

**ALAMEDA**

**PIZZERIA PORTEÑA**



# ALAMEDA

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## CLASSIC PIZZAS

BIG | SMALL | INDIV.

### Mozzarella

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

**\$13200 \$11200 \$9200**

### Margarita

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

**\$14300 \$12100 \$10100**

### Mozzarella with ham

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

**\$16000 \$14000 \$12500**

### Classic neapolitan pizza

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

**\$16500 \$14000 \$12000**

### Fugazza (onion topping) with

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

**\$16500 \$14000 \$12000**

### Neapolitan with Cherry Tomatoes

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

**\$17000 \$15000 \$12500**

### 4 Seasons

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

**\$17500 \$16000 \$12500**

### Sweet Peppers and York Ham

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

**\$17500 \$16000 \$12500**

### Pepperoni

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

**\$18500 \$16500 \$14500**

### Calabrian

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

**\$18500 \$16500 \$14500**

## SIGNATURE PIZZAS

BIG | SMALL | INDIV.

### C.B.O

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

**\$18000 \$15500 \$13000**

### 4 Cheese types

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

**\$19000 \$16500 \$13500**

### Pizza Dupla

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

**\$22000 \$19500 \$17000**

### Serrano

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

**\$20000 \$17500 \$15000**

### Provolone with ham

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

**\$19500 \$16500 \$14000**

### Rocket and Brie cheese

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

**\$19500 \$16500 \$14000**

### Caprese Bocconcini

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

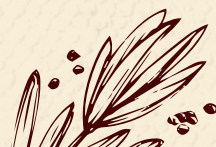
**\$19500 \$16500 \$14000**

### Fugazza (onion topping) & bacon

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

**\$18500 \$16000 \$14000**

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





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## STUFFED PIZZAS

BIG | SMALL

### Fugazzeta

\$20000 \$18500

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

### Fugazzeta & Provolone

\$21500 \$19500

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

### Teacher's special

\$21500 \$19500

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

### Bacon and 3 types of cheese

\$21500 \$19500

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

## VEGAN PIZZAS

BIG | SMALL | INDIV.

### Mix of vegetables

\$17500 \$15500 \$13500

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

### Spinach with onion and garlic

\$17500 \$15500 \$13500

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

## STUFF THE EDGE OF YOUR PIZZA

Mozzarella, Parmesan & grilled sweet peppers. \$6000

Mozzarella & crunchy bacon \$6000

## EMPANADAS/TURNOVERS AND TARTLETS

*Cooked in a wood fired oven*

### Empanadas

\$1700

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

### Premium Empanadas

\$2000

Cheeseburger / Pork Chuck with Tybo cheese

### Tartlets

\$2800

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

## TAPAS

### French fries Premium

\$9000

With melted Cheddar and two fried eggs on top

### French fries C.B.O

\$9000

With 4 cheese sauce, grilled bacon and Green onion

### Crunchy chicken fingers

\$9400

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

### Small fried turnovers

\$7800

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

### Mozzarella sticks

\$9000

Breaded and together with tomato sauce.

### Squid rings Roman Style

\$11500

### Appetizer platter

\$12500

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

### Cold cuts platter

\$20500

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

### Gran dupla platter

\$24000

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

### Grilled Provolone

\$9800

Oregano with extra virgin olive oil.

### Burrata & Serrano ham

\$13000

Arugula and dried tomatoes.

## FAINA

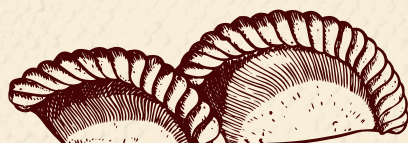
### Traditional faina

\$1900

### Premium Faina

\$2100

With mozzarella, fresh rocket and dry tomatoes





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## MILANESAS

INDIV. | XXL

### Classic

\$9900 -

Traditional Argentine Milanesa.

### Neapolitan

\$11000 \$27000

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

### Special Fugazzeta

\$11000 \$27000

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

### C.B.O.

\$11500 \$28000

Melted Cheddar cheese, crunchy bacon and Green onion.

### Iberian

\$12000 \$28000

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

### Barbecue and Bacon

\$12500 \$28000

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

### 4 Cheese types

\$12500 \$28000

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

### Pepperoni

\$12500 \$28000

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

### Mila American Horse

\$12500 \$28000

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

### Mila with Spaghetis

\$11000 -

Veal schnitzel with spaghetti.

## BURGERS

### Cheese Burger

\$8800

Double cheddar cheese.

### Not Burger

\$8300

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

### Classic

\$9900

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

### Double cuarto/quarter

\$10500

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

### Extreme Dupla

\$11000

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

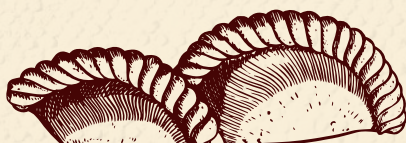
### American Style

\$11000

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** **\$9000**

With concassé tomato sauce or cream.

**Potato gnocchi** **\$9000**

With cream and Parmesan cheese gratin.

**Vegetarian sorrentinos** **\$10500**

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

**Green lasagna** **\$11000**

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

**4 cheese sorrentinos** **\$11000**

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

**Raviolini Fenice** **\$11000**

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** **\$9000**

With fried Spanish potatoes.

**Hake fillet**  **\$9000**

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

**Grilled pork slaughter**  **\$11000**

With fried Spanish potatoes.


**Florentina Breaded chicken breast** **\$11000**

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

**Cordon Bleu Breaded chicken breas** **\$12000**

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

**Grilled bife de chorizo 450gr.**  **\$16500**

**Grilled tender sirloin steak 380gr.**  **\$19500**

**Peppered tender sirloin/steak au poivre** **\$24500**

With potatoes and cream au gratin.

**Tender sirloin with champignon** **\$24500**

With a garnish of fried potato sticks.






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## SALADS

Arugula and Parmesan Salad  \$6000

Bacon Salad  \$7000

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

Caesar Salad \$8000

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

Madero Salad  \$8000

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

Novechento Salad \$8500

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


Quinoa Salad \$9000

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


Trastevere Salad \$8000


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

## SIDE DISHES / PORTIONS

French fries  \$6600

Spanish Potatoes \$6600

Mashed Potatoes  \$6600

Mashed pumpkin  \$6600

Creamy Spinach \$7500

## DESSERT

Bread pudding \$4000


Almond ice cream slice \$4400

Flan with dulce de leche. \$4400

Pancake with dulce de leche. \$5300

Warm brownie with ice cream. \$5000

Fruit salad  \$4400

Ice cream sundae  \$4900

## LIQUORS AND APPETIZERS

JyB \$9000

Johnny Walker Black Label \$10000

Johnny Walker Red Label \$10000

Blenders \$7500

Vodka Absolut \$7500

Vodka Smirnoff \$8700

Gin Beefeater \$8700

## FIZZY DRINKS / SODAS

Sodas \$3000

Mineral water with gas \$3000

Mineral water without gas \$3000

## BEERS

½ pint Classic Quilmes \$4200

1 pint Classic Quilmes \$5000

Can of Classic / Stout Quilmes \$4900

Stella Artois Can of 330cc \$4900

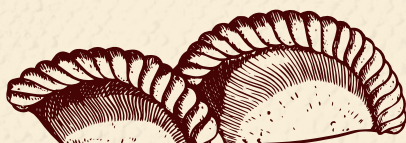
Quilmes Clásica Litre \$8000

Stella Artois Litre \$8900

Stella Artois Noire \$9500

Quilmes Stout Litre \$9000

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 - \$13000

Altos del Plata Terrazas Cab. Sauv. - \$13000

Altos del Plata Terrazas Chard. - \$13000

Terrazas Reserva Malbec - \$15500

Terrazas Reserva Cab. Sauv. - \$15500

Terrazas Reserva Chardonnay - \$15500

Familia Gascón Malbec - \$14500

Familia Gascón Chardonnay - \$14500

### *Winery Chandon*

Latitud 33 Chardonnay - \$13000

Latitud 33 Cabernet Sauv. - \$13000

Latitud 33 Malbec - \$13000

### *Winery La Rural*

Trumpeter Malbec - \$15000

Trumpeter Sauvignon Blanc - \$15000

Suggested wines - \$10000

Glass of wine - \$3800

### *Champagne*

Barón B Extra Brut - \$28000

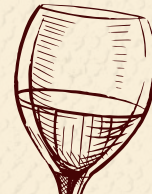
Chandon Extra Brut - \$19500

Suggested - \$17500



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"ALAMEDA RESTAURANTE"

WE DON'T CHARGE TABLE SERVICE





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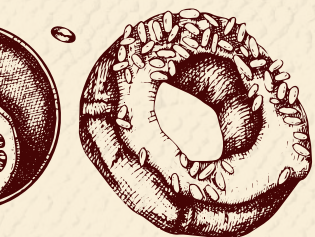
## OUR CAFETERIA

### OUR CAFETERIA

Espresso	<b>\$2200</b>
Ristretto	<b>\$2300</b>
Decaffeinated coffee	<b>\$2400</b>
American coffee	<b>\$2400</b>
Macchiato	<b>\$3100</b>
Latte	<b>\$2200</b>
Capuccino	<b>\$3400</b>
Coffee, tea or mate cocido with milk	<b>\$2300</b>
Coffee or tea with milk and two croissants	<b>\$3600</b>
Coffee or tea with milk and toasts (cream cheese and jam)	<b>\$3600</b>

### SMOOTHIES AND JUICES

Orange juice	<b>\$4600</b>
Banana / Apple / Peach smoothie	<b>\$4800</b>
Licudo de Frutillas / Tutti frutti	<b>\$5100</b>



## OUR BAKERY

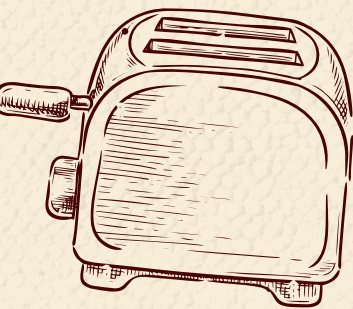


Pastry (unit)	<b>\$900</b>
Ham and cheese croissant	<b>\$2400</b>
Season bread pudding (Vanilla / Lemon)	<b>\$2700</b>
Mini Cake (Chocolate mousse, Lemon Pie, Cheesecake, Oreo, Ricotta, Chocotorta)	<b>\$5700</b>



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## HOMEMADE TOASTS

ON BLACK / WHITE SLICED BREAD

### Paisano

Our classic with ham and string cheese.

**\$6600**

### Raw Ham

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

**\$7500**

### Italiano

Dried tomato, arugula, olives and string cheese.

**\$5900**

### Mixed Toast

In crumb bread.

**\$4800**

### Salami and Pickles

Salami, pickles, mustard and string cheese.

**\$5900**

### 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

**\$22.100**

### 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

**\$18.500**







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