, ham and vegetables.	\$6.942	

## TAPAS

<b>French fries Premium</b>	<b>\$18.500</b>	
With melted Cheddar and two fried eggs on top	\$15.289	
<b>French fries C.B.O</b>	<b>\$20.000</b>	
With 4 cheese sauce, grilled bacon and Green onion	\$16.529	
<b>Crunchy chicken fingers</b>	<b>\$18.000</b>	
Chicken fingers, coated in cereal, with a dip of barbecue sauce and honey mustard.	\$14.876	
<b>Small fried turnovers</b>	<b>\$15.500</b>	
Mini fried turnovers stuffed with minced meat, with dips of creole and jalapeño sauces.	\$12.810	
<b>Mozzarella sticks</b>	<b>\$18.500</b>	
Breaded and together with tomato sauce.	\$15.289	
<b>Squid rings Roman Style</b>	<b>\$22.000</b>	
	\$18.182	
<b>Appetizer platter</b>	<b>\$25.000</b>	
Crunchy chicken fingers, mozzarella sticks, small fried meat turnovers, fried piggies and french fries C.B.O	\$20.661	
<b>Cold cuts platter</b>	<b>\$36.000</b>	
Cantimpalo salami, Salami Pepperoni type, York and Parma ham (prosciutto), Tybo cheese, Blue cheese, Provolone and Parmesan and mix of olives	\$29.752	
<b>Gran dupla platter</b>	<b>\$41.000</b>	
Fries C.B.O. mozzarella sticks, onion rings, small fried meat turnovers, Roman style squid rings, crunchy chicken fingers and fried piggis.	\$33.884	

## FAINA

<b>Traditional faina</b>	<b>\$2.500</b>	
	\$2.066	
<b>Premium Faina</b>	<b>\$3.500</b>	
With mozzarella, fresh rocket and dry tomatoes	\$2.893	



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## MILANESAS

INDIV. | XXL

### Classic

Traditional Argentine Milanesa.

**\$21.500**

**\$17.769**

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### Neapolitan

Mozzarella, fresh tomato sauce, tomato slices, Parmesan cheese chips and a touch of garlic and parsley.

**\$23.600**

**\$52.000**

**\$19.504**

**\$42.975**

### Special Fugazzeta

Mozzarella, caramelized onion, crispy onion, finely chopped parsley and a touch of black pepper.

**\$23.000**

**\$51.000**

**\$19.008**

**\$42.149**

### C.B.O.

Melted Cheddar cheese, crunchy bacon and Green onion.

**\$25.000**

**\$53.000**

**\$20.661**

**\$43.802**

### Iberian

Fresh rocket, Serrano ham, dry tomatoes and Parmesan cheese.

**\$27.000**

**\$55.000**

**\$22.314**

**\$45.455**

### Barbecue and Bacon

Mozzarella, tomato sauce, barbecue sauce, grilled smoked bacon and chopped Green onion.

**\$26.500**

**\$55.000**

**\$21.901**

**\$45.455**

### 4 Cheese types

Mozzarella, Parmesan cheese, Blue cheese and Provolone cut in cubes.

**\$26.500**

**\$54.000**

**\$21.901**

**\$44.455**

### Pepperoni

Mozzarella, pepperoni salami and ground hot pepper (cayenne).

**\$26.500**

**\$56.000**

**\$21.901**

**\$46.281**

### Mila American Horse

Veal schnitzel with melted cheddar, bacon crispy, caramelized onion and two fried eggs.

**\$27.000**

**\$56.000**

**\$22.314**

**\$46.281**

### Mila with Spaghetti

Veal schnitzel with spaghetti.

**\$25.500**

**\$21.074**

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## BURGERS

### Cheese Burger

**\$18.000**

**\$14.876**

Double cheddar cheese.

### Not Burger

**\$17.000**

**\$14.050**

Veggie burger with arugula, dried tomatoes, emmental cheese and bell peppers.

### Classic

**\$20.000**

**\$16.529**

Beef Burger with Basil mayonnaise, lettuce, natural tomato, fried egg, crispy onion and Tybo cheese.

### Double cuarto/quarter

**\$22.000**

**\$18.182**

Double beef Burger, triple Cheddar, chopped onion, ketchup and mustard.

### Extreme Dupla

**\$23.000**

**\$19.008**

Beef Burger, Provolone cheese, double Cheddar, French lettuce, tomato, crunchy smoked bacon, caramelized onion, honey mustard and a breaded mozzarella slice.

### American Style

**\$24.000**

**\$19.835**

Beef Burger, double cheddar, grilled smoked bacon, onion rings, fried egg and barbecue sauce.



ALL THE BURGERS & MILANESAS  
INCLUDE A SIDE DISH OF FRENCH FRIES



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## HOMEMADE PASTA

### Fetuccini

With concassé tomato sauce or cream.

**\$21.000**  
\$17.355

### Potato gnocchi

With cream and Parmesan cheese gratin.

**\$21.000**  
\$17.355

### Vegetarian sorrentinos

In green sauce stuffed with mozzarella, tomato and basil with tomato sauce.

**\$23.000**  
\$19.008

### Green lasagna

Spinach dough with ham, mozzarella, bolognese, vegetables, egg and parmesan cheese covered with cream and fileto sauce.

**\$24.000**  
\$19.835

### 4 cheese sorrentinos

Fresh egg dough stuffed with ham, ricotta and mozzarella, served with a 4 cheese sauce au gratin.

**\$23.000**  
\$19.008

### Raviolini Fenice

Fresh egg dough, stuffed with poultry, ham and spinach, served with a sauce of Green onion, funghi, Fenice and cream.

**\$24.000**  
\$19.835



## SELECTION OF DISHES

### ¼ chicken with lemon

**\$18.000**  
\$14.876

With fried Spanish potatoes.

### Hake fillet

**\$16.500**  
\$13.636

Cooked on a griddle, fried "a la Romana" or Milanese, with a garnish of mashed potatoes.

### Grilled pork slaughter

**\$24.000**  
\$19.835

With fried Spanish potatoes.

### Florentina Breaded chicken breast

**\$23.000**  
\$19.008

With mozzarella and melted Tybo cheese on top of creamy spinach with a garnish of fried Spanish potatoes.

### Cordon Bleu Breaded chicken breas

**\$25.000**  
\$20.661

Stuffed with ham and cheese, and a garnish of spinach with cream.

### Grilled bife de chorizo 450gr.

**\$33.600**  
\$27.769

### Grilled tender sirloin steak 380gr.

**\$37.200**  
\$30.744

### Peppered tender sirloin/steak au poivre

**\$44.000**  
\$36.364

With potatoes and cream au gratin.

### Tender sirloin with champignon

**\$44.000**  
\$36.364

With a garnish of fried potato sticks.



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## SALADS

Arugula and Parmesan Salad	₡ \$11.000 \$9.091
Bacon Salad	₡ \$13.000 \$10.744
Mix of green leaves, chicken breasts, tybo cheese, bacon and cherry tomatoes.	
Caesar Salad	₡ \$15.000 \$12.397
Mix of green leaves, croutons, chicken breast, String Parmesan cheese and caesar sauce.	
Madero Salad	₡ \$15.000 \$12.397
Lettuce, tomato, chicken, red onion, celery and hard-boiled egg.	
Novecento Salad	₡ \$16.000 \$13.223
Ham, cheese, tuna, rice, celery and mayonnaise.	
Quinoa Salad	₡ \$16.000 \$13.223
Diced tomatoes, basil, garlic, black olives and red onion.	
Trastevere Salad	₡ \$16.000 \$13.223
Green leaves, tomato, cucumber, green pepper, apple and orange.	

## SIDE DISHES / PORTIONS

French fries	₡ \$12.500 \$10.331
Spanish Potatoes	₡ \$12.500 \$10.331
Mashed Potatoes	₡ \$12.500 \$10.331
Mashed pumpkin	₡ \$12.500 \$10.331
Creamy Spinach	₡ \$14.000 \$11.570

## DESSERT

Bread pudding	₡ \$5.800 \$4.793
Almond ice cream slice	₡ \$6.500 \$5.372
Flan with dulce de leche.	₡ \$7.000 \$5.785
Pancake with dulce de leche.	₡ \$8.500 \$7.025
Warm brownie with ice cream.	₡ \$8.500 \$7.025
Fruit salad	₡ \$6.500 \$5.372
Ice cream sundae	₡ \$7.000 \$5.785

## LIQUORS AND APPETIZERS

JyB	₡ \$11.000 \$9.091
Johnny Walker Black Label	₡ \$16.000 \$13.223
Johnny Walker Red Label	₡ \$13.000 \$10.744
Blenders	₡ \$9.000 \$7.438
Vodka Absolut	₡ \$13.000 \$10.744
Vodka Smirnoff	₡ \$10.000 \$8.264
Gin Beefeater	₡ \$12.000 \$9.917

## FIZZY DRINKS / SODAS

Sodas	₡ \$4.000 \$3.306
Mineral water with gas	₡ \$4.000 \$3.306
Mineral water without gas	₡ \$4.000 \$3.306
Lemonade with mint and ginger	₡ \$7.000 \$5.785

## BEERS

1/2 Pint Quilmes Clásica	₡ \$5.500 \$4.545
Pint Quilmes Clásica	₡ \$8.000 \$6.612
Pint Patagonia 24.7	₡ \$9.500 \$7.851
Quilmes Stout/ Clásica Can	₡ \$7.500 \$6.198
Stella Artois Can of 473 cc.	₡ \$8.500 \$7.025
Quilmes Clásica Litre	₡ \$14.000 \$11.570
Stella Artois Litre	₡ \$15.500 \$12.810
Stella Artois Noire	₡ \$14.500 \$11.983
Quilmes Stout Litre	₡ \$15.000 \$12.397
Patagonia	₡ \$18.000 \$14.876
Corona 330 cc.	₡ \$8.500 \$7.025
Corona 710 cc.	₡ \$16.000 \$13.223



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## DRINKS

<b>Gin Tonic</b>	<b>\$11.000</b>	
Gin, tonica and lemon.	\$9.091	
<b>Negroni</b>	<b>\$11.000</b>	
Gin, Campari and vermouth rosso.	\$9.091	
<b>Gancia Batido</b>	<b>\$11.000</b>	
Gancia, lemon and sugar.	\$9.091	
<b>Caipiroska</b>	<b>\$11.000</b>	
Vodka, lemon and sugar.	\$9.091	
<b>Sex on the Beach</b>	<b>\$11.000</b>	
Vodka, peach schnapps, orange juice y grenadine.	\$9.091	
<b>Margarita</b>	<b>\$11.000</b>	
Tequila, cointreau and lemon.	\$9.091	
<b>Fernet Cola</b>	<b>\$11.000</b>	
Fernet, coke soda.	\$9.091	
<b>Daiquiri Frozen</b>	<b>\$11.000</b>	
Rum, lemon and sugar.	\$9.091	
<b>Mojito</b>	<b>\$11.000</b>	
Rum, mint, lemon, sugar and sparkling water.	\$9.091	
<b>Aperol Spritz</b>	<b>\$11.000</b>	
Aperol, sparkling wine and sparkling water.	\$9.091	



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## WINERY SELECTION

375 ml. | 750 ml.

### Malbec

<b>El Enemigo</b>	<b>\$55.000</b>	
	\$45.455	
<b>DV Catena Cabernet Malbec</b>	<b>\$41.000</b>	
	\$33.884	
<b>Terrazas Reserva Malbec</b>	<b>\$28.500</b>	
	\$23.554	
<b>Trumpeter Malbec</b>	<b>\$15.000</b>	<b>\$25.000</b>
	\$12.397	\$20.661
<b>Familia Gascón Malbec</b>	<b>\$23.000</b>	
	\$19.008	
<b>Altos del Plata Terrazas Malbec</b>	<b>\$21.000</b>	
	\$17.355	
<b>Latitud 33 Malbec</b>	<b>\$18.000</b>	
	\$14.876	
<b>Vinos Sugeridos</b>	<b>\$15.000</b>	
	\$12.397	
<b>Vino por Copa</b>	<b>\$4.500</b>	
	\$3.719	

### Cabernet Sauvignon

<b>Terrazas Reserva Cabernet Sauvignon</b>	<b>\$28.500</b>	
	\$23.554	
<b>Altos del Plata Terrazas Cabernet Sauv.</b>	<b>\$21.000</b>	
	\$17.355	

### Latitud 33 Cabernet Sauvignon

<b>\$18.000</b>	
	\$14.876

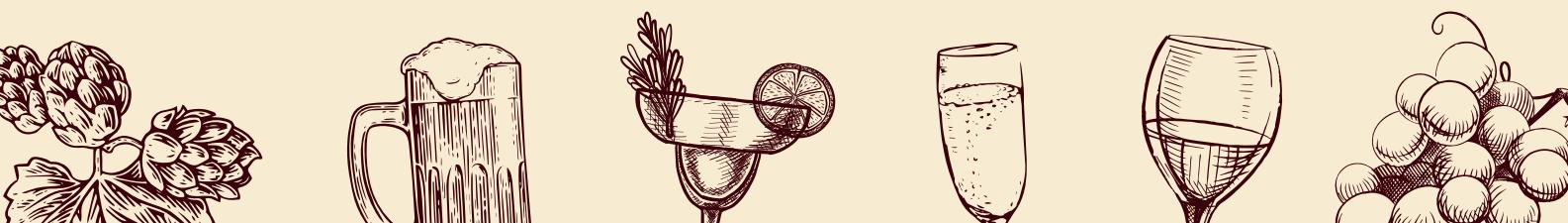
### Chardonnay

<b>DV Catena Chardonnay Chardonnay</b>	<b>\$49.000</b>	
	\$40.496	
<b>Terrazas Reserva Chardonnay</b>	<b>\$28.500</b>	
	\$23.554	
<b>Trumpeter</b>	<b>\$25.000</b>	
	\$20.661	
<b>Familia Gascón Chardonnay</b>	<b>\$23.000</b>	
	\$19.008	
<b>Altos del Plata Terrazas Chardonnay</b>	<b>\$21.000</b>	
	\$17.355	
<b>Latitud 33 Chardonnay</b>	<b>\$18.000</b>	
	\$14.876	

### Espumantes

<b>Barón B Extra Brut</b>	<b>\$63.000</b>	
	\$52.066	
<b>Chandon Extra Brut</b>	<b>\$35.000</b>	
	\$28.926	
<b>Sugerido</b>	<b>\$25.000</b>	
	\$20.661	

WE DON'T CHARGE TABLE SERVICE



OUR  
**CAFETERIA**

— • OUR CAFETERIA • —

Espresso	<b>\$3.500</b> \$2.893
Ristretto	<b>\$3.500</b> \$2.893
Decaffeinated coffee	<b>\$4.000</b> \$3.306
American coffee	<b>\$3.800</b> \$3.140
Macchiato	<b>\$5.300</b> \$4.380
Latte	<b>\$3.500</b> \$2.893
Capuccino	<b>\$5.500</b> \$4.545
Coffee, tea or mate cocido with milk	<b>\$4.000</b> \$3.306
Coffee or tea with milk and two croissants	<b>\$5.500</b> \$4.545
Coffee or tea with milk and toasts (cream cheese and jam)	<b>\$5.500</b> \$4.545

— • SMOOTHIES AND JUICES • —

Orange juice	<b>\$7.500</b> \$6.198
Banana / Apple / Peach smoothie	<b>\$8.000</b> \$6.612
Licuado de Frutillas / Tuttifrutti	<b>\$8.500</b> \$7.025



OUR  
**BAKERY**

Pastry (unit)	<b>\$1.700</b> \$1.405
Ham and cheese croissant	<b>\$4.200</b> \$3.471
Season bread pudding (Vanilla / Lemon)	<b>\$4.900</b> \$4.050
Mini Cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	<b>\$8.500</b> \$7.025

# HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

**Paisano**

Our classic with ham and string cheese.

**\$13.500**

\$11.157

**Raw Ham**

Raw ham, arugula, cream cheese, chives and avocado.

**\$14.500**

\$11.983

**Italiano**

Dried tomato, arugula, olives and string cheese.

**\$12.500**

\$10.331

**Mixed Toast**

In crumb bread.

**\$9.000**

\$7.438

**Salami and Pickles**

Salami, pickles, mustard and string cheese.

**\$12.500**

\$10.331

**Scrambled eggs (3 units)**

**\$6.500**

\$5.372

# BRUNCH

— • **BRUNCH PLANT BASED** • —

Avocado toast with cream cheese and cherry tomato

Scrambled eggs with bacon

Piece of cake

2 croissants

2 coffee/tea infusions

**\$37.500**

**\$30.992**

— • **CLASSIC BRUNCH** • —

2 coffee with milk

Ham and cheese toast

Toasts with cream cheese and jam

Piece of bread pudding (vanilla/lemon)

With a glass of seasonal fruit salad

**\$35.200**

**\$29.091**



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