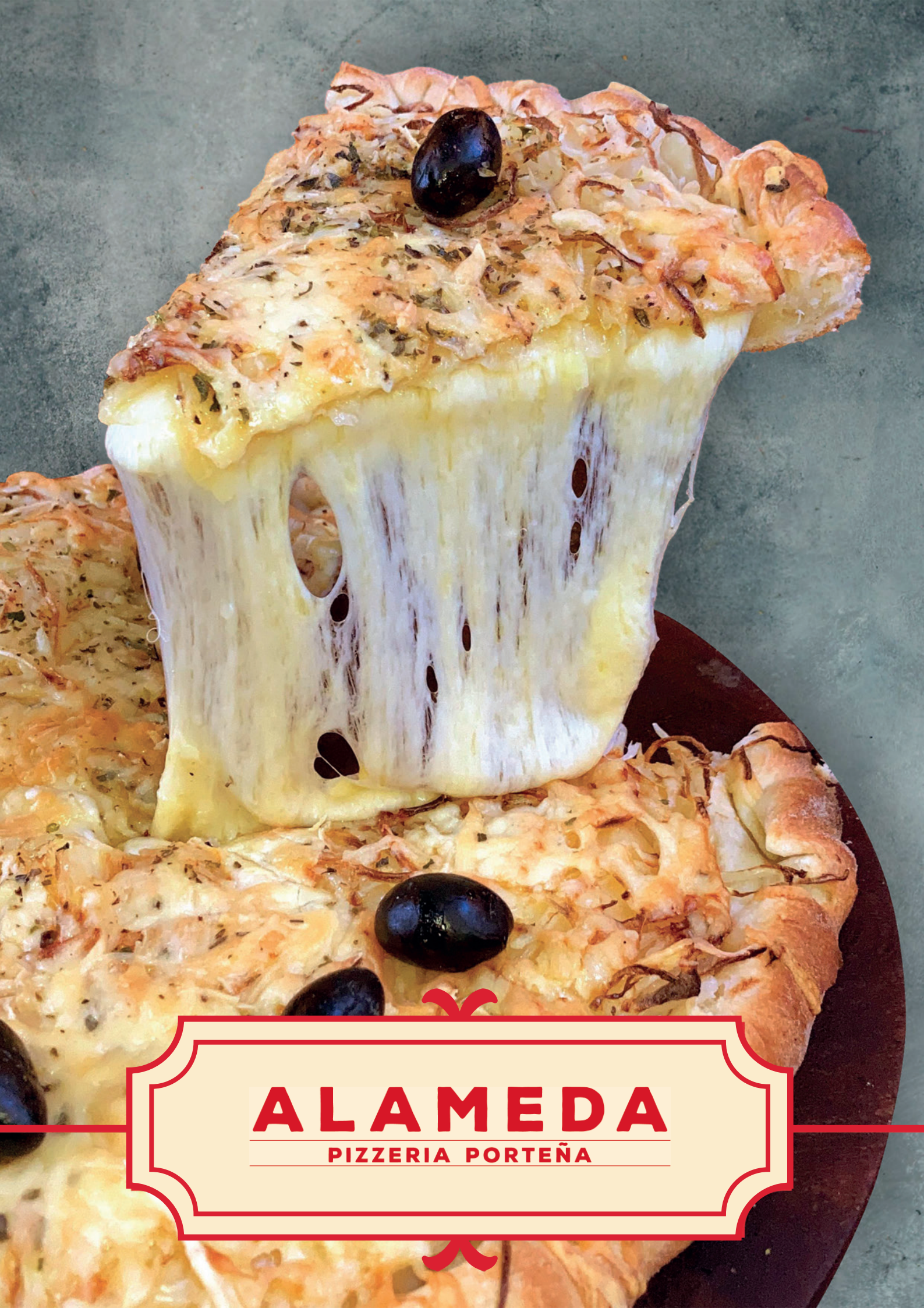




ALAMEDA
PIZZERIA PORTEÑA

ALAMEDA

PIZZERIA PORTEÑA

CLASSIC PIZZAS

BIG | SMALL | INDIV.

Mozzarella

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

\$25.000 \$20.000 \$16.000

Margarita

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

\$26.500 \$21.000 \$17.000

Mozzarella with ham

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

\$32.000 \$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.

\$32.000 \$24.000 \$20.000

Fugazza (onion topping)

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

\$30.000 \$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.

\$34.000 \$22.500 \$18.000

4 Seasons

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

\$38.000 \$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.

\$36.000 \$27.000 \$22.000

Pepperoni

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

\$36.000 \$29.000 \$23.000

Calabrian

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

\$36.000 \$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.

\$38.000 \$29.000 \$23.000

4 Cheese types

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

\$39.000 \$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.

\$46.000 \$37.000 \$30.000

Serrano

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

\$40.000 \$32.000 \$25.000

Provolone with ham

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

\$40.000 \$32.000 \$25.000

Rocket and Brie cheese

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

\$40.000 \$32.000 \$25.000

Caprese Bocconcini

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

\$40.000 \$32.000 \$25.000

Fugazza (onion topping) & bacon

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

\$37.000 \$30.000 \$24.000

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



ALAMEDA

PIZZERIA PORTEÑA

STUFFED PIZZAS

BIG | SMALL

Fugazzeta

\$37.000 \$27.000

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

Fugazzeta & Provolone

\$44.000 \$35.000

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

Teacher's special

\$45.000 \$37.000

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

Bacon and 3 types of cheese

\$46.000 \$38.000

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

VEGAN PIZZAS

BIG | SMALL | INDIV.

Mix of vegetables

\$31.500 \$24.500 \$20.000

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

Spinach with onion and garlic **\$31.500 \$24.500 \$20.000**

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

STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers. \$8.000

Mozzarella & crunchy bacon \$8.000

EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

Empanadas

\$3.500

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

Premium Empanadas

\$3.900

Cheeseburger / Pork Chuck with Tybo cheese

Tartlets

\$10.000

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

TAPAS

French fries Premium

\$22.000

With melted Cheddar and two fried eggs on top

French fries C.B.O

\$23.000

With 4 cheese sauce, grilled bacon and Green onion

Crunchy chicken fingers

\$21.000

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

\$21.000

Breaded and together with tomato sauce.

Squid rings Roman Style

\$26.000

Appetizer platter

\$32.000

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

Cold cuts platter

\$42.000

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

Gran dupla platter

\$53.000

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

FAINA

Traditional faina

\$2.800

Premium Faina

\$3.800

With mozzarella, fresh rocket and dry tomatoes



ALAMEDA

PIZZERIA PORTEÑA

MILANESAS

Classic

Traditional Argentine Milanesa.

INDIV. | XXL

\$24.500 -

Neapolitan

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

\$27.500 \$78.000

Special Fugazzeta

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

\$27.500 \$78.000

C.B.O.

Melted Cheddar cheese, crunchy bacon and Green onion.

\$28.500 \$81.000

Iberian

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

\$31.500 \$90.000

Barbecue and Bacon

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

\$30.500 \$87.000

4 Cheese types

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

\$30.500 \$87.000

Pepperoni

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

\$30.500 \$87.000

Mila American Horse

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

\$31.500 \$88.000

Mila with Spaghettis

Veal schnitzel with spaghetti.

\$26.500 -

BURGERS

Cheese Burger

Double cheddar cheese.

\$20.000

Not Burger

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

\$19.000

Classic

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

\$22.000

Double cuarto/quarter

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

\$24.000

Extreme Dupla

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

\$25.000

American Style

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

\$27.000



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



ALAMEDA

PIZZERIA PORTEÑA

HOMEMADE PASTA

Fetuccini

\$25.000

With concassé tomato sauce or cream.

Potato gnocchi

\$25.000

With cream and Parmesan cheese gratin.

Vegetarian sorrentinos

\$28.000

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

Green lasagna

\$29.000

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

4 cheese sorrentinos

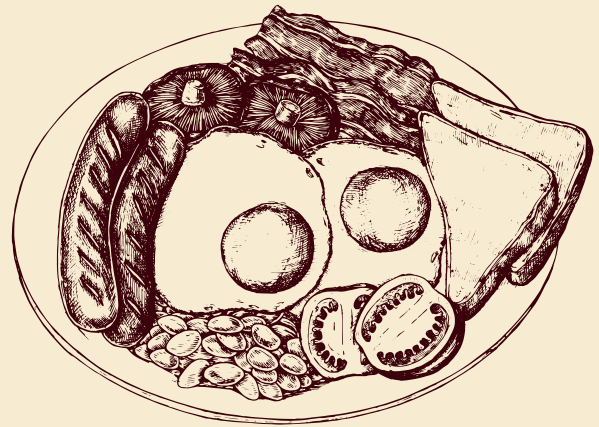
\$28.000

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

Raviolini Fenice

\$28.000

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

\$21.000

With fried Spanish potatoes.

Hake fillet



\$19.500

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

Grilled pork slaughter



\$29.000

With fried Spanish potatoes.

Florentina Breaded chicken breast

\$28.000

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

Cordon Bleu Breaded chicken breas

\$30.000

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

Grilled bife de chorizo 450gr.



\$39.000

Grilled tender sirloin steak 380gr.



\$43.000

Peppered tender sirloin/steak au poivre

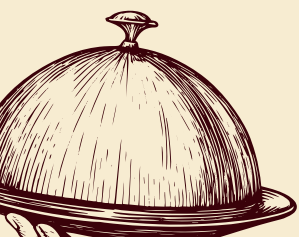
\$50.000

With potatoes and cream au gratin.

Tender sirloin with champignon

\$52.000

With a garnish of fried potato sticks.



ALAMEDA

PIZZERIA PORTEÑA

SALADS

Arugula and Parmesan Salad  \$13.000

Bacon Salad  \$15.500

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

Caesar Salad \$18.000

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

Madero Salad  \$18.000

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

Novechento Salad \$19.500

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

Quinoa Salad \$19.000

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

Trastevere Salad \$18.500

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

SIDE DISHES / PORTIONS

French fries  \$15.500

Spanish Potatoes \$15.500

Mashed Potatoes  \$15.500

Mashed pumpkin  \$15.500

Creamy Spinach \$17.500

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 \$14.000

Johnny Walker Black Label \$17.000

Johnny Walker Red Label \$14.000

Blenders \$11.000

Vodka Absolut \$16.000

Vodka Smirnoff \$13.000

Gin Beefeater \$15.000

FIZZY DRINKS / SODAS

Sodas \$4.500

Mineral water with gas \$4.500

Mineral water without gas \$4.500

Lemonade with mint and ginger \$8.000

BEERS

1/2 Pint Quilmes Clásica \$7.000

Pint Quilmes Clásica \$10.000

Pint Patagonia 24.7 \$13.000

Quilmes Stout/ Clásica Can \$10.000

Stella Artois Can of 473 cc. \$10.500

Quilmes Clásica Litre \$17.000

Stella Artois Litre \$19.000

Stella Artois Noire \$18.000

Quilmes Stout Litre \$18.500

Patagonia \$23.000

Corona 330 cc. \$10.500

Corona 710 cc. \$20.000



ALAMEDA

PIZZERIA PORTEÑA

DRINKS

Gin Tonic	\$14.000
Gin, tonica and lemon.	
Negroni	\$14.000
Gin, Campari and vermouth rosso.	
Gancia Batido	\$14.000
Gancia, lemon and sugar.	
Caipiroska	\$14.000
Vodka, lemon and sugar.	
Sex on the Beach	\$14.000
Vodka, peach schnapps, orange juice y grenadine.	
Margarita	\$14.000
Tequila, cointreau and lemon.	
Fernet Cola	\$14.000
Fernet, coke soda.	
Daiquiri Frozen	\$14.000
Rum, lemon and sugar.	
Mojito	\$14.000
Rum, mint, lemon, sugar and sparkling water.	
Aperol Spritz	\$14.000
Aperol, sparkling wine and sparkling water.	

WINERY SELECTION

375 ml. | 750 ml.

Malbec

El Enemigo	\$59.000
DV Catena Cabernet Malbec	\$48.000
Terrazas Reserva Malbec	\$31.000
Trumpeter Malbec	\$15.000 \$25.000
Familia Gascón Malbec	\$25.000
Altos del Plata Terrazas Malbec	\$23.000
Latitud 33 Malbec	\$20.000
Vinos Sugeridos	\$15.000
Vino por Copa	\$4.500

Cabernet Sauvignon

Terrazas Reserva Cabernet Sauvignon	\$37.000
Altos del Plata Terrazas Cabernet Sauv.	\$24.000
Latitud 33 Cabernet Sauvignon	\$20.000

Chardonnay

DV Catena Chardonnay Chardonnay	\$54.000
Terrazas Reserva Chardonnay	\$31.500
Trumpeter	\$27.000
Familia Gascón Chardonnay	\$25.000
Altos del Plata Terrazas Chardonnay	\$24.000
Latitud 33 Chardonnay	\$20.000

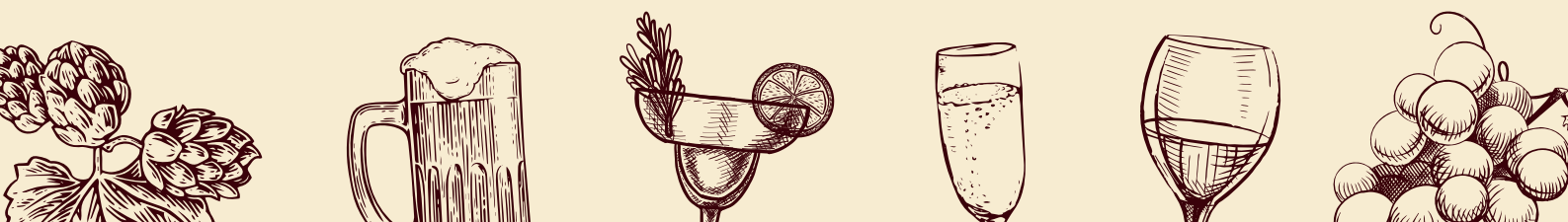
Espumantes

Barón B Extra Brut	\$73.000
Chandon Extra Brut	\$39.000
Sugerido	\$27.000



DOWNLOAD OUR APP
"ALAMEDA RESTAURANTE"

WE DON'T CHARGE TABLE SERVICE





ALAMEDA

PIZZERIA PORTEÑA



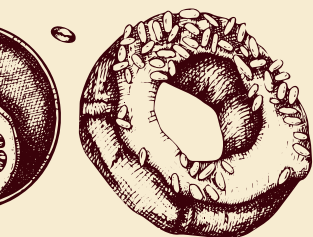
OUR CAFETERIA

OUR CAFETERIA

Espresso	\$4.000
Ristretto	\$4.000
Decaffeinated coffee	\$4.500
American coffee	\$4.500
Macchiato	\$6.000
Latte	\$4.000
Capuccino	\$6.000
Coffee, tea or mate cocido with milk	\$4.500
Coffee or tea with milk and two croissants	\$6.000
Coffee or tea with milk and toasts (cream cheese and jam)	\$6.000

SMOOTHIES AND JUICES

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



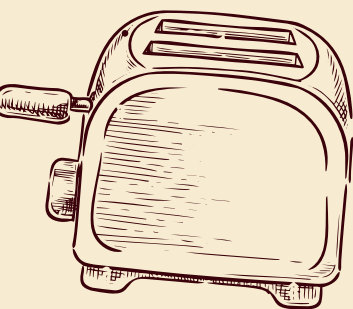
OUR BAKERY



Pastry (unit)	\$1.700
Ham and cheese croissant	\$5.500
Season bread pudding (Vanilla / Lemon)	\$6.000
Mini Cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	\$10.000

ALAMEDA

PIZZERIA PORTENA



HOMEMADE TOASTS



ON BLACK / WHITE SLICED BREAD

Paisano

Our classic with ham and string cheese.

\$16.000

Raw Ham

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

\$18.000

Italiano

Dried tomato, arugula, olives and string cheese.

\$15.000

Mixed Toast

In crumb bread.

\$11.000

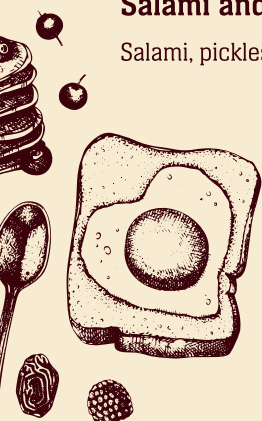
Salami and Pickles

Salami, pickles, mustard and string cheese.

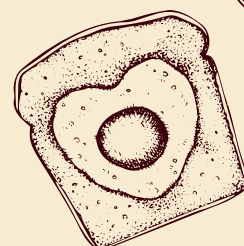
\$16.000

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

\$44.000

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

\$41.000





ALAMEDA
PIZZERIA PORTEÑA