

ALAMEDA

PIZZERIA PORTEÑA

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CLASSIC PIZZAS

BIG | SMALL | INDIV.

Mozzarella

\$6400 \$5400 \$4000

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

Margarita

\$7200 \$6200 \$4800

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

Mozzarella with ham

\$8400 \$6900 \$5500

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

Classic neapolitan pizza

\$8300 \$6900 \$5600

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

Fugazza (onion topping) with

\$8400 \$6900 \$5700

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

Neapolitan with Cherry Tomatoes

\$8800 \$6800 \$5500

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

4 Seasons

\$8900 \$6800 \$5500

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

Sweet Peppers and York Ham

\$8900 \$6800 \$5500

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

Pepperoni

\$10050 \$8400 \$7000

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

Calabrian

\$10050 \$8400 \$7000

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

SIGNATURE PIZZAS

BIG | SMALL | INDIV.

C.B.O

\$8900 \$6900 \$5900

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

4 Cheese types

\$9500 \$7500 \$6500

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

Pizza Dupla

\$9900 \$7900 \$6900

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

Serrano

\$9900 \$7900 \$6900

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

Provolone with ham

\$9800 \$7900 \$6900

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

Rocket and Brie cheese

\$9900 \$7900 \$6900

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

Caprese Bocconcini

\$9900 \$7900 \$6900

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

Fugazza (onion topping) & bacon

\$9600 \$7600 \$6600

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

Mac & Cheese

\$9800 \$7800 -

Mozzarella, tomato sauce, macaroni, cheddar sauce, and crispy bacon.

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



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STUFFED PIZZAS

BIG | SMALL

Fugazzeta

\$10050 \$7400

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

Fugazzeta & Provolone

\$10560 \$7800

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

Teacher's special

\$10800 \$7800

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

Bacon and 3 types of cheese

\$11100 \$8400

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

VEGAN PIZZAS

BIG | SMALL | INDIV.

Mix of vegetables

\$8900 \$6600 \$5700

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

Spinach with onion and garlic

\$8900 \$6600 \$5700

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

STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers. \$3300

Mozzarella & crunchy bacon \$3300

Mozzarella & York ham \$3300

FAINA

Traditional faina \$1450

Premium Faina \$1750
With mozzarella, fresh rocket and dry tomatoes

TAPAS

French fries Premium

\$5500

With melted Cheddar and two fried eggs on top

French fries C.B.O

\$5800

With 4 cheese sauce, grilled bacon and Green onion

Crunchy chicken fingers

\$5800

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

Small fried turnovers

\$5800

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

Mozzarella sticks

\$6000

Breaded and together with tomato sauce.

Squid rings Roman Style

\$7700

Appetizer platter

\$8600

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

Cold cuts platter

\$14300

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

Gran dupla platter

\$16000

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

EMPANADAS/TURNOVERS AND TARTLETS

Cooked in a wood fired oven

Empanadas

\$1100

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

Premium Empanadas

\$1300

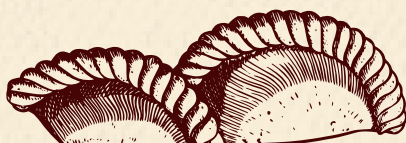
Cheeseburger / Pork Chuck with Tybo cheese

Tartlets

\$1800

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

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BASED ON THE HIGHEST VALUE



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MILANESAS

INDIV. | XXL

Classic

\$5600 -

Traditional Argentine Milanesa.

Neapolitan

\$6300 \$14000

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

Special Fugazzeta

\$6600 \$17000

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

C.B.O.

\$6900 \$17500

Melted Cheddar cheese, crunchy bacon and Green onion.

Iberian

\$6500 \$18000

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

Barbecue and Bacon

\$6900 \$18000

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

4 Cheese types

\$6900 \$18000

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

Pepperoni

\$7000 \$18500

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

Mila American Horse

\$7000 \$18500

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

BURGERS

Cheese Burger

\$5100

Double cheddar cheese.

Not Burger

\$5300

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

Classic

\$5600

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

Double cuarto/quarter

\$6100

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

Extreme Dupla

\$6300

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

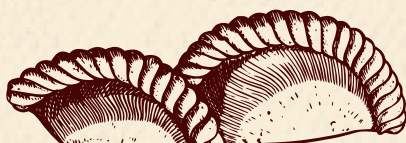
American Style

\$6400

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 \$5400

With concassé tomato sauce or cream.

Potato gnocchi \$5400

With cream and Parmesan cheese gratin.

Pennoni Putanesca \$5500

In fileto sauce, on a base of garlic anchovies fresh tomato, capers and black olives.

Vegetable lasagna \$6400

Fresh egg dough with vegetables and parmesan cheese covered with cream and fileto sauce.

Green lasagna \$6400

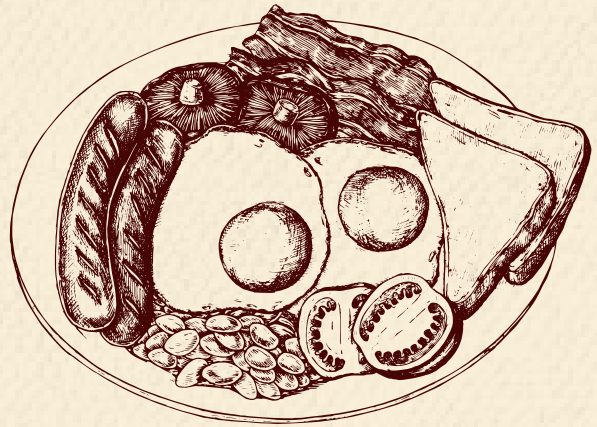
Spinach dough with ham, mozzarella, bolognesa, vegetables, egg and parmesan cheese covered with cream and fileto sauce.

4 cheese sorrentinos \$6600

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

Raviolini Fenice \$6600

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 \$5700

With fried Spanish potatoes.

Hake fillet \$5800

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

Grilled pork slaughter \$6700

With fried Spanish potatoes.

Florentina Breaded chicken breast \$6700

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

Cordon Bleu Breaded chicken breas \$7000

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

Grilled bife de chorizo 450gr. \$9800

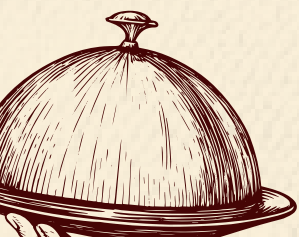
Grilled tender sirloin steak 380gr. \$10890

Peppered tender sirloin/steak au poivre \$12500

With potatoes and cream au gratin.

Tender sirloin with champignon \$12500

With a garnish of fried potato sticks.



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SALADS

Arugula and Parmesan Salad 🌱 \$3900

Bacon Salad 🌱 \$4200

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

Caesar Salad \$4300

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

Madero Salad 🌱 \$4500

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

Novechento Salad \$4900

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

SIDE DISHES / PORTIONS

French fries 🌱 \$3700

Spanish Potatoes \$3700

Mashed Potatoes 🌱 \$3700

Mashed pumpkin 🌱 \$3700

Creamy Spinach \$4400

DESSERT

Bread pudding \$2700

Almond ice cream slice \$2800

Flan with dulce de leche. \$2600

Pancake with dulce de leche. \$3300

Warm brownie with ice cream. \$3700

Fruit salad 🌱 \$3300

Ice cream sundae 🌱 \$3500

LIQUORS AND APPETIZERS

JyB \$6900

Johnny Walker Black Label \$7800

Johnny Walker Red Label \$7500

Blenders \$5200

Vodka Absolut \$5200

Vodka Smirnoff \$7200

Gin Beefeater \$7100

FIZZY DRINKS / SODAS

Sodas \$1800

Mineral water with gas \$1800

Mineral water without gas \$1800

BEERS

½ pint Classic Quilmes \$2800

1 pint Classic Quilmes \$3100

Can of Classic / Stout Quilmes \$3100

Stella Artois Can of 330cc \$3300

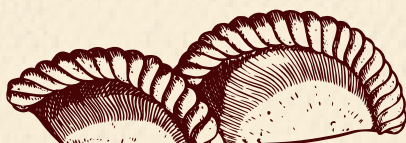
Quilmes Clásica Litre \$4100

Stella Artois Litre \$4700

Stella Artois Noire \$4750

Quilmes Stout Litre \$4500

Patagonia \$5000



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DRINKS

Gin Tonic	\$4100
Gin, tonica and lemon.	
Negroni	\$4100
Gin, Campari and vermouth rosso.	
Gancia Batido	\$4100
Gancia, lemon and sugar.	
Caipiroska	\$4100
Vodka, lemon and sugar.	
Sex on the Beach	\$4100
Vodka, peach schnapps, orange juice y grenadine.	
Margarita	\$4100
Tequila, cointreau and lemon.	
Fernet Cola	\$4100
Fernet, coke soda.	
Daiquiri Frozen	\$4000
Rum, lemon and sugar.	
Mojito	\$4000
Rum, mint, lemon, sugar and sparkling water.	
Aperol Spritz	\$4000
Aperol, sparkling wine and sparkling water.	

WINERY SELECTION

375 ml. | 750 ml.

Winery Terrazas de los Andes

Altos del Plata Terrazas Malbec	-	\$8800
Altos del Plata Terrazas Cab. Sauv.	-	\$8800
Altos del Plata Terrazas Chard.	-	\$8800
Terrazas Reserva Malbec	-	\$11000
Terrazas Reserva Cab. Sauv.	-	\$11000
Terrazas Reserva Chardonnay	-	\$12000
Familia Gascón Malbec	-	\$10000
Familia Gascón Chardonnay	-	\$10000

Winery Chandon

Latitud 33 Chardonnay	-	\$8300
Latitud 33 Cabernet Sauv.	-	\$8300
Latitud 33 Malbec	-	\$8300

Winery La Rural

Trumpeter Malbec	-	\$10500
Trumpeter Sauvignon Blanc	-	\$10500
Suggested wines	-	\$7000
Glass of wine	-	\$2400

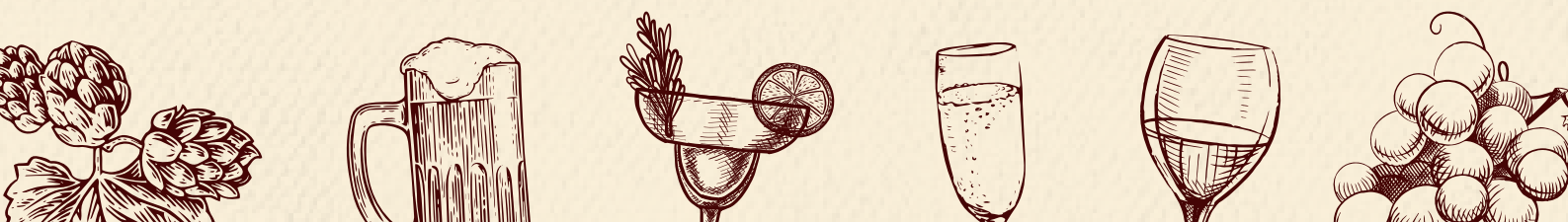
Champagne

Barón B Extra Brut	-	\$24000
Chandon Extra Brut	-	\$15500
Suggested	-	\$12000



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WE DON'T CHARGE TABLE SERVICE



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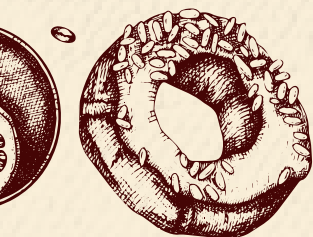
OUR CAFETERIA

OUR CAFETERIA

Espresso	\$ 1400
Ristretto	\$ 1450
Decaffeinated coffee	\$ 1700
American coffee	\$ 1600
Macchiato	\$ 2200
Latte	\$ 1400
Capuccino	\$ 2100
Coffee, tea or mate cocido with milk	\$ 1500
Coffee or tea with milk and two croissants	\$ 2500
Coffee or tea with milk and toasts (cream cheese and jam)	\$ 2600

SMOOTHIES AND JUICES

Orange juice	\$ 3300
Banana / Apple / Peach smoothie	\$ 3600
Licudo de Frutillas / Tutti Fruti	\$ 3400



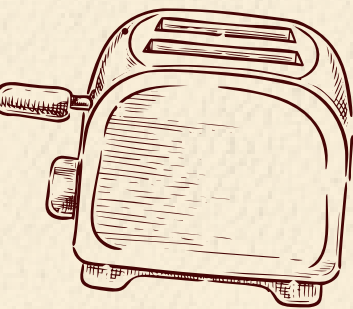
OUR BAKERY



Pastry (unit)	\$ 700
Ham and cheese croissant	\$ 1700
Season bread pudding (Vanilla / Lemon)	\$ 1900
Piece of cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	\$ 3300

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HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

Paisano

Our classic with ham and string cheese.

\$ 3900

Raw Ham

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

\$ 4800

Italiano

Dried tomato, arugula, olives and string cheese.

\$ 4000

Mixed Toast

In crumb bread.

\$ 3300

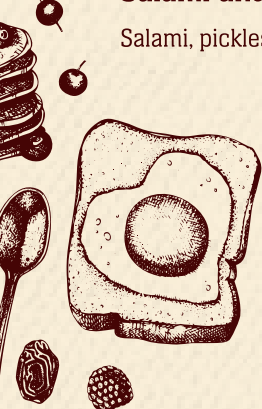
Salami and Pickles

Salami, pickles, mustard and string cheese.

\$ 4200

Scrambled eggs (3 units)

\$ 3600



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

\$15.000

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

\$12.000





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