

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.

\$14500 \$12500 \$10500

Margarita

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

\$16000 \$14000 \$12000

Mozzarella with ham

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

\$17500 \$15500 \$13500

Classic neapolitan pizza

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

\$18000 \$16000 \$14000

Fugazza (onion topping) with

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

\$18000 \$16000 \$14000

Neapolitan with Cherry Tomatoes

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

\$19000 \$17000 \$15000

4 Seasons

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

\$19500 \$17000 \$15000

Sweet Peppers and York Ham

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

\$19500 \$17000 \$15000

Pepperoni

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

\$20500 \$18000 \$16000

Calabrian

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

\$20500 \$18000 \$16000

SIGNATURE PIZZAS

BIG | SMALL | INDIV.

C.B.O

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

\$21000 \$18000 \$16000

4 Cheese types

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

\$21000 \$18000 \$16000

Pizza Dupla

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

\$24000 \$22000 \$20000

Serrano

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

\$22000 \$20000 \$18000

Provolone with ham

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

\$22000 \$20000 \$18000

Rocket and Brie cheese

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

\$21000 \$19000 \$17000

Caprese Bocconcini

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

\$21500 \$18500 \$16500

Fugazza (onion topping) & bacon

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

\$20000 \$18000 \$16500

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



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STUFFED PIZZAS

BIG | SMALL

Fugazzeta

\$22000 \$20000

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

Fugazzeta & Provolone

\$23500 \$21500

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

Teacher's special

\$23500 \$21500

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

Bacon and 3 types of cheese

\$24000 \$22000

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

VEGAN PIZZAS

BIG | SMALL | INDIV.

Mix of vegetables

\$19000 \$17000 \$15000

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

Spinach with onion and garlic

\$19000 \$17000 \$15000

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

STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers. \$6600

Mozzarella & crunchy bacon \$6600

EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

Empanadas

\$1800

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

Premium Empanadas

\$2100

Cheeseburger / Pork Chuck with Tybo cheese

Tartlets

\$5400

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

TAPAS

French fries Premium

\$11500

With melted Cheddar and two fried eggs on top

French fries C.B.O

\$12000

With 4 cheese sauce, grilled bacon and Green onion

Crunchy chicken fingers

\$11500

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

Small fried turnovers

\$9900

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

Mozzarella sticks

\$11000

Breaded and together with tomato sauce.

Squid rings Roman Style

\$13500

Appetizer platter

\$17000

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

Cold cuts platter

\$24000

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

Gran dupla platter

\$27000

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

Grilled Provolone

\$12500

Oregano with extra virgin olive oil.

Burrata & Serrano ham

\$16000

Arugula and dried tomatoes.

FAINA

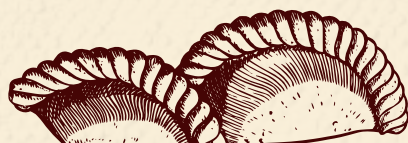
Traditional faina

\$1900

Premium Faina

\$2100

With mozzarella, fresh rocket and dry tomatoes



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MILANESAS

INDIV. | XXL

Classic

\$12000 -

Traditional Argentine Milanesa.

Neapolitan

\$13000 \$32000

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

Special Fugazzeta

\$13000 \$32000

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

C.B.O.

\$14000 \$33000

Melted Cheddar cheese, crunchy bacon and Green onion.

Iberian

\$15000 \$35000

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

Barbecue and Bacon

\$15500 \$36000

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

4 Cheese types

\$15500 \$33000

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

Pepperoni

\$16000 \$34000

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

Mila American Horse

\$16000 \$36000

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

Mila with Spaghetis

\$13000 -

Veal schnitzel with spaghetti.

BURGERS

Cheese Burger

\$11000

Double cheddar cheese.

Not Burger

\$11000

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

Classic

\$12000

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

Double cuarto/quarter

\$13500

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

Extreme Dupla

\$14500

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

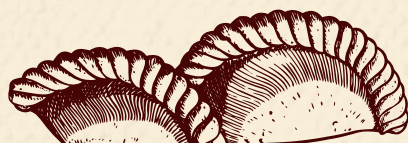
American Style

\$15500

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 **\$12500**

With concassé tomato sauce or cream.

Potato gnocchi **\$12500**

With cream and Parmesan cheese gratin.

Vegetarian sorrentinos **\$13500**

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

Green lasagna **\$13500**

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

4 cheese sorrentinos **\$13500**

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

Raviolini Fenice **\$13500**

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 **\$10500**

With fried Spanish potatoes.

Hake fillet **\$10000**

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

Grilled pork slaughter **\$13000**

With fried Spanish potatoes.

Florentina Breaded chicken breast **\$13500**

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

Cordon Bleu Breaded chicken breas **\$14500**

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

Grilled bife de chorizo 450gr. **\$18500**

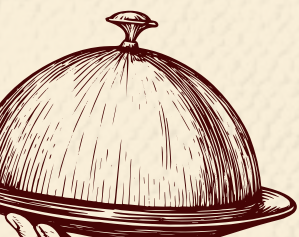
Grilled tender sirloin steak 380gr. **\$21500**

Peppered tender sirloin/steak au poivre **\$26500**

With potatoes and cream au gratin.

Tender sirloin with champignon **\$26500**

With a garnish of fried potato sticks.



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SALADS

Arugula and Parmesan Salad  \$7000

Bacon Salad  \$8000

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

Caesar Salad \$9000

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

Madero Salad  \$9000

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

Novechento Salad \$9500

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


Quinoa Salad \$10000

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

Trastevere Salad \$9500

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

SIDE DISHES / PORTIONS

French fries  \$7000

Spanish Potatoes \$7000

Mashed Potatoes  \$7000

Mashed pumpkin  \$7000

Creamy Spinach \$8500

DESSERT

Bread pudding \$4500

Almond ice cream slice \$4900

Flan with dulce de leche. \$4900

Pancake with dulce de leche. \$5700

Warm brownie with ice cream. \$5700

Fruit salad  \$4800

Ice cream sundae  \$5500

LIQUORS AND APPETIZERS

JyB \$9000

Johnny Walker Black Label \$10000

Johnny Walker Red Label \$9000

Blenders \$7500

Vodka Absolut \$7000

Vodka Smirnoff \$7500

Gin Beefeater \$8700

FIZZY DRINKS / SODAS

Sodas \$3300

Mineral water with gas \$3300

Mineral water without gas \$3300

BEERS

½ pint Classic Quilmes \$4200

1 pint Classic Quilmes \$5000

Can of Classic / Stout Quilmes \$4900

Stella Artois Can of 330cc \$4900

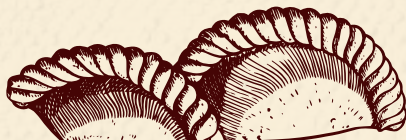
Quilmes Clásica Litre \$8500

Stella Artois Litre \$9500

Stella Artois Noire \$9500

Quilmes Stout Litre \$9500

Patagonia \$9500



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DRINKS

Gin Tonic **\$6500**

Gin, tonica and lemon.

Negroni **\$6500**

Gin, Campari and vermout rosso.

Gancia Batido **\$6500**

Gancia, lemon and sugar.

Caipiroska **\$6500**

Vodka, lemon and sugar.

Sex on the Beach **\$6500**

Vodka, peach schnapps, orange juice y grenadine.

Margarita **\$6500**

Tequila, cointreau and lemon.

Fernet Cola **\$6500**

Fernet, coke soda.

Daiquiri Frozen **\$5500**

Rum, lemon and sugar.

Mojito **\$6500**

Rum, mint, lemon, sugar and sparkling water.

Aperol Spritz **\$6500**

Aperol, sparkling wine and sparkling water.

WINERY SELECTION

375 ml. | 750 ml.

Winery Terrazas de los Andes

Altos del Plata Terrazas Malbec - **\$16500**

Altos del Plata Terrazas Cab. Sauv. - **\$16500**

Altos del Plata Terrazas Chard. - **\$16500**

Terrazas Reserva Malbec - **\$25200**

Terrazas Reserva Cab. Sauv. - **\$25200**

Terrazas Reserva Chardonnay - **\$25200**

Familia Gascón Malbec - **\$18000**

Familia Gascón Chardonnay - **\$18000**

Winery Chandon

Latitud 33 Chardonnay - **\$14500**

Latitud 33 Cabernet Sauv. - **\$14500**

Latitud 33 Malbec - **\$14500**

Winery La Rural

Trumpeter Malbec - **\$19500**

Trumpeter Sauvignon Blanc - **\$19500**

Suggested wines - **\$12500**

Glass of wine - **\$4500**

Champagne

Barón B Extra Brut - **\$28000**

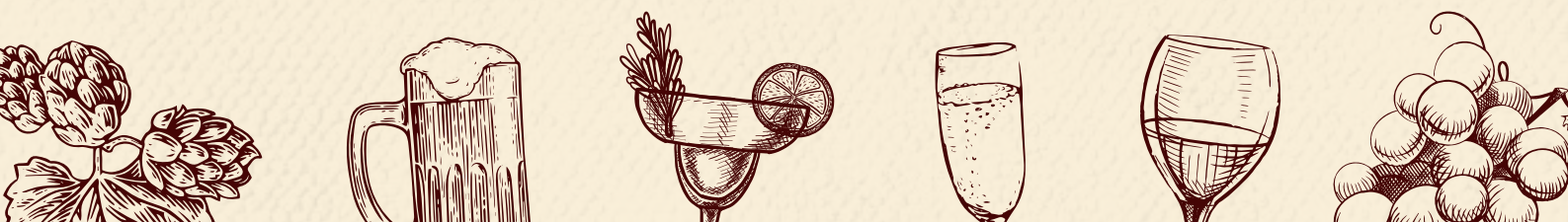
Chandon Extra Brut - **\$19500**

Suggested - **\$17500**



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"ALAMEDA RESTAURANTE"

WE DON'T CHARGE TABLE SERVICE



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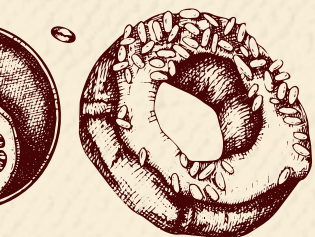
OUR CAFETERIA

OUR CAFETERIA

Espresso	\$2400
Ristretto	\$2400
Decaffeinated coffee	\$2600
American coffee	\$2600
Macchiato	\$3600
Latte	\$2400
Capuccino	\$3700
Coffee, tea or mate cocido with milk	\$2600
Coffee or tea with milk and two croissants	\$3900
Coffee or tea with milk and toasts (cream cheese and jam)	\$3900

SMOOTHIES AND JUICES

Orange juice	\$4900
Banana / Apple / Peach smoothie	\$5400
Licudo de Frutillas / Tutti frutti	\$5600



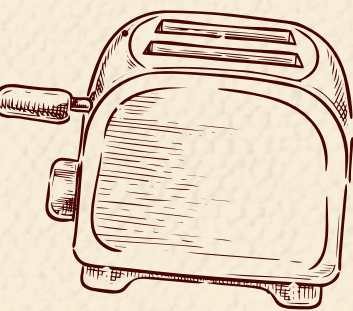
OUR BAKERY



Pastry (unit)	\$950
Ham and cheese croissant	\$2700
Season bread pudding (Vanilla / Lemon)	\$3100
Mini Cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	\$6300

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HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

Paisano

Our classic with ham and string cheese.

\$7600

Raw Ham

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

\$8500

Italiano

Dried tomato, arugula, olives and string cheese.

\$6900

Mixed Toast

In crumb bread.

\$5500

Salami and Pickles

Salami, pickles, mustard and string cheese.

\$6600

Scrambled eggs (3 units)

\$4500



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

\$24.000

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

\$21.500





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