

ALAMEDA

PIZZERIA PORTEÑA

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CLASSIC PIZZAS

BIG | SMALL | INDIV.

Mozzarella

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

\$23.000 \$20.000 \$16.000

Margarita

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

\$25.000 \$21.000 \$17.000

Mozzarella with ham

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

\$29.000 \$24.000 \$20.000

Classic neapolitan pizza

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

\$29.000 \$24.000 \$20.000

Fugazza (onion topping)

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

\$28.000 \$24.000 \$20.000

Neapolitan with Cherry Tomatoes

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

\$31.000 \$22.500 \$18.000

4 Seasons

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

\$35.000 \$28.000 \$18.000

Sweet Peppers and York Ham

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

\$33.000 \$27.000 \$22.000

Pepperoni

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

\$34.000 \$29.000 \$23.000

Calabrian

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

\$34.000 \$29.000 \$23.000

SIGNATURE PIZZAS

BIG | SMALL | INDIV.

C.B.O

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

\$35.000 \$29.000 \$23.000

4 Cheese types

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

\$36.000 \$30.000 \$24.000

Pizza Dupla

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

\$43.000 \$37.000 \$30.000

Serrano

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

\$37.000 \$31.000 \$25.000

Provolone with ham

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

\$37.000 \$31.000 \$25.000

Rocket and Brie cheese

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

\$37.000 \$31.000 \$25.000

Caprese Bocconcini

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

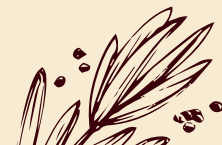
\$37.000 \$31.000 \$25.000

Fugazza (onion topping) & bacon

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

\$35.000 \$29.000 \$24.000

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



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STUFFED PIZZAS

BIG | SMALL

Fugazzeta

\$35.000 \$26.000

Mozzarella, onion, Parmesan cheese, oregano and green olives.

Fugazzeta & Provolone

\$42.000 \$33.000

Mozzarella, onion, York ham, Provolone, Parmesan cheese gratin, oregano and black olives.

Teacher's special

\$43.000 \$35.000

Mozzarella, York ham, sweet peppers, tomatoes Parmesan gratin, oregano and black olives.

Bacon and 3 types of cheese

\$44.000 \$36.000

Mozzarella, Provolone, Cheddar, grilled bacon, extra virgin olive oil, Parmesan chips gratin, oregano and black olives.

VEGAN PIZZAS

BIG | SMALL | INDIV.

Mix of vegetables

\$30.000 \$23.000 \$19.000

Tomato sauce, eggplant, zucchini, Mushrooms and tomato slices.

Spinach with onion and garlic

\$30.000 \$23.000 \$19.000

Tomato sauce, spinach, garlic, onion and bell peppers in strips.

STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers. \$7.500

Mozzarella & crunchy bacon \$7.500

EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

Empanadas

\$3.000

Mild minced meat/ ham and Mozzarella/ chicken./ Mozzarella and onion /Vegetables / Capresse/ 4 cheese types.

Premium Empanadas

\$3.400

Cheeseburger / Pork Chuck with Tybo cheese

Tartlets

\$9.500

Vegetables/ Ham and mozzarella /Pumpkin and mozzarella/ Chicken, ham and vegetables.

TAPAS

French fries Premium

\$21.000

With melted Cheddar and two fried eggs on top

French fries C.B.O

\$22.000

With 4 cheese sauce, grilled bacon and Green onion

Crunchy chicken fingers

\$20.000

Chicken fingers, coated in cereal, with a dip of barbecue sauce and honey mustard.

Small fried turnovers

\$15.500

Mini fried turnovers stuffed with minced meat, with dips of creole and jalapeño sauces.

Mozzarella sticks

\$20.000

Breaded and together with tomato sauce.

Squid rings Roman Style

\$25.000

Appetizer platter

\$30.000

Crunchy chicken fingers, mozzarella sticks, small fried meat turnovers, fried piggies and french fries C.B.O

Cold cuts platter

\$40.000

Cantimpalo salami, Salami Pepperoni type, York and Parma ham (prosciutto), Tybo cheese, Blue cheese, Provolone and Parmesan and mix of olives

Gran dupla platter

\$50.000

Fries C.B.O. mozzarella sticks, onion rings, small fried meat turnovers, Roman style squid rings, crunchy chicken fingers and fried piggies.

FAINA

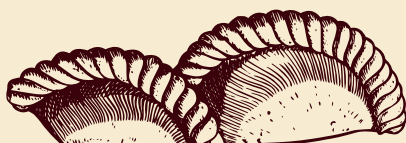
Traditional faina

\$2.800

Premium Faina

\$3.800

With mozzarella, fresh rocket and dry tomatoes



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MILANESAS

INDIV. | XXL

Classic

\$23.000 -

Traditional Argentine Milanesa.

Neapolitan

\$26.000 \$78.000

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

Special Fugazzeta

\$26.000 \$78.000

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

C.B.O.

\$27.000 \$81.000

Melted Cheddar cheese, crunchy bacon and Green onion.

Iberian

\$30.000 \$90.000

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

Barbecue and Bacon

\$29.000 \$87.000

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

4 Cheese types

\$29.000 \$87.000

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

Pepperoni

\$29.000 \$87.000

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

\$30.000 \$88.000

Mila American Horse

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

Mila with Spaghetis

\$25.000 -

Veal schnitzel with spaghetti.

BURGERS

Cheese Burger

\$20.000

Double cheddar cheese.

Not Burger

\$19.000

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

Classic

\$22.000

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

Double cuarto/quarter

\$24.000

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

Extreme Dupla

\$25.000

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

American Style

\$27.000

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 **\$23.000**

With concassé tomato sauce or cream.

Potato gnocchi **\$23.000**

With cream and Parmesan cheese gratin.

Vegetarian sorrentinos **\$26.000**

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

Green lasagna **\$27.000**

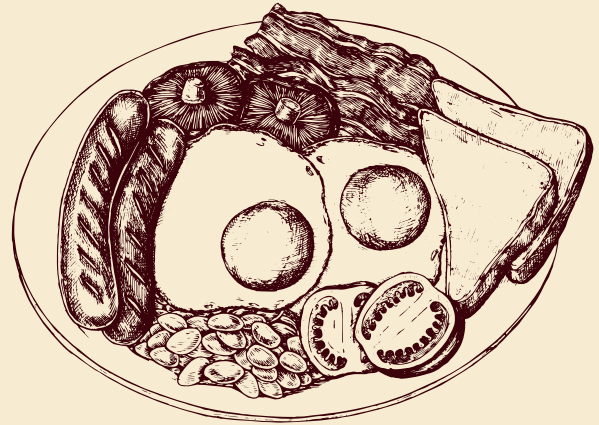
Spinach dough with ham, mozzarella, bolognesa , vegetables, egg and parmesan cheese covered with cream and fileto sauce.

4 cheese sorrentinos **\$26.000**

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

Raviolini Fenice **\$26.000**


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



SELECTION OF DISHES

¼ chicken with lemon **\$20.000**

With fried Spanish potatoes.

Hake fillet  **\$18.500**

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

Grilled pork slaughter  **\$27.000**

With fried Spanish potatoes.

Florentina Breaded chicken breast **\$26.000**

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

Gordon Bleu Breaded chicken breas **\$28.000**

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

Grilled bife de chorizo 450gr.  **\$37.000**

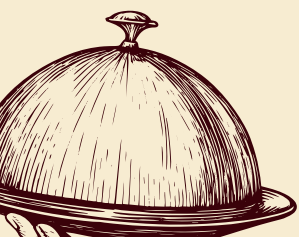
Grilled tender sirloin steak 380gr.  **\$41.000**

Peppered tender sirloin/steak au poivre **\$48.000**

With potatoes and cream au gratin.

Tender sirloin with champignon **\$48.000**

With a garnish of fried potato sticks.




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SALADS

Arugula and Parmesan Salad  \$12.000

Bacon Salad  \$14.000
Mix of green leaves, chicken breasts, tybo cheese, bacon and cherry tomatoes.

Caesar Salad \$16.500
Mix of green leaves, croutons, chicken breast, String Parmesan cheese and caesar sauce.


Madero Salad  \$16.500
Lettuce, tomato, chicken, red onion, celery and hard-boiled egg.

Novechento Salad \$17.500
Ham, cheese, tuna, rice, celery and mayonnaise.


Quinoa Salad \$17.500
Diced tomatoes, basil, garlic, black olives and red onion.


Trastevere Salad \$17.500
Green leaves, tomato, cucumber, green pepper, apple and orange.

SIDE DISHES / PORTIONS

French fries  \$14.500

Spanish Potatoes \$14.500

Mashed Potatoes  \$14.500

Mashed pumpkin  \$14.500

Creamy Spinach \$16.500

DESSERT

Bread pudding \$6.500


Almond ice cream slice \$7.000

Flan with dulce de leche. \$8.000

Pancake with dulce de leche. \$9.500

Warm brownie with ice cream. \$9.500

Fruit salad  \$7.500

Ice cream sundae  \$8.000

LIQUORS AND APPETIZERS

JyB \$12.000

Johnny Walker Black Label \$16.000

Johnny Walker Red Label \$14.000

Blenders \$10.000

Vodka Absolut \$15.000

Vodka Smirnoff \$12.000

Gin Beefeater \$14.000

FIZZY DRINKS / SODAS

Sodas \$4.000

Mineral water with gas \$4.000

Mineral water without gas \$4.000

Lemonade with mint and ginger \$7.000

BEERS

1/2 Pint Quilmes Clásica \$6.500

Pint Quilmes Clásica \$9.000

Pint Patagonia 24.7 \$12.000

Quilmes Stout/ Clásica Can \$9.500

Stella Artois Can of 473 cc. \$9.500

Quilmes Clásica Litre \$16.000

Stella Artois Litre \$18.000

Stella Artois Noire \$17.000

Quilmes Stout Litre \$17.000

Patagonia \$21.000

Corona 330 cc. \$9.500

Corona 710 cc. \$18.000



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DRINKS

Gin Tonic	\$13.000
Gin, tonica and lemon.	
Negroni	\$13.000
Gin, Campari and vermout rosso.	
Gancia Batido	\$13.000
Gancia, lemon and sugar.	
Caipiroska	\$13.000
Vodka, lemon and sugar.	
Sex on the Beach	\$13.000
Vodka, peach schnapps, orange juice y grenadine.	
Margarita	\$13.000
Tequila, cointreau and lemon.	
Fernet Cola	\$13.000
Fernet, coke soda.	
Daiquiri Frozen	\$13.000
Rum, lemon and sugar.	
Mojito	\$13.000
Rum, mint, lemon, sugar and sparkling water.	
Aperol Spritz	\$13.000
Aperol, sparkling wine and sparkling water.	

WINERY SELECTION

375 ml. | 750 ml.

Malbec

El Enemigo	\$55.000
DV Catena Cabernet Malbec	\$44.000
Terrazas Reserva Malbec	\$28.500
Trumpeter Malbec	\$15.000 \$25.000
Familia Gascón Malbec	\$23.000
Altos del Plata Terrazas Malbec	\$21.000
Latitud 33 Malbec	\$18.000
Vinos Sugeridos	\$15.000
Vino por Copa	\$4.500

Cabernet Sauvignon

Terrazas Reserva Cabernet Sauvignon	\$32.000
Altos del Plata Terrazas Cabernet Sauv.	\$21.000
Latitud 33 Cabernet Sauvignon	\$18.000

Chardonnay

DV Catena Chardonnay Chardonnay	\$51.000
Terrazas Reserva Chardonnay	\$28.500
Trumpeter	\$25.000
Familia Gascón Chardonnay	\$23.000
Altos del Plata Terrazas Chardonnay	\$21.000
Latitud 33 Chardonnay	\$18.000

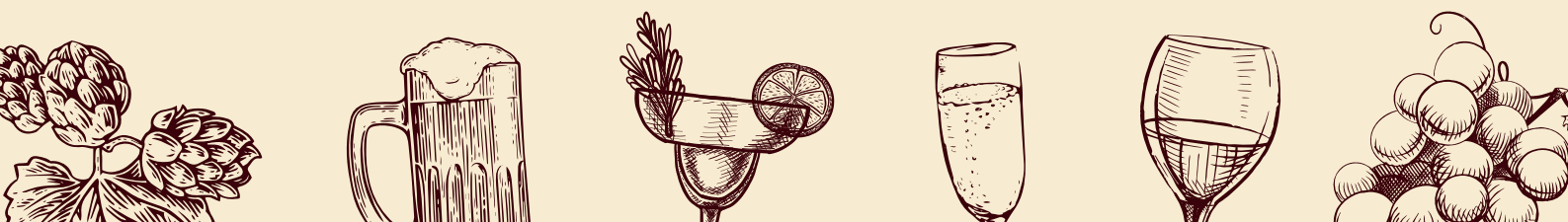
Espumantes

Barón B Extra Brut	\$70.000
Chandon Extra Brut	\$37.000
Sugerido	\$25.000



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"ALAMEDA RESTAURANTE"

WE DON'T CHARGE TABLE SERVICE



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OUR CAFETERIA

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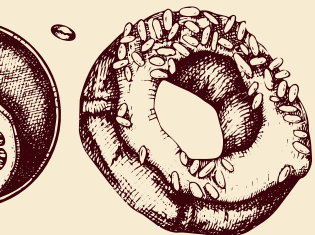
Espresso	\$3.500
Ristretto	\$3.500
Decaffeinated coffee	\$4.000
American coffee	\$3.800
Macchiato	\$5.300
Latte	\$3.500
Capuccino	\$5.500
Coffee, tea or mate cocido with milk	\$4.000
Coffee or tea with milk and two croissants	\$5.500
Coffee or tea with milk and toasts (cream cheese and jam)	\$5.500

SMOOTHIES AND JUICES

Orange juice	\$8.700
Banana / Apple / Peach smoothie	\$9.000
Licudo de Frutillas / TuttiFruti	\$10.000



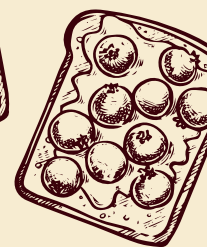
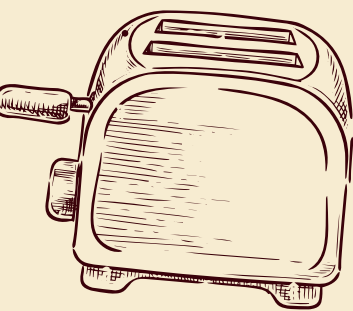
OUR BAKERY



Pastry (unit)	\$1.700
Ham and cheese croissant	\$4.900
Season bread pudding (Vanilla / Lemon)	\$5.500
Mini Cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	\$9.500

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HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

Paisano

Our classic with ham and string cheese.

\$14.500

Raw Ham

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

\$16.000

Italiano

Dried tomato, arugula, olives and string cheese.

\$13.500

Mixed Toast

In crumb bread.

\$10.000

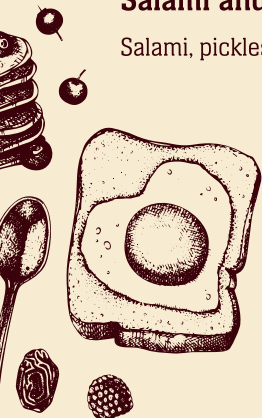
Salami and Pickles

Salami, pickles, mustard and string cheese.

\$14.000

Scrambled eggs (3 units)

\$6.500



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

\$42.000

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

\$38.700





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