

# ALVEAR ROOF BAR

## BOCADOS FRÍOS – *COLD SNACKS*

*(4 piezas – 4 pieces)*

TOSTI CON CREMA AGRIA Y CAVIAR DE ALGAS

*Tosti with sour cream and seaweed caviar*

TAPAS DE JAMÓN SERRANO, HIGOS Y QUESO BRIE

*Serrano ham “tapas” with figs and brie cheese*

BOCADOS DE SALMÓN AHUMADO

*Smoked salmon appetizers*

## BOCADOS CALIENTES – HOT SNACKS

(4 piezas – 4 pieces)

LANGOSTINOS APANADOS EN PANKO CON SALSA TÁRTARA

*Breaded prawns with panko, tartar sauce*

CROQUETAS DE HONGOS Y QUESO CON ADEREZO  
DE BERENJENAS AHUMADAS

*Mushrooms and cheese croquettes with smoked aubergine dressing*

ROLLS DE MASA PHILA RELLENOS DE VEGETALES AL WOK  
CON SALSA DE TERIYAKI

*Philo dough roll stuffed with sautéed and teriyaki sauce.*

## SANDWICHES - SNACKS

TOSTADOS CLÁSICOS DE JAMÓN Y QUESO EN PAN DE CAMPO

*Toast classic sandwich with ham and cheese in homemade bread*

PULPETA DE BUFALA, VEGETALES GRILLADOS CON PESTO DE TOMATE  
SEMISECO EN PAN DE CAMPO

*Bufala mozzarella pulpit, grilled vegetables with dried tomatoes in campagnard bread*

TRADICIONAL CHORIZO ARGENTINO EN BAGUETTE CON PAPAS ASADAS  
SALSA CHIMICHURRI – SALSA CRIOLLA Y MANTECA DE HIERBAS

*Traditional Argentine pork sausage in baguette bread with roasted potatoes chimichurri and criolla sauce, herb butter*

SANDWICH DE PASTRÓN EN MUFFIN INGLÉS, PEPINOS AGRIDULCES,  
REPOLLO Y ADEREZO RELISH DE MOSTAZA

*Hot pastrami in English muffin sweet and bittersweet cucumber cabbage and relish mustard dressing*

HAMBURGUESA "ROOFTOP"

De carne de Angus. Pan brioche con sésamo blanco, lechuga, tomate, pepinos, queso de campo ahumado, aros de cebolla morada, mayonesa en mostaza a L`anciane

*Angus meat. Brioche bread with white sesame, lettuce, tomato, cucumber, smoked cheese, onion, mayonnaise with old-style mustard*

SANDWICH DE SALMÓN GRILLADO

Pan con sésamo negro, palta, alcaparras, cebolla morada y mayonesa de wasabi

*Grilled salmon, avocado, capers, red onion and wasabi mayonnaise in bread with black sesame*

LOS DULCES - SWEET BITES

(4 piezas – 4 pieces)

PETITS FOURS KOSHER

*Kosher petits fours*

SELECCIÓN DE MACARONS

*Macarons selection*

TRUFAS DE CHOCOLATE HELADAS

*Frozen chocolate truffles*

## BEBIDAS SIN ALCOHOL - *NON-ALCOHOLIC BEVERAGES*

Agua mineral con gas - *Mineral sparkling water*

Agua mineral sin gas - *Mineral water*

Gaseosas - *Soft drinks*

Jugos de frutas (naranja, pomelo o tomate) - *Fruits juices (orange, grapefruit or tomato)*

## LICORES - *LIQUORS*

Sambuca Del Cesare Luxardo

Bailey's

Limoncello

Cointreau

Kalhua

## APERITIVOS - *APERITIFS*

Fernet Branca

Aperol

Carpano Rosso

Carpano Bianco

Carpano Dry

Martini Rosso

Martini Bianco

Martini Extra Dry

Gancia

Antica Formula

## RON

Flor de Caña 4 years

Havana Club 3 years

Havana Club 7 years

Bacardi Light+Gold

Ron Botran Reserva 15 years

## VINOS DULCES FORTIFICADOS

### *NATIONAL FORTIFIED WINES*

*Por copa – By the glass*

Encabezado Rutini

Malamado de Zuccardi

## VODKA

Absolut

Grey Goose

Belvedere

Absolut Elyx

## GIN

Beefeater

Bombay Sapphire

Mare

Hendricks

Monkeys

## ESPUMANTE POR COPA - *SPARKLING WINE BY THE GLASS*

### ESPUMANTES - *SPARKLING WINES*

Délice

Bodega Chandon

Chandon Brut Nature

Bodega Chandon

Alma 4 Chardonnay

Alma 4 Pinot Rose

Mumm Domaine Brut Nature

Casa Boher Extra Brut

Bodega Rosell Boher

Barón "B" Rosé

Bodega Chandon

Bohème Brut Nature

Bodega Luigi Bosca

## CHAMPAGNE POR COPA - *CHAMPAGNE BY THE GLASS*

Copa de champagne

Moët Chandon – Veuve Clicquot

### CHAMPAGNES

Moët Chandon Brut Imperial

Mumm Brut Le Rose

Veuve Clicquot Brut

Dom Perignon

## CERVEZAS - BEERS

Quilmes

Heineken

Stella Artois

Patagonia Bohemian – Patagonian Weisse- Patagonia Amber Lager

Corona

## VINOS POR COPA - WINES BY THE GLASS

Vino blanco - *White wine*

Vino tinto - *Red wine*

## VINOS POR BOTELLA - WINES BY THE BOTTLE

### VINOS BLANCOS- WHITE WINES

Cafayate Torrontés

Terrazas Reserva Chardonnay

Luigi Bosca Sauvignon Blanc

D.V. Catena Chardonnay Chardonnay

### VINOS TINTOS - RED WINES

Luigi Bosca Merlot

Terrazas Reserva Malbec

Zuccardi Q Tempranillo

D.V. Catena Malbec

### VINOS ROSADOS - ROSE WINE

Palo alto Rose Pinot Noir

## TARDÍOS - *LATE HARVEST*

Cafayate Grand Linaje Tardío

Terrazas Single Vineyard Petit Manseng

Luigi Bosca Gewurztraminer

## ASSEMBLAGE - *BLENDS*

Gala I – Malbec - Petit Verdot - Tannat

Gala II – Cabernet Sauvignon - Cabernet Franc, Merlot

## TRAGOS - *COCKTAILS*

### SUMMER BREAK

Vodka, frutillas, lima maracuyá maceradas en almíbar

*Vodka, strawberries, lime and passion fruit marinated in sugar syrup*

### MALIBULISIMA

Ron Malibu coconut, lima, almíbar

*Ron Malibu coconut, lime, sugar syrup*

### ROOF TIKI

Ron, jugo de pomelo, orgeat de almendras, sour mix

*Ron, grapefruit juice, almonds orgeat, sour mix*

### NOSTRO NEGRONI

Gin especiado, campari, vermouth rosso

*Spicy gin, campari, rosso vermouth*

### GREEN & CURIOUS

Pepino, albahaca, lima, gin, agua tónica

*Cucumber, basil, lime, gin, tonic water*



### COOL PINK JULEP PEPPER

Vodka absolut, martini bianco, almíbar de lavanda

*Absolut vodka, martini bianco, lavender syrup*

### BERRY GIN

Gin, berry syrup, limón, bitter cherry, tónica

*Gin, berry syrup, lemon, bitter cherry, tonic*

### IGUAZU DELICE

Chandon delice vodka, syrup de pepino, limón

*Chandon delice vodka, cucumber syrup, lemon*

### NIAGARA FIZZ

Chandon delice, gin, jugo de limón, Syrup simple

*Chandon delice, gin, lemon juice, Syrup simple*

### ROOF DAISY

Tequila José Cuervo silver, Campari, jugo de naranja

*José Cuervo silver tequila, Campari, orange juice*

### AMBROSIA ESTIVAL

Ron botran, café, almíbar de canela

*Botran rum, coffee, cinnamon syrup*

### SPIRITZ SPRITZ

Martini rosso, punt e mes, espumante, almíbar de amarena

*Martini rosso, punt e mes, sparkling, amarena syrup*

### ORANGE QUEEN

Chivas 12, malibu, mango, naranja, syrup de canela india

*Chivas 12, malibu, mango, orange, Indian cinnamon syrup*

DRY MARTINI

*Gin, vermouth dry*

CAIPIRINHA

Cachaça, lima, azúcar

*Cachaça, lime, sugar*

APEROL SPRITZ

Aperol, soda, espumante.

*Aperol, sparkling water, sparkling wine*

BLOODY MARY

Vodka, jugo de tomate, limón, especias

*Vodka, tomato juice, lemon, spices*

COSMOPOLITAN

Vodka, jugo de arándanos, triple sec, limón

*Vodka, blueberry juice, triple sec, lemon*

MANHATTAN

*Rye whisky, vermouth torino, bitter cherry*

MINT JULEP

Kentucky bourbon, syrup, menta fresca

*Kentucky bourbon, syrup, fresh mint*

PUNT E BEER

Punt e mes, cerveza Lager, jugo de lima, almíbar

*Punt e mes, Lager beer, lime juice, syrup*

## COFFEE MAI TAI

Ron Havana Club, Ron Baccardi Gold, jugo de limón, triple sec, pulpa de ananá, almíbar de café

*Havana Club rum, Baccardi Gold rum, lemon juice, triple sec, pineapple pulp, coffee syrup*

## EL CURIOSO

Gin Beefeater, jugo de pepino, pulpa de ananá, vino Sauvignon Blanc

*Beefeater gin, cucumber juice, pineapple pulp, Sauvignon Blanc wine*

## TRANQUILITEA DRINK

Whisky Jack Daniels, té tranquilitea, jugo de limón

*Jack Daniels whisky, tranquilitea tea, lemon juice*

## EASY MONEY (Para dos personas –For two people)

Vodka Absolut Elyx, jugo de manzana, jugo de uva, jugo de Lima, almíbar

*Vodka Absolut Elyx, apple juice, white grape juice, squeezed lime juice, sugar syrup*

## TRAGOS EN JARRA – COCKTAILS BY THE JAR

### TI-PUNCH

Ron, ananá, sour mix, frutas de estación, espumante

*Ron, pineapple, sour mix, seasonal fruits, sparkling wine*

### FRUTILLA & PEPINO

Vodka, jugo de frutilla, jugo de pepino, sour mix, espumante o vino blanco

*Vodka, strawberry juice, cucumber juice, sour mix, sparkling wine or white wine*

## TEQUILA

Patron Silver

Jose Cuervo

Patron Añejo

## WHISKIES

### SINGLE MALTS

The Glenlivet Founders Reserve

Tomatin 12 años

Jura 10 years

### IRISH

Jameson

### BOURBON & RYE

Jim Beam Black

Jim Beam White

Maker's Mark

### TENNESSEE

Jack Daniels

### BLEND SCOTCH

J. Walker Red Label

Ballantine's 12 YO

J. Walker Black Label

Chivas Regal

Chivas Regal extra

J. Walker Swing

J. Walker Double Black

Chivas Regal 18 YO

J. Walker Gold Label  
Glen Fiddich 15 YO  
Highland Park  
J. Walker Blue Label