

ALAMEDA
PIZZERIA PORTEÑA

ALAMEDA

PIZZERIA PORTENA

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) with

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.

\$29.000 \$23.000 \$18.000
\$23.967 \$19.008 \$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

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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.

\$36.000 \$31.000 \$21.000
\$29.752 \$25.620 \$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) & bacon

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**



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STUFFED PIZZAS

BIG | SMALL

Fugazzeta Mozzarella, onion, Parmesan cheese, oregano and green olives.	\$32.000 \$26.446	\$26.000 \$21.488
Fugazzeta & Provolone Mozzarella, onion, York ham, Provolone, Parmesan cheese gratin, oregano and black olives.	\$34.500 \$28.512	\$27.000 \$22.314
Teacher's special Mozzarella, York ham, sweet peppers, tomatoes Parmesan gratin, oregano and black olives.	\$35.500 \$29.339	\$29.000 \$23.967
Bacon and 3 types of cheese Mozzarella, Provolone, Cheddar, grilled bacon, extra virgin olive oil, Parmesan chips gratin, oregano and black olives.	\$37.000 \$30.579	\$30.000 \$24.793

VEGAN PIZZAS

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Mix of vegetables Tomato sauce, eggplant, zucchini, Mushrooms and tomato slices.	\$27.000 \$22.314	\$21.00 \$17.355	\$17.000 \$14.050
Spinach with onion and garlic Tomato sauce, spinach, garlic, onion and bell peppers in strips.	\$27.000 \$22.314	\$21.000 \$17.355	\$17.000 \$14.050

STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers.	\$7.500 \$6.198
Mozzarella & crunchy bacon	\$7.500 \$6.198

EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

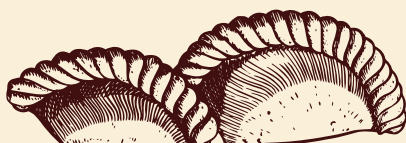
Empanadas Mild minced meat/ ham and Mozzarella/ chicken/ Mozzarella and onion /Vegetables / Capresse/ 4 cheese types.	\$2.800 \$2.314
Premium Empanadas Cheeseburger / Pork Chuck with Tybo cheese	\$3.100 \$2.562
Tartlets Vegetables/ Ham and mozzarella /Pumpkin and mozzarella/ Chicken, ham and vegetables.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

TAPAS

French fries Premium With melted Cheddar and two fried eggs on top	\$18.500 \$15.289
French fries C.B.O With 4 cheese sauce, grilled bacon and Green onion	\$20.000 \$16.529
Crunchy chicken fingers Chicken fingers, coated in cereal, with a dip of barbecue sauce and honey mustard.	\$18.000 \$14.876
Small fried turnovers Mini fried turnovers stuffed with minced meat, with dips of creole and jalapeño sauces.	\$15.500 \$12.810
Mozzarella sticks Breaded and together with tomato sauce.	\$18.500 \$15.289
Squid rings Roman Style	\$22.000 \$18.182
Appetizer platter Crunchy chicken fingers,mozzarella sticks, small fried meat turnovers, fried piggies and french fries C.B.O	\$25.000 \$20.661
Cold cuts platter Cantimpalo salami,Salami Pepperoni type, York and Parma ham (prosciutto), Tybo cheese, Blue cheese, Provolone and Parmesan and mix of olives	\$36.000 \$29.752
Gran dupla platter Fries C.B.O. mozzarella sticks, onion rings, small fried meat turnovers, Roman style squid rings, crunchy chicken fingers and fried piggis.	\$41.000 \$33.884
Grilled Provolone Oregano with extra virgin olive oil.	\$18.000 \$14.876
Burrata & Serrano ham Arugula and dried tomatoes.	\$23.000 \$19.008

FAINA

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



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MILANESAS

INDIV. | XXL

Classic

Traditional Argentine Milanesa.

\$19.500 -
\$16.116 -

Neapolitan

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

\$21.500 \$52.000
\$17.769 \$42.975

Special Fugazzeta

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

\$21.000 \$51.000
\$17.355 \$42.149

C.B.O.

Melted Cheddar cheese, crunchy bacon and Green onion.

\$22.500 \$53.000
\$18.595 \$43.802

Iberian

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

\$24.000 \$55.000
\$19.835 \$45.455

Barbecue and Bacon

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

\$24.000 \$55.000
\$19.835 \$45.455

4 Cheese types

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

\$24.000 \$54.000
\$19.835 \$44.455

Pepperoni

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

\$24.000 \$56.000
\$19.835 \$46.281

Mila American Horse

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

\$24.000 \$56.000
\$19.835 \$46.281

Mila with Spaghettis

Veal schnitzel with spaghetti.

\$23.000 -
\$19.008 -

BURGERS

Cheese Burger

Double cheddar cheese.

\$16.500
\$13.636

Not Burger

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

\$16.500
\$13.636

Classic

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

\$18.000
\$14.876

Double cuarto/quarter

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

\$20.500
\$16.942

Extreme Dupla

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

\$21.000
\$17.355

American Style

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

\$21.500
\$17.769



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



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HOMEMADE PASTA

Fetuccini

With concassé tomato sauce or cream.

\$19.500
\$16.116

Potato gnocchi

With cream and Parmesan cheese gratin.

\$19.500
\$16.116

Vegetarian sorrentinos

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

\$21.000
\$17.355

Green lasagna

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

\$22.000
\$18.182

4 cheese sorrentinos

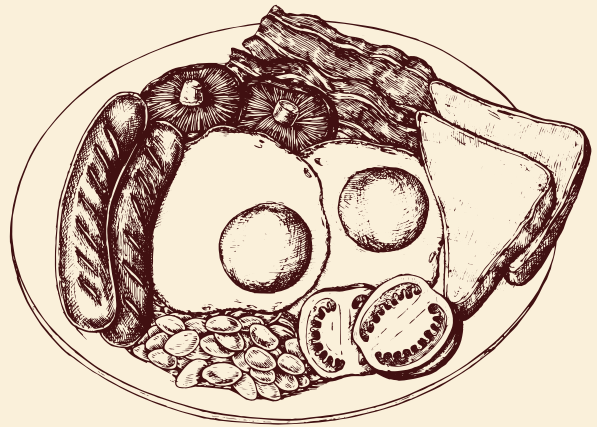
Fresh egg dough stuffed with ham, ricotta and mozzarella, served with a 4 cheese sauce au gratin.

\$21.000
\$17.355

Raviolini Fenice

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

\$21.500
\$17.769



SELECTION OF DISHES

¼ chicken with lemon

With fried Spanish potatoes.

\$16.000
\$13.223

Hake fillet



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

\$15.000
\$12.397

Grilled pork slaughter



With fried Spanish potatoes.

\$20.000
\$16.529

Florentina Breaded chicken breast

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

\$21.000
\$17.355

Cordon Bleu Breaded chicken breas

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

\$22.000
\$18.182

Grilled bife de chorizo 450gr.



\$28.000

\$23.140

Grilled tender sirloin steak 380gr.



\$31.000

\$25.620

Peppered tender sirloin/steak au poivre

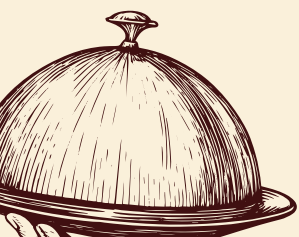
With potatoes and cream au gratin.

\$37.000
\$30.579

Tender sirloin with champignon

With a garnish of fried potato sticks.


\$37.000
\$30.579




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SALADS


Arugula and Parmesan Salad  **\$10.500**
\$8.678

Bacon Salad  **\$12.000**
\$9.917

Mix of green leaves, chicken breasts, tybo cheese, bacon and cherry tomatoes.

Caesar Salad **\$13.500**
\$11.157

Mix of green leaves, croutons, chicken breast, String Parmesan cheese and caesar sauce.

Madero Salad  **\$13.500**
\$11.157

Lettuce, tomato, chicken, red onion, celery and hard-boiled egg.

Novechento Salad **\$14.500**
\$11.983

Ham, cheese, tuna, rice, celery and mayonnaise.


Quinoa Salad **\$14.500**
\$11.983

Diced tomatoes, basil, garlic, black olives and red onion.


Trastevere Salad **\$14.500**
\$11.983


Green leaves, tomato, cucumber, green pepper, apple and orange.

SIDE DISHES / PORTIONS

French fries  **\$11.000**
\$9.091

Spanish Potatoes **\$11.000**
\$9.091

Mashed Potatoes  **\$11.000**
\$9.091

Mashed pumpkin  **\$11.000**
\$9.091

Creamy Spinach **\$12.500**
\$10.331

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 **\$14.000**
\$11.570

Johnny Walker Red Label **\$11.000**
\$9.091

Blenders **\$9.000**
\$7.438

Vodka Absolut **\$12.000**
\$9.917

Vodka Smirnoff **\$9.000**
\$7.438

Gin Beefeater **\$11.000**
\$9.091

FIZZY DRINKS / SODAS

Sodas **\$4.000**
\$3.306

Mineral water with gas **\$4.000**
\$3.306

Mineral water without gas **\$4.000**
\$3.306

BEERS

½ pint Classic Quilmes **\$5.500**
\$4.545

1 pint Classic Quilmes **\$8.000**
\$6.612

Can of Classic / Stout Quilmes **\$6.500**
\$5.372

Stella Artois Can of 330cc **\$7.500**
\$6.198

Quilmes Clásica Litre **\$12.500**
\$10.331

Stella Artois Litre **\$13.500**
\$11.157

Stella Artois Noire **\$13.500**
\$11.157

Quilmes Stout Litre **\$12.500**
\$10.331

Patagonia **\$16.000**
\$13.223



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DRINKS

Gin Tonic Gin, tonica and lemon.	\$9.500 \$7.851
Negroni Gin, Campari and vermout rosso.	\$9.500 \$7.851
Gancia Batido Gancia, lemon and sugar.	\$9.500 \$7.851
Caipiroska Vodka, lemon and sugar.	\$9.500 \$7.851
Sex on the Beach Vodka, peach schnapps, orange juice y grenadine.	\$9.500 \$7.851
Margarita Tequila, cointreau and lemon.	\$9.500 \$7.851
Fernet Cola Fernet, coke soda.	\$9.500 \$7.851
Daiquiri Frozen Rum, lemon and sugar.	\$9.500 \$7.851
Mojito Rum, mint, lemon, sugar and sparkling water.	\$9.500 \$7.851
Aperol Spritz Aperol, sparkling wine and sparkling water.	\$9.500 \$7.851

WINERY SELECTION

375 ml. | 750 ml.

Winery Terrazas de los Andes

Altos del Plata Terrazas Malbec	-	\$25.000 \$20.661
Altos del Plata Terrazas Cab. Sauv.	-	\$25.000 \$20.661
Altos del Plata Terrazas Chard.	-	\$25.000 \$20.661
Terrazas Reserva Malbec	-	\$28.500 \$23.554
Terrazas Reserva Cab. Sauv.	-	\$28.500 \$23.554
Terrazas Reserva Chardonnay	-	\$28.500 \$23.554
Familia Gascón Malbec	-	\$26.000 \$21.488
Familia Gascón Chardonnay	-	\$26.000 \$21.488

Winery Chandon

Latitud 33 Chardonnay	-	\$20.000 \$16.529
Latitud 33 Cabernet Sauv.	-	\$20.000 \$16.529
Latitud 33 Malbec	-	\$20.000 \$16.529

Winery La Rural

Trumpeter Malbec	-	\$27.000 \$22.314
Trumpeter Sauvignon Blanc	-	\$27.000 \$22.314
Suggested wines	-	\$15.000 \$12.397
Glass of wine	-	\$4.500 \$3.719

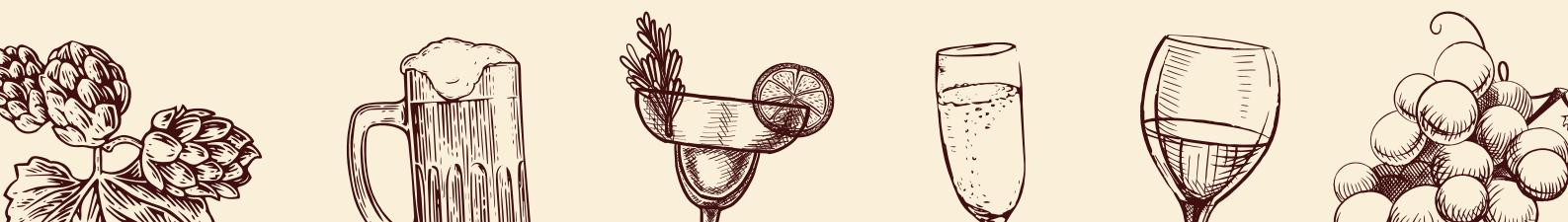
Champagne

Barón B Extra Brut	-	\$46.000 \$38.017
Chandon Extra Brut	-	\$30.000 \$24.793
Suggested	-	\$22.000 \$18.182



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WE DON'T CHARGE TABLE SERVICE





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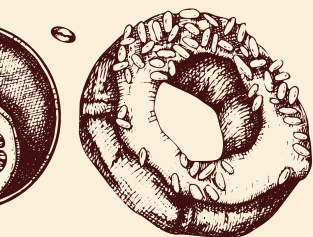
OUR CAFETERIA

OUR CAFETERIA

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

SMOOTHIES AND JUICES

Orange juice	\$6.700 \$5.537
Banana / Apple / Peach smoothie	\$7.500 \$6.198
Licudo de Frutillas / Tutti frutti	\$8.000 \$6.612



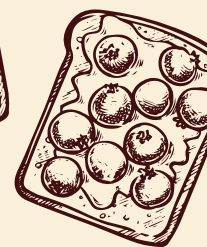
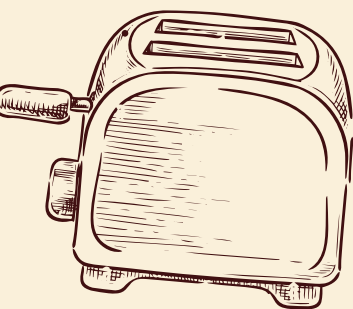
OUR BAKERY



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

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HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

Paisano

Our classic with ham and string cheese.

\$12.500
\$10.331

Raw Ham

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

\$13.500
\$11.157

Italiano

Dried tomato, arugula, olives and string cheese.

\$11.500
\$9.504

Mixed Toast

In crumb bread.

\$8.500
\$7.025

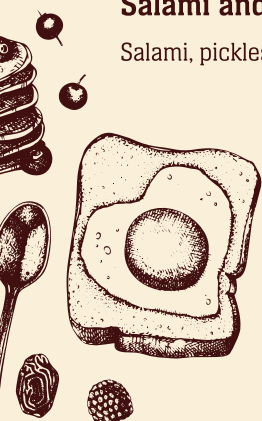
Salami and Pickles

Salami, pickles, mustard and string cheese.

\$11.500
\$9.504

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

\$34.000

\$28.099

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

\$32.000

\$26.446





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