

BUENOS AIRES GASTRONOMIC

GUIDE



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BUENOSAIRES





Buenos Aires

The gastronomic capital of Latin America

During the 20th century, Buenos Aires became known as the Reina del Plata, the Queen of the River Plate: the city that never sleeps, the city of milongas and tango, of theaters and cinema. More recently, the cultural appeal of this metropolis that draws locals and tourists alike has been enhanced by a new focus of attraction, created around kitchens, restaurants and chefs: today, there can be no doubt that Buenos Aires is the gastronomic capital of Latin America.

As a city whose social life revolves around food and scenes impregnated with succulent flavors and aromas, it's almost impossible to summarize a culinary offer so deeply characterized by its multiplicity. For Buenos Aires is the offspring of countless waves of immigration, of people who settled here from Europe, and from Latin America, some hailing from as close as provincial Argentina while others traveled from more distant lands such as Asia. Even so, we can mark the development of certain trends that today shape Buenos Aires cuisine, where diners can find culinary options to suit all palates and preferences, from the most traditional to the most unexpected.

The capital of Argentina is home to many different cultural communities, each of which has left its hallmark on the way food is bought, prepared and consumed. Traditionally, the city's restaurants were mostly Italian and Spanish, a throwback to the waves of immigrants from those countries who arrived on Argentine shores in the late 19th and early 20th centuries. More recently, the menu has been enriched with Arab and Jewish, Korean and Japanese, as well as Bolivian, Peruvian and Venezuelan dishes, to name a few. Traditional historic bars and bodegones stand cheek by jowl with trendy craft breweries and hamburger restaurants that make the most of the outstanding quality of Argentine beef.

On Sundays, the air is suffused with the smoky aroma of burning embers on the hundreds of meat grills throughout the city, while ambitious young chefs essay creative proposals with a predominance of vegetarian options. The porteño pizza, a deeply rooted passion for us Argentines, is today accompanied by Neapolitan and contemporary-style pizzas, sizzling in dome-shaped ovens fired by local espinillo and quebracho wood chips.

As the country's capital, Buenos Aires pays tribute to its vast, diverse territory, where different climates, altitudes, soils and cultures ensure a range of colorful regional dishes. It's from this diversity, where so many different raw materials are to be found, that this broad culinary offer springs, a heritage that is proud

The capital of Argentina is home to many different cultural communities

to be local. Every day, seafood and fish from Mar del Plata, Rawson, Camarones and the more distant coasts of Río Negro, and Chubut arrive in the city, as well as oceanic delicacies from the very end of the world, Ushuaia, with its typical crab and sea urchin meat as well as the coveted black hake.

From the Andean highlands come native small potatoes and tubers; from the tropical yungas, the tree tomato and a cornucopia of exotic fruits. Mendoza is known around the world for the extraordinary quality of its wine, with prize-winning versions of Malbec and Cabernet varietals, as well as whites such as Semillón and Chardonnay, among many others.

However, Argentina also has a large selection of wines made in other provinces, from vineyards lining deep valleys in San Juan to those scaling lofty heights in Salta and Jujuy; from the arid Patagonian steppes in the south to the windswept coasts of the province of Buenos





Aires, as well as varieties and blends from the provinces of Córdoba, Catamarca and La Rioja.

This pantry of territorial delights includes world-renowned beef from the Pampas; the barley and hops that infuse our craft beer with life; and grass-fed cow, goat and sheep's milk used to fashion cheeses every bit as unique as their creators. There are artichokes from La Pampa, asparagus from San Juan, and strawberries from Coronda in Santa Fe; apples and pears from Río Negro, quinces from Cuyo and tomatoes from the provinces of Mendoza and Buenos Aires... the list of local fare seems endless, the bounty of an agriculturally productive Argentina that feeds the world.

All this, and more, is what makes the City of Buenos Aires the famed culinary destination it is today. A metropolis of bars and restaurants, with eye-catching architecture and a rich heritage of music and art, where professional chefs, sommeliers and waiters spare no effort to provide outstanding service day after day, night after night. As one vast, vibrant and prodigious kitchen, the many facets of its culinary offer come to life in its fires and in the stories that the city tells through its dishes and recipes.

This is a vigorous, opulent, multifarious cuisine that is truly one-of-a-kind.

This is Buenos Aires, the capital of gastronomy in Latin America.



02.

History through bars

Every district has its historic bar, and the city also boasts quite a few notable locales, known for their decades-long permanence and a special personality intrinsic to their neighborhood. Arousing interest among locals and tourists, these venues are imbued with a certain mystique that prompts passers-by to peer through their windows, share personal or family anecdotes, and perhaps step in to meet friends and enjoy local concoctions that have flourished for decades.

Inside, the décor is usually dark wood paneling and buffed zinc countertops, pinewood or limestone floors, checkerboard flooring or tiles featuring faded designs from days gone by. Sometimes, there are murals or frescoes, swan-neck faucets, elaborate or Italianate-style facades. Sash windows, with wooden-slatted shutters. At the counter, platters of buttery medialunas—like croissants—, white bread ham-and-cheese toasties at affordable prices, milky coffee in large cups or a demitasse served in a cortado glass.

Not all of the city's notable bars are historic, but it's certainly true that an historic bar is likely to be notable as well. The 'notable' status is conferred by the City Commission of Cafes, Bars, Confectioneries and Billiard Halls, made up of legislators, officials and representatives of companies in the sector, according to Law 35 of 1998. The law considers notable coffee shops "to be those cafes, bars, billiard halls or coffee shops related to significant cultural events or activities; those whose age,

architectural design or local relevance give them their own value."

Today there are 86 notable venues, distributed mostly between Communes 1, 4 and 5 (in the east, south and center of Buenos Aires), although there is at least one in almost every neighborhood. These are places that make up part of an everyday landscape, opening very early in the morning and closing well into the late hours of the night.

The history of each notable café is tied to a particular geography. For instance, those on Avenida Corrientes opened their doors to serve a clientele composed largely of local students and writers as well as spectators attending the many cinemas and theaters in the area. In San Telmo, punters tend to include poets, neighbors and tourists. Then there is the notable Montecarlo bar, near the Hippodrome, where there used to be horse boys to hand for tying up horses at the entrance. But, beyond its particular clientele, every notable bar is a repository of part of the history of Buenos Aires, and within its doors, the story continues to be written. Not merely a place to eat and drink, but a social and cultural meeting point. In an ever-changing world, these notable bars are a bastion of tradition, bridging past and present, a place where neighbors meet for a bit of company and friends for a chance to catch up with news.



Notable bars are those unique and special spaces which shine a light on the identity and idiosyncrasies of daily life in the City of Buenos Aires. In addition to upholding certain traditions that have as much to do with flavors as with ways of sharing space, these bars shape the future for Buenos Aires as anchor points for the members of local communities on their journeys of growth and evolution. In a notable bar, neighbors, tourists and commuters can find their own spaces in a place where they will always be made to feel welcome, where they feel at home.

JULIÁN DÍAZ

PARTNER OWNER OF THE NOTABLE BAR LOS GALGOS (IN ADDITION TO OTHER GASTRONOMIC ENTERPRISES: VERMUTERÍA LA FUERZA, ROMA BAR AND EL BAR 878).

Café Tortoni

www.instagram.com/grancafetortoni/

Av. de Mayo 825, CP 1084

The oldest café in the city still in operation. Founded in 1858, figures such as García Lorca, Borges, Cortázar and Gardel sat at its tables, the latter with his favorite place in a corner, at some distance from the general public. This café never goes out of style: the lines on the sidewalk jostling to get a table in its gorgeous salons are a testament to its success.

MONSERRAT / HISTORICAL CENTER / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / COFFEE

Las Violetas

www.instagram.com/lasvioletasconfiteriaok/

Av. Rivadavia 3899, CP 1204

Founded in 1884, it's still going strong, as proven by the hundreds of customers who drop in every weekend in search of its legendary confectionery and pastries. The reasons are its majestic surroundings, with recently-restored stained glass windows and the María Cala tea, including a veritable feast of cakes, fine pastries, sandwiches and the characteristic fosforitos.

ALMAGRO / BAKERY / RESTORED / TRADITIONAL CUISINE

Café de la U

www.instagram.com/cafedelau/

Av. Triunvirato 4801, CP 1431

Past the Mitre railway line crossing, stands this monument to the old style of tile and tongue-and-groove construction, an anachronism in the midst of a forest of recently developed high-rise blocks. The best plan is a coffee with medialunas at the tables out on the corner sidewalk, or a lunch of gnocchi or a Neapolitan milanesa, a version of the Lombard veal Milanese.

VILLA URQUIZA / NEIGHBORHOOD / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

El Viejo Buzón

www.instagram.com/elviejobuzon/

Neuquén 1100, CP 1405

Decked out in green and white like the nearby Ferro football club, this notable bar is home to celebrations for friends of the neighborhood's disappeared tramline, and also the protector of one of the few red mailboxes still in existence that can be seen on the street nearby. El Viejo

Buzón keeps the memory of its surroundings alive while offering empanadas, tortillas and tango shows for the locals.

CABALLITO / NEIGHBORHOOD / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

La Farmacia

www.instagram.com/restobarlafarmacia/

Av. Directorio 2398, CP 1406

Entering this notable bar is like traveling to a time in the past when medicines began to be made available for sale at pharmacies, and when the San José de Flores district was just starting life as a neighborhood in its own right. The café was founded in 2000 by Lucas Vidal, grandson of the pharmacist running what was once the Santa Elena pharmacy. The display cases reveal concoctions from yesteryear; there is beer on tap at the bar, and the menu includes cheese fondue and snacks.

FLORES / NEIGHBORHOOD / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Bar de Cao

www.instagram.com/bareslosnotables/

Av. Independencia 2400, CP 1225

Founded as an inn in 1915 on the border between the districts of San Cristóbal and Balvanera, a decade later, with the arrival of the Cao brothers from Asturias in Spain, it became the "La Armonía" beverages store. Today, Bar de Cao preserves that spirit: tortillas, snacks and preserves surrounded by the warmth of its wood-paneled walls.

SAN CRISTÓBAL / BODEGÓN / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Café Stylo

www.instagram.com/cafe.stylo/

Fernández de Enciso 3934, CP 1419

Declared a notable café last year, it's the only one on this list that faces out onto the street as well as onto a shopping mall: the Gran Galería Devoto. On the menu, the star recommendation is the house coffee, which comes with a small jug of liquor and a little dish of powdered cinnamon provided separately, to add to taste. Open until midnight, punters can also opt for beer and snacks.

DEVOTO / NEIGHBORHOOD / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

La Giralda

www.instagram.com/lagiralda1453

Av. Corrientes 1453, CP 1042

In its almost 100 years of history, this classic café has changed its look several times, but its legendary chocolate with churros remains the same as ever. However, the striking white tiles for which it was known are no longer part of the design. The name refers to an Andalusian bell tower, so its name is pronounced in Spanish, marking the G correctly (instead of saying “yiralda” according to local pronunciation).

SAN NICOLÁS / MICROCENTRO / BAKERY / RESTORED / SUITABLE FOR ALL AGES

El Gato Negro

www.instagram.com/elgatonegrocafe/

Av. Corrientes 1669, CP 1042

The spices on show in the window, which are all for sale, set the scene even before you enter. The experience continues with one of the many varieties of tea or coffee, whose quality has significantly improved in recent times. There are eclairs, bruschettas, and tomato and cheese in pitta bread sandwiches.

SAN NICOLÁS / MICROCENTRO / COFFEE

Los Galgos

www.instagram.com/losgalgosba

Av. Callao 501, CP 1022

Founded in 1930 by an Asturian immigrant who was fond of greyhound racing, the café underwent several transformations and was even closed for a time. It was revived in 2015 thanks to Julián Díaz and Florencia Capella, who painstakingly recovered its essence, featuring swan-shaped faucets and even the original paneling, while adding a contemporary and quality look to its kitchen and cafeteria. In winter, the menu features chocolate with churros, while matambre meat roll sandwiches are served all year round with a glass of vermouth, as well as rabbit casserole and classic dishes depending on the season.

SAN NICOLÁS / MICROCENTRO / RESTORED / TRADITIONAL CUISINE / YOUNG CHEFS / SPECIALTY COFFEE

Montecarlo

www.instagram.com/montecarlo.ba/

Paraguay 5499, CP 1425

It's rumored that a young Che Guevara used to treat himself to breakfast here. Closed during the pandemic, Montecarlo saw the light of day again in 2021, with its ancient iron doors intact as well as its checkerboard tiled floor and restored furniture. Chiefly responsible for rescuing this venue, Paula Comparatore also restored much of the original menu, featuring giant cups of coffee and a singular bread pudding made with medialunas.

PALERMO / RESTORED / TRADITIONAL CUISINE / BAKERY / COFFEE

La Puerto Rico

www.instagram.com/lapuertorico.cafe/

Adolfo Alsina 416, CP 1087

One of the oldest notable cafes in Buenos Aires, La Puerto Rico was founded in 1887 by Gumersindo Cabedo, who lived for a time in the country that bestowed its name on the bar. Legendary Argentine figures such as José Ingenieros, Niní Marshall, Paul Groussac and Rafael Obligado all once sat at its tables. Despite temporary closure and extensive refurbishing, the original floors featuring drawings of sailboats and palm trees, the distinctive round mirrors and the vintage brass coffee bean dispensers are all still there, as well as a stage for live shows and a more extended version of the original menu

MONSERRAT / HISTORICAL CENTER / CAFÉ / LIVE SHOW / TRADITIONAL CUISINE

Confitería Ideal

www.instagram.com/confiteriaideal/

Suipacha 384, CP 1008

La Ideal, as it's often known, has been variously a tea room, café concert, milonga dance hall, and even a radio studio broadcasting music programs. Inaugurated in 1912, it preserves details of its original splendor such as the stained glass windows, cedar paneling, display cases and even the waiters themselves, who look like they stepped off the Titanic. It even still has its famous cupola which can be seen from the ground floor. Today, after major restoration work, La Ideal is enjoying a moment of grandeur.

MICROCENTRO / SAN NICOLÁS / BAKERY / TRADITIONAL CUISINE

Bodegones: informal and popular

Taverns, or bodegones, embody the spirit of porteño life like no other gastronomic establishment. The bodegón is a blend of inn, cantina, trattoria, brasserie, bistro, and German Gaststätte: a truly unique combination, as eclectic and exceptional as the city itself. It's not easy to come up with a definition, as bodegones are quintessentially local and yet each one is different and personal. However, they all share certain identifying characteristics. Part of their secret can be found in the nostalgic, easy-going atmosphere, relaxing and welcoming; its old-school waiters who take your order without writing it down; the classic décor, dark wood-paneled walls and a blackboard with the day's specials; generous portions, even when it comes to drinks, as liter bottles, glass or porcelain jugs, and sparkling water siphon bottles are likely to grace your table. Today, there are some 200 taverns in the city, a number that, despite some closing and others opening, has remained fairly stable over time.

In times where healthy eating and restrictive diets are all the rage, the bodegones put up a cultural resistance with abundant helpings of food that is far from fashionable. There are milanesas, pasta dishes, charcuterie, cold cuts and cheeses, and the traditional pasties or empanadas. In winter, stews and slow-cooked dishes are the most popular. Fried calamaretti and potato omelette served piping hot. Fresh ravioli stuffed with brains or ossobuco come off flour-dusted countertops. Protein in the form of goat in Calabrese sauce, Neapolitan Milanese, and Rioja-style pork ribs. Then dessert, with creamy crème brûlée, custard tarts and pancakes. All within the confines of a family ambiance, suitable for all audiences, where the conversation is relaxed and noisy.

Although tradition is king where many bodegones are concerned, with their generous helpings and time-honored flavors, new winds are now blowing through the sector. A renewed breed of these restaurants is on the rise, revamping original flavors with top quality ingredients to reinterpret traditional recipes and delight a contemporary palate. These are professional chefs with a deep-seated respect for tradition coupled with a desire to leave their mark.





We should never forget that these establishments are the backbone of the gastronomic skeleton of Buenos Aires, as they offer a key to understanding the DNA of the national palate.

PIETRO SORBA

The food critic and writer Pietro Sorba points out that, in times of profound change and unexpected closures, bodegones “deserve our respect and remembrance, as well as an abundance of customers to nourish their existence.”

El Obrero

www.instagram.com/elobrero1954/

Agustín R. Caffarena 64, CP 1157

This bodegón has been going for almost seven decades in the southeast of Buenos Aires. After having to close during the pandemic, a closure that seemed definitive, El Obrero reopened its doors, now without its emblematic puchero stew but still featuring its famous potato omelette, haddock with Roquefort, and homemade bread pudding. With walls festooned with football flags and photos of illustrious visitors (Bono, Serrat, Sabina, Francis Ford Coppola, Clinton), the restaurant only opens in the evening and booking a table in advance is recommended.

LA BOCA / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Restaurante Español

www.instagram.com/nuevorestauranteespanol/

Bernardo de Irigoyen 180, CP 1072

As its name suggests, the best dishes on the menu are the paella, the Andalusian gazpacho and the fish of the day with nine sauce options, served by professional waiters. The experience starts before the meal, when you enter this building with a winged genie perched atop its dome, a marble staircase and art nouveau accents. The dining salon is itself extraordinary, a vast hall with carved oak paneling and ornate bronze work.

MONSERRAT / TRADITIONAL CUISINE / SPANISH CUISINE

El Imparcial

www.instagram.com/elimparcialrestaurante/

Av. Hipólito Yrigoyen 1201, CP 1086

Founded in 1860, El Imparcial is the oldest restaurant still running in Buenos Aires. It offers five different stews, nine varieties of soup and as many types of ham, which makes it unique in the city. The most popular dishes are the extra-large milanesa, the seafood casserole, the custard tart and the zabaglione.

MONSERRAT / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / SPANISH CUISINE

Centro Montañés

www.instagram.com/montanesesresto/

Jorge Newbery 2818, CP 1426

Behind an imposing stone façade and doors with stained glass windows is the Centro

Montañés - Casa de Cantabria restaurant, an impressive one hundred years old. Seafood paella and giant Spanish tortilla stuffed with milanesa parade night and day through the dining salon, whose walls bear the coats of arms of the different Cantabrian communities.

COLEGIALES / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / SPANISH CUISINE

El Faro de Vigo

www.instagram.com/elfarodevigo/

Quintino Bocayuva 522, CP 1216

Part of the building belonging to the Asociación Mutual Residentes de Vigo, this restaurant is Galician and requires a certain amount of patience: the wait is not so much about getting in, but for the preparation of the dishes which are made to order and take an average of 45 minutes, which is duly informed by the waiters. At the ripe old age of 90, the Galician Manolo guarantees the quality of the paella and seafood rice served.

ALMAGRO / TRADITIONAL CUISINE / SPANISH CUISINE

El Puentecito

www.instagram.com/puentecito_arg/

Vieytes 1895, CP 1275

As the second oldest restaurant in Buenos Aires, El Puentecito is the only one that has been in operation uninterrupted for so long, ever since its foundation in 1873 in the same location, a few meters from the old Pueyrredón Bridge. The room is as ample as its menu, which ranges from the traditional grilled meat or asado banderita, to grilled freshwater fish or artichoke-stuffed omelette. With a family atmosphere, it's a favorite of Boca, Independiente and Racing football team fans before matches.

BARRACAS / TRADITIONAL CUISINE / FOOTBALL / GRILL

Albamonte

www.instagram.com/albamonteristorante/

Av. Corrientes 6735, CP 1427

A classic of the Chacarita neighborhood with 65 years under its belt. Run by its owners, it has a loyal clientele complemented by a younger crowd, attracted in equal measure by its fame and proximity to the Movistar Arena concert stadium. The most popular dishes on the menu include stone-grilled pizza (only at night) as a starter, followed by fusilli, seafood

casserole and meringue with lashings of dulce de leche and cream. It's best to book before going, or else turn up and hope for a table after 10:30 p.m.

CHACARITA / TRADITIONAL CUISINE / ITALIAN-PORTEÑO CUISINE / SPANISH CUISINE

Bodegón Nuñez

www.instagram.com/bodegon_nunez

Arribeños 3198, CP 1429

Cabrera 4667, CP 1414

Both establishments are extremely popular with locals and visitors, some of whom can be found inside enjoying the abundant portions while others wait patiently for a table in a line on the sidewalk. It has a predominantly youthful clientele seduced by its award-winning milanesas and, at its location in Núñez, by the proximity to the Obras concert stadium. The matambre stuffed meat roll and meat cannelloni are both very popular.

NÚÑEZ / PALERMO / TRADITIONAL CUISINE

El Tábano

www.instagram.com/tabanobuffet

Rómulo Naón 3029, CP 1430

To be found within the historic club of the same name founded in 1930, El Tábano's proximity to the Saavedra district, despite being in Coghlan, meant it was the favorite hangout of the 1950s Argentine tango singer El Polaco Goyeneche as well as historical figures from the Platense football club. The most popular dishes on the menu are the Portuguese-style colita de cuadril and the Super Tábano milanesa, served with ham, tomato, garlic, fried eggs and a side of Spanish potatoes.

COGHLAN / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Volver a empezar

www.instagram.com/irupepastas/

Segurola 1416, CP 1407

A bastion of Italian cuisine in the Vélez Sarsfield neighborhood, the restaurant is annexed to the Irupé pasta factory, which boasts over seven decades in the neighborhood. Punters in its bustling salon prefer the ravioli of ossobuco, rabbit-meat sorrentinos and seafood risotto.

VÉLEZ SARFIELD / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

La Gran Taberna

www.instagram.com/lagrantaberna/

Combate de los Pozos 95, CP 1079

Frog's legs, Spanish tripe, minestrone, pasta, dessert cheeses, grilled meat and fish: La Taberna blends Spanish, Italian, French and Argentine cuisines as only a bodegón can. It opened its doors in 1976, and a few years ago commandeered the store next door, replacing its neon sign with a fileteado sign, a typical porteño lettering style.

BALVANERA / TRADITIONAL CUISINE / SPANISH CUISINE / ITALIAN-PORTEÑO CUISINE

Manolo

www.instagram.com/manolosantelmo/

Bolívar 1299, CP 1141

On this corner just meters from the highway, the Neapolitan milanesa, empanadas stuffed with ossobuco, and pork bondiola with sauce are the order of the day. Photos and mementos of football triumphs present and past decorate the walls in all their glory. This bodegón was founded by the Asturian Manolo Fernández and today, it's run by his children.

SAN TELMO / FOOTBALL / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Club Social General Alvear

www.instagram.com/clubalvear2736/

Silvio L. Ruggieri 2736, CP 1425

Half a block from Parque Las Heras, lies a hidden gem of home-cooking excellence. Its simple fare includes dishes such as meatballs with puree, lentil stew, cannelloni alla Rossini and the scrambled egg gramajo made from scratch on the spot.

PALERMO / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Cantina Rondinella

www.instagram.com/cantinarondinella/

Av. Álvarez Thomas 12, CP 1427

Known for its generous portions of pastas, which can easily be shared, and a rather more sophisticated wine list than other bodegones, Cantina Rondinella also features a predominantly Italian menu, although fried breaded squid rings, the famed rabas, make an appearance as well. Its clientele is not limited

to the confines of the Colegiales and Chacarita neighborhoods but comes from the entire city.

CHACARITA / ITALIAN-PORTEÑO CUISINE

La Pipeta

www.instagram.com/bodegonlapipeta

San Martín 498, CP 1004

An iconic restaurant in the center of town, or Microcentro, its owners are rightly proud of the fact that their clientele can call the waiters by name, and each one has their favorite table. The strip steak (bife de chorizo) and skirt steak (entraña) are the stars of the menu, which also includes fusilli al fierrito and chard fritters. It's located on the ground floor of the Edificio Argentino, an art deco building complete with ornate moldings and gargoyles.

SAN NICOLÁS / MICROCENTRO / TRADITIONAL CUISINE / GRILL

Yiyo el Zeneize

www.instagram.com/yiyoelzeneize.ba/

More than 100 years of family history are represented in this bodegon, also a wine and vermouth bar, in short, a hybrid, beautiful and historical space, whose corners and walls exhibit all kinds of objects from people's past daily lives, like a museum. Located in the district of Parque Avellaneda, it stands on a singularly sunny corner, where huge jars of preserves dominate the shelves. It has excellent cold cuts and cheeses, and a range of dishes that evoke the traditional fare of the city.

PARQUE AVELLANEDA / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / YOUNG CHEFS / VERMOUTH / COCKTAILS

Los Galgos

www.instagram.com/losgalgosbar/

Av. Callao 501, CP 1022

Founded in 1930 by an Asturian immigrant who was fond of greyhound racing, the café underwent several transformations and was even closed for a time. It was revived in 2015 thanks to Julián Díaz and Florencia Capella, who painstakingly recovered its *raison d'être*, including swan-shaped faucets and even the original paneling, while adding a contemporary and quality look to its kitchen and cafeteria. In winter, the menu includes chocolate with churros, while matambre meat roll sandwiches are served all year round with a glass of vermouth, as well as rabbit casserole and

classic dishes depending on the season.

SAN NICOLÁS / MICROCENTRO / RESTORED / TRADITIONAL CUISINE / YOUNG CHEFS / SPECIALTY COFFEE

Café San Juan

www.instagram.com/cafesantuanoficial/

Av. San Juan 450, CP 1147

Chile 474, CP 1147

The charismatic Lelé Cristóbal easily grasped the essence of being a pioneer when it came to rethinking traditional Argentine recipes, adding a unique perspective endowed with intensity and flavor. The best place to check out his culinary talent is in the two locations of the Café San Juan, where the cheery atmosphere beckons you in to order a side of succulent lemon prawns, pan-fried eggs with sausage, or some crisp pork cheeks with pumpkin puree.

SAN TELMO / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SIGNATURE DISHES / SUITABLE FOR ALL AGES

Montecarlo

www.instagram.com/montecarlo.ba/

Paraguay 5499, CP 1425

Originally founded in 1922, Montecarlo was recently restored by the chef Paula Comparatore, who not only gave the establishment a new lease of life, but also upped the quality of its dining offer. Open from morning to night, the menu changes according to the time of day. Homemade croissants stuffed with ham and cheese to start your day, a chipá bread sandwich with smoked steak for lunch, or a pork roll á l'orange, seasoned with mustard and a side sweet potatoes to wind up the evening.

PALERMO / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SIGNATURE DISHES / SUITABLE FOR ALL AGES / COFFEE / BAKERY

El Preferido

www.instagram.com/elpreferidodepalermo/

Jorge Luis Borges 2108, CP 1425

A guarantee of quality and flavor: behind the restoration of the historic bodegón El Preferido, are no less than two of Argentina's leading culinary experts: the duo formed by Pablo Rivero (owner of the famed Don Julio grill) and Guido Tassi (the top chef at Don Julio). It's been a non-stop success, with lines of diners always to be seen waiting for a table. El Preferido explores the cuisine of Buenos

Aires in the best way possible: homemade cured sausage, fresh seasonal vegetables (in summer the heirloom tomatoes are a must), grilled meats, slow-cooked stews and a milanesa that is sheer poetry. And of course, excellent wines and vermouth and service to match.

PALERMO / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SIGNATURE DISHES / VERMOUTH / WINES

Il Matterello

www.instagram.com/ilmatterellolaboca/ <https://www.instagram.com/ilmatterellopalermo>

Martín Rodríguez 517, CP 1159

Gorriti 5110, CP 1414

Founded in La Boca, where it rapidly became part of the spirit of the neighborhood, today Il Matterello has another branch in Palermo. It's known for serving some of the best Italian pasta ever tasted in Buenos Aires, thanks to the efforts of the family that's been at the helm of the enterprise since it opened. Every day is an ode to the rolling pin which gives shape and substance to the house's famed pasta. The olives all'ascolana at the entrance are not to be missed, followed by the tortellini in brodo, the lasagne alla bolognese, the Genoese ravioli... and of course, there is no other way to end the meal than with the tiramisù. An atmosphere of classic elegance, against the background of laughter and bustle, where families and friends can enjoy a good meal.

LA BOCA / PALERMO / ITALIAN CUISINE / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES



Low-income neighborhoods: a transformation where gastronomy is taking center stage

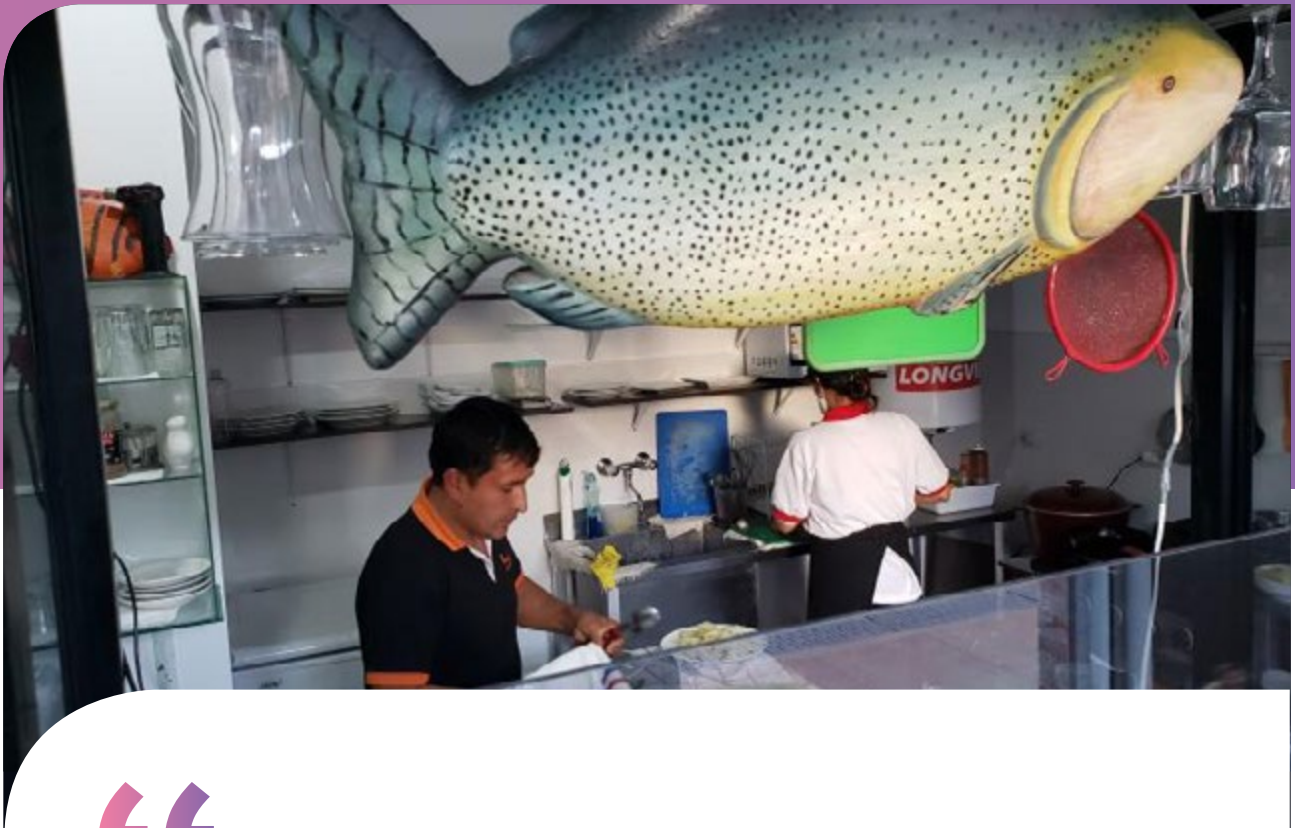
The process of urban transformation that low-income neighborhoods in Buenos Aires are undergoing has prompted them to open their doors to the rest of the City of Buenos Aires. One of the main objectives of these processes is to achieve integration with the rest of the city; a quest where the regional gastronomic culture finding its way among the alleys and brightly-painted houses has a fundamental role to play.

The so-called Villa 31, or Barrio Mugica, is the flagship project of this urbanization initiative. Since 1932, when immigrants and workers began to populate the Retiro area near the port of Buenos Aires, the population of this district has grown by leaps and bounds, fed by new arrivals from other parts of Argentina as well as neighboring countries. With some 40,000 inhabitants, Villa 31 is in the throes of transformation, gaining better service infrastructure and accessibility, expanding its commercial offer, and developing its very own gastronomic proposal with Peruvian, Paraguayan and Bolivian roots.

Establishments such as Lo D'Yorghi and Mis seis amores, with their Peruvian food, or Las Naciones sin Fronteras, featuring dishes from Brazil, Africa and Argentina; the M&W bodegón, and the Diogo cafeteria; the homemade pastries and coffee at Mabelú; and the La Reina pizzeria. One of the best ways to get to know the many-layered richness of this neighborhood is through Ajayu, a cooperative project set up by the residents of the Mugica neighborhood who organize cultural, historical and gastronomic tours in their barrio (<https://www.instagram.com/ajayu.turismocomunitario>).

At the southern end of the Puerto Madero-Paseo del Bajo axis, there is another urbanization, the Rodrigo Bueno neighborhood. The settlement lies near the Costanera Sur Ecological Reserve, and owes its growth and development to the economic crisis of 2001. Today, it's a hotch-potch of new homes, to which many of its inhabitants were relocated, standing alongside the older dwellings in the neighborhood. All these changes gave rise to the emergence of a unique gastronomic culture, culminating in an open-air food hall featuring fusion food establishments that even attract customers from the upmarket Puerto Madero area nearby. Lying at the entrance to the neighborhood (Av. España 2230), this open-air food emporium offers a variety of regional dishes ranging from grilled meat, to ceviche and squid rings; pizzas, Peruvian appetizers, Paraguayan food, sushi, tenderloin sandwiches, milanesas, and a wide range of desserts and ice creams.

Rodrigo Bueno and Barrio Mugica today stand out as the most attractive and accessible barrio options among the City's low-income neighborhoods, although there are also other alternatives, such as those in the Fraga neighborhood, or the Playón de Chacarita, where the urbanization process has also modified the soul of the neighborhood. Although still very much in the early stages, with several proposals trying to get off the ground, there are examples of locations making a name for themselves, such as Fonda de León, Virgen de la Puerta, and El Encuentro Rosmery.



The way regional gastronomic cultures position themselves in these low-income neighborhoods is very interesting, as they're a repository of an extraordinarily varied culinary wealth, transmitted from one generation to the next, and deserving of a prominent place on the city's gastronomic scene. The integration of regional gastronomy not only fosters greater cultural diversity, but also attracts visitors in search of an authentic experience. This makes it a magnet for local and international tourism. We have clients who come from Brazil, Mexico, Colombia, and the United States, as we have a YouTube channel and social networks where we post our recipes.

ELVIS BARRERA GARCÍA

CHEF OF PERUVIAN NIKKEI

Barrera García actively participates in self-management and marketing workshops, besides giving Nikkei cooking courses where he teaches those interested how to prepare sushi, tiraditos, niguiris, geishas, ceviche and more.

Las Palmeras

www.instagram.com/laspalmeras.ba

Carlos H. Perette 580, CP 1104

Las Palmeras is the forerunner of gastronomic excellence in Villa 31. José Zapata has been managing one of the best-known restaurants in the neighborhood for the last seven years. He began by selling food from his home and today dreams of opening a branch in Palermo. Peruvian dishes such as ceviche, Huancaína potatoes, ronda marina, causa acevichada, leche de tigre and several other choice preparations can be found at on Perette Avenue, Tuesday to Sunday, from 12 to 11 p.m.

TAKE-OUT / MUGICA NEIGHBORHOOD / TRADITIONAL CUISINE / PERUVIAN CUISINE

Paraje Kue

www.instagram.com/parajekue/

Yaguareté 730 edificio 25 nucleo 88 Local C, CP 1104

Ysa's passion for gastronomy and her ability to expertly fuse Paraguayan and Argentine flavors gave rise to Paraje Kue, where hamburgers, homemade pizzas, salads, potato omelettes, wraps (hot and cold), lemon pie, croissants, scones and much more are on offer.

MONSERRAT / TRADITIONAL CUISINE / SPANISH CUISINE

Las Naciones sin Fronteras

Pasaje Iruya 782, CP 1104

Cidarlene de Oliveira is Brazilian, and also the hands, head and driving force behind Las Naciones sin Fronteras, a name that makes a clear case for a world where food is about uniting traditions and peoples, people and moments. In Las Naciones sin Fronteras, Cidarlene cooks coxinhas from her native country, as well as chicken with fries, amazing rice and beans, and many other Brazilian specialties. Sometimes there may be feijoada, sometimes fried pastries. But what's always there, come what may, is her love for what she does.

TAKE-OUT / MUGICA NEIGHBORHOOD / TRADITIONAL CUISINE / LATIN AMERICAN CUISINE

Peruvian Nikkei

www.instagram.com/peruviannikkeiar/

Delia Degliuomini 1251, CP 1107

Peruvian Nikkei, in Rodrigo Bueno, can compete on a par with the best fusion food restaurants in the City of Buenos Aires. Elvis Barrera García opened the restaurant in 2018 after working for nine years in the kitchens of an exclusive establishment in Palermo, where he learned how to make sushi and high-quality dishes.

COLEGIALES / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / SPANISH CUISINE

La cocina familiar de Blanca

España 2230, CP 1107

Blanca Serena Brizuela is in charge of teaching the secrets of typical Paraguayan cuisine to the residents of Buenos Aires as well as tourists who drop in to the open-air food hall in the Rodrigo Bueno neighborhood. The menu kicks off with fried sweet dough, torta frita, and continues with specialties such as bori bori (a soup with cornflour gnocchis), or kiveve, Paraguayan soup, cassava pasties, chipá guazú and many more. It's like taking trip to this neighboring country and finding familiar flavors presented with respect and affection.

FOOD STAND / RODRIGO BUENO / TRADITIONAL CUISINE / LATIN AMERICAN CUISINE

Breweries: it's all about variety

The craft beer trend in Argentina began some 30 years ago, initially a cautious affair which only attracted a few enthusiasts and hobbyists. Not lacking in inventiveness, will or effort, they began to make and sell their beers at a time when there was no internet, no specialized literature on the subject, and many of the supplies they needed were not even to be found in the country. Patagonia was initially the epicenter of that movement, but there were other attempts in Mar del Plata and along the Atlantic Coast, as well as in Córdoba and up in the mountains which also flourished.

The craft and independent brewery movement has since grown exponentially, with new generations of brewers who relied on the work of the first pioneers while adding a good dose of professionalism, a global outlook, new styles and plenty of investment. From talking only about blonde, red and black beers, we went on to learn about India Pale Ale (IPA) and American Pale Ale (APA), bitters, sours, and imperial stouts, trippel and lambics. There are so many styles available today, and new brews were even born which are exclusive to Argentina, such as Dorada Pampeana, with malt, Pale and Cascade hops, taking advantage of the fact that our country is one of the few global hop producers and also grows large amounts of quality barley.

The initial roster of production hubs in Patagonia and the coast grew to encompass locations throughout the country. In particular, the City of Buenos Aires and the surrounding Metropolitan Area (AMBA), which today concentrate dozens of craft breweries with a firm commitment to quality and variety.

It's not been an easy ride for the industry, as after countless ups and downs, it's only now that one can say that craft beer in Argentina has reached a level of maturity. Today, it's a thriving industry where companies take advantage of technology to create products of consistent quality over time, making a name for themselves at global level and winning awards in major competitions around the world. With so many brands clamoring for attention, it was only natural for bars specializing in craft beer to develop, sometimes created by a single brand, but more usually offering several different brews, where a long line of taps along the bar counter is the norm.

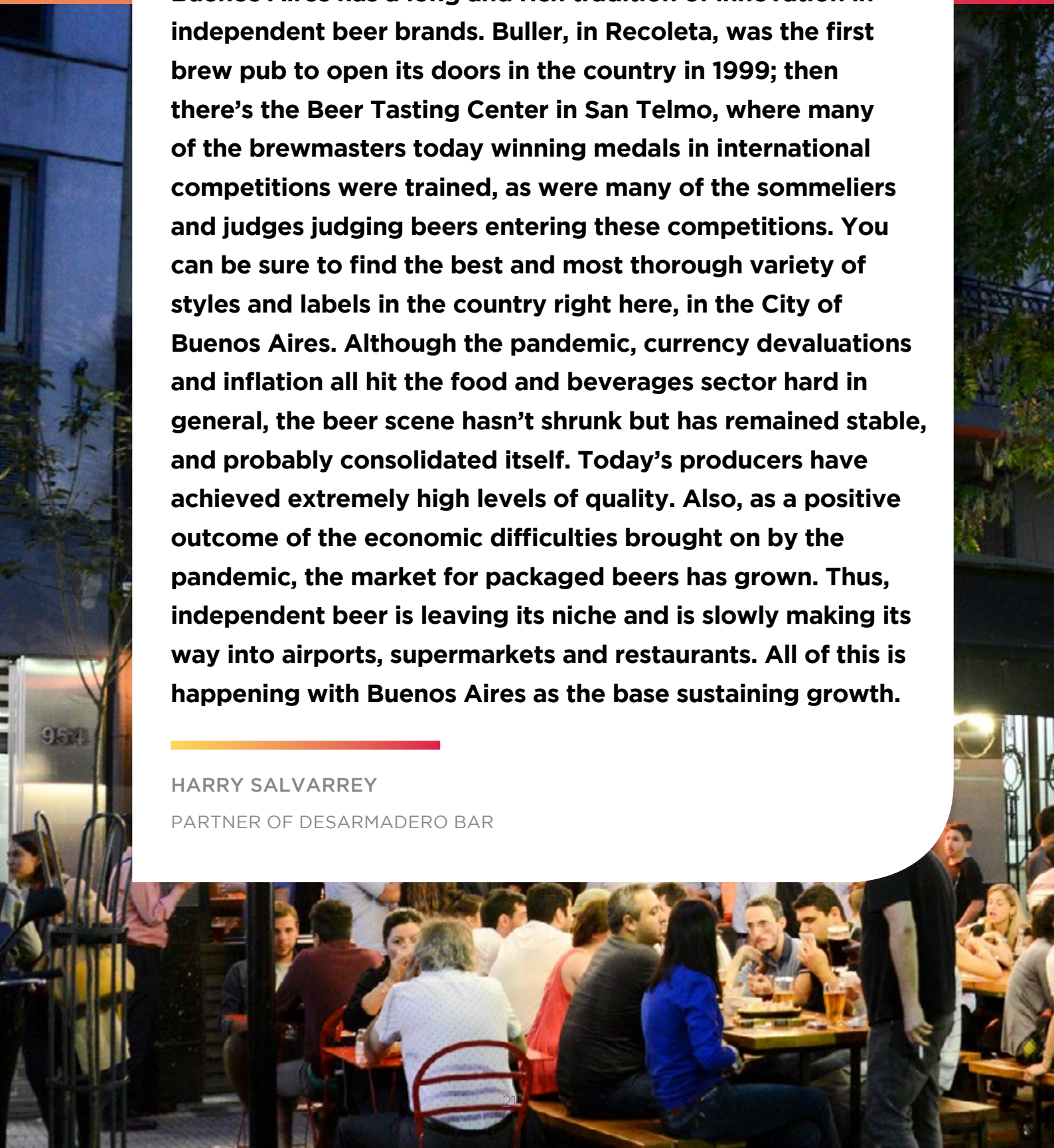
Breweries are today very much part of the Buenos Aires landscape, an option that's hugely popular amongst the under-35s thanks to affordable prices and a lively atmosphere. Although Palermo, as a traditional nightlife hub, concentrates the largest number of venues, there are specialized, quality locales to be found throughout the city. A refreshing yet complex route, just like beer itself.



Although the first locales in Argentina associated with craft beer probably opened in Bariloche or Mar del Plata, Buenos Aires has a long and rich tradition of innovation in independent beer brands. Buller, in Recoleta, was the first brew pub to open its doors in the country in 1999; then there's the Beer Tasting Center in San Telmo, where many of the brewmasters today winning medals in international competitions were trained, as were many of the sommeliers and judges judging beers entering these competitions. You can be sure to find the best and most thorough variety of styles and labels in the country right here, in the City of Buenos Aires. Although the pandemic, currency devaluations and inflation all hit the food and beverages sector hard in general, the beer scene hasn't shrunk but has remained stable, and probably consolidated itself. Today's producers have achieved extremely high levels of quality. Also, as a positive outcome of the economic difficulties brought on by the pandemic, the market for packaged beers has grown. Thus, independent beer is leaving its niche and is slowly making its way into airports, supermarkets and restaurants. All of this is happening with Buenos Aires as the base sustaining growth.

HARRY SALVARREY

PARTNER OF DESARMADERO BAR



Antares

www.instagram.com/cerveceriaantares

Honduras 4900 CP 1414

Av. Pedro Goyena 1064, CP 1424

Av. Córdoba 2100, CP 1120

With a pioneering history that dates back to the late '90s, the Mar del Plata chain set up a model that was to be followed by many others in subsequent years: home-brewed beer accompanied by typical English pub dishes with a local twist. Today, Antares has an output of hundreds of thousands of liters and continues to maintain an independent and collaborative spirit working alongside other breweries in the country.

[PALERMO / CABALLITO / BARRIO NORTE / BEER](#)

Desarmadero Bar

www.instagram.com/desarmaderobar

Gorriti 4295, CP1414

24 taps of carefully curated beer; a special selection that has made Desarmadero one of the top destinations for beer lovers. The menu features dishes that go beyond the commonplace, and use quality ingredients. Today, the bar is in fact two separate establishments facing each other, where the façade is decorated with a huge mural by the urban artist Alfredo Segatori.

[PALERMO / BEER / OPEN-AIR](#)

Buller

www.instagram.com/bullerbrewingco

Junín 1747 CP113

The cornerstone of the original craft brewery movement, Buller today has locations in Recoleta and Belgrano, and was the first brewpub in the country with its beer tanks on show to customers. The brewery itself has since moved, but they still offer their own brewed beer, which can also be bought in cans to take home.

[RECOLETA / BEER / OPEN-AIR](#)

Growlers

www.instagram.com/growlerscc

Gurruchaga 1450, CP1414

El Salvador 5602, CP141

Doblas 857, CP1424

Av. Sta. Fe 1430, CP1060

Olleros 3750, CP1427

Cuba 2202, CP1428

Amenábar 3201, CP1429

Part of the second wave of the great Buenos Aires beer movement, today Growlers is a chain with seven locations. Their signature dish is a beef burger while gluten-free, vegetarian and vegan options are also available on the menu. In addition to beers of all types and flavors, they also mix cocktails and offer a range of wines.

[PALERMO / CABALLITO / RECOLETA / SAN NICOLÁS / CHACARITA / BELGRANO / NÚÑEZ / BEER / OPEN-AIR](#)

Strange Brewing

www.instagram.com/strangebrewin

Delgado 658, CP1426

A brewery and pub united under one roof, its specialty is unconventional beers made with mixed fermentations using bacteria and wild yeasts, with sours and barrel-aged brews that stand out from the competition. There is a rotating menu of eats based on seasonal products.

[COLEGIALES / BEER](#)

Buena Birra Social Club

www.instagram.com/buenabirra

Zapiola 1353, CP1426

Beginning its journey as a closed-door restaurant in the family home of brewmaster Ariel Gorila, Buena Birra Social Club today continues to occupy the same space and also has its own brewery and brand, called Átomos Brewing, forging its own path.

[COLEGIALES / BEER / OPEN-AIR](#)

Charlone

www.instagram.com/cerveceriacharlone

Freire 745, CP1426

With a pub vibe and its own brewery attached to the premises, the location is a classic old house with a colonial-style inner courtyard. Charlone brews and serves classic styles and new limited editions as well as collaborative beers.

[COLEGIALES / BEER](#)

Rabieta

www.instagram.com/rabietacerveza

Av. del Libertador 3949, CP1426

With a brewery in Pilar, this pub is situated in an elegant location in the Palermo Hippodrome, where it offers over 15 home-brewed styles. The brand has grown rapidly, and today its beers have their own space on supermarket shelves.

[PALERMO / BEER / OPEN-AIR](#)

Peñón del Águila

www.instagram.com/penoncaba Pierina

Dealessi 701

Honduras 5702, C1414

Originally from Malagueño in the province of Córdoba, this brewery made a big splash when it landed in Buenos Aires, particularly as its own brand was already well known. It has a bar feel in the broader sense of the term, with a selection of wines, cocktails and spirits complementing the list of beers. Once pioneers

of lager-type beers, today they offer varieties to suit all tastes.

[PALERMO / PUERTO MADERO / BEER](#)

Prinston

www.instagram.com/cerveceriaprinston

Concordia 4726, CP1419

Following a stint at a location in Ramos Mejía followed by another in Morón, the Prinston brewery chose Devoto for its first bar and brewery in the City of Buenos Aires, going for an American style in the presentation of its beers. All in all, it's about delicious food and good drink.

[DEVOTO / BEER](#)



Temple

www.instagram.com/templecerveza

Costa Rica 4677, CP1414

Costa Rica 4699, CP1414

Honduras 5602, CP1414

Balcarce 470, CP1064

Fernández de Enciso 4370 CP1419

Vicente López 2102, CP1127

Lafinur 3901, CP1425

Junín 1725, CP1113

Av. Pedro Goyena 200, CP1424

Echeverría 1664, CP1428

Arenales 2896, CP1425

What is today one of the most successful beer chains in the city first saw the light of day when the owners bought an Irish-style pub downtown. Today Temple has two formats: its bars, which are ideal for celebrations and large groups (Casa Temple in Palermo can take reservations of up to 200 people), and its 'craft' bars, which are much smaller places and have an outdoor seating area.

[PALERMO / SAN TELMO / DEVOTO / RECOLETA / CABALLITO / BELGRANO / COLEGIALES / BARRIO NORTE / BEER / OPEN-AIR](#)

La Birrería

www.instagram.com/labirreriaok

Av. Alicia Moreau de Justo 152

Ortega y Gasset 1899, C1426

Bolívar 1701, C1141

Francisco Acuña de Figueroa 1800

Honduras 5502, CP1414

Lavalle 3602, CP1190

Vera 601, CP1414

Cuenca 3035, CP1417

With an aesthetic that blends graffiti, rock references and '80s arcades, this chain has expanded its original beer offering with classic

cocktails and draft Gin Tonic. A relatively new proposal, it's extremely popular as its offer is sure to never fail..

[SAN TELMO / ALMAGRO / PALERMO / VILLA CRESPO / VILLA DEL PARQUE / PUERTO MADERO / CAÑITAS / BEER / OPEN-AIR](#)

Perro Negro

www.instagram.com/perronegro.ar/?hl=es

Galicia 528, CP 1416

A cult spot for brewers, the bar was initially a brewing association, then it became a brewery and finally, a taproom was added, featuring arcades and pinball machines for punters to pass the time. There are beers for all tastes, from easy styles like a Mexican Lager to others that are very acidic, with a strong hop flavor, and others with a high alcohol content. For eats, there are meat as well as vegan sandwiches that offer diners a unique street feel.

[VILLA CRESPO / BEER](#)

Bierlife

www.instagram.com/bierlife.official/?hl=es

Humberto 1° 670, CP 1103

To talk about Bierlife is to talk about a brewery that decided to go for a large number of quality taps as its personal signature. The vast establishment, which has several different internal patios, lies in San Telmo. You can try up to 70 varieties of draft beer, a record that is impressive by any stretch of the imagination. Although Bierlife has its own brewery and brand, there are many other guest brands on the menu. With food to boot, there's often a DJ giving nights a special vibe to enjoy with friends.

[SAN TELMO / BEER / OPEN-AIR](#)



Geppetto

www.instagram.com/geppetto.bar

Concordia 5099, CP 1419

A little off the beaten track of the more traditional gastronomic center of Villa Devoto, Geppetto has become very popular thanks to its outstanding burgers, mouthwatering sandwiches and highly curated beer selection. One interesting thing is that they serve specialty coffee for early birds who like to start the day enjoying the sunshine at a table on the sidewalk.

SAN TELMO / BEER / COFFEE / OPEN-AIR

Kraken Bar

www.instagram.com/krakenbaroficial/?hl=es-la

Av. Alicia Moreau de Justo 970, CP 1107

Sitting at one of the tables next to the Kraken canal, next to the sailboats and on a sunny day, is an experience in itself. Airy, comfortable and bright, you can enjoy a fresh, delicious Golden as you bask in the warmth of the Buenos Aires spring and summer. A classic brewery with a menu to match, freshly mixed cocktails and a fun atmosphere complete the proposal.

PUERTO MADERO / BEER / OPEN-AIR

Santo Remedio

www.instagram.com/santoremediobeer

Chile 700, CP 1098

20 taps of the best craft beers in the country and a selection of hot dogs made from 15 different German sausages: What can go wrong? This is the Holy Remedy, the Santo Remedio offered by the bar to make your day. A bar that's fast becoming a hot spot in San Telmo.

SAN TELMO / BEER



Venezuelan cuisine

As always, migratory flows are not just about people, but also their stories, traditions, dishes and culture, their languages, accents and cuisines. A good example of this is what's happening today with the wave of Venezuelan immigration in Buenos Aires, one that has gone from strength to strength in the last ten years, making a healthy contribution to enriching the Buenos Aires gastronomic scene.

With understandable nostalgia for their native country, the Venezuelans who arrived in Argentina have sought to replicate the dishes that were so much part of their lives back home. Street-food establishments specializing in arepas, tequeños, cachapas, and empanadas popped up everywhere, proposals initially aimed at compatriots who missed those flavors, but that later enticed a far broader clientele with low prices and a cool street vibe, one easy to understand and enjoy. Then came the coffee shops and, little by little, restaurants with loftier culinary ambitions, run by professional chefs from this Caribbean country.

Widespread immigration and the ensuing demand for home food has made it ever easier to find Venezuelan products on the supermarket shelves and in specialized stores. Today, the fresh cheeses and precooked corn flour used for arepas are common currency, available throughout the city, and even featuring on the menu of restaurants that weren't Venezuelan to start with but are exploring new raw materials to work with.

Today, Venezuelan gastronomy has a place of its own, and continues to grow, occupying new spaces in the city, thanks as much to its street dishes as to a more sophisticated cuisine that showcases the enormous diversity of a country of rainforests, mountains, fertile plains and a long coastline.



Venezuelan gastronomy should make the most of the base it's built here of support, talent and gradual acceptance to take the final leap within the local circuit and to make our cuisine better known. Today, Argentines are familiar with tequeños, arepas and perhaps even cachapas. But they don't know the wealth of our cuisine, which is very varied, with great depths of flavor, where dishes sometimes takes hours to prepare. We know that people like our food, so the only thing missing is that commitment to offering authentic experiences.

RAÚL PORRAS

OWNER AND CHEF OF THE RON CON CON RESTAURANT



Caracas Bar

www.instagram.com/caracasbar

Guatemala 4802, CP1414

A pioneer in Argentina before the great migratory wave that occurred in the last decade, Caracas has become a highly popular locale, featuring cocktails (most prominently rum-based) and Venezuelan dishes to accompany nights of music, dance and enjoyment.

COCKTAILS / LATIN AMERICAN CUISINE / PALERMO

Pechés Magda

www.instagram.com/pechesmagdave

Viamonte 2190, CP1056

With its Creole pabellón as the top-selling dish, Pechés Magda offers both the traditional version with black beans, shredded meat, rice and fried plantain, and a special version with smoked garlic chorizo, arepas, Venezuelan cheese and fried eggs. There are also options for celiacs, vegetarians and vegans.

BARRIO NORTE / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

Ávila Food

www.instagram.com/avilafoodarg

Malabia 1781, CP 1414

Jerónimo Salguero 1584, CP1177

The extensive menu of this restaurant leaves no corner of popular Venezuelan cuisine unturned, from tequeños and empanadas to beef soup and pasticho. During the festive season, the menu includes a typical Christmas dish with hallacas (corn flour tamales) and ham bread. They also serve delicious tropical fruit juices.

PALERMO / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE / OPEN-AIR

Chacaíto

www.instagram.com/chacaitoba

Charcas 4402, C1425

To traditional dishes such as cachapas and arepas, this establishment that boasts a subway station aesthetic adds hamburgers and hot dogs with Caribbean touches, as well as bacon and cheesy chips to be washed down with beer. It's already made a name for itself in the city.

PALERMO / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

Donna

www.instagram.com/panaderiavenezolanadonna

Paraguay 2699, CP1425

Av. Estado de Israel 4120, Cp1185

Ham bread, golfeados (sticky buns stuffed with white cheese and sprinkled with raw sugar cane), piñitas (soft sweet buns) and guava bread are to be found on the counter of this sweet and savory Venezuelan bakery.

RECOLETA / VILLA CRESPO / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

Ron Con Con

www.instagram.com/ronconcon.ba

Beauchef 527, CP1424

Taking a more ambitious, refined and adventurous approach, this is a revamped version of Venezuelan cuisine that serves as a basis for incorporating and fusing dishes from other Latin American countries such as Mexico, Peru, Colombia and Argentina, masterminded by three partners with extensive gastronomic expertise.

CABALLITO / LATIN AMERICAN CUISINE

Meraki Food

www.instagram.com/merakifood.ar

Tucumán 693, CP1049

You can see that Meraki Food is highly respectful of traditional recipes, as it's one of the most popular establishments among the Venezuelan community living in Buenos Aires. A special mention goes to its black roast (meat prepared with spices and sugar cane) and its BBQ ribs.

SAN NICOLÁS / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

Qué Cachapa

www.instagram.com/quecachapa_caballito

Av. Gaona 1344, CP1416

As its name indicates, these sweet corn cachapa pancakes are the specialty of the house, which may look very simple but are incredibly tasty. The cachapas come with fillings such as fried pork, chorizo, okra, fried plantain or smoked pork chops.

CABALLITO / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

Mordisco Salsa Mordisco

www.instagram.com/mordiscosalsamordisco

Julián Álvarez 110, CP1425

A restaurant dedicated entirely to Venezuelan empanadas, with fillings such as llanero cheese, dominó (black beans stewed in Creole sauce), shredded meat with cheese and catira (stewed chicken and cheese). Fast food with a lot of flavor.

VILLA CRESPO / SUITABLE FOR ALL AGES / LATIN AMERICAN CUISINE

El Yaque Bistró Bar

www.instagram.com/elyaquebistrobar

Armenia 1400, C1414

The plus side of this local in Palermo place is the Caribbean touch to be found in all its dishes, such as the rompe colchón ceviche and the surf and turf barbecue. You can buy products such as beans, corn flour, cheeses and Venezuelan candies here.

PALERMO / LATIN AMERICAN CUISINE

Bienmesabe

www.instagram.com/bien_mesabefood

Bartolomé Mitre 943, CP1036

Rib broth (with beef, potatoes, garlic, onion and cilantro) is the most popular dish at Bienmesabe, one of the few Venezuelan restaurants in Buenos Aires with specialties from a single region, Maracaibo.

MONSERRAT / LATIN AMERICAN CUISINE

Chefs with their own signature dishes making their own way forward

Buenos Aires cuisine has always been a vast tapestry of cultural influences that have woven together over the decades, threads that represent an identity, a way of eating, customs, flavors and passions.

There are many types of cuisines that coexist in this scenario, yet, despite the eclectic offer to be had, there are some that are impossible to classify. They don't fall into any particular category or obey any given convention, but spring entirely from the imagination of each chef, and his or her own roots, as well as from their culinary quest. This is what's usually called signature cuisine, where the person working over the stove is the one who personally and creatively defines what they want to place upon a plate.

Being a chef with signature cuisine requires more than will, for behind them lies a long path that has been trodden, during which ideas have evolved and matured in a specific direction. This is a life marked by endless research, much travel, trial and error, countless mistakes and great successes. It is they, these chefs, who are in their own way constructing a gastronomic city, one with its own essence, expanding the bounds of taste and surprising their consumers.

In the last ten years, the landscape of Buenos Aires cuisine has grown, conquering new neighborhoods and featuring new faces. Projects of all sizes abound, starring chefs who range from the highly extrovert to those with a preference for a lower profile, but all of them gaining a loyal clientele that has learned to follow and trust them. Their fame is well deserved, forged by experience, innovation, and much experimentation with products and techniques, as well as the thirst for learning and a natural desire to distinguish themselves.

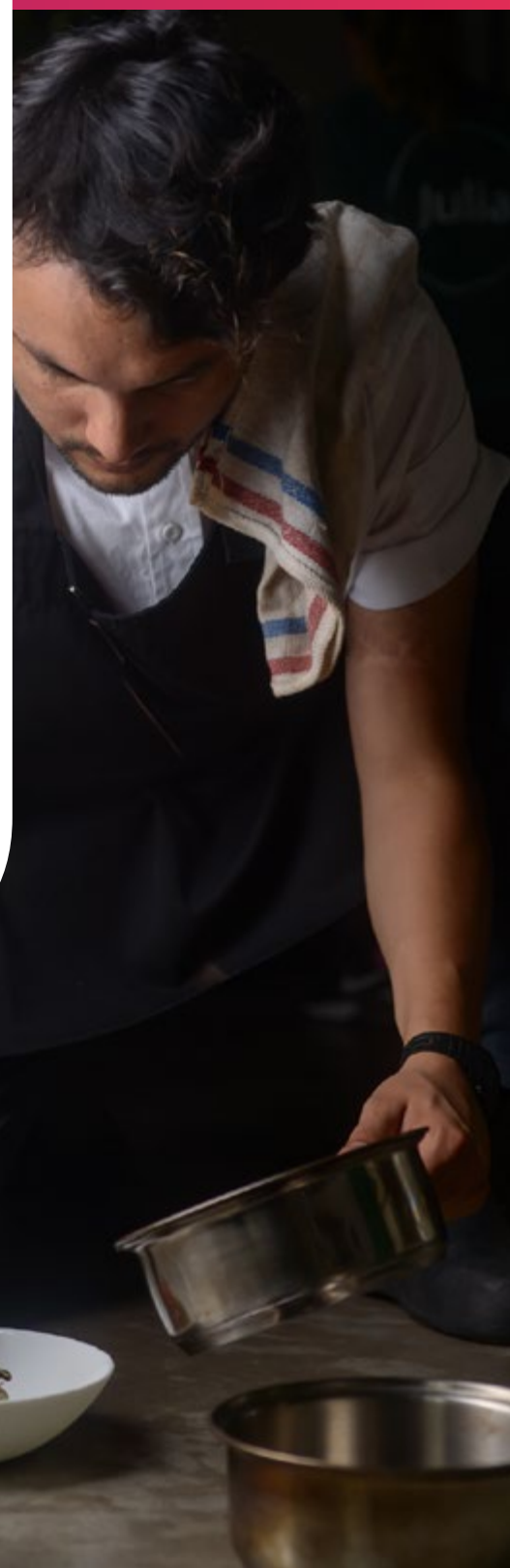
After all, the concept of signature cuisine is in constant transformation, and it's good that it is so. A blend of craft and art, profession, work and passion, theirs are the signatures that bring life and vitality to the cuisine of this city.



In recent years, more and more chefs have decided to open their own restaurants. They've realized that they can make a place for themselves on the gastronomic scene through hard work, dedication and objectivity, without letting any distractions put them off. I think that it's a good time right now, as this movement only began some 20 years ago and it's growing much stronger. Experiences in other countries, new techniques, the appreciation of our gastronomic culture and the quality of our local products have all helped to position these new establishments, which are continually raising the bar in terms of quality, service and creativity.

JULIO BÁEZ

CHEF AND OWNER OF JULIA AND FRANCA



Anafe

www.instagram.com/anafe.ba/

Virrey Avilés 3216, CP 1426

When Mica Najmanovich and Nico Arcucci began sharing their kitchen behind closed doors, they had no idea that in a short time, they'd be running one of the most celebrated restaurants in Buenos Aires. The opening of Anafe, with a window facing the street, was part of the renewal trend in the Colegiales district, and like all good pioneers, it's always a full house. Their dishes are crafted with sophisticated techniques but no pretensions: the food is rich and varied and the desserts are unforgettable. The financier almond cakes with pâté have become an icon of these times.

COLEGIALES / CONTEMPORARY CUISINE / SIGNATURE CUISINE / WINES / OPEN-AIR

Mengano

www.instagram.com/mengano.ba/

José A. Cabrera 5172, CP 1414

In his restaurant in Palermo, Facundo Kelemen has managed to perfect a concept that many have tried to achieve without success: traditional Argentine bodegón cuisine presented in a completely modernized way. With a low profile, the cook who was once a lawyer and decided to leave everything behind to explore his true vocation, prepares an exquisite plate of gramajo that is barely recognizable as scrambled eggs; juicy meat empanadas, a magnificent tartare and fabulous desserts.

PALERMO / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Donnet

www.instagram.com/donnet_te_ama/

Av. Jorge Newbery 4081, CP 1427

When mushrooms were not as fashionable as they are now, Manuela Donnet took the risky decision to open a restaurant that almost exclusively serves dishes based on products from the fungi kingdom. In this restaurant with an eclectic, youthful and transgressive vibe, you can try mushrooms of all shapes and colors, as part of a vegan proposition that includes fermented dishes and a certain dose of activism.

CHACARITA / VEGAN CUISINE / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Julia

www.instagram.com/julia.restaurante/

Loyola 807, CP 1414

In a very short time, thanks as much to hard work as to talent, Julio Báez's restaurant has earned a place among the handful of restaurants making up the cream of current Buenos Aires gastronomy. His cuisine is extremely personal, offering a unique experience in terms of flavors and presentation. A creative yet delicate chef, his dishes escape any classification.

VILLA CRESPO / CONTEMPORARY CUISINE / SIGNATURE CUISINE

El Santa Evita

www.instagram.com/elsantaevita/

Julián Álvarez 1479, C1414

There are those who may think that El Santa Evita is a Peronist-themed restaurant, and they might be right, but don't be fooled: beyond the Peronist march that rings out every hour, and the souvenir gift shop at the entrance, this is an outstanding restaurant which serves Argentine dishes with panache and flavor, giving fish and seafood a special place. Gonzalo Alderete's cuisine reflects his continued search for good products, complemented by Florencia Barrientos' amazing desserts, such as her original take on rice pudding.

PALERMO / SIGNATURE CUISINE / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Gran Dabbang

www.instagram.com/dabbang_

Av. Raúl Scalabrini Ortiz 1543, CP 1414

Mariano Ramón spent time traveling and cooking in Vietnam, Malaysia, India, Laos, Thailand and many more locations in the Far East, until one day he decided it was time to put down roots. He returned to Buenos Aires and opened Gran Dabbang, the darling of his many colleagues and chefs, as well as of hordes of foodie porteños who have fallen in love with the artful flavors. This is a well-crafted fusion of Asian, Latin American and porteño dishes, showcasing the quality of the products and Mariano's own journey. Although it's a very small establishment, absolutely everything brims with quality from the moment you walk in.

PALERMO / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Marti

www.instagram.com/marti_barra/

Rodríguez Peña 1973, CP 1021

In 2021, Germán Martitegui decided to close his namesake restaurant Tegui after many years of success. The news came as a surprise to everyone, but the chef, as one of the best-known and most prestigious in the country was adamant about taking this step. Today, he wields his unique skills at the airy and bright Marti, which offers a meat-free menu. The entire room is dominated by a large surround bar around the open kitchen, where diners can watch the dishes in different stages of preparation, using all kinds of ingredients as well as the homegrown mushrooms.

RECOLETA / SIGNATURE CUISINE / VEGETARIAN CUISINE / CONTEMPORARY CUISINE / WINES

El Preferido

www.instagram.com/elpreferidodepalermo/

Jorge Luis Borges 2108, CP 1425

An historic place, El Preferido was revived by Pablo Rivero, the owner of the legendary Don Julio grill, with the idea of offering classic Argentine dishes, from a milanesa to a stew, including seasonal fish and vegetables. In the kitchens is the great chef Guido Tassi, who lends his skill and vision to give well-known recipes a superior twist. Special mention should be made of the homemade ice cream as well as the charcuterie which is prepared and matured on site, among the best in the city.

PALERMO / SIGNATURE CUISINE / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES / OPEN-AIR / WINES

Treintasillas

www.instagram.com/treintasillas/

Cap. Gral. Ramón Freire 700, CP 1426

Many of the closed-door restaurants in Buenos Aires managed at some point to achieve enough popularity to persuade their owners to open up their premises. Ezequiel Gallardo, who began cooking at his house in 2007, preferred to stay with a closed-door format and today he's the leading referent for this type of proposals. Offering a menu that's constantly changing, Ezequiel is a great host in a beautiful house, serving classic and supremely tasty dishes.

COLEGIALES / SIGNATURE CUISINE / CLOSED DOOR / SUITABLE FOR ALL AGES / OPEN-AIR

La Alacena

www.instagram.com/laalacenatrattoria/

Gascón 1401, CP 1181

Julietta Oriolo transmits her characteristic warmth in this restaurant where diners can enjoy spectacular handmade pasta dishes brimming with Italian tradition and flavor. The starters are exquisite, the wines excellent and the desserts leave nothing to be desired. As if that weren't enough, La Alacena stands on a very attractive corner with a wide sidewalk. Just a few blocks away is La Alacena Pastificio, a market format with a more limited street-food menu.

PALERMO / SIGNATURE CUISINE / TRADITIONAL CUISINE / ITALIAN CUISINE / SUITABLE FOR ALL AGES / OPEN-AIR

Niño Gordo

www.instagram.com/xniniogordox/

Thames 1810, CP 1425

A few years ago, Thames was dubbed one of the 'coolest' streets in the world, and there's no doubt that Germán Sitz and Pedro Peña were key contributors to this recognition. These two creators, who have put their efforts into so many different locales, today own La Carnicería, Chori, Juan Pedro Chuntaro Style, Paquito and the outstanding Niño Gordo. Niño Gordo shines above all for its Instagram aesthetic, dozens of red lamps papering the ceiling while Asian and pop culture references fill every corner. The cuisine also plays with those same Asian influences, flirting with Japanese, Korean and Thai flavors as well as others in a free, fun-filled format.

PALERMO / SIGNATURE CUISINE / CONTEMPORARY CUISINE / ASIAN CUISINE / COCKTAILS

Urondo Bar

www.instagram.com/urondo/

Beauchef 1204, CP 1424

In a corner of Parque Chacabuco, bordering the Caballito district, stands Urondo Bar whose creator, Javier Urondo, prepares exquisite national dishes to which he adds a personal twist. The menu offers quality meat, pasta and fish dishes, enhanced by a Spanish touch thanks to the varied tapas offers. There's a clear passion for animal protein and offal, but there's also a nod in the direction of Korea, in keeping with the nearby Korean neighborhood of Flores.

PARQUE CHACABUCO / SIGNATURE CUISINE / TRADITIONAL CUISINE



Narda Comedor

www.instagram.com/nardacomedor/

Mariscal Antonio José de Sucre 664, CP 1428

Narda Lepes is one of those names that has left an indelible mark on Argentine gastronomy. After several years without her own restaurant, during which this legendary chef took time to travel, learn, write books, host TV shows and take part in all kinds of social and cultural projects, in 2017 she opened Narda Comedor, the first of many such projects. The Comedor menu reflects the philosophy of its creator: a wide range of seasonal vegetables, tasty meat and fish, well-balanced dishes showing influences from America and Asia, and a clear focus on good quality, delicious food.

BELGRANO / SIGNATURE CUISINE / CONTEMPORARY CUISINE / SUITABLE FOR ALL AGES

Reliquia

www.instagram.com/reliquia.restaurante/

Carranza 1601, CP 1414

Three very young but experienced chefs (Branko Vaccaro, Julia Bottaro and María José Testa) opened this brand new restaurant, setting up shop in an old house in Palermo which they redecorated, giving it an elegant yet intimate style. The menu features dishes that are delicate and rich, and pays homage to the tradition of balance. There's always a pasta dish, two different meat dishes, a rice, some fish, all presented with respect and sophistication. The signature touch of these talented young chefs

can be seen in the use of homemade vinegars and ferments, in dishes that are mostly grilled, as well as in the carefully curated wine list and the meticulous attention to detail.

PALERMO / SIGNATURE CUISINE / CONTEMPORARY CUISINE / WINES

Picarón

www.instagram.com/picaron.ba

Av. Dorrego 866, CP 1414

Led by the experienced chef Maxi Rossi, this is one of the best restaurants in the city. The tempting menu is a feast to the eye, where you want to order many different things and try them all. Superbly prepared dishes at reasonable prices, fresh seasonal vegetables, duck and fish, as well as beef. There are some great set lunchtime menus as well as a good temperature-controlled wine cellar.

CHACARITA / CONTEMPORARY CUISINE / WINES / SIGNATURE CUISINE

Café San Juan

www.instagram.com/cafesanjunganoficial/

Av. San Juan 450, CP 1147

Chile 474, CP 1147

The charismatic Lelé Cristóbal easily grasped the essence of being a pioneer when it came to rethinking traditional Argentine recipes, adding a unique perspective endowed with intensity and flavor. The best place to check out his culinary talent is in the two locations of the Café San Juan, where the cheery atmosphere beckons you in to order a perfect side of lemon prawns, pan-fried eggs with sausage, or some crisp pork cheeks with pumpkin puree.

SAN TELMO / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SIGNATURE DISHES / SUITABLE FOR ALL AGES

Sál

www.instagram.com/salbuenosaires/

Thames 2450, CP 1425

Sál (which means soul in Icelandic) is where chef Nicolás Díaz Martini interprets Nordic cuisine, using ingredients from the American continent, all in a beautiful house that blends aristocratic airs with a second dining salon featuring a minimalist design. From the open kitchen, Nicolás and his team concoct surprising dishes such as a crème brûlée of poultry livers, with apple, fig, and candied celery accompanied by walnut bread. Or a variety

of smørrebrøds and main dishes ranging from smoked fish to the most succulent, juicy lamb.

PALERMO / WORLD CUISINE / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Le Rêve

www.instagram.com/lerevebistro

Uriarte 1901, CP 1414

A small, intimate establishment with a markedly French air. Welcome to Le Rêve, an elegant bistro with an open fire kitchen, headed up by chef Rodrigo Da Costa which also offers a selection of wines chosen by the prestigious sommelier Andrea Donadío. The menu changes seasonally, but always plays with Gallic cuisine, classic and modern at the same time. A perfect pâté de foie enveloped in white chocolate and lavender; asparagus tartlets with yellow chili peppers, Andean baby potatoes and cured yolks; quail stuffed with smoked bacon, mushrooms, peas, pickle meats and poultry broth, are just some of the dishes on the menu. Romantic, careful, thoughtful: that's Le Rêve.

PALERMO / WORLD CUISINE / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Nanum

www.instagram.com/nanum_bsas/

Roseti 177, CP 1427

With Korean roots and a Buenos Aires palate, Lis Ra is another top chef in Buenos Aires when it comes to Asian food. Nanum is a modern restaurant in Palermo, with a uniquely personal version of Korean and porteño cuisines which are blended with intelligence and sensitivity. Rich, beautifully-presented, original dishes.

CHACARITA / KOREAN CUISINE / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Apu Nena

www.instagram.com/apu_nena/

Aguirre 1600, CP 1414

Born in a Filipino and North American family, Cristina Sunae is one of the leading referents for Asian cuisine in the city. Apu Nena opened in Chacarita a couple of years ago and soon outgrew its first modest location, having to move to another larger and more comfortable location in the neighborhood. On the menu are Asian tapas, baos, curries and much more, with an original and yet very traditional look and feel.

CHACARITA / ASIAN CUISINE / SIGNATURE CUISINE / OPEN-AIR

Ácido

www.instagram.com/acido_ba/

Charlone 999, CP 1427

Father and son team Gabriel and Nicolás Tykocki, built this corner in one of the quieter areas in the district of Chacarita, but it soon garnered a cult following. With informal tableware sourced from thrift shops, this is a very elegant and well-presented establishment, featuring a fully open kitchen, where Asian flavors blend with local influences. The dish of the day might be a raw keppe, or fried chicken, or tumaca bread with anchovies and olives, or some Korean tteokbokki in chili oil, fermented beans and edamame. There are no rules here; you have to roll the dice and risk it.

CHACARITA / CONTEMPORARY CUISINE / SIGNATURE CUISINE

MN Santa Ines

www.instagram.com/mnsantaines/

Avalos 360, CP 1427

An vast old bakery restored with an artistic and personal flair, MN Santa Inés is one of the coolest and most original young restaurants in the city. Chef Jazmín Marturet, the mastermind behind MN Santa Inés, gives free rein to her creativity, preparing dishes that change every two weeks, all at reasonable prices and redolent of many varied influences. Flavors from Asia, Latin America, her grandmothers' cuisine, sources both traditional and modern. The service is as relaxed as the atmosphere, on a quiet street in La Paternal.

LA PATERNAL / CONTEMPORARY CUISINE / SIGNATURE CUISINE / OPEN-AIR

Piedra Pasillo

www.instagram.com/piedrapasillo

Campos Salles 2145, CP 1429

Opened in 2022 by three young chefs (Lucas Canga, Matías Senia and Tomás Couriel), this is quite an ambitious proposal. The menu is creative and varies constantly based on seasonal products, the service is sharp and the wine list features small and independent wineries. At the back, going up to the first floor, there is a cocktail bar called Al Fondo where you can continue your evening after dinner.

NÚÑEZ / SIGNATURE CUISINE / CONTEMPORARY CUISINE / COCKTAILS / OPEN-AIR

Casa Sáenz

www.instagram.com/casa.saenz/

Echeverría 2102, CP 1428

República Árabe Siria 3001, CP 1425

The home of a very popular chef, Ximena Sáenz, who following a long career on TV, decided to open her own place featuring her last name on the sign. There is a domed pizza oven, a plentiful salad bar with a few oriental offerings, and a menu of artfully prepared dishes reminiscent of different places in Argentina. Open from lunchtime onwards, the salons at both its locales are bright and cheerful. One of the best pieces of news in the gastronomic world of recent years.

PALERMO / BELGRANO / SIGNATURE CUISINE / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / OPEN-AIR / SWEETS

Kona

www.instagram.com/konacornerba/

Castañeda 1899, CP 1428

Behind Kona stand two of the most powerful women in Argentine gastronomy today. The restaurant is managed by none other than the renowned chef Narda Lepes, who brings traditional Japanese cuisine to the fore with a contemporary feel: crispy gyozas, miso broth, delicious squid in shoyu butter, as well as sushi, hotpot, and a tataki steak on the embers. On the first floor, the award-winning bartender Inés de los Santos has designed a bar with impeccable attention to detail and cocktails that evoke the best bars in Tokyo. Just one recommendation: order the omakase cocktail menu, for a deep dive into Inés's cocktail style as well as that of her number two, Lucas Rothschild. For foodies and cocktail lovers looking for a special experience in this grand and stylish building.

BELGRANO / SIGNATURE CUISINE / JAPANESE CUISINE / COCKTAILS / CONTEMPORARY CUISINE / OMAKASE / FISH AND SEAFOOD

Las Flores

www.instagram.com/lasflores.bue/

Gorriti 5870

With a pastry shop run by Chula Gálvez and the kitchens under the baton of Santiago Pérez, Las Flores has quickly become one of Palermo's trendier destinations. The location is beautiful: the tall airy salon features floor-to-ceiling glass window as well as a front garden full of lush vegetation. Working 100% with gluten-free products, Las Flores offers exquisite cakes and seductively sweet pastries (many of the pieces are decorated with edible flowers). Main course dishes draw on a classic and simple cuisine but incorporate a few twists, such as a dry rice with peas and asparagus, or wood-fired meat with homemade chimichurri). Las Flores is open all day, and the menu changes as the sun advances over the yard arm.

PALERMO / SIGNATURE CUISINE / CONTEMPORARY CUISINE / OPEN-AIR / SWEETS / COFFEE

Cucina Paradiso

www.instagram.com/cucinaparadisoba/

Castañeda 1873, CP 1428

Bahía Blanca 4073, CP 1419

Pacheco de Melo 1865, CP 1126

Av. Pedro Goyena 1054, CP 1424

The emblematic brand of Donato De Santis, the best-known Italian chef in Argentina. In Cucina Paradiso, Donato not only recovers the true flavors of Italy, but also bestows his signature on the cuisine with the ease born of his life-story, a journey that took him to New York before settling in Argentina. The main difficulty with this restaurant is choosing one dish out of the many enticing offers: gratinéed pasta dishes with pecorino romano DOP, mortadella with pistachio nuts, rice balls, seafood risotto, sliced beef, Genoese ravioli and much more. Then there's coffee, desserts, pasta, all kinds of meats, appetizers and weekly specials. The name says it all: a paradise.

BELGRANO / RECOLETA / DEVOTO / CABALLITO / SIGNATURE CUISINE / ITALIAN CUISINE / SWEETS / COFFEE

Corte Charcutería

www.instagram.com/cortecharcuteria

Echeverría 1290, CP 1428

After Corte Carnicería and Corte Comedor, the same owners opened Corte Charcutería, a restaurant and store which offer high-quality sausages and salted meats where diners can check the traceability of each ingredient used. The products are made by César Sagario, a third-generation family butcher, who's made it his life's work to devise and recover recipes from all over the world, including those from a strong Argentine tradition. César is joined by Santiago Garat, the chef responsible for conjuring these pieces into dishes for the restaurant.

BELGRANO / TRADITIONAL CUISINE / WORLD CUISINE / CONTEMPORARY CUISINE / MEATS / SUITABLE FOR ALL AGES

Casa Cavia

www.instagram.com/casacavia/

Cavia 2985, CP 1425

In a stately mansion that embodies the elegance of Buenos Aires in the early 20th century, with a timelessly beautiful patio, Casa Cavia is run by Julieta Caruso, once head chef of none other than the legendary Mugaritz, in the Basque country. At Cavia, Julieta dedicates herself to creating dishes which shine for their delicacy and detail, using home-grown vegetables in all their crisp freshness. Pearl barley accompanied by beets and carrots, creamy soy and almonds, along with toasted prawns with wheat noodles, and ginger, lemongrass and lime soup.

PALERMO / SIGNATURE CUISINE / CONTEMPORARY CUISINE / OPEN-AIR

Cocktails

the new golden age

Buenos Aires is for many the Latin American cocktail capital, with a tradition of bars and cocktails that goes back almost a century, featuring recipe books from the 1930s and a whole host of famous bartenders who were regularly cast in movies and starred in TV shows. Today, the professionals working behind the bar are as skilled as ever, dedicated to their task with equal measures of passion and knowledge. Looking forwards, the younger generation is refining techniques, experimenting with clarifications and infusions, and making its way into restaurant kitchens to work with the expanding scene of national and imported spirits and vermouths.

Turning to the nostalgic bars of yesteryear, a little trip into the past reveals emblematic establishments with polished wooden counters, their bar stools always occupied, exuding aristocratic elegance, such as the Claridge, the Alvear Palace, and the Plaza Hotel.

As was the case in other cocktail capitals of the world (headed up by New York and London), Argentine cocktails went into decline in the eighties, with artificial brightly colored concoctions and much juggling going on behind the bar. However, since the late 1990s, now associated with names such as Inés de los Santos, Pablo Pignatta and Tato Giovannoni—particularly in the last decade—cocktails have not only made up for lost time but are gaining new ground like never before. The Buenos Aires palate has bloomed thanks to avant-garde proposals, with customers developing a greater interest in the sector and becoming more open to new suggestions.

The local landscape has been transformed by force of creativity, audacity, sheer sweat and professionalism.

These are times when quality and access improve in parallel, times when bartenders become stars in their own right as influencers who even own their own establishments, bars which regularly top international lists: Tres Monos ranks 11th on the coveted list of The World's 50 Best Bars. CoChinChina comes in at 26, and Florería Atlántico at 30. These and 12 other Buenos Aires bars also make up The 50 Best Discovery list of bars, restaurants and hotels around the world. Tres Monos was chosen as the most hospitable bar in the world in 2023; and according to the juries for the renowned Tales of The Cocktail festival, topping the list of the best bars in South Latin America is Florería Atlántico, with La Uat, Tres Monos and Chintonería also among the top ten.

This is just a soupçon of what Buenos Aires has to offer today, with locales to suit all tastes, from specialty Gin & Tonic bars to those refining the art of clarification and fat-washing cocktails. There are bartenders who fly the flag of classicism, able to mix an Old Fashioned or a Negroni to perfection and those who conjure up brightly-colored potions using natural ingredients. Some establishments are a great venue for after-office get-togethers, others for encounters that go on late into the night. Beyond the variety and passing trends lies a path of no return: an evolving, top-quality cocktail industry supported by dedicated, passionate professionals.



At global level, we are on a par with the scene in London, Berlin, New York, Milan, Madrid or Rome. Ours is an extremely glamorous and modern cocktail bar industry, where service and hospitality are equally outstanding. We are friendly and engaging, and we also have a vast stock of knowledge.

MONA GALLOSI

BARTENDER

FOUNDER OF THE PUNTO MONA BAR IN CHACARITA AND AMBASSADOR OF VARIOUS GIN AND SNACK BRANDS



Florería Atlántico

www.instagram.com/floreriaatlantico

Arroyo 872, CP 1007

Large, leafy bouquets and an ample selection of wines greet customers who venture down to this bar hidden in the basement of a beautiful flower shop. Here, waiting to be sampled, are some of the most iconic creations invented by award-winning bartender Tato Giovannoni. In addition to a broad selection of classics, the menu tells the stories of the immigrants who came to this country with “Grandpa’s Negronis” and Clericós, as well as its native peoples, with Chañar cordials, weeping willow leaves and original homegrown flavors such as corn, quinoa and pumpkin. There are also some delicious eats.

RETIRO / CLOSED DOORS / COCKTAILS / WINES / CONTEMPORARY CUISINE

Tres Monos

www.instagram.com/3monosbar

Guatemala 4899, CP 1425

Black walls, purple neon and loud post-punk music warn you right away that this is not just any bar. Here everything comes with a twist: the names of the drinks, remakes of classic recipes, snack options changing with each season—although their halloumi stick is a timeless classic. Behind Tres Monos are the award-winning co-owners, bartenders Sebastián Atienza and Charly Aguinsky, two shining stars in the firmament of bartenders in Buenos Aires. Various well-designed dishes are on offer for dining or snacks.

PALERMO / MUSIC / COCKTAILS / CONTEMPORARY CUISINE

CoChinChina

www.instagram.com/cochinchina.bar

Armenia 1540, CP 1414

One of the most publicized bar openings of the last couple of years, CoChinChina is a luxurious and glamorous establishment, with two entrances and a more relaxed scene on the sidewalk, decked out with Parisian-style tables. Inés de los Santos, the best-known bartender in the country, offers her classic signature drinks and adds others of Latin American or Franco-Vietnamese origin, using chicha, lychee, Normandy brandy or Bolivian cilantro. While the ground floor offers tapas to go with the drinks, upstairs, the culinary proposal shifts up

a gear to offer a full dinner menu paired with cocktails.

PALERMO / MUSIC / COCKTAILS / LATE NIGHT / WORLD CUISINE / CONTEMPORARY CUISINE

Invernadero

www.instagram.com/invernadero.bn/

Agüero 2502, CP 1425

A pioneer of specialty gin & tonic drinks in Argentina, Invernadero is an oasis of pleasure in the intense bustle to be found in this part of the city. In keeping with the brutalist architecture of the National Library that towers above it, its design has clean lines while the names of its cocktails reference Hemingway, Hesse, Neruda or Nabokov.

RECOLETA / OPEN-AIR / COCKTAILS / AFTER OFFICE / CONTEMPORARY CUISINE

Frank's

www.instagram.com/franks_bar

Arévalo 1445, CP 1414

The first speakeasy in Argentina, as in order to get in you have to dial four secret numbers in a phone booth (there’s always someone around to tell those who don’t know what the numbers are). The drinks menu changes seasonally, playing with different themes. The best things about Frank’s: let yourself be guided by the bartender Gonzalo Duarte and his team. The décor is reminiscent of the times of Prohibition and there’s live music to complete the ambiance.

PALERMO / CLOSED DOORS / COCKTAILS / LATE NIGHT

Verne Club

www.instagram.com/verneclub

Av. Medrano 1475, CP 1179

Verne Club is a bastion of classicism, with a very contemporary look. Its atmosphere is intimate, subdued lighting in a lounge ambiance and a small patio with plants, in a retro-futuristic aesthetic inspired by the tales of Jules Verne. The menu is a roadmap: under the watchful eye of Federico Cuco, bartender Florencia Nahir proposes a trip around the world in eight cocktails. Although there’s a lot of technique behind them, the cocktails are simple and clean, reminiscent of the best cocktail bars of the ‘50s. There’s a select menu of delicious appetizers to accompany the drinks.

PALERMO / COCKTAILS / AFTER OFFICE / CONTEMPORARY CUISINE

878

www.instagram.com/878bar

Thames 878, CP 1414

878 was born almost 20 years ago as a hidden establishment, and it's grown to become an open bar with comfortable tables. In the midst of this process, its creators Julián Díaz and Florencia Capella reinvented the city's cocktail scene. Today, the bar is managed by Juan Cruz Oviedo, who pays tribute to the city of Buenos Aires with drinks based on landmark themes such as the Kavanagh building, or the Japanese Gardens. The latter comes complete with a tiny torii gate which you can close with an aromatic additive of your choice, as if to keep this enchanting little toy alive. Good wines, spirits that have been especially distilled for them, an excellent food menu and long opening hours make this bar a winner all-around.

VILLA CRESPO / COCKTAILS / WINES / AFTER OFFICE / MUSIC / TRADITIONAL CUISINE / CONTEMPORARY CUISINE

Oh! No, Lulu!

www.instagram.com/ohnolulutikibar

Aráoz 1019, CP 1414

Barely across the threshold, you're transported into a Hawaiian universe as created by Ludovico De Biaggi: red lighting, basket-sized wicker lampshades, and a bar where you can get drinks that are literally on fire. Rum and vermouth bases infused with tropical fruit fill glasses in the shape of a skull, mermaid or shark. Edible hits include pad thai and fried onion blossoms.

VILLA CRESPO / COCKTAILS / LATE NIGHT / MUSIC / WORLD CUISINE

Punto Mona

www.instagram.com/puntomona.bar

Fraga 93, CP 1427

Mona Gallosi opened her own bar in a disused warehouse that she redesigned, incorporating an eight-meter long bar, murals by Martín Ron and a patio where you can dance to music played by DJs. The cocktail menu ranges from timeless classics to original creations. As for eats, you can choose between light dishes and more substantial options, and there are even vegetarian and vegan offerings.

CHACARITA / OPEN-AIR / COCKTAILS / MUSIC / CONTEMPORARY CUISINE

Sofá

www.instagram.com/sofa.unbar

Av. Dorrego 1301, CP 1414

The latest bar from bartenders Agostina Elena and Sabrina Traverso is swinging in the new gastronomic hub that is Avenida Dorrego. Classic and signature cocktails are designated with letters of the alphabet, the mood spills out onto the sidewalk, and there's a first floor where the music is often turned up loud. To eat, there are starters such as pakoras and provoletas as well as main dishes including milanesa and carrot gnocchi.

CHACARITA / COCKTAILS / MUSIC / CONTEMPORARY CUISINE

Sede Whisky

www.instagram.com/sedewhisky

Guevara 421, CP 1427

The place is small, but the love for whiskey is great: sitting, leaning against the bar, or just standing around, the drinks based on Scotch, Irish or bourbon are consumed with enthusiasm. Periodically there are karaoke or vinyl nights, or talks to remind punters that whiskey has no gender. To eat, there is burrata, chicken wings and fritters.

CHACARITA / ITALO-PORTEÑO CUISINE

Bar Pintón

www.instagram.com/barpinton

Mercedes 3940, CP 1419

Signature drinks and draft gin at this bar that also serves wine, beer, burgers and tempuras. Part of the new gastronomic scene in the residential neighborhood of Devoto, it's clear that cocktail fever has no limits.

DEVOTO / COCKTAILS / STREET FOOD

Kōri Omakase Bar

www.instagram.com/kori.omakase

Guatemala 5781, CP 1425

With a bar for ten people and only a few tables and chairs, this closed-door establishment brings omakase to the cocktail bar. Here the premise is that customers leave all decisions up to bartender Adrián González Buntalyk. To accompany, fresh sushi with the catch of the day and pasta with prawns.

PALERMO / CLOSED DOORS / COCKTAILS / OMAKASE / FISH AND SEAFOOD

Chintonería

www.instagram.com/chintoneria

Echeverría 1677, CP 1428

The bright cheery orange present in every aspect of the décor is sure to catch the eye of passers-by strolling down the Echeverría alley, in Buenos Aires' Chinatown. Those entering this establishment where the bar is the centerpiece, are greeted by pioneering bartender Pablo Pignatta, devoted to his quest to convert punters to the delights of juniper in his many variations on the theme of gin & tonic. To eat, sandwiches from Sando de América, a neighboring locale.

BELGRANO / COCKTAILS

Al Fondo

www.instagram.com/alfondo.bar

Campos Salles 2145, CP 1429

Where once there was a warehouse is now this speakeasy, hidden at the back of the Piedra Pasillo restaurant, to which it connects through a staircase in the patio. Santiago Migliano's bar promises classic and signature cocktails using macerated, infused or spiced bases. From the kitchen come dishes to share, such as kimchi fritters and venison empanadas.

NÚÑEZ / PALERMO / TRADITIONAL CUISINE

Doppelgänger

www.instagram.com/doppelbar

Av. Juan de Garay 500, CP 1114

A glamorous corner right in the heart of San Telmo, with a bar straight out of earlier times. There are Tiffany lamps and thought-provoking phrases on a letter-board, while cocktails are prepared to order under the baton of the stylish head bartender Ariel Figueroa. Doppel was one of the first bars of this century to move away from the trend for sweet flavors in a return to the classics, a gamble that paid off with a place in the best drinks ranking drawn up by New York Times critic Robert Simonson.

SAN TELMO / COCTELERÍA

Kona

www.instagram.com/konacornerba/

Castañeda 1899, CP 1428

Behind Kona stand two of the most powerful women in Argentine gastronomy today. The restaurant is managed by none other than the renowned chef Narda Lepes, who brings traditional Japanese cuisine to the fore with a contemporary feel: crispy gyozas, miso broth, delicious squid in shoyu butter, as well as sushi, hotpot, and a tataki steak on the embers. On the first floor, the award-winning bartender Inés de los Santos has designed a bar with impeccable attention to detail and cocktails that evoke the best bars in Tokyo. Just one recommendation: order the omakase cocktail menu, for a deep dive into Inés's cocktail style as well as that of her number two, Lucas Rothschild. For foodies and cocktail lovers looking for a special experience in this grand and stylish building.

BELGRANO / JAPANESE CUISINE / COCKTAILS / CONTEMPORARY CUISINE / OMAKASE / FISH AND SEAFOOD

Gran Bar Danzón

www.instagram.com/granbardanzon

Libertad 1161, CP 1012

This bar opened 25 years ago and has since become one of the flagship establishments of the city's nightlife, a pioneer of fine cocktails and Buenos Aires wine bars. After two and a half decades, the Gran Danzón is still as popular as ever: a long and beautiful bar dedicated to spirits and cocktails, a smaller bar where you can drink wine by the glass and enjoy vintages from all over Argentina; and a dining room to enjoy Mediterranean cuisine and quality sushi. To talk about Gran Danzón is to talk about the city of Buenos Aires, its people, legendary nightlife and exquisite flavors. Not to be missed.

RECOLETA / NORTH DISTRICT / WINES / COCKTAILS / YOUNG CHEFS / AFTER OFFICE / LATE NIGHT / CONTEMPORARY CUISINE

Presidente

www.instagram.com/presidentebar/

Av. Pres. Manuel Quintana 188, CP 1129

Glamor in a mansion in Recoleta, with crystal chandeliers and a sparkling bar. The always debonair and charismatic bartender Seba García is the frontman of this enthusiastic crew that serves up cocktails in beautiful glassware. There's also a hidden lounge with a second bar. It's one of those places where customers dress to dine and enjoy a rib eye steak grilled to perfection, or breaded prawns to the rhythm of the DJ on duty.

RECOLETA / BARRIO NORTE / COCKTAILS / LATE NIGHT / CONTEMPORARY CUISINE / MUSIC

El Limón

www.instagram.com/ellimonbar/

Castillo 590, CP 1414

Small and intimate, El Limón makes the most of hot days to sprawl out and take over the entire sidewalk, becoming a street party in the process. This is the home of Lucas Dávalos and Diego Aginsky who serve up excellent signature cocktails, detailed and delicate in flavor, accompanied by tasty side dishes, a lot of music and a relaxed atmosphere, where there's no need for dress codes.

VILLA CRESPO / SUITABLE FOR ALL AGES / CONTEMPORARY CUISINE



Korea in Buenos Aires: Lying between tradition and modernity



The numbers speak for themselves, with some 20,000 Korean immigrants in the country, making Argentina the largest Korean community in Spanish-speaking America. This is a recent immigration, that settled here between 1965 and the mid-1990s and most of its exponents are living in the city of Buenos Aires, where they have specialized in the textile industry. This is how the first “Koreatown” was born, with its epicenter on Avenida Carabobo, between Eva Perón and Castañares, in the southern part of the Flores neighborhood. Later, with the development of the wholesale garment and fashion area at the intersection of Avellaneda and Nazca avenues, a second “Koreatown” was born, this time emerging on the border between the Flores and Floresta neighborhoods. There is a wealth of common characteristics between these two districts, such as supermarkets selling imported and fresh Korean goods, churches, hair salons, medical centers, real estate agencies and other businesses and services catering to the needs of the community.

As the Korean community grew in Buenos Aires, so did its gastronomic offer. Initially, it was a private affair, home restaurants, with zero promotion or marketing, welcoming only diners from their own community. But in recent years, thanks to new generations born and growing up in this country, the community began to forge more overt ties with the rest of the city, creating an offer that harbors enormous gastronomic value.

Today, there are over 60 Korean restaurants in Buenos Aires; most to be found in the two main Korean neighborhoods, but also flourishing in gastro hubs such as Palermo, Chacarita and downtown Buenos Aires (the Microcentro). There are restaurants specializing in traditional Korean cuisine, others offering fast food, and others fusing Asian and Argentine flavors.

Along with anime, K-pop, oriental movies and series, Korean cuisine is known worldwide for its intense flavors and a philosophy of healthy eating, based on fermentations and the richness of its ingredients. Even so, there are few cities that have truly made Korean cuisine their own thing, allowing it to flourish from deep roots embedded in local history. And Buenos Aires is one of these.



The tastiest Korean food I've eaten has been served at Korean restaurants in Argentina

JONG-YOUN CHOO

So spoke Jong-Youn Choo, then Korean ambassador to Argentina in a 2015 interview. The reasons, he explained, were three: in Buenos Aires you can get traditional Korean home fare from the 1950s, which today is difficult to find even in Korea itself; secondly, in Argentina there are excellent fresh products, including vegetables and pulses; and finally, Argentine meat is far superior to that from anywhere else in the world.



Sandulchan

www.instagram.com/sandulchan/

Pje. Valle 12, CP 1406

A small restaurant hidden behind a blue-painted door in a pedestrian passageway running through part of the commercial neighborhood of Flores. There, Mama Moon (a nickname she earned as a sign of respect from the community) runs a kitchen with a deeply entrenched Korean tradition.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE / CLOSED DOORS

Ku:l

www.instagram.com/restaurantekul/

Av. Carabobo 1107, CP 1406

In the Bajo Flores Koreatown, Ku:l is known for offering the best bossam (pork with baechu and turnip kimchi) in the city.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Han Obaeknyeon

www.instagram.com/han.obek/

Campana 685, CP 1406

This restaurant has become a community favorite for its specialty, the sundae, a Korean blood sausage that contains rice, sweet potato noodles and scallions.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Bi Won

www.instagram.com/biwonbistro

Junín 548, CP 1026

The first Korean restaurant in the city that opened outside the community's neighborhoods, a pioneer in introducing this distinctive cuisine to other inhabitants of Buenos Aires.

MONSERRAT / TRADITIONAL CUISINE / KOREAN CUISINE

Una Canción Coreana

www.instagram.com/una.cancion.coreana/

Av. Carabobo 1549, CP 1406

At eleven years old, it's one of the best examples of how Korean flavors manage to entice all Buenos Aires residents. A charming locale on Avenida Carabobo, its name is a tribute to the Korean opera singer Anna Ra Chung who is related to the owner's family.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Singul Bongul

www.instagram.com/singulbongul/

Morón 3402, CP 1407

Their mulnengmyon (frozen beef soup with fine buckwheat noodles) is an ideal dish to enjoy on the hottest days of summer in Buenos Aires.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Nanum

www.instagram.com/nanum_bsas/

Roseti 177, CP 1427

A disruptive and modern proposal, located in Chacarita. Renowned chef Lis Ra fuses flavors from Buenos Aires and Korea with an haute cuisine twist, giving life to dishes such as langoustines with butter, gochugaru, garlic, tofu cream, fennel stem kimchi and pineapple in syrup.

CHACARITA / MODERN CUISINE / YOUNG CHEFS / KOREAN CUISINE

Kyopo

www.instagram.com/kyopo.bsas/

Dr. Juan Felipe Aranguren 3053, CP 1406

Pablo Park is a professional chef and was the first to devise local street food with a Korean touch, combining elements from Southeast Asia, Europe and Argentina. For example, his burger with kimchi and a bibimpab that includes mango, pickles and avocado.

FLORES / MODERN CUISINE / STREET FOOD / KOREAN CUISINE

El pasaje Ruperto Godoy

Entre Páez y Felipe Vallese, CP 1406

This single block concentrates ten different Korean proposals, forming a unique pedestrian area, a very special alleyway in the city.

FLORES / STREET FOOD / KOREAN CUISINE

Fa Song Song

www.instagram.com/fasongsong_ar/

Esmeralda 993, CP 1007

Located in downtown Buenos Aires, this is a highly sought-after establishment by office workers, tourists and neighbors alike.

RETIRO / TRADITIONAL CUISINE / ITALIAN CUISINE / SUITABLE FOR ALL AGES / OUTDOOR DINING

Mr. Ho

www.instagram.com/mrho.kfood/

Paraguay 884, CP 1057

Martín Ho not only hosts the television program El tío y el sobrino (The Uncle and the Nephew) with his nephew (where they present Korean cuisine), but also owns this restaurant in the city center, where he offers a traditional menu with a modern twist.

RETIRO / TRADITIONAL CUISINE / KOREAN CUISINE

Maniko

www.instagram.com/manikofc/

Felipe Vallese 3472, CP 1407

Thames 1780, CP 1414

One of the first to offer classic Korean fried chicken. Maniko Manio has two locations: the first in Koreatown and a second in the heart of Palermo Viejo.

FLORES / PALERMO / STREET FOOD / EAT WITH YOUR HANDS / KOREAN CUISINE

Kikiriki

www.instagram.com/kikiriki.official/

Terrero 1525, CP 1417

In a residential area of Flores, just outside Koreatown, Pedro Rim and Claudia Kang opened Kikiriki, a place with a large terrace where you can enjoy their fried chicken along with a craft beer.

FLORES / PALERMO / STREET FOOD / EAT WITH YOUR HANDS / KOREAN CUISINE / OUTDOOR DINING

Casa Feliz

www.instagram.com/casafelizrestaurant/

Av. Carabobo 1537, CP 1406

Bibimnaengmyeon (cold black noodles with meat, egg and chili paste), kalguksu (a stew with shrimp, noodles and vegetables) and the classic gunmandu (Korean dumplings) are some of the most popular dishes at this restaurant.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Urijib

www.instagram.com/urijib_954/

Cuenca 954, CP 1416

To be found in a family home, Urijib is a tribute to classic Korean grill where the meat is cooked at the table, accompanied by different banchan.

VILLA SANTA RITA / TRADITIONAL CUISINE / KOREAN CUISINE

Yugane

www.instagram.com/restaurante.yugane

One of the most successful Korean restaurants in the commercial neighborhood of Nazca and Avellaneda, specializing in Korean grill.

FLORES / TRADITIONAL CUISINE / KOREAN CUISINE

Fine dining

haute cuisine cuts a dash in Buenos Aires

Defining haute cuisine is not easy, as it's a sum of elements that elevate a restaurant to an elite place in any city's cuisine. These elements include a cared-for atmosphere, professional and punctilious service, a well-crafted wine cellar and drinks that suit the food. Above all, it's about chefs who have made a name for themselves, able to wield any technique to perfection, professionals who obsessively seek out the tiniest detail of each dish and each recipe. Some may have a more classic bent, others may be avant-garde, but there is always a genuine devotion to the quality of the ingredients, and an exhaustive search for the best raw materials in the country.

To talk about fine dining in the world is to talk about places as dissimilar as El Bulli, El Celler de Can Roca, Noma, Per Se, Le Bernardin, Kagurazaka Ishikawa, as well as a formidable Latin American contingent where names shine like stars in the night sky: Central in Lima, Boragó in Santiago de Chile, Pujol in Mexico City, Leo in Bogotá, or Evvai in San Pablo. Here too, Buenos Aires can hold its own, with extraordinary restaurants whose step-by-step tasting menus have been created by great chefs known for their brilliance and experience.

Far from the pomposity of yesteryear, colored by the intricate formalities of the haute cuisine imported decades ago from France and the rest of Europe, today, fine dining crosses borders with ease. Places that, beyond their elegance and higher prices compared with the rest of the gastronomic offer, are nonetheless relaxed venues where you can delight in an excellent meal in the company of friends or as a couple. Here you can learn about products and producers, recipes and techniques, while enjoying an all-encompassing experience taking into account the many different facets of the restaurant.



The gastronomic proposal has taken center stage, which is why Michelin set its eyes on the region: they saw something important going on here. And other rankings and recognitions also highlight what's happening in Buenos Aires right now. Every day, we welcome people who confidently tell us that they love what we do and have no hesitation in comparing us with top-level restaurants around the world.

CHEF GABRIEL OGGERO

OWNER OF CRIZIA



Crizia

www.instagram.com/crizia_restaurant

Fitz Roy 1819, CP 1414

Crizia has been in business for almost two decades, during which time it not only offered and continues to offer the best oysters in Buenos Aires, but also a series of perfectly presented dishes, based on the best products that this great Argentine territory has to offer. With Gabriel Oggero running the grill, the place specializes in fish and seafood from the full span of the Atlantic Coast, adding Andean corn and potato varieties, grass-fed meat from the plains, and fresh vegetables from the best producers. There is a vast enclosed glass wine cellar housing an impressive collection of prestigious vintages that are very difficult to find elsewhere.

PALERMO / HAUTE CUISINE / WINES / FISH AND SEAFOOD

Aramburu

www.instagram.com/arambururesto

Vicente López 1661, CP 1103

Open for over 15 years, including a recent move to much larger and more elegant premises, this restaurant is one of the best examples of Buenos Aires fine dining. Chef Gonzalo Aramburu and his terrific team in the kitchens work on their products with a precise technique and great flair. Aramburu offers solely a tasting menu, with 16 courses served in under two hours that can be accompanied with different wines and drinks at the sommelier's suggestion.

RECOLETA / HAUTE CUISINE / WINES

Trescha

www.instagram.com/trescharestaurant

Murillo 725, CP 1414

Led by young chef Tomás Treschanski, Trescha marks the latest great development in tasting menus in the city of Buenos Aires. The restaurant offers an eclectic experience limited to ten diners per sitting, invited to seat themselves at a bar from where the assembly and completion of each culinary step can be observed. These dishes are the creation of the cooking laboratory that Tomás set up on the first floor, and are the result of extensive testing. Many of the ingredients come from the locale's own vegetable garden. The menu can be paired with wines, cocktails, both, or even with non-alcoholic beverages.

VILLA CRESPO / HAUTE CUISINE

Roux

www.instagram.com/rouxresto

Peña 2300, CP1126

In a menu with French and Spanish influences keenly aware of their national roots, this restaurant is headed up by the experienced Martín Rebaudino and strives to include fare from small producers all over the country, highlighting the origin of each ingredient on the menu. Without a doubt, the specialties are fish and seafood, although it's also worth ordering the suckling lamb or suckling pig, two meats that simply melt in the mouth. Although small, the venue has a commendable wine cellar with a table in the basement, and topside features a wide sidewalk with a deck.

LA PATERNAL / CONTEMPORARY CUISINE / AUTHOR'S CUISINE / OPEN AIR

Elena

www.instagram.com/elena.restaurante

Posadas 1086, CP1011

An haute cuisine restaurant that does everything in its power not to look like haute cuisine is the best definition of Elena, the brainchild of Juan Gaffuri that can be found in the Four Seasons Buenos Aires hotel. Dishes to share set in the middle of the table, flavors that oscillate between the simple and the sophisticated, and a quality of products (especially matured meats) that is difficult to beat.

RETIRO / HAUTE CUISINE

Mishiguene

www.instagram.com/mishigueneba/

Lafinur 3368, CP 1425

A little less than a decade ago, Tomás Kalika set up a project that puts Jewish gastronomy on a pedestal, based on a modern approach that reinterprets classic dishes while creating new ones based on different influences. Mishiguene forms part of a global trend centered on the growth of Israeli cuisine beyond the borders of the Middle East. A restaurant that marked a before and after, recognized among the best of its kind around the world.

PALERMO / MODERN CUISINE / MIDDLE EASTERN CUISINE / JEWISH CUISINE / HAUTE CUISINE

Mercado de Liniers

www.instagram.com/mercado_de_liniers

Gorriti 6012, C1414

Chef Dante Liporace can trace back his influences to several sources, such as the Argentine Pampa and its long-serving beef tradition as well as the contemporary avant-garde techniques inaugurated by El Bulli more than two decades ago. To all this, he adds his own unique perspective, ideas and tastes. Only here you can sample sweetbreads with apples, passion fruit with squid ink and potato foam; a Japanese whiskey infused with fresh black truffle; and an airy, crispy waffle filled with berry yogurt foam and drizzled with maple syrup. The dining salon is small and the large open kitchen opens out alongside the tables.

PALERMO / HAUTE CUISINE

Oviedo

www.instagram.com/restauranteoviedo/

Beruti 2602, CP 1425

A very special venue in Buenos Aires, this is a Spanish restaurant tradition with a local perspective serving dishes of haute cuisine standard, under the baton of owner Emilio Garip, considered by many to be the best host in Buenos Aires. Emilio is an institution in Argentine gastronomy, not only for his kindness and old-world style, but also for his approach to quality. He uses only the best oil and the best fish, and the establishment's wine cellar is legendary. The restaurant even has its own laundry on the first floor to ensure tablecloths and napkins are always pristine white. Whether you go for rice, fish, suckling pig, or pasta, setting foot in Oviedo is like entering a much-loved home where you can eat your fill of the best products in the country, if not the world.

RECOLETA / HAUTE CUISINE / TRADITIONAL CUISINE / SPANISH CUISINE / FISH AND SEAFOOD



Ice cream parlors: so much more than Italian tradition

It's impossible to calculate the quantities of ice cream that have crossed Argentine palates over the last 100-plus years of history. Ice cream in bucket-loads, of all kinds and tastes, cream, mousse and water-ices, infused with classic flavors and innovative ones, artisanal and delicate, powerful, sensuous and delicious. For the Argentines, ice cream is a serious business: according to the Association of Manufacturers of Artisanal Ice Cream and Other Related Projects, nine out of ten Argentines love to consume what's known as artisanal ice cream during the summer. Eight out of ten consider ice cream to be representative of Argentine gastronomy around the world—and almost half of those surveyed say they eat ice cream at least twice a week. The famous Night of the Ice Cream Parlors, organized by the Association, brings together more than 300 artisanal ice cream parlors in the city of Buenos Aires for one night a year to offer discounts of as much as 50% on some of their creations.

The industry has come a long way, but there are still new proposals popping up. Over the course of a hundred years, ice cream and ice cream parlors have changed in tandem with the development of the city. Just 30 years ago, these establishments only tended to open in spring and summer, closing their doors for the other six months of the year. Today, they're not only open all year around, but have added tables, chairs, cafeteria menus and pastries to their offer, turning the establishment into a gastronomic destination in itself.

In the last decade, innovation in the sector brought a return to origins, a renewed focus on quality products and inputs. This was largely a search for natural ingredients, such as fresh fruit, putting aside preservatives and colorings, mostly in line with what was happening in gastronomy in Buenos Aires as a whole. In short, it's about back to basics, about making the best possible ice cream with quality local raw materials. It's about consolidating ice cream as an icon of Buenos Aires, as are beef, wine and mate tea.





Master ice cream makers are becoming more and more professional, which is very good news. There are ice cream parlors intent on highlighting authentic products with good manufacturing practices and making their ice cream products on the same day. Each parlor has its own defining characteristics which helps them to differentiate themselves. I also see large chains pushing outwards, and I understand that this is positive: each concept has its customer, as this expansion encourages healthy competition. In fact, it forces us to raise quality standards, position our products in a more intelligent way, and gain a deeper understanding, not only of ice cream-making techniques, but also of the functionality of each product, using more and more natural ingredients. These changes are good for us all as a sector. Another thing I've noticed in recent years is that there is increasingly better communication between us fellow ice cream makers, which creates a very encouraging virtuous circle.

BELÉN CIMINO

OWNER AND MASTER ICE CREAM MAKER OF CIMINO CR.



Rapa Nui

www.instagram.com/chocolates_rapanui

Av. Lincoln 4218, CP 1419

Av. Elcano 3127, CP 1426

Arenales 2302, CP 1124

Uruguay 1284, CP 1016

Malabia 2014, CP 1425

Av. Pedro Goyena 1515, CP 1184

Av. Santa Fe 772, CP 1059

Originally a chocolate shop in Bariloche, Rapa Nui arrived in Buenos Aires in 2015 and immediately raised the bar in terms of the quality of its ice creams and the seductive aesthetics of its premises. Through sophisticated logistics, they bring their raw materials directly from Patagonia, so that each location can produce their ice creams onsite, making for truly fresh and creamy confections, including the chocolate flavors that are so popular. It's also worth mentioning that this brand created the mythical FraNui, frozen raspberries dipped in chocolate, which went viral and are today exported to several different countries.

PALERMO / RECOLETA / RETIRO / CABALLITO / COLEGIALES / VILLA DEVOTO / ICE CREAM / CHOCOLATE / SWEETS / SUITABLE FOR ALL AGES / OPEN AIR

Lado Bueno

www.instagram.com/ladobuenook/

Navarro 3184, CP 1419

Gral. José Gervasio Artigas 1802, CP 1416

Ciudad de la Paz 407, CP 1426

Av. Congreso 5249, CP 1431

J.B. Alberdi 622, CP 1424

Iberá 2290, CP 1429

Gral. Enrique Martínez 1404, CP 1426

40 years of history. A neighborhood ice cream parlor born in Villa del Parque, which thanks to word of mouth, has grown to become a chain with seven locations, and one of the most sought-after dulce de leche ice creams in the city. They use top quality raw materials and fresh fruit, with neither flavorings nor colorings.

BELGRANO / COLEGIALES / VILLA URQUIZA / NÚÑEZ / CABALLITO / PATERNAL / VILLA DEL PARQUE / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIR

Antiche Tentazione

www.instagram.com/antichegelato

Honduras 4770, CP 1414

Av. del Libertados 6002, CP 1428

Nueva York 4002, CP 1419

Concepción Arenal 2965, CP 1426

Jerónimo Salguero 3172 (Paseo Alcorta Shopping), CP 1425

Opened in 2017, the parlor went from strength to strength thanks to the fine quality of its products, and a proudly 100% Italian heritage. The brand owes its origin to the family of one of the owners who launched it in Padua (Italy), eventually achieving well-earned fame as one of the best ice cream parlor chains in that country. In Buenos Aires, the family replicated the Italian gelato style, achieving a thick, creamy ice cream. The pistachio flavor with a touch of sea salt is partially responsible for the fame enjoyed by Antiche Tentazione today.

PALERMO / BELGRANO / VILLA DEVOTO / COLEGIALES / ITALIAN CUISINE / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

Cadore

www.instagram.com/heladeriacadore/

Corrientes 1695, CP 1042

Cadore is the only branch in existence since it opened in 1957. These are recipes to be proud of, as they have become a Buenos Aires classic, originally inherited from their Italian ancestors in the region of Cadore, in northern Italy. Well-crafted ice creams made in a small kitchen that can be seen at the back of the premises, with the flavors that we Argentines love most. The most popular are the dulce de leche granizado, with chocolate chips and a dulce de leche that they make themselves from scratch.

SAN NICOLÁS / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

Scanapiecco

www.instagram.com/scannapiecohelados

Álvarez Thomas 10, CP 1427

Av. Corrientes 1660, CP 1042

Founded by Italian immigrants in 1938, it's one of the oldest ice cream parlors in the city, maintaining the same quality as always. For decades, they owned one single branch and it was only in 2022 that they added a second location in Manduca, the gastronomic promenade of Paseo la Plaza. Their dulce de leche granizado, dulce de leche with chocolate chips, served in a cone, is an undisputed success.

COLEGIALES / SAN NICOLÁS / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIR

Italia

www.instagram.com/heladositalia/

Juncal 1760, CP 1061

Salvador 4795, CP 1414

Founded in 1972 in the beautiful seaside city of Mar del Plata, Italia has throughout its history been known as one of the great names in ice cream in Argentina, not only familiar to the Marplatenses themselves, but also popular with the millions of tourists who holiday there year after year. Mostly from Buenos Aires, tourists flock to this large seaside resort for vacations, long weekends and getaway breaks. So one can imagine the joy felt by many when Italia finally decided to make landfall in the city of Buenos Aires, first with a parlor in Palermo, and then one in Recoleta. Their zabaglione is a must, as is one of their most successful inventions, the cannoli filled with ice cream and dipped in semi-dark chocolate.

PALERMO / RECOLETA / HISTÓRICO / ATP / HELADOS / DULCES

Chungo

www.instagram.com/heladoschungo/

Av. San Isidro Labrador 4598, CP 1429

Virrey del Pino 2500, CP 1426

Cabildo 2231, CP 1428

Roosevelt 1702, CP 1428

Varela 4866, CP 1417

Olazábal 5092, CP 1431

Cuenca 2796, CP 1417

Av. Juan Bautista Alberdi 1250, CP 1424

Humboldt 1906, CP 1414

Cabello 3300, CP 1425

Av. Del Libertador 7395, CP 1429

Av. Rivadavia 4053, CP 1205

Ramón I. Falcón 5408, CP 1408

Av. Mosconi 2602, CP 1419

Originally from Saavedra, Chungo spearheaded the modernization of ice cream parlors, a trend which began in the '90s. It adapted to the times and the demands of its clientele, and today offers quality ice cream at its branches throughout the city. It also sells frozen desserts, and serves pastries and coffee.

SAAVEDRA / NÚÑEZ / BELGRANO / DEVOTO / VILLA URQUIZA / VILLA LURO / VILLA PUEYRREDÓN / ALMAGRO / CABALLITO / PALERMO VILLA DEL PARQUE / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIR

Gruta

www.instagram.com/heladosgruta/

Mariscal Antonio José de Sucre 2356, CP 1428

An authentic neighborhood ice cream parlor, with neither branches nor delivery apps, which prides itself on a personalized service. Staff are on a first-name basis with customers who come in for their dulce de leche granizado, zabaglione or kumquats with whiskey, all eager to get the complimentary caramelized almonds if they order over a quarter kilo. An icon of the Belgrano neighborhood ever since it opened almost 50 years ago.

BELGRANO / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

El Piave

www.instagram.com/elpiave

Av. Montes de Oca 1000, CP 1270

A family of Italian immigrants who arrived in Argentina with their gelato recipes in the middle of the last century, they made a name for themselves in the southern part of the city and nearby neighborhoods. Opened in 1995, the emblematic Barracas location is the only one in the City of Buenos Aires, offering a staggering range of 80 flavors, some as innovative as avocado or yogurt.

BARRACAS / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

El Ciervo

www.instagram.com/heladeriaelciervo/

Carhue 124, CP 1408

Albariño 115, CP 1408

Lisandro de la Torre 299, CP 1408

Rivadavia 10185, CP 1408

A cult ice cream parlor in western Buenos Aires, with locations in Liniers and Villa Luro, EL Ciervo was founded in 1967 by an immigrant who runs the store to this day, one of the staunchest defenders of artisanal ice cream in Argentina. Over time, the team incorporated technology to improve its production methods without ever compromising the quality of the ingredients used. Vanilla is one of their star flavors.

LINIERS / VILLA LURO / HISTORIC / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIR

Obrador Florida

www.instagram.com/obradorflorida

Soler 5063, CP 1425

More than an ice cream parlor, this is an ice cream restaurant, with a menu of flavors that varies with each season. Chocolate, for example, doesn't come from a bar, but from the cocoa bean itself. They also offer a menu of original desserts, cakes and frozen treats as a different proposal.

PALERMO / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

Américo

www.instagram.com/americohelados/

Av. Alicia Moreau de Justo 876, CP 1107

Originally from Rosario, another of the national capitals of artisanal ice cream, Américo arrived

in Buenos Aires with handmade creations produced daily from seasonal fresh products. The varieties of chocolate (using 40% and 80% cocoa) are an example of the quality of their ice creams as is the pistachio flavor, another great success.

PUERTO MADERO / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIRE

Finde

www.instagram.com/finde.heladeria/

Dr. Emilio Ravignani 1949, CP 1425

An ice cream parlor and dessert bar, is how this place announced itself upon opening in 2020. Far from the concept of "take-out", Finde invites you to take a seat at the many tables distributed over several floors. The menu of ice cream flavors can vary depending on the season; in summer, you can often find watermelon and orange. Desserts and pastries are another popular option, with cookies, crumbles and their original volcano in a cup.

PALERMO / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES / OPEN AIR

Pistacchio

www.instagram.com/pistacchiohelados/

Santos Dumont 3429, CP1427

A handwritten blackboard announces the flavors available, which beyond the usual classics, vary over time; but what's never missing is the delicious chocolate, dulce de leche and pistachio fusion, the star flavor of the house. You can also find yogurt and passion fruit, among several more unusual options.

COLEGIALES / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES

Cimino

www.instagram.com/cimino.cr

Dr. Rómulo Naón 2186, CP 1430

Fresh, natural ice creams, homemade daily using Italian technology. That's the founding philosophy of Cimino, where only the best raw materials are used, and the results are plain to see. Special flavors include Belgian chocolate, pistachio from San Juan, or lemon pie.

BELGRANO / SWEETS / ICE CREAM / SUITABLE FOR ALL AGES



Japan in Buenos Aires

The Japanese community has been living in Argentina for 125 years, a story of silent immigration. When it came to finding their place in society, the Japanese chose to work in activities that transcended language, such as floriculture or dry cleaning. As they came off the boats, the first families settled in the areas closest to the port, in neighborhoods such as La Boca, Barracas, San Cristóbal, and Balvanera. Different Japanese associations, such as the Okinawan Center in Argentina, were their refuge.

At a gastronomic level, there were three great moments in the history of Japanese cuisine in Buenos Aires. The first was back in the 1960s, where small, specialized restaurants opened to serve almost exclusively the growing Japanese community beginning to settle in the country. One of the pioneers was Yuki, which opened in 1966. At that time, the consumption of red meat in the country was more than 100 kilos per capita, and Argentines tended to look askance at the rice, raw fish and seaweed that were so much a staple of the Japanese diet.

The second movement began in the 1990s, prompted by the trips made by many Argentines around the world, expanding their horizons. This movement was also a response to the sushi boom in other international cities in the northern hemisphere, such as New York and Miami. Using cream cheese and avocado, so different from original Japanese sushi, the Western version, using the roll as its workhorse, became an emblem of Japanese cuisine in Buenos Aires, pioneered by sushimen at establishments such as Furusato, Morizono and Haiku, among others. With the experience and knowledge of this second generation of Buenos Aires-born Japanese (the so-called Nikkei, Japanese descendants), sushi establishments mushroomed throughout the city.

Over time, thanks to factors such as the influence of the Internet, Japanese manga and more cosmopolitan travel experiences,

diners began to expand their palates, seeking something a little more exotic. In the last five years, a new Nikkei generation has come to the fore, earning a degree of independence by opening their own restaurants and boldly adding never-before-seen offerings, respectful of traditional flavors, but with a contemporary look-and-feel. Most of these establishments are small, family-run spaces, managed by their owners and with menus in Spanish (out of Japanese respect for traditions, adopting the customs of the place that hosted them).

Impeccably clean, as many dishes are eaten by hand, the décor of these venues is usually simple as they understand that the priority is flavor. To compound these changes, there is also a generation of Argentines who have no family ties to Japan, but who fell in love with this cuisine and have opened sushi restaurants. More recently, they've joined the omakase trend, small bars with no menu where the sushiman himself decides what he is going to serve based on the best seasonal products in his kitchen.

As a way of organizing themselves, to keep tradition alive and together tackle the challenges brought by the sector, in 2018 a group of Japanese restaurant owner-chefs formed the Club Gastro Japo association, an entity which ended up giving a boost to Japanese gastronomy in Buenos Aires. In addition to the now-ubiquitous sushi, hot dishes have become more mainstream, with dishes such as ramen, kare and tonkatsu. The association also created the "Gastro Japo Food Week", focusing on traditional recipes with local and seasonal products.

Establishments specializing in single products (such as yakitori, takoyaki and taiyaki) took center stage while de luxe omakase proposals were launched, featuring an itamae (person responsible for sushi) who decides which pieces will be served according to the best fresh products available. The izakaya trend has also emerged, canteens where customers can

a journey of the senses

drink and eat in a relaxed way, while the latest development has brought a surge in Japanese specialty cafes, showcasing the delicacy and sophistication of wagashi, traditional sweets from the Far East.

Today, Japanese cuisine is part of the Buenos Aires gastronomic landscape with proposals that add quality and flavor, based on the best products that the country has to offer, in particular the prolific diversity of fish and

seafood yielded by an extensive coastline. In addition to the ubiquitous pink salmon, the best Japanese locales now serve niguiris and sashimis made with grouper, amberjack, bonito, sole, haddock, sea bream, anchovy, croaker, mackerel, pomfret, silverside, Patagonian trout, prawns, squid, clams and mussels, for instance.



Japanese food became known in Argentina through fusion sushi, which was trendy in the '90s in cities like New York. Over time, thanks to international travel, manga comics and the Internet, people expanded their palate and began to appreciate the value of ingredients and subtle flavors that prioritize seasonal, nutritious and tasty combinations, enabling us to enjoy nature's bounty. In Japanese cuisine, flavors are neither covered up nor mistakes hidden. And, in that characteristic simplicity, lies all its complexity.

ALEJANDRA KANO

ALMA MATER OF THE TRADITIONAL ICHISOU FAMILY RESTAURANT. ALEJANDRA IS PRESIDENT OF CLUB GASTRO JAPO AND IS AN AMBASSADOR OF JAPANESE GASTRONOMY, PERSONALLY APPOINTED BY THE MINISTRY OF AGRICULTURE, FORESTRY AND FISHERIES OF JAPAN.

Ichisou

www.instagram.com/restoichisou/

Venezuela 2145, CP C1096ABK.

From the same family that previously opened Yuki (one of the first Japanese restaurants in Buenos Aires), comes Ichisou, where you can find the best traditional Japanese cuisine in the city, led by legendary sushiwoman Alejandra Kano.

BALVANERA / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Sashimiya

www.instagram.com/sashimiyaresto/

México 1965, CP C1222ABC

“A little of our Japan, right here.” This is what Sashimiya’s dishes are like: strictly Japanese recipes with fresh local products. Their menu offers teishoku (a complete Japanese menu), and they’ve they added a sukiyaki room (where sukiyaki can be prepared for groups), and an omakase dinner at the bar on Thursdays, exclusively for ten people.

BALVANERA / TRADITIONAL CUISINE / JAPANESE CUISINE / OMAKASE / FISH AND SEAFOOD

Okiren

www.instagram.com/okirenresto/

Av. San Juan 2651, 1er piso, CP C1232AAI

A meeting place for the Japanese community in Buenos Aires since 1993, the Okinawan Center restaurant is open to the general public. Rather more elegant than a neighborhood social club, its menu features traditional Okinawan flavors and dishes with a very good quality-price ratio, offering specialties such as goya chanpuru, the star of the diet of the population considered the longest-living in the world.

SAN CRISTÓBAL / TRADITIONAL CUISINE / JAPANESE CUISINE / SUITABLE FOR ALL AGES / FISH AND SEAFOOD

Nikkai Shokudo

www.instagram.com/nikkaishokudo/

Independencia 732, CP C1099AAU

One of the city’s most historic establishments, Nikkai Shokudo operates within the Japanese Association, offering an extensive menu that includes sushi, obento (lunch boxes), varieties of ramen, yakisoba and Japanese desserts. An ideal place to lunch in the center of town. There’s a bar for solo diners to eat as well as a room for small groups.

SAN TELMO / TRADITIONAL CUISINE / JAPANESE CUISINE / SUITABLE FOR ALL AGES / FISH AND SEAFOOD

Furaibo

www.instagram.com/furaiboba/

Adolfo Alsina 429, CP C1087AAE

Located in the historic area of the city of Buenos Aires, in addition to being a Buddhist temple, Furaibo is a traditional Japanese restaurant. Its first floor is an oasis of calm in the middle of downtown Buenos Aires, where you can eat ramen, sushi and gyozas, all adapted to the local palate.

MONTSERRAT / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Nueva Casa Japonesa

www.instagram.com/nuevacasajaponesaresto/

Humberto Primo 2357, CP C1229AAK

A large Japanese dining salon, Nueva Casa Japonesa was born as a gastronomic option situated above the best-known Japanese supermarket in the city. The building was renovated and so was the restaurant, which today offers ramen, udon noodles and chicken teriyaki. The specialties include unagi (grilled eel) and sanma (Asian sardine).

SAN CRISTÓBAL / COCINA TRADICIONAL / COCINA JAPONESA / ATP/ PESCADOS Y MARISCOS



Bistro Tokyo

www.instagram.com/bistrotokiobsas/

Virrey del Pino 2551 1 piso, CP C1426EGS

This venue has been run by Takeshi Shimada from the legendary Furusato restaurant, since 1999. Located on the first floor (something very traditional in Japan), Bistro Tokyo exudes a family atmosphere: with his wife Mariko managing the dining room, Shimada offers sushi and authentic classic dishes such as ebi furai, tempura, sukiyaki or chirashizushi.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Niji

www.instagram.com/nijibsas/

Iberá 2424, CP C1429CMJ

A classic that, until recently, only figured on the route map of recent arrivals from Japan, diplomats and Japanese company executives. Behind a residential façade, Niji has been serving customers in a non-ostentatious, discreet and calm environment for the last 17 years. A perfect place to sample dishes such as oyakodon, gyoza or kare, Japanese curry, with original flavors. Eager to please, the restaurant offers to, “prepare any Japanese food dish that you wish, just ask us beforehand.” Like all izakaya, the food is washed down with typical drinks such as whiskey highballs, sake, and umeshu.

NUÑEZ / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Fujisan

www.instagram.com/restfujisan/

Mendoza 1650, CP C1428DJP

Pioneers in introducing Japanese gastronomy to the citizens of Buenos Aires, the Takayama family has made Fujisan a classic. Today, this Japanese restaurant that was the first to be declared a site of Cultural Interest by the Legislature of the City of Buenos Aires, for its contribution to the diversity of local gastronomy, is almost 20 years old. In the heart of Chinatown, it offers a full range of Japanese dishes which have been adapted to the local palate and is ideal for groups, as there are rooms for business meetings and celebrations on the first floor.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Haiku

www.instagram.com/sushihaiku.ar/

Roosevelt 1806, CP C1428BNH

With a name that refers to a traditional style of Japanese poetry, Haiku was founded 21 years ago by Quique Yafuso, who set out to offer Japanese cuisine away from the downtown bustle and more traditional areas frequented by the Japanese community. Still in the same neighborhood, but now on Roosevelt street, Haiku offers sushi, yakimeshi, teppanyaki, yakitori and a wide variety of wines. In 2023, the restaurant inaugurated a second omakase offering on the first floor, managed in person by Takeshi Shimada.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / OMAKASE / FISH AND SEAFOOD

Sanzuru

www.instagram.com/sanzurucocinajaponesa/

Juramento 2527, Local 35, CP C1428DNQ

Located inside the Belgrano Market, Akira Takeuchi offers sushi and Japanese cuisine to take away or enjoy in the market's food court. For those looking for Japanese obento lunch-box style food, as well as classic sushi with varied and seasonal fish.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / TAKE AWAY / FISH AND SEAFOOD

Harakiri de Una

www.instagram.com/harakirideuna/

Honduras 4756, CP C1414BML

In the heart of Palermo, Harakiri de Una is a modern Nikkei proposal, offering the option of a tatami lounge as well as tables in the covered garden. Spacious and suitable for groups, it offers sushi and hot dishes by renowned Japanese chef Akira Takeuchi, including some that might be considered a little unconventional for a restaurant: okonomiyaki, agedofu, or buta no kakuni.

PALERMO / TRADITIONAL CUISINE / JAPANESE CUISINE / YOUNG CHEFS / FISH AND SEAFOOD

Mirutaki

www.instagram.com/mirutaki/

Ángel Justiniano Carranza 2339, C1425FXE

Brothers Nicolás and Matías Totake finally fulfilled the dream of having their own establishment, combining their two strengths, ramen and sushi, in the same place. Traditional recipes and flavors with modern cooking techniques. With a bar to eat on the go for diners on high stools, alone or in pairs.

PALERMO / YOUNG CHEFS / JAPANESE CUISINE / FAST FOOD / FISH AND SEAFOOD

Enso

www.instagram.com/enso.resto/

Holmberg 2248, CP C1430DOP

A new arrival in the city, the man behind Enso is Nikkei master chef Pablo Nohara, who went for a different proposal to titillate local palates: hot Japanese dishes including ramen and donburi bowls, two homemade offerings in an informal atmosphere. There's a counter inside and space to eat on benches outside.

VILLA URQUIZA / CONTEMPORARY CUISINE / JAPANESE CUISINE / FAST FOOD / PET FRIENDLY / OPEN-AIR

Tintorería Yafuso

Juan Ramírez de Velasco 399, CP 1414 C1414AQQ

Set up in what was once the family dry cleaning business, Fabián Yafuso's establishment became a word-of-mouth phenomenon. Without just a bar and a couple of tables, at night it offers an omakase menu with the best dishes of the day. You can only get in with a prior booking, which is very hard to obtain. As a fallback solution, the place

is open during the day where cook Sayuri Sakugawa creates a simple, delicious and economical lunch menu every day on a first come, first served basis.

VILLA CRESPO / TRADITIONAL CUISINE / JAPANESE CUISINE / OMAKASE / FISH AND SEAFOOD

Social Sushi Izakaya

www.instagram.com/socialsushiar/

Av. Cramer 3322, CP C1429AJJ

Pioneer of the izakaya Japanese canteen style, advance bookings are required to eat at Social Sushi. In a residential neighborhood, and with a closed-door feel to it, as soon as you step in, it's like being transported to Japan itself. Its creator, Sergio Asato (co-founder of Club Gastro Japo and the Asian establishments of Mercat Villa Crespo) proposes a tasting menu system, with sushi and typical tavern dishes, such as karaage (fried chicken) or onigiri, accompanied by traditional drinks.

NUÑEZ / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Yuzu Izakaya

www.instagram.com/yuzu.izakaya/

Paraguay 3521, CP C1425BRU

Edgard Kuda's nikkei tapas bar offers signature dishes such as gyonada (a mix of gyoza and empanada), ramen and highballs, the iconic drinks served at Japanese taverns. Ideal for an after office get-together, small groups, solo or in couples, it's an informal place where you can eat at a low counter or sit on the tatami.

PALERMO / CONTEMPORARY CUISINE / JAPANESE CUISINE / FAST FOOD / YOUNG CHEFS

Orei

www.instagram.com/orei.jp/

Echeverría 1677, Local 8, CP C1428DRA.

The brainchild of Roy Asato, this is the first street ramen stand in Buenos Aires, and largely responsible for the success that ramen noodles has enjoyed in the city. In Pasaje Echeverría, right next to the Belgrano C station, you can eat as they do in Japan, on the go and on the street. Ramen portions are served through a small window and come in different preparations, and you can also try their onigiri, rice balls with various fillings.

BELGRANO / JAPANESE CUISINE / FAST FOOD / OPEN-AIR / YOUNG CHEFS

Dotonbori

www.instagram.com/dotonbori.ok/

Serrano 477, CP C1414DEI.

Emiliano Miyagi and the siblings Karina and Andrés Matayoshi opened this venue in 2023 to specialize in takoyaki, dough balls stuffed with octopus. This is authentic Japanese street food, where the dishes are prepared on the spot. To complete the experience, they offer a full menu with takoyaki, okonomiyaki (a type of Japanese omelet), sunomono (salad) or miso shiru (miso soup). Dotonbori is small and decorated like a Japanese alley, where you can eat at the counter or perched on imitation beer crates.

VILLA CRESPO / JAPANESE CUISINE / FAST FOOD

Tori Tori

www.instagram.com/toritori.yakitori/

Ecuador 1175, C1425EUA.

For a special experience of Japanese street food in Buenos Aires, Tori Tori is the first yakitori space serving Japanese skewers in Buenos Aires. With Sergio Higashiyoshihama at the helm, the yakitori are prepared fresh on a narrow open grill. In 2023, they doubled the space as their premises had become too small. On the menu are yakitori made from chicken, chicken skin, mushrooms, various meats, quails eggs and more.

RECOLETA / JAPANESE CUISINE / FAST FOOD

Taiyaki Brothers

www.instagram.com/taiyakibrothers/

Ecuador 1171, CP C1425EUA

In the Japanese style, siblings Gabriela "Mika" and Fernando Akamine specialize in a single product, taiyaki fish-shaped waffles, filled with flavors such as azuki bean candy, matcha or dulce de leche. Prepared on the spot, these artisanal delicacies can either be eaten on the spot or else taken away. Coffee and sencha, mugicha and genmaicha teas.

RECOLETA / JAPANESE CUISINE / FAST FOOD

Norimoto

www.instagram.com/norimoto.ba

Av. del Libertador 6739, CP 1429

A hand roll bar is how this restaurant, opened in 2023, presents itself. It's a small locale, with a long L-shaped seating area, serving supremely fresh products, different fish and seafood and rice seasoned with a vinegar blend that's a house secret, and sushi rolls prepared on the spot. Young, very cool and fashionable, it's usually always full.

NÚÑEZ / JAPANESE CUISINE / FAST FOOD / FISH AND SEAFOOD

Nippon Shoku Bunka (Jardín Japonés)

www.instagram.com/jardinjapones/

Av. Casares 3450, CP1425

Inside the stunning Japanese Gardens (inaugurated on May 17, 1967, by the Japanese community in Argentina), lying among the paths, ancient trees, and ponds brilliant with colorful koi, is Nippon Shoku Bunka, a lunchtime restaurant. The menu is extensive, designed for all tastes, from a comforting Tsuyoi ramen to the traditional Katsudon (pork milanesa breaded with panko, served with rice and topped with scrambled egg, green onion and hondashi), as well as sushi and sashimi combos.

PALERMO / JAPANESE CUISINE / OPEN-AIR / SUITABLE FOR ALL AGES / FISH AND SEAFOOD

Kona

www.instagram.com/konacornerba/

Castañeda 1899, CP 1428

Behind Kona stand two of the most powerful women in Argentine gastronomy today. The restaurant is managed by none other than the renowned chef Narda Lepas, who brings traditional Japanese cuisine to the fore with a contemporary feel: crispy gyozas, miso broth, delicious squid in shoyu butter, as well as sushi, hotpot, and a tataki steak on the embers. On the first floor, the award-winning bartender Inés de los Santos has designed a bar with impeccable attention to detail and cocktails that evoke the best bars in Tokyo. Just one recommendation: order the omakase cocktail menu, for a deep dive into Inés's cocktail

style as well as that of her number two, Lucas Rothschild. For foodies and cocktail lovers looking for a special experience in this grand and stylish building.

BELGRANO / JAPANESE CUISINE / COCKTAILS / CONTEMPORARY CUISINE / OMAKASE / FISH AND SEAFOOD

Buri

www.instagram.com/buriomakase/

Guatemala 5781, CP 1425

Not all Japanese cuisine depends exclusively on immigrants and their descendants, and Buri is a very good example. Behind this omakase hidden on the first floor, is Marcello El, a fan of the freshest fish in the city. He picks up the very best freshly caught fish from artisanal fishermen directly on the Atlantic Coast, and presents them to his diners at a single bar which serves just ten exclusive places. Prior bookings are a must.

PALERMO / JAPANESE CUISINE / COCKTAILS / FISH AND SEAFOOD

San Café

www.instagram.com/sancafe.ba/

Paraguay 3511, CP C1425BRU

Specialty coffee and Japanese pastries, including matcha latte and Japanese teas such as sencha, genmaicha and mugicha. This is a truly novel little gem that brings together an eclectic collection of sweets from several entrepreneurial friends. There is Japanese cheesecake, castella, dorayaki, manju or mochi, all to take away or eat on the sidewalk.

PALERMO / COFFEE / FAST FOOD / OPEN-AIR / PASTRIES

Ao Kuma

www.instagram.com/aokumacafe

Fray Justo Santa Maria de Oro 2280, CP C1425FOF

Similar to the themed cafes in big cities like Tokyo or Osaka, “Ao Kuma” (“Blue Bear” in Japanese) is a manga store dreamed up by the Ivrea publishing house. You can buy the latest editions of top-selling titles and enjoy Japanese food from Nikkei Eiko Sakakibara. The store is popular among adults and cosplay fans.

PALERMO / COFFEE / JAPANESE CUISINE / MANGA / PASTRIES

Kawaii Café

www.instagram.com/kawaiiclubcafe/

Medrano 1232, CP C1179AAX

This is a “Kawaii” style cafe like those found in Japan. The cookies come with faces on and the décor includes an iconography (rainbow, Hello Kitty, etc.) familiar to both adults and children. There are typical sweets, such as dorayaki, taiyaki, pocky, melon pan and Japanese cheesecake as well as savory options such as sando or onigiri.

PALERMO / COFFEE / TRADITIONAL CUISINE / PASTRIES

Amo Mi Matcha

www.instagram.com/amomimatcha/

Thames 747, CP C1414DCO

Matcha specialist Masami Shiira opened his shop on the first floor of Mercat Villa Crespo to offer cookies, matcha latte, muffins, lemonades and kakigori (ice cream with fruit on grated ice) and obento lunch-box options.

VILLA CRESPO / TEA / JAPANESE CUISINE / PASTRIES

Nare

www.instagram.com/naresushibar/

Echeverría 1524, CP1428

Created by Federico Jorge and Cecilia Zaccagnini, Nare was not only one of the first strict omakase in Buenos Aires, but also a pioneer when it came to breaking with the pink salmon tradition. They offer nigiris and sashimis made with fresh white fish and seafood from the Atlantic every day. The wonderful freshness of their raw ingredients, the refined cooking techniques and a contemporary take on Japanese tradition have ended up bestowing on Nare the fame it deserves.

BELGRANO / JAPANESE CUISINE / OMAKASE / FISH AND SEAFOOD



The Middle East in Buenos Aires

The link between Argentina and the countries of the Middle East has a rich history dating back over 160 years. The first waves of immigrants arrived from Syria, Lebanon, Palestine and the countries of the former Ottoman Empire between 1850 and 1870. Many settled in different provinces, especially in Córdoba and in certain cities in the north, while others who landed in the port of Buenos Aires decided to put down roots directly in the capital city, forming large communities with their own food, music, schools and churches. Initially, most were of Armenian and Syrian Lebanese origin, but after 1940, they were joined by new waves of migration fleeing the Second World War and the Lebanese Civil War.

Today, it's estimated that there are some 100,000 Armenians or people of Armenian descent living in Argentina, making this community one of the largest in the country. In Buenos Aires, the community's presence can be felt particularly in Palermo, on Armenia street itself, where the Armenian Center of the Argentine Republic and the Armenian Cultural Association can be found, and further along, the Plaza Inmigrantes de Armenia, among other institutions and points of reference for the community.

In parallel, it's only over the last few years that the Lebanese community largely centered in the Floresta neighborhood has become better known, a neighborhood marked by strong multicultural nuances where the first Arab school in Latin America was founded. There's also a mosque, the Syrian-Lebanese club, and a considerable number of bakeries and butcher shops of Arab and Islamic origin.

But to talk about the Middle East and its array of different cuisines, it's also necessary to include the extensive Jewish population living in the City of Buenos Aires. One of the largest Jewish diasporas in the world, they arrived in this country at different times in history, fleeing the pogroms in Russia and the growing anti-Semitism in Europe during the first decades of the 20th century, particularly in the lead-up to the Second World War. Today, Argentina has a Jewish community of some 250,000 people, of which anything between 40,000 and 70,000 are of Sephardic origin (originally from pre-Inquisition Spain), who in their journey through history, passed through many countries in North Africa and the Middle East.

In recent years, the impact of this gastronomy, at once united with yet opposed to European Jewish cuisine, has gained importance, wielding an undeniable influence on current Buenos Aires flavors. It's a mix that includes everything from savory falafel to a potato knische, from varenikes with cream and onion to a salad of lentils, cilantro and fresh pomegranate. One striking aspect of all of this is how Middle Eastern cuisines have blended and continue to blend in with society beyond their origins, making many of their typical dishes part of the overall culinary landscape. For example, you can get fatay in conventional empanada houses, while hummus has become a classic dip for informal gatherings, and jubz (known by everyone as "Arab bread") and pita bread are today found almost anywhere that sells sandwiches. However, the most innovative thing is the way in which many of these deeply traditional cuisines are being revisited from a modern perspective, incorporating professional techniques and high-quality ingredients.

from kippe to humus, passing through knishes and pastrami

From the best-known dishes that evoke the nostalgia of people's grandmothers' recipes, to contemporary revelations that defy expectations, Middle Eastern gastronomy in

Buenos Aires is an invitation to explore a rich and fascinating culture that has been made very welcome here.



Middle Eastern cuisine in Buenos Aires is going through an interesting process of transformation. For a long time, it remained a modest expression of the region's rich culinary tradition, characterized by classic shawarmas, rotisseries and iconic Armenian/Arabic inns or bodegones, a staple of the gastronomic scene. Today, we are witnessing some remarkable changes. New projects are emerging, an exploration of different territories, offering dishes that challenge deeply-entrenched expectations and stand out for the quality of their ingredients and the techniques used, providing diners with a more sophisticated and stimulating experience. This evolution is essential to preserving the diversity and versatility of Middle Eastern cuisine. I believe that this trend is not only set to last, but will also allow classic dishes, the true pillars of this gastronomy, to coexist in perfect harmony with new proposals.

MALCOM LANÇIONI
CO-FOUNDER AND CHEF OF FARID.

Farid

www.instagram.com/farid.dvt/

Francisco de Enciso 3791, CP 1419

A restaurant that differs from most, with a modern take on Middle Eastern dishes produced in a small format to share at the table. Chef Malcom Lancioni takes advantage of different styles and inspirations and gives them a unique presentation, emphasizing delicacy and flavor. The wine selection is very good.

DEVOTO / MODERN CUISINE / MIDDLE EASTERN CUISINE

Falafelandia

www.instagram.com/falafelandia/

Av. Córdoba 5190, CP 1414

This is a fast food place where they prepare the best falafel sandwiches in the city. The secret is in the treatment of the chickpeas, the size of the falafel and the assembly of the sandwiches, alternating layers of ingredients with homemade sauces to ensure a juicy tasty result with every bite.

SUITABLE FOR ALL AGES / VILLA CRESPO / STREET FOOD / MIDDLE EASTERN CUISINE / OPEN AIR

Sarkis

www.instagram.com/restaurantesarkis/

Thames 1101, CP 1414

An undisputed classic of the city for four decades, Sarkis attracts hordes of diners every day, and there's always a bit of a wait. Patience is rewarded with a traditional menu of Armenian dishes and desserts of all kinds, including grape leaves, kafta and manté, all at more than friendly prices.

SUITABLE FOR ALL AGES / VILLA CRESPO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

Restaurante Armenia

www.instagram.com/restaurant.armenia/

Armenia 1366, CP 1414

On the second floor of the Armenian Cultural Association lies this immensely popular restaurant that serves as a gateway to the gastronomic culture of one of the most important communities of our country. In addition to a wide menu of traditional dishes, there are shows and other activities for all ages.

SUITABLE FOR ALL AGES / PALERMO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

Benaim

www.instagram.com/benaimba/

Gorriti 4015, CP 1172

Benaim is aimed at a young public thanks to an informal atmosphere with a large patio and a relaxed proposal of fast and well-prepared dishes. The high points are the kebab and the falafel; with each option accompanied by pita bread made on site, and delicious fries. There are cocktails and several different brews of craft beer.

SUITABLE FOR ALL AGES / PALERMO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE / OPEN AIR / STREET FOOD

Mishiguene

www.instagram.com/mishigueneba/

Lafinur 3368, CP 1425

A little less than a decade ago, Tomas Kalika founded this restaurant that catapulted Jewish gastronomy onto an extremely high level, a modern proposal that reverses and reinterprets classics while creating new dishes that hark back to different influences. The menu follows what today is undeniably a global trend, the growth of Israeli cuisine beyond the borders of the Middle East. The restaurant has marked a before and after in Jewish cuisine in Buenos Aires, and ranks among the best restaurants of this style in the world

PALERMO / COCINA MODERNA / MIDDLE EASTERN CUISINE / JEWISH CUISINE / SIGNATURE CUISINE

Moisha Bakery

www.instagram.com/moishabakery/

La Pampa 2574, CP 1428

Larrea 1531, CP 1117

Díaz Colodrero 2320, CP 1431

Rivadavia 5108, CP 1424

Pedraza 2288, CP 1429

Moisha has several locations in the city, which all share its simple and informal style: Jewish dishes to take away or eat on the spot, using your hands and sharing with friends. The pretzels, challah and knishes are particularly recommendable, although the best thing is to order selection of assorted delicacies.

SUITABLE FOR ALL AGES / BELGRANO / NÚÑEZ / CABALLITO / RECOLETA / VILLA URQUIZA / TRADITIONAL CUISINE / JEWISH CUISINE

Al Zein

www.instagram.com/comidaarabealzein/

Federico Lacroze 1660, CP 1426

Traditional Cañitas restaurant founded in 2010 by two brothers, Mozer and Hany Tarabishi, who had already opened three similar projects in Damascus, Syria. The halal beef shawarma is especially recommended, although all the options on the menu are exquisite. A popular choice for customers from the Arab community.

SUITABLE FOR ALL AGES / BELGRANO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

Cheff Iusef

www.instagram.com/cheff_iusef_/

Malabia 1378, CP 1414

Iusef is one of those family restaurants that features lots of tables, extensive menus and abundant dishes at affordable prices, the reason why the lounge is often frequented by groups of families and friends who order various things to share and try. Among the specialties are the steak al fierrito, the desserts and the Shej el Mashī (fried eggplant stuffed and covered with tomato sauce).

SUITABLE FOR ALL AGES / PALERMO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

Fayer

www.instagram.com/fayerba/

Av. Cerviño 4417, CP 1425

Located in one of the more chic neighborhoods, Fayer has a loyal public of patrons who visit daily to enjoy the classics on the menu such as cheese bureka, lamb kebab or beef pastrami, the specialty of the house which is marinated for ten days in spices, cold-smoked and roasted at a low temperature for a day. Israeli-Argentine fusion cuisine.

PALERMO / COCINA MODERNA / JEWISH CUISINE

Cantina Eretz

www.instagram.com/eretzcantinaisraeli/

Honduras 4709, CP 1414

Eretz's proposal is simple: a spacious and relaxed venue, a well-stocked bar, a variety of cocktails and small portions of Israeli dishes to pass around and usually eat with your hands. Good wrapped children and shakshuka, as well as original and tasty desserts.

SUITABLE FOR ALL AGES / PALERMO / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE / JEWISH CUISINE / COCTELERÍA

Veggie Medio Oriente

www.instagram.com/neoobzy36k/

Junín 1795, CP 1113

Suipacha 532, CP 1008

Thames 747, CP 1414

There are three different Veggie Middle East restaurants, all of them offering food on the go, to eat at a table outside, or standing. There are falafels, hummus and other veggie options.

SUITABLE FOR ALL AGES / RECOLETA / VILLA CRESPO / SAN NICOLÁS / MICROCENTRO / STREET FOOD

Al Árabe

www.instagram.com/shawarma_al_arabe/

El Salvador 4999, CP 1414

On this busy corner of Palermo Hollywood is one of the most celebrated shawarmas in the city. The tables at Al Árabe are always full, but the turnover is fast: the idea is to eat a shawarma on the go, a portion of their mouthwatering hummus, and continue on your way.

ATP / PALERMO / COCINA CALLEJERA / COCINA DE MEDIO ORIENTE / AIRE LIBRE

Nani Cocina Armenia

www.instagram.com/nanicocinaarmenia/

Gurruchaga 1088, CP 1414

Nani is a great place to sample traditional, homemade Armenian food, in cared-for surroundings. They serve fresh, tasty hummus, a delicious babaganoush, and some main dishes that come highly recommended, such as pasha borek and mante. Their most popular dish is, however, the kebabs using different meats. A good sign is that the place is frequented by people from the Armenian community.

SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE



Pandok

www.instagram.com/pandoksabores/

Lavalle 441, CP 1047

While most Armenian immigrants arrived in Buenos Aires in the first decades of the 20th century, Vruir Sargsyan is different, as he came to Argentina in the 1990s, fleeing the Armenia-Azerbaijan conflict. The flavors offered at Pandok are from a modern-day Armenia, with dishes today enjoyed in this Middle Eastern country. The house specialty is kebabs (chicken and beef), well-seasoned and spiced, with a wonderfully tender texture after being cooked over a small grill of hot coals. There are also classics such as hummus, babaganoush, muhammara, tabbouleh and others.

SUITABLE FOR ALL AGES / SAN NICOLÁS / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

La Crespo

www.instagram.com/lacrespodeli/

Vera 1001, CP 1414

One of the best examples of a New York-style deli but with a 100% Buenos Aires style. Their pastrami sandwich is known throughout the city, a generous helping of meat in multigrain bread, well seasoned with pickled cucumbers. They also offer a menu featuring authentic Ashkenazi and Sephardic Jewish cuisine for all tastes. There is a store giving out onto the street, as well as a dining room where you can sample everything that the establishment sells.

VILLA CRESPO / TRADITIONAL CUISINE / JEWISH CUISINE

Liliana Helueni

www.instagram.com/lilianahelueni/

Santiago del Estero 244, CP 1075

Liliana is an institution within Sephardic Arabic cuisine in Buenos Aires, one of those names that comes up often in the homes of all those who love these flavors. Rice pilaf, vine yabrak, labne with za'atar, stuffed artichokes, chicken maude and other specialties.

SUITABLE FOR ALL AGES / MONTSERRAT / TRADITIONAL CUISINE / JEWISH CUISINE / MIDDLE EASTERN CUISINE

Panadería Siria

www.instagram.com/panaderiasiria/

Morón 2982, CP 1406

This is where the owners have been making take-out Arabic cuisine since way back in 1902, including moving premises at one point. The first thing you see when you step in is the enormous brick oven, a family heirloom from another century, reminiscent of an architecture from other times and places. It's the source of their famous fatay and delicious flatbreads.

SUITABLE FOR ALL AGES / FAST FOOD / FLORES / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE

Café Mishiguene

www.instagram.com/cafemishiguene/

Cabello 3181, CP 1425

A more relaxed, daytime version of Mishiguene, where contemporary Jewish cuisine blends in with porteño coffee tradition. Everything is delicious, but if you have to choose just one thing, it would be the amazing white-bread crustless sandwiches, with pastrami or home-cured trout fillings.

PALERMO / JEWISH CUISINE / CAFÉ

El shish del Instituto San Gregorio

www.instagram.com/shishviernes/

Armenia 1353, CP 1414

One of those places that is not to be missed: every Friday night, the local Armenian school San Gregorio is taken over by parents and school students who transform it into a highly popular restaurant. The end-game is to pay for the children's annual graduation trip, but in the meantime, the team produces one of the most accomplished Armenian feasts in the city. The menu starts with small dishes of Middle Eastern cuisine to share (the ubiquitous hummus, bas-terma, tabbouleh and others), then a main dish of your choice, to finish with typical sweets and coffee. Affordable prices, generous portions, a festive atmosphere and community work at its best.

SUITABLE FOR ALL AGES / PALERMO / TRADITIONAL CUISINE / MIDDLE EASTERN 'S CUISINE / OPEN AIR

Markets and food halls: from producer to table

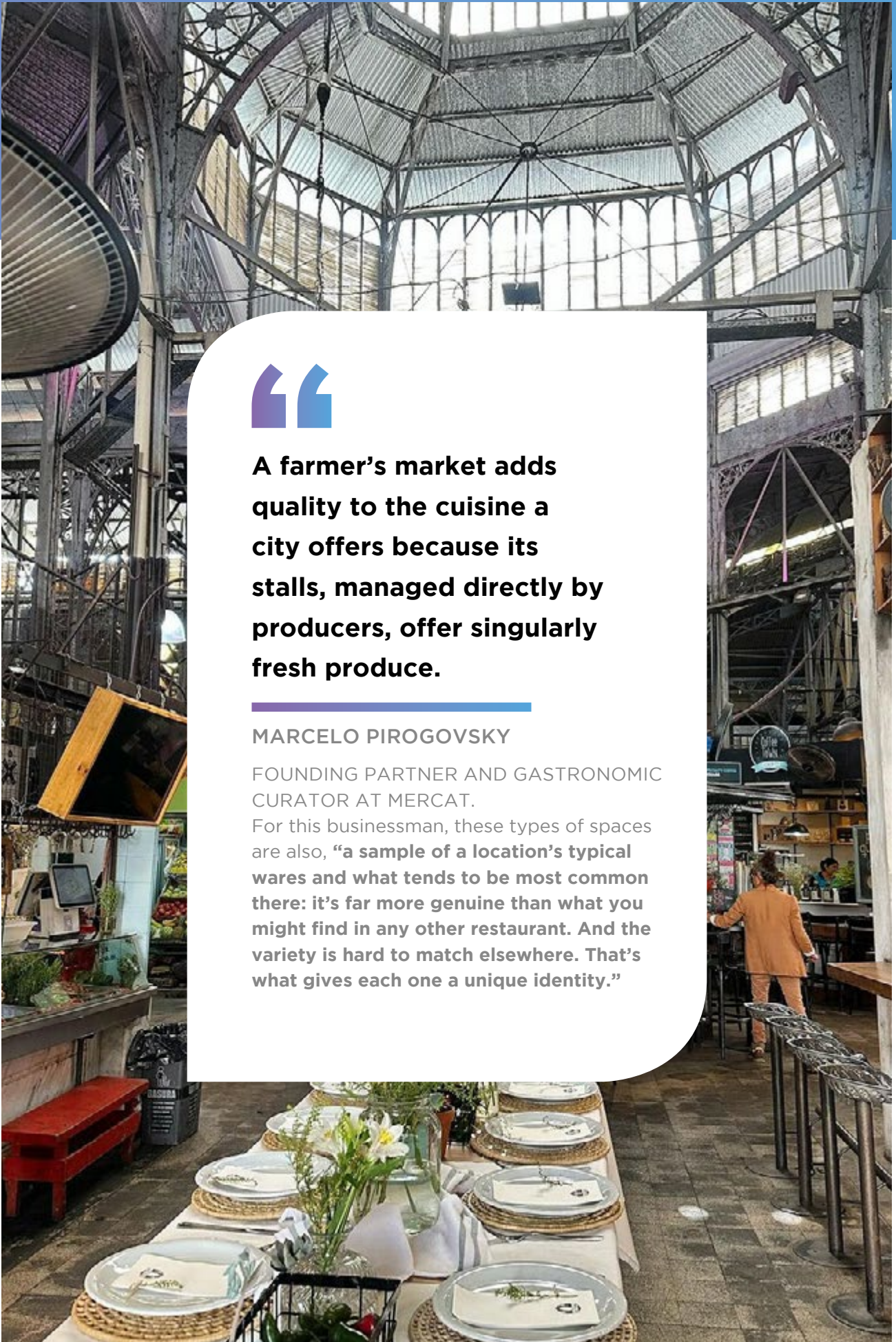
From topping up home pantries, to fulfilling the desires of the most capricious cooks; from distilling identities and stories to fostering encounters between producer and consumer, Buenos Aires' food markets have always played different roles, an invaluable link in our food chain and the way we Argentines feed ourselves. The role played by these food markets has changed over the years, challenged by the competition posed by the numbers of large supermarkets and neighborhood stores proliferating around the city. Luckily, in the last ten years, these markets have received a boost and can now boast of renewed presence with a broadened gastronomic perspective.

Much like what happened around the world, this new generation of markets and fairs, many of which have the support of the City Government initiative 'BA Gastronomic Capital' in charge of promoting the recovery of these spaces) has replenished its offer of stalls selling street food that attract thousands of local residents with original flavors and aromas. Their growth in popularity has been matched by a rise in the number of outdoor

food courts, and even shopping malls have replaced their generic eating areas with a more carefully curated offering based on an open-market concept. This is an irreversible trend, where the focus is on the product, the origins of each ingredient and dish, and its seasonality. It's a perspective that has provided much-needed room and encouragement to small family farming producers whose work is based on collective economies and fair prices. Gradually, other features such as vegan, health foods or other specific trends have appeared on the scene, spawning the creation of food markets based on the revaluation of gastronomy.

Although there's still a long way to go as the markets in operation barely come to a third of those that existed a century ago, their numbers are growing in parallel with the standard of the offer of quality products. They're now a feature on the circuit of tourist attractions, raising the bar for Buenos Aires as a culinary destination in Latin America.





A farmer's market adds quality to the cuisine a city offers because its stalls, managed directly by producers, offer singularly fresh produce.

MARCELO PIROGOVSKY

FOUNDING PARTNER AND GASTRONOMIC CURATOR AT MERCAT.

For this businessman, these types of spaces are also, **“a sample of a location's typical wares and what tends to be most common there: it's far more genuine than what you might find in any other restaurant. And the variety is hard to match elsewhere. That's what gives each one a unique identity.”**

Mercado San Nicolás

www.instagram.com/mercadosannicolas

Av. Córdoba 1750, CP 1055

A food court designed for demanding consumers, highlighting an authentic French bistro, sushi bar and a series of menus created by renowned chefs. There is a delicatessen market, cooking classes, tastings and workshops that use the products sold at the market.

RETIRO / SHOPPING MALL / FAST FOOD / DELIS

Mercado de Belgrano

www.instagram.com/mercadodebelgrano

Av. Juramento 2527, CP 1428

Located on the land that once belonged to José Hernández, this municipal market has always been a symbol of quality and neighborhood identity. Renovated in recent years, adding gastronomic stalls and stands, today it offers options for all tastes: selected fresh products, famous butchers, gourmet stores, Italian or Japanese food to take away, and a variety of mushrooms hard to find in other parts of the city. Cooking classes are often held in the food court.

BELGRANO / TRADITIONAL CUISINE / WORLD CUISINE / HISTORIC / FAST FOOD

Mercado Bonpland

www.instagram.com/mercado.bonpland

Bonpland 1660, CP 1414

Founded in 2003 by a medley of cooperatives, popular assemblies and groups of small producers, the market offers fruit and vegetables, regional products and even clothes at good prices, under the precepts of fair trade and solidarity economy. On Saturdays, tables are set up on the sidewalk alongside grills selling “choripaneada”, and there’s a product raffle.

PALERMO / COOPERATIVO / AGROECOLÓGICO / WORLD CUISINE / FAST FOOD

Mercado de San Telmo

www.instagram.com/elmercadosantelmo

Defensa 963, CP 1066

Founded in 1897, it’s one of the liveliest markets in the city. A striking blend of the traditional and the modern, it takes advantage of its location in one of the tourist centers of the city for antiques dealers to hawk antiques, books

and old vinyl records alongside farmers selling meat, fruit, vegetables and different eating options. Under its wide roof of iron girders (the original architecture was designed by the Parisian Gustave Eiffel) you can find pretty much anything you fancy, a colorful selection of pizza, tacos, tapas, skewers, choripanes, Belgian fries and raclette, among much more.

SAN TELMO / TRADITIONAL CUISINE / WORLD CUISINE / HISTORIC / FAST FOOD

Mercado del Progreso

www.instagram.com/mercado_del_progreso

Av. Rivadavia 5430, CP 1424

Named in honor of the optimistic spirit of the time, the Mercado del Progreso has been supplying the residents of Caballito and its surroundings since 1889. The distinctive art deco lettering only arrived some four decades later to adorn a recently renovated façade. This market features extremely high quality products, stalls with an exceptionally loyal clientele, and the ideal location for the best sweetbreads in the city, as well as aromatic herbs, fresh vegetables, fish and seafood, spices and cereals.

CABALLITO / FAST FOOD

Smart Plaza

www.instagram.com/smartplazas

Pepirí 185, CP 1437

Gastronomic patio with tables outside when it’s hot and inside a covered area when it’s cold. There are hamburgers, pizzas, fish, ice cream, pastries, coffee and draft beer, which can be ordered through an app to avoid having to stand in lines. On weekends, there are folklore shows or DJ sets.

PARQUE PATRICIOS / OPEN AIR / WORLD CUISINE / TRADITIONAL CUISINE

Mercado de los Carruajes

www.instagram.com/mercadodeloscarruajes

Av. Leandro N. Alem 852, CP 1001

This market opened in 2022 in an imposing brick building that a century ago used to house the presidential stables. There are two airy floors with a gastronomic proposal to suit all tastes: a grill, Japanese cuisine, crepes, Spanish churros, wine by the glass and, in the open-air patio, a cocktail bar.

RETIRO / FAST FOOD / HISTORIC / WORLD CUISINE

Centro Comunal El Galpón

www.instagram.com/elgalpon.agroecologico Av.

Lacroze 4181, CP 1427 (Mercadito de la Mutual Sentimiento) de lunes a viernes Av. Lacroze 4147, CP 1427 los sábados

A market for organic and agro-ecological products just meters from the Lacroze station of the Urquiza railway line. On offer are sweets, cereals, vegetables, fresh produce and even organic wine. On weekdays, access is through the Mercadito de la Mutual Sentimiento, while on Saturdays, it's through the yellow shed at the back, which you can reach after walking down the operational area of Metrovías which lies next to the recently developed neighborhood known as Barrio Fraga.

CHACARITA / COOPERATIVE / AGRO-ECOLÓGICAL / FAST FOOD

Patio de los Lecheros

www.instagram.com/elpatiodeloslecheros

Donato Álvarez 175, CP 1406

Due to its proximity to the tracks, more than a century ago this space served as an unloading yard for milk wagons coming from the provinces. However, since 2016, the space has been converted into a gastronomic patio where everything is on offer, from empanadas to tacos and arepas, from coffee to cocktails. Dance classes, band shows and DJ sets complete the proposal.

CABALLITO / OPEN AIR / FAST FOOD / WORLD CUISINE / TRADITIONAL CUISINE

Patio Gastronómico Rodrigo Bueno

www.instagram.com/patorodrigobueno

Av. España 2230, CP 1107

Ceviches, suspiros limeños, manioc burgers, Bolivian beef brochettes: this patio is a journey through South America, conjured up by the chefs of the Rodrigo Bueno neighborhood, which is next door. A stone's throw from the Costanera Sur Ecological Reserve, it offers a large seating area where you can also enjoy musical shows on weekends and holidays.

BARRIO RODRIGO BUENO / LA BOCA / AIRE LIBRE / WORLD CUISINE / COCINA LATINOAMERICANA / FAST FOOD

Mercado de San Cristóbal

www.instagram.com/mercadosancristobalok

Av. Entre Ríos 754, CP 1834

With an impressive monumental structure formed by three arches, it's the oldest market in Buenos Aires (1882) still in activity. It still manages to maintain many of its meat and fish stalls, as well as the heritage protection of its building, but not without considerable effort.

MONSERRAT / HISTORIC / FAST FOOD

Base

www.instagram.com/base.palermo

Av. Santa Fe 3253, CP 1091 - Alto Palermo Shopping

A new space that has replaced the classic food court of this popular shopping mall, featuring gastronomic proposals based on a particular product, such as avocado, rice, fish or potatoes. There is also a classic cocktail bar, a stand serving wine by the glass, and Neapolitan pizzas served straight out of an eye-catching Italian electric oven.

PALERMO / SHOPPING / FAST FOOD

Gourmand Food Hall Argentina

www.instagram.com/gourmandfoodhall/

Av. del Libertador 750, CP 1001 - Patio Bullrich

A food court designed for upmarket consumers, known for its French bistro, sushi bar and menus by celebrity chefs. There is a delicatessen stand, cooking classes, tastings and workshops using the products sold at the market.

RETIRO / SHOPPING MALL / FAST FOOD / DELIS

Mercado Soho

www.instagram.com/mercadosoho/

Armenia 1744, CP 1414

Street food on the first floor, more elaborate proposals on the second floor, and two cocktail bars, one of them with beer-based cocktails. The culinary offer is suitably varied: Lebanese and Latin cuisine, baos, crepes, pinchos and paella, among other options. In addition to the spacious rooms characterized by an industrial aesthetic, there are two terraces and an outdoor patio.

PALERMO / AIRE LIBRE / FAST FOOD / COCINAS DEL MUNDO

Mercat

www.instagram.com/mercatvillacrespo

Thames 747, CP 1414

Av. Rivadavia 5108, CP 1424 - Caballito
Shopping Center

Mercat opened its first venue in what was once a handbag factory, one of the industrial sectors that distinguishes the neighborhood's history. Its unique style, which pays lip service to certain local roots, however looks further afield. The name and inspiration come from Catalan Spain, although the upper floors recreate an Asian alleyway featuring Korean, Chinese and Japanese dishes. There is a smaller branch in Caballito.

*VILLA CRESPO / CABALLITO / SHOPPING MALL / WORLD CUISINE
/ FAST FOOD / ASIAN CUISINE*



Yapa

www.instagram.com/yapa.ar

Cuenca 3035, CP 1417 - Del Parque Sustent Outlet

On the second level of the renovated Villa del Parque shopping mall is Yapa, a promenade with bars and restaurants surrounded by tall plants, solar energy panels and a large terrace overlooking the train station. It's particularly popular for its burgers, vegan sushi and wood-fired pizzas.

VILLA DEL PARQUE / SHOPPING MALL / OPEN-AIR / FAST FOOD / WORLD CUISINE

Casa Paradiso

www.instagram.com/casaparadiso.ar/?hl=es-la

Jerónimo Salguero 3172, CP 1425 - Alcorta Shopping

The legendary Italian chef Donato De Santis has taken over much of the third level of the Paseo Alcorta shopping mall to convert it into a beautiful market with an Italian air. An imposing central bar serving beautifully presented appetizers stands next to pizza stalls, sandwich counters, and ice cream parlors, as well as hamburger stands and health-food stalls, all curated by this stellar chef. The ensemble is complemented by the Cucina Paradiso restaurant, Donato's flagship brand. There's also a market selling fresh products, from cooking utensils to fresh pasta.

PALERMO / SHOPPING MALL / ITALIAN CUISINE / FAST FOOD / DELIS



Beyond the grill: a meat-eating tradition from elsewhere

Talking about meat in Buenos Aires, as well as in the rest of Argentina, usually entails a conversation about grills and barbecues, about gaucho customs that became ingrained in urban life. But beyond this much-loved tradition, in recent years another take on meat and its preparation arrived in Buenos Aires, all the way from the north of the American continent. With chunky hamburgers made in the American way, taking advantage of the quality of fine grass-fed beef from the Pampa, signature hamburger restaurants took root and spread throughout the Buenos Aires neighborhoods like never before.

Each one offers its own recipes and has a distinct personality: a format that has wooed the under 30s along with the rise in the craft brewery cult. But there is more: along with this renewed passion for hamburgers, for soft spongy sesame buns, and with techniques such as the smash (a way of preparing hamburgers without making a medallion beforehand, crushing the meat ball directly onto the grill with a weight until it's card thin), new meat cuts have arrived, especially fashioned for grilling (tomahawk, flat iron, porterhouse steak and others), as well as slow-smoked meats prepared in large wood-burning smokers and all the flavors of classic barbecue. But this isn't about competing with the Argentine grill tradition, which reigns supreme throughout the city, but about adding traditions from other lands, novel ideas and flavors, taking advantage of the superior quality of Argentine beef.





In Argentina, our beef cattle production system is such that livestock spends most of the time feeding on grasslands. At the same time, these are fields that for the most part sequester more carbon than they emit, meaning that they're sustainable. It's not for nothing that Argentine beef is considered the best in the world. With such high quality raw material, complemented by the research done by local chefs, there's been a boom in hamburgers, for instance, where premium beef is prepared with techniques imported from the U.S., achieving a quality that really puts them on top of the world. The same thing has happened with smoked meats, where you get a delicious brisket, or even in fusion cooking where Argentine grill meets North American barbecue, with skirt flank, a roast or some sweetbreads, all smoked over a wood fire. It's the best possible combination of two worlds.

LEANDRO VOLPE

AUTHOR OF THE BOOK 101 HAMBURGUESAS QUE TENÉS QUE PROBAR ANTES DE MORIR (101 BURGERS YOU HAVE TO TRY BEFORE YOU DIE)

Kiddo

www.instagram.com/kiddo.arg

Arévalo 2882, CP 1426

The Burger Kid achieved fame on his YouTube channel where he reviewed and discussed the latest data about the new hamburger restaurants opening in the city. With Kiddo, he vaulted over to the other side of the counter: using everything he'd learned to put together an establishment with a concept that's very similar to fast food in the U.S., focused on quality and standardization in equal measure. There are only three burger options—but each one's tastier than the last.

PALERMO / LAS CAÑITAS / HAMBURGERS / FAST FOOD / OPEN AIR / SUITABLE FOR ALL AGES

The Flour Store

www.instagram.com/theflourstore

Humahuaca 3853, CP 1191

The team at The Flour Store started out by making bread for other hamburger restaurants and then progressed to setting up their own establishment, with such success that the line at the door stretches out to reach around the corner during rush hour. Every day, they also produce fresh sauces and their winning meat mixture based on prime steak. The cooking method is the “lazy edge smash”: the ball of meat is flattened on the grill and served with thin, crispy edges.

ALMAGRO / HAMBURGERS / FAST FOOD / SUITABLE FOR ALL AGES

Tierra de Nadie

www.instagram.com/tdnburger/

Av. Avellaneda 588, CP 1405

Av. Acoyte 263, CP 1405

A place with double merit: to begin with, it was one of the first joints to make quality hamburgers in Argentina; second, it's built its own cult following in a quiet alleyway in Caballito, far from any gastronomic center. More than ten years after its opening, TDN continues doing what it does best: delicious burgers, good dressings and an insatiable desire to create untraditional combinations. They've also added a second location a hundred meters away, with a patio that's quite a bit more spacious than the original.

CABALLITO / HAMBURGERS / FAST FOOD / OPEN AIR / SUITABLE FOR ALL AGES

Big Pons

www.instagram.com/big.pons

Fitz Roy 1731, CP 1414

Muñiz 1002, CP 1424

Blanco Encalada 1468, CP 1428

Av. Alicia Moreau de Justo 276, CP 1049

Representative of the growth of quality hamburgers in the city, Big Pons started as a hobby among friends, and today is one of the most widespread brands, with several stores and franchises. The varieties on offer range from the classic double medallion with cheddar, pickles and bacon to more unusual flavors, with dressings such as tomato jam and jalapeño aioli.

PALERMO / BOEDO / BELGRANO / PUERTO MADERO / HAMBURGERS / FAST FOOD / OPEN AIR / SUITABLE FOR ALL AGES

La Birra Bar

www.instagram.com/labirrabar

Av. San Juan 4359, CP 1233

Carlos Calvo 4317, CP1230

Aieta 1083, CP 1103

Gurruchaga 729, CP 1414

Emilio Castro 7629, CP 1408

Álvarez Thomas 540, CP 1427

Uriburu 1068, CP 1114

Born as a small locale in Boedo, where people would queue for up to an hour to get their burger, La Birra Bar now has several branches, including a successful craft beer and burger joint in Miami, which has garnered several awards. A registered brand for quality national hamburgers.

BOEDO / SAN TELMO / VILLA CRESPO / MATADEROS / COLEGIALES / RECOLETA / HAMBURGERS / FAST FOOD / OPEN AIR / SUITABLE FOR ALL AGES

24 Street Burger

www.instagram.com/24_streetburger

Av. Álvarez Thomas 2338, CP 1431

The specialty of this small place is smash burgers, thin and highly crispy, a flavorsome way of preparing them on the grill. There are only four options to choose from and patience is required if you go at peak times on weekends and holidays: the joint has become famous and very popular.

VILLA ORTÚZAR / HAMBURGERS / FAST FOOD / SUITABLE FOR ALL AGES

Burger Joint

www.instagram.com/burgerjointpalermo/

Jorge Luis Borges 1766, CP 1414

It defines itself as the first gourmet burger restaurant in Argentina and it probably is: it opened in 2013, and through word of mouth quickly gained a following. Today, every day, it's filled with eager burger-lovers at its locale in Palermo, a few meters from Plaza Serrano. It's become quite an institution in the field.

PALERMO / HAMBURGERS / OPEN AIR / FAST FOOD / SUITABLE FOR ALL AGES

Burgertify

www.instagram.com/burgertify

Honduras 5265, CP 1414

Costa Rica 5827, CP 1414

La Pampa 2513, CP 1428

Av. Córdoba 1840 CP 1120

With aesthetics and visuals based on video games from the '80s, the burgers on the menu have names redolent of arcade jargon: Game Over, 1up, Mario & Luigi. Behind this fun idea is a highly successful product, so much so that Burgertify has added locals and grown its following.

PALERMO / BELGRANO / BALVANERA / HAMBURGERS / FAST FOOD / OPEN AIR / SUITABLE FOR ALL AGES

Pony Line

www.instagram.com/ponyline.bar

Posadas 1086, CP 1011

Burgers in a 5-star hotel? Only a few years ago, it seemed like a contradiction, but the Four Seasons bar has proved that this combination is eminently possible. Using top quality techniques and products (the same ones used in Elena, the hotel restaurant), Pony Line serves a burger that, for many, is the best in the city. High level luxury in an elegant cocktail bar.

RECOLETA / HAMBURGERS / COCKTAILS

Ribs al Río

www.instagram.com/ribsalrio/

Av. Rafael Obligado 7010, CP 1428

Av. Libertador 3883, CP 1425

Armenia 1744, CP 1414

Av. Libertador 4096, CP 1426

It opened in 2020 and today has four branches, a concept that mostly takes advantage of spaces with plenty of open air. The house special? Pork ribs smoked for more than ten hours over quebracho and espinillo wood, gaining aroma and tenderness and doused with a bourbon whiskey reduction. There are other dishes of North American descent on the menu, but (as its name says) the ribs are definitely the star dish.

MEAT / WORLD CUISINE / OPEN AIR / SUITABLE FOR ALL AGES

Kansas

www.instagram.com/kansasgrill/

Av. del Libertador 4625, CP 1426

A replica of the typical steakhouses in the U.S., it was the first to prepare classic pork ribs with barbecue sauce, for which Kansas is best known, a highly popular restaurant with families and couples looking for a fun place with a touch of modernity. From the greet and meet, to its recipes and the valet parking service, it all has an American steakhouse vibe.

PALERMO / MEATS / WORLD CUISINE

Rock&Ribs

www.instagram.com/rocknribsarg/

Av. Libertador 3883, arco 12, CP 1425

They define themselves as “the original smokehouse”, making it clear that the house specialty is smoked meat, a unique flavor that comes from slow cooking over the gentle heat of a wood fire. Paying tribute to the USA, the menu offers hamburgers, fries with various toppings and a pulled pork sandwich among other delicacies—but the undisputed stars here are the ribs, brisket and pork shoulder, all straight from the smoker.

PALERMO / MEATS / WORLD CUISINE

Bakeries and pastries: Argentine flour, global flavor

Argentina is one of the largest wheat producers in the world, with its extensive plains stretching across the fertile Pampas, mostly dedicated to cereal crops. So it's not surprising then that there is a long-standing baking tradition in Buenos Aires, whose history dates back to the immigrants who arrived in the city between the end of the 19th century and the early 20th century, bringing not only their flavors and cooking heritage, but also a number of anarchist ideals. Pioneers in establishing unions to protect their labor rights, they also created recipes for mouthwatering pastries such as the delicious buttery medialunas, the distinctive tortita negra soft rolls topped with crunchy brown sugar, and the brioche-like vigilantes with sprinkled with white sugar. The landscape of pastries, churros and soft crustless figacita rolls and more has been overhauled during the last 15 years with innovative options spearheaded by a generation of young bakers and pastry chefs focused on quality as much as variety. The spark for this renaissance of Argentine baking was lit by L'épi, a bakery created by two Frenchmen in 2005, Olivier Hanocq and Bruno Gillot, in small premises in the Chacarita neighborhood. There, in a large wood-burning oven, they began to cook traditional French bread, using sourdough and leaving it to rise for over 24 hours. Their success created a domino effect, as a wave of innovative bakeries emerged in their wake, known as much for the quality of their products (sourdough breads, different types of flour, delicate toppings), as well as for a modern and youthful aesthetic. However,

it's never been about two styles of baking competing to get the upper hand, as both models coexist quite happily in the city, and in some locations they've even begun to fuse together. Today there are classic locations, bakeries with decades of life in the barrio, that have upgraded their offer by taking a look at what the newcomers are doing, while there are also some very contemporary places that rely on traditional products, revaluing the classic Buenos Aires recipes. Buenos Aires is a paradise for flour lovers in all its forms: sweet and salty fosforitos stuffed with ham and cheese alongside crusty baguettes, delicious millefeuille rogel cakes next to artful croissants filled with glistening raspberry preserve. Everything you can imagine for every palate.



This is a beautiful evolutionary process, where the proposals don't compete with each other, but rather expand the offer. There are classic bakeries and others that only use sourdough, rooting out the best quality ingredients. Many use organic flours and know the mills where these are ground. Also, after a time when several bakeries used to work with margarine to reduce costs, today most bakeries only use butter to make their breads and pastries. This is a big change, which can even be seen in the bread-baskets you get in restaurants. Little by little, we're giving Argentine names to products that we barely knew before.

GERMÁN TORRES

PARTNER OF LA VALIENTE

L'epi

www.instagram.com/lepiboulangerieoficial/

Roseti 1769, Villa Ortúzar, CP 1427

French bakers Bruno Guillot and Olivier Hanocq were among the first to put sourdough bread in the mouths of Argentines. Although today they have several locations, it's in Villa Ortúzar where their main bakery can be found, filling the air with the smell of good fresh bread, in addition to their famous almond croissants.

CHACARITA / BAKERY / SOURDOUGH / PASTRIES / SWEETS / FRENCH CUISINE

Salvaje Bakery

www.instagram.com/salvajebakery/

Dorrego 1829, CP1414

One of the first “garage bakeries”, with a few tables and open space on the sidewalk. Takeaway breads and specialty coffee, plus viennoiserie to consume on the spot. Its aesthetics and fabulous products have set quite a trend in the barrio.

PALERMO / BAKERY / SOURDOUGH / COFFEE / PASTRIES / SWEETS

Atelier Fuerza

www.instagram.com/atelierfuerza/

Ecuador 1283, CP 1425

Julián Álvarez 890, CP 1414

Salguero 885, CP 1177

Virrey Olaguer y Feliu 3460, CP 1426

Arribeños 3130, CP 1429

Cuba 1813, CP 1428

Altoaguirre 2199, CP 1431

Mansilla 3801, CP 3801

José Bonifacio 547, CP 1424

Led by the young, self-taught baker Francisco Seubert, Atelier Fuerza rapidly became a cult bakery, where its product stock regularly ran out every day. Today it has grown and added several more outlets, but although it's become more professional, its best sellers are still there, including perfect sourdough breads and famously plump croissants whose shape is reminiscent of Dalí's mustache.

CABALLITO / PALERMO / VILLA URQUIZA / BELGRANO / NÚÑEZ / VILLA CRESPO / COLEGIALES / ALMAGRO / BARRIO NORTE / PASTRIES / SOURDOUGH / BAKERY / SWEETS

La Valiente

www.instagram.com/lavalientepasteleria

Av. Cabildo 4300, CP 1426

One of the latest ventures of media chef Christian Petersen in partnership with Germán Torres, the renowned sourdough baker. La Valiente is known for its baked goods that use organic flours and for its formidable versions of traditional Argentine confectionery products, from the crustless sandwiches de miga to medialunas and churros, among others.

SAAVEDRA / PASTRY / BAKERY / COFFEE / SANDWICHES / SUITABLE FOR ALL AGES

La Panadería de Anchoita

www.instagram.com/panaderiadeanchoita/

Aguirre 1562, CP 1414

One of the most sought-after restaurants in Buenos Aires recently opened its own bakery: a small local with a short but rounded offer: sourdough breads, sandwiches, croissants, specialty coffee, craft ice creams and bean-to-bar chocolate. Don't miss the famous chipá, a house special.

CHACARITA / SOURDOUGH / SWEETS / ICE CREAM / COFFEE / CHOCOLATE

Levando

www.instagram.com/levando.pan/

Medrano 1137, CP 1179

On the edge between Palermo and Almagro, this bakery was originally set up to supply other gastronomic establishments, only adding its own point of sale to the public in mid-2023. With carob, raisin and walnut breads as well as 100% whole wheat loaves, there are also sandwiches such as pastrami and cucumber, as well as croissants and medialunas. Levando is the brainchild of baker Gabriel Kogan, an assiduous student of flours and fermentation

PALERMO / SOURDOUGH / SANDWICHES / PASTRIES / SWEETS

Cocu Boulangerie

www.instagram.com/cocuboulangerie/

Malabia 1510, Palermo Soho, CP 1414

Another of the pioneers of the new Buenos Aires bakery style, its offer is ample and covers all combinations from breakfast to lunch. With French bakery and viennoiserie speciales, as

well as a variety of sandwiches, there are also plenty of fresh juices and an ample selection of drinks as well as brunch. Not to be missed: their very own disruptive invention called the chorissant: a choripán or hot chorizo served in a croissant.

PALERMO / FRENCH CUISINE / SANDWICHES / BRUNCH / SOURDOUGH / SWEETS

Cruasán

www.instagram.com/cruasan.ba/

Av. Olazábal 3827, CP 1430

As in Spanish croissant is pronounced “cruasán”, this explains the name of the outlet in Belgrano, manned by Andrés Brunero, a specialist on the subject. Andrés began giving classes and tutorials online before going out to sell what he did. Today, people flock to enjoy his mouthwatering croissants, which take three days to make. In addition to the classic croissants, there are other versions, such as almond ones topped or filled with dulce de leche.

RETIRO / PASTRIES / FAST FOOD / SWEETS

Gontran Cherrier

www.instagram.com/gontrancherrierar/

Malabia 1805, CP 1414

Zabala 1901, CP 1426

Pres. Roberto M. Ortiz 1815, CP 1113

Av. Córdoba 946 1º piso, CP 1054

Av. Congreso 1701, CP 1429

A French chain with several locations around the world that arrived in Argentina in 2019. The first location to open in Palermo boasts a beautiful sidewalk and terrace overlooking the popular Plaza Armenia. With several branches around the city, it offers everything from pain au chocolat to croissants, as well as generous sandwiches and different kinds of breads.

*SAN NICOLÁS / PALERMO / BELGRANO / RECOLETA / PATIS-
SERIE/ BAKERY / OPEN AIR / PLAZA ARMENIA / CAFÉ / FRENCH
CUISINE*

Oli Café

www.instagram.com/olicafe/

Costa Rica 6020, CP 1414

A cafeteria, daytime restaurant, pastry shop and bakery, one of the great gastronomic hits of recent years. The explanation lies in the quality of their dishes and their pastries, featuring one of the best medialunas in the

country (in addition to cakes, savory dishes and many, many others. All managed by Olivia Saal, whose handle on social networks is “la chica pájaro”, or the bird girl.

PALERMO / COFFEE / RESTAURANT / YOUNG CHEFS / PASTRIES / SWEETS

Polanco

www.instagram.com/polancopan/

Thames 747, CP 1414

A 100% craft bakery that prepares everything from whole-grain country loaves to white sliced loaves, baguettes and some more original varieties such as blue chai, made from wheat and organic flowers. All from a bar in Mercat Villa Crespo.

VILLA CRESPO / BAKERY / SOURDOUGH / MARKET / FAST FOOD

Malvón

www.instagram.com/malvonba/

Serrano 789, Villa Crespo, CP 1414

In the heart of the clothing outlet area, Malvón offers a New York-inspired bakery and brunch menu in a location with an attractive vintage aesthetic and a warm patio reminiscent of old Argentine houses. Ideal for a bit of a sit-down after a shopping trip.

VILLA CRESPO / OPEN AIR / BRUNCH / COFFEE / SWEETS

Copain

www.instagram.com/copain_boulangerie

Juan B. Ambrosetti 901, CP 1405

Respecting French formulas with an addition of Buenos Aires flavors, Copain started out small and then grew, adding tables and chairs, and expanding its offer. The best thing on the menu is their almond croissant, but they also have scrumptious cashew and blue cheese bread, pastry cream millefeuille and many other tempting delights.

PARQUE CENTENARIO / FRENCH CUISINE / BAGUETTE / BAKERY / PATISserie

Betular Patisserie

www.instagram.com/betular.patisserie/

Mercedes 3900, Villa Devoto, CP 1419

Damián Betular is one of the most famous pastry chefs in Argentina: not only does he have a long career as head pastry chef at Palacio Duhau Park Hyatt Buenos Aires, but he’s also served as a judge on popular

TV shows such as Masterchef and Bake Off. In August 2023, Damián opened his own patisserie with his own name on the sign, a gorgeous multicolored paradise offering cakes, macarons, alfajores, pastries of all kinds, bread, sandwiches, cakes and much more. A must for those with a sweet tooth.

VILLA DEVOTO / PÂTISSERIE / CAKES / CHOCOLATES / LUNCHES / BREADS / FAST FOOD

Laban Patisserie

www.instagram.com/labanpatisserie

Migueletes 688, CP 1426

A high-quality pastry and bakery, with a star product that distinguishes it from all the rest: its superb frozen macarons, with pistachio, raspberry and mascarpone filling, or vanilla and caramel. But there's more: panettone all year round, eclairs, cruffin (a mix of muffin and croissant), gallettes and other exquisite delicacies. Including the palmerón, a extra large version of the Buenos Aires palmerita or palm heart.

LAS CAÑITAS / PÂTISSERIE / FRENCH CUISINE / MACARONS / SWEETS / PASTRIES / FAST FOOD

Belu Melamed

www.instagram.com/belumelamed

Donado 1620, Villa Ortúzar, CP 1430

In mid-2023, Belu Melamed shot to stardom in the media after being selected for the Pastry Opening of the Year Award by the coveted La Liste. And the reasons why can be seen in the establishment that only opened at the beginning of that same year: it's just a window where you can order and take away some extraordinary sweet delicacies of her own creation, such as beetroot and raspberry cake, or the chocolate and tonka bean Pleasure Delight, or dates stuffed with peanut butter. The options vary daily, as she always prioritizes seasonal products.

VILLA ORTÚZAR / PÂTISSERIE / SWEETS / FAST FOOD



La Argentina

www.instagram.com/panaderias.argentina

Virrey del Pino 2483, CP 1426

Av. Crámer 1891, CP 1427

Av. Cabildo 1191, CP 1426

Av. Forest 1502, CP 1430

Av. Del Libertador 6481, CP 1428

Beruti 3100, CP 1425

Uriburu 1502, CP 1114

Arenales 2211, CP 1124

A traditional chain with a long history behind it. La Argentina has eight locales, now featuring tables and coffee for people to sit and enjoy their wares at any time of the day. A wide variety of pastries, including its signature buttery medialunas, as well as bread, cakes and some highly popular crustless sandwiches de miga.

[BAKERY / PASTRIES / SWEETS / TRADITIONAL CUISINE](#)

Artiaga

www.instagram.com/panaderiaartiaga/

Zapiola 4782, CP 1429

A popular neighborhood bakery since 1931, Artiaga has in recent years (with the 3rd generation of family pastry chefs and bakers running the show) dedicated itself to mastering and improving recipes, sourcing natural and organic ingredients and forging a strong link between tradition and modernity. Part of their fame stems from the wide variety of sweet panettone they make every year; particularly the version made according to a strictly Italian recipe, which reached the finals in the 2021 Panettone World Cup (the only entry from outside Italy to reach that stage). The bakery has an old brick oven which is the size of a room, and still in operation today.

[SAAVEDRA / BAKERY / TRADITIONAL CUISINE / PANETTONE / SWEETS / PASTRIES / FAST FOOD](#)

Dos Escudos

www.instagram.com/confiteria.dosescondos

Juncal 905, CP 1062

Montevideo 1690, CP 1021

San Benito 1695, CP 1426

History, tradition, passion for what they do: all this and more lies at the heart of this charming bakery in the Recoleta neighborhood, a favorite of many of Argentina's best-known chefs (from Narda Lepes to Osvaldo Gross,

among others). At Dos Escudos, traditional recipes are respected, but processes and ingredients always improved where possible. There are too many specialties to list, but some that stand out are the perfectly assembled cold-turkey locatellis, sweet little caramelised flaky puff pastry churrinches, the eternal medialunas and fosforitos stuffed with ham and cheese, among hundreds of other goodies.

[PALERMO / BAKERY / TRADITIONAL CUISINE / SWEETS / PASTRIES / FAST FOOD](#)

Caren

www.instagram.com/confiteriacaren/

Av. Pueyrredón 1881, CP 1119

When talking about the so-called Buenos Aires crumb crustless sandwich de miga, one of the names that always pops up is Caren, the confectionery that has been preparing them since 1969. Over its many years of experience, Caren has managed to land on a formula that is as successful as it is delicious. Bread is freshly cut every day to keep it soft and fresh, the sandwiches are filled with quality ingredients, and they have a loyal and numerous fan based ready to wait in line for their half-dozen or dozen sandwiches. For lunches, birthdays, or snacks on the go, these sandwiches are the real deal, whether they come in traditional flavors (ham and cheese) or more innovative ones, such as carrot, cream cheese and walnuts. In addition, of course, Caren adds everything that a traditional confectionery should have on offer, from pastries to alfajores, through biscuits, jam tarts and quiches.

[RECOLETA / BAKERY / TRADITIONAL CUISINE / SWEETS / PASTRIES / FAST FOOD](#)

Grills: an Argentina passion

Putting together a tour of local grills is a mission as challenging as it is nigh impossible: an endless map with infinite examples of excellence in each barrio of the city. Three out of four porteños swear that the asado, barbecued or grilled beef, is the food that best represents national cuisine. The Argentine restaurant with the most awards in the world is a grill. And the horizon continues to expand, now with a paradigm shift changing many aspects of this tradition.

There are classic grills where abundance is a byword, offering the typical grill menu: roast short ribs, bavette or flank steak (vacío), sirloin (bife de chorizo), skirt steak (entraña), chorizo and blood sausage (morcilla), tripe and sweetbreads (chinchulines and mollejas). Then there are newer establishments that have added an original twist on a popular theme offering matured or cured meats, and more unusual cuts. Beyond the personality of each one, they all have a common theme:



the superior quality of the raw material in Argentina that comes from its livestock farming system. This is largely due to the historical role played by meat in the Rio de la Plata food system ever since the 16th century; enhanced by our incomparable experience in grill cooking. Even today, Argentina continues to be the country with the highest per capita beef consumption rate in the world, the vast majority from top quality breeds (Hereford and Aberdeen Angus at the top).

On any given Sunday, the aroma of fires and meat cooking over embers pervades the air in the city of Buenos Aires from thousands of houses, balconies and restaurants. In recent years, the best grills in the city started to take a different approach to meat preparation, investigating provenance, processing and preservation, and fostering a greater concern with traceability, animal welfare and the sustainability throughout the production chain. Concepts such how to make the most of the entire animal, or the maturation of cuts (dry or wet) became part of the daily discussion.

The direct relationship between beef and wines, two great pillars of our country, is also evolving at full speed: the old ideas underpinning strict pairing are giving way to greater freedom and play, with more and more grills choosing wineries and labels that offer innovative styles, blends and varieties. There are grills to be found in all the neighborhoods of the city: many in gastronomic centers and on the main tourist circuit. Others, however, are hidden away on the corners of quiet neighborhoods, away from the urban bustle. Beyond global rankings and gastronomic reviews, each neighbor is sure to have their favorite grill where they feel as comfortable as if they were at home.



The Argentine grill culture plays a central role in Latin America. People recognize the work carried out to rebuild and revalue tradition with a focus on our identity.

PABLO RIVERO

OWNER OF DON JULIO. Currently ranked 19th on the 50 Best Restaurants list, voted by more than a thousand experts from around the world. For Pablo, the secret lies not only in what happens on the premises but also “in the first person in the food chain, who’s the livestock producer; as well as the first sommelier, the wine producer, who’s constantly thinking about how to create maximum pleasure for people who sit down to eat in a restaurant.”

Peña

www.instagram.com/parrillitapena/

Rodríguez Peña 682, CP 1020

Its narrow dining hall is always crammed with tourists and regulars looking for one of the many cuts advertised in its extensive menu. As you step over the threshold, you're welcomed by typical jacketed waiters, those never write down your order but memorize it, and leave two piping-hot fried empanadas on the table as soon as you sit down. There is house wine and traditional labels.

MICROCENTRO / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Don Zoilo

www.instagram.com/donzoilo.ok/

Av. Dr. Honorio Pueyrredón 1406, CP 1416

It's eight o'clock on a Saturday night and the ritual unfurls under the dark green awning: an increasingly longer line for a place at tables topped with white tablecloths. The reward is silver platters overflowing with beef steaks, sirloin steaks, and short rib roasts to share. Also fried squid rings and barbecued ribs.

VILLA CRESPO / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

SecreTito

www.instagram.com/parrisecretito/

Av. Dorrego 2720, CP 1425

A Racing football fan stronghold. True to its name, the carnivore's temple of Tito Abalsa is barely visible from the sidewalk of one of the quietest sections on Avenida Dorrego. Skirt steak, ribs, bavette or skirt steak and wine served in typical white china pinguino jugs are just one bell-pull away. Reservations are advised.

PALERMO / TRADITIONAL CUISINE / BODEGON / FOOTBALL TERRACE

Don Julio

www.instagram.com/donjulioparrilla/

Guatemala 4699, CP 1425

Wonderful service, own production, signature charcuterie and the best seasonal vegetables to be had: it's not for nothing that Don Julio ranks among the best restaurants in the world. But there are other reasons that are less visible. One is the meticulous control of the cooking time for each cut exercised by the grill chef Pepe Sotelo. The other is its underground wine cellar, which offers high-end wines and vintages that are a testament to Argentine history.

PALERMO / NEW ARGENTINE GASTRONOMY / SEASONAL CUISINE



Los Platitos

www.instagram.com/losplatitos57/

Av. Corrientes 1660, CP 1042

This Costanera Norte classic has returned in a fast-food format in the Manduca gastronomic passage, within Paseo la Plaza. They've brought their bar, historic grill-master Jorge and their mouthwatering cuadril sandwich, which is actually a rib-eye steak served with oven-warm bread. Order it with Creole sauce or chimichurri.

MICROCENTRO / TRADITIONAL CUISINE / STREET FOOD

Madre Rojas

www.instagram.com/madrerojas/

Rojas 1600, CP 1416

A modern grill on the border between Villa Crespo, Paternal and Caballito. The corner features an awning and has all the feel of a bodegón, with signature charcuterie and roast beef, leeks with classic romesco tomato and garlic sauce; rib-eye steak milanesa, wagyu meat and wines ranging from classic labels to newer organic varieties.

VILLA CRESPO / NEW ARGENTINE GASTRONOMY / OPEN AIR / SUITABLE FOR ALL AGES

Corte Comedor

www.instagram.com/cortecomedor/

Av. Olazábal 1391, CP 1428

Homemade chorizo, rib-eye and flat iron steak from traceable cattle are the stars of this modern establishment, where wood-fired vegetables and a delicious, well-charred Gâteau Basque are also served. A grill with its own butcher shop next door, including one of the best delicatessens in the city.

BELGRANO / NEW ARGENTINE GASTRONOMY / SEASONAL CUISINE

La Carnicería

www.instagram.com/xlacarniceriax/

Thames 2317, CP 1425

A small place that lends a twist to Argentine grilled meats: a short menu featuring smoked cuts, seasonal options and a creamy crème brûlée to finish. All in an informal and relaxed atmosphere from young chefs who know what they are doing.

PALERMO / NEW ARGENTINE GASTRONOMY / YOUNG CHEFS

Olivera

www.instagram.com/olivera.ar/

Av. Olivera 901, CP 1407

This neighborhood eatery, more recently converted into a grill shines in a western Buenos Aires neighborhoods where the houses are low and the avenues wide. At Olivera, the portions are generous: a generous assortment of charcoal grilled meats and offal, six types of milanesa and classic appetizers such as the perfectly fried empanadas. Added to this are welcome surprises such as stuffed fainá, falafel, tequeños, or fried breaded cheese sticks, and a tasty pumpkin hummus.

PARQUE AVELLANEDA / NEW ARGENTINE GASTRONOMY / YOUNG CHEFS / SUITABLE FOR ALL AGES

RS Esquina

www.instagram.com/rsesquina/

Estomba 993, CP 1427

Only the tables and characteristic eaves reveal that there is a grill on this neighborhood corner, otherwise it would surely go unnoticed. Here, quality is the norm, with beef from grass-fed cattle of export standard. The wine cellar is managed by an expert sommelier and features labels from small wineries. There is a black pudding made with Granny Smith apples and a puree of confit garlic with anchovies.

ORTUZAR / NEW ARGENTINE GASTRONOMY / OPEN-AIR

La Cabrera

www.instagram.com/lacabrera_bsas/

José A. Cabrera 5127, CP 1414

One of the best-known grills in the city of Buenos Aires, which continues to maintain its status thanks to its aged meats, casseroles, pamplonas and handmade chorizo. The brick and wood décor is typical porteño style as are the ice cream scoops served in cornets.

PALERMO / NEW ARGENTINE GASTRONOMY

Nuestro Secreto

www.instagram.com/nuestrosecretorestaurante/
Posadas 1086, CP 1011

A unique gastronomic experience hidden in the gardens of the Four Seasons Buenos Aires, a setting that bestows another flavor to top quality steaks and roasts. On weekends, they serve grilled cuts straight from the large barbecue and you can also choose grilled octopus as well as sweetbreads that melt in your mouth. All accompanied by an extensive and well-designed wine list.

RETIRO / NEW ARGENTINE GASTRONOMY / OPEN-AIR

Maure

www.instagram.com/maureparrilla/
Av. Córdoba 6401, CP 1426

A corner of Chacarita where simplicity, service, flat iron steak and water served in an antique metal siphon rule. Delicious chorizos and blood sausages, provoleta cheese stuffed with chorizo, sweet potato dripping with butter and honey, all as a starter before the more familiar meats. House red comes either a glass or in a carafe.

CHACARITA / TRADITIONAL CUISINE / YOUNG CHEFS / SUITABLE FOR ALL AGES

Viejo Patrón

www.instagram.com/viejopatronrestogrill/
Av. Larrazábal 502, CP 1408

A shrine to quality beef in the Liniers neighborhood: this grill emphasizes the importance of traceability and pasture-fed meat. Behind the grill is a meat sommelier, Julio Gagliano, who offers a full skirt steak, tomahawk and heart sweetbreads. The food comes with side dishes such as hummus with leeks and a bowl of roasted vegetables, all served on tables decked out in pristine white tablecloths that give the establishment a stately appearance.

LINIERS / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

La Brigada

www.instagram.com/parrillalabrigada/
Estados Unidos 465, CP 1066

The fame of this grill is a sum of rituals: from the way they light the fire and control the flames to the way they cut and serve the meat using a spoon, once on the table. A tango spirit, football memorabilia and mementoes of visits by world-famous celebrities (Messi, Sting, Djokovic and others) complete the proposal.

SAN TELMO / FOOTBALL / TRADITIONAL CUISINE

La Cabaña

www.instagram.com/lacabana.restaurant/
Av. Alicia Moreau de Justo 580, CP 1107

The fact that this establishment is 88 years old should not lead anyone to think that it's a bastion of tradition: La Cabaña is indeed tradition, but also modernity. You can choose between chateaubriand and T-bone steak, there is dry aged rib eye and Kobe beef. The view out over the river is an added bonus, one that both locals and tourists look forward to pleasure.

PUERTO MADERO / CLASSIC GRILL

El Mirasol

www.instagram.com/elmirasolparrilla/
Posadas 1032, CP 1011
Boedo 136, CP 1206
Av. Alicia Moreau de Justo 202, CP 1107

Although its first restaurant opened in Almagro, El Mirasol initially became famous because of its street name, Boedo. Later it added branches in Recova de Posadas and Puerto Madero. Its classic façade is still as intact as ever, as is its neon sign, the praise for its chinchulines, and seven variants of French fries.

RETIRO / ALMAGRO / PUERTO MADERO / CLASSIC GRILL / SUITABLE FOR ALL AGES

Happening

www.instagram.com/happeningba/
Av. Alicia Moreau de Justo 310, CP 1107
Av. Costanera Rafael Obligado 7030, CP 1428

This grill first saw the light of day in one of the food stands, known as carritos, on the Costanera river esplanade. Today it's an elegant restaurant overlooking the river and

has been frequented by celebrities from locals Olmedo and Porcel to Gorbachev and Liza Minelli. The priority here is the quality of the meat and a highly attentive and professional service. In addition to more classic cuts, there is charcoal-grilled tomahawk and low-temperature suckling pig, seared in a wood-fired oven. The menu offers an explanation of each cut and doneness to avoid confusion.

PUERTO MADERO / BELGRANO / CLASSIC GRILL

Cabaña Las Lilas

www.instagram.com/rest_lasilas/

Av. Alicia Moreau de Justo 516, CP 1107

This grill sits overlooking the docks and the famed Puente de la Mujer, attracting both tourists and international distinctions thanks to the quality of its service and its own brand of beef. There are classic cuts and other spectacular dishes where the grilling of certain cuts is finished at the table itself. A very extensive wine list shows wines according to varietal and region, and there is even room for ports, imported wines, spirits and a classic lemoncello at the end.

PUERTO MADERO / CLASSIC GRILL

El Pobre Luis

www.instagram.com/elpobreluisparrilla/

Arribeños 2393, CP 1428

El Pobre Luis has at least two hearts: one being the grill with its permanently burning embers and the other belonging to the River Plate club, the house passion. On its walls are original T-shirts from clubs, signed by players from all over the world, including those of Diego Armando Maradona and Lionel Messi. Created by a Uruguayan family, El Pobre Luis is a Buenos Aires icon with its delicious rib-eye steak, its pork tenderloin pamplonas and, to finish, Floating Island dessert.

BELGRANO / CLASSIC GRILL / FOOTBALL / SUITABLE FOR ALL AGES

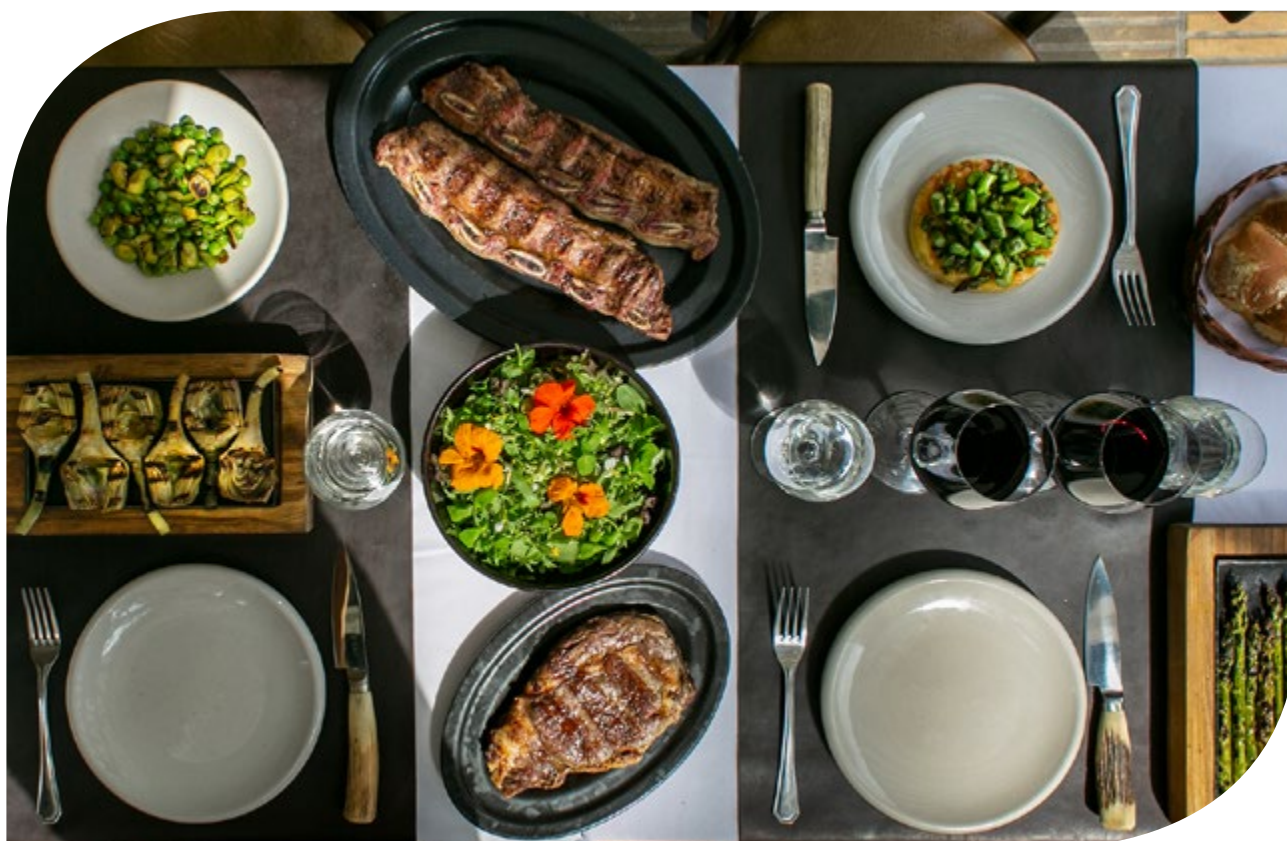
El Ferroviario

www.instagram.com/elferrovariobook/

Av. Reservistas Argentinos 219, CP 1408

The rule of the day is abundance. Whether it's short beef ribs, suckling pig, lamb or suckling pig, everything can be shared in this grill located just meters from the train and under the highway. Local specialties include pickled capybara, roasted bell peppers or provoleta. And to end, bread pudding.

LINIERS / CLASSIC GRILL / SUITABLE FOR ALL AGES



Pizzas: past, present, future

Despite its distant origin, there's no doubt that pizza is also, deeply, part of the Argentine heritage. And it comes with a strong porteño accent. There are 1,080 registered pizzerias in Buenos Aires at the last count, making us the city with the most establishments of this type per inhabitant in the world, according to data from the Association of Pizzerias and Empanada Houses of the Argentine Republic (APYCE). Diversity is the only rule, and one that's repeated everywhere: there are so many different formats, sizes, ingredients, types of dough crust and establishment. And there are so many different ways to enjoy pizza as well: standing, sitting, in popular or more intimate locales, as well as a truly eclectic array of cooking methods; wood-fired, gas, mixed, electric, with gigantic ovens like the one at Imperio in Chacarita, where they can stack as many as up to 60 pizzas at once, and others that are much smaller, reaching the required 450°C to bake a Neapolitan-style pizza. Although pizza arrived with the Italians, in Argentina it was adopted by Spanish chefs who opted for abundance as regards all ingredients, especially when it came to cheese. "No need to order double mozzarella," reads Güerrín's enamelled sign. One or two slices are more than enough to fill your belly—and only for a few pesos. Buenos Aires pizza evolved from street food sold from makeshift stands near the port to a main dish in a restaurant near the city center. Along with all this was added a culinary ecosystem that is still very much present: the fainá on top, the moscato on the side, and flan, ricotta cake or Zuppa inglese to finish. A whole landscape that gives depth and a storyline to the most traditional porteño pizza. But this is only part of the story: today pizza continues to write its present and its future in Buenos Aires, adding even more layers of diversity, a story of change that

began just over a decade ago. Our beloved pan pizza has been joined by the equally well-known stone pizza, and even by the grilled pizza that began its journey in the 1990s; today many more options have been added to the menu. Among them, the true Napoletana pizza, with a more flexible and elastic dough, high edges and individual sizes. Also the New York-style pizza, 45 centimeters across and typical flavors led by pepperoni. More recently, the Roman pinsa arrived, with a crust made from wheat flour, soy and rice. In the middle appeared organic flours, sourdough and an infinite number of contemporary pizzas that take a little bit of Italy, a little bit of Buenos Aires and another little bit of the world, to fashion their own identities. Pizza is as alive in the city as always.



Pizza has mutated: from the deep pan version to the thinner medium crust kind, until it reached the stone baked variety. Additionally, in recent decades we've seen more options joining the selection: Neapolitan, New York Style, grilled, gluten-free, vegetarian, vegan, Roman, sourdough, matured dough, sweet, and more gourmet options.

LORENA FERNÁNDEZ

PRESIDENT OF THE ASSOCIATION OF PIZZERIAS AND EMPANADA HOUSES OF THE ARGENTINE REPUBLIC (APYCE)



Porteño pizza is its own thing, born from immigrants from Spain and Italy, who merged their tastes and customs to create an original product recognized throughout the world.

The corridor of Avenida Corrientes

Avenida Corrientes owes its fame not only to its theaters and cinemas, but also to its traditional pizzerias, especially along the stretch running from Avenida Callao to downtown Buenos Aires.

On both sides of the Obelisk, there are pizza icons dating back to the 1930s, offering deep pan pizza, medium-crust and even stone baked versions. Queuing to sit at a table or eating at the counter are rituals that thrive, converting new generations of consumers every day. Beyond their differences and individual preferences, most pizzerias share common features: a Spanish origin, a lively, bustling atmosphere until late hours, and the sales format, which can be in portions or slices (the so-called “pizza al corte”), as well as typical flavors: fugazetta, cancha, Neapolitan, and ham with bell peppers. And always, always, lots of cheese on top. This is where you can find 128 different varieties of pizza on the menu at Güerrín (Av. Corrientes 1368), portions with onion and anchovies from Las Cuartetas (Av. Corrientes 838), with provolone from Génova (Av. Corrientes 872), fugazza with cheese at the renovated Banchemero establishment (Av. Corrientes 1300), stone-baked pizza at Los Inmortales (Av. Corrientes 1369), with an eggs and Provençal topping at La Americana (Av. Corrientes 1383) and provolone cheese and red peppers at El Palacio de la Pizza (Av. Corrientes 751), among many more examples.

Banchemero de La Boca

www.instagram.com/pizzeriabanchemero

Av. Alnte. Brown 1220, CP 1162

The Genoese Agustín Banchemero was the first to start the trend of eating a portion of pizza while standing on this very corner. Since declared a Site of Cultural Interest of the City, and the self-proclaimed birthplace of the stuffed fugazzeta (which here is called fugazza), Banchemero de La Boca continues to feed football fans, tourists and neighbors with pizza laden with cuartirolo cheese and an juicy onion topping.

LA BOCA / FOOTBALL / PIZZA / TRADITIONAL CUISINE / FAST FOOD / SUITABLE FOR ALL AGES

El Cuartito

www.instagram.com/cuartito_paginaoficial

Talcahuano 937, CP 1001

There’s nearly always a line at the door whether it’s to eat at the counter or sit at a table to watch the inevitable football game on the TV screen. The historic rival of the pizzerias on Avenida Corrientes, El Cuartito is frequented by office workers, employees from the nearby judiciary institutions, and of course tourists for whom it’s well worth deviating from the street that never sleeps.

MICROCENTRO / PIZZA / TRADITIONAL CUISINE / FAST FOOD /

SUITABLE FOR ALL AGES

El Imperio de la Pizza

www.instagram.com/pizzaelimperio

Av. Corrientes 6891, CP 1427

Located in one of the most important transport nodes in Buenos Aires, El Imperio de la Pizza is a mandatory stop for neighbors, hungry night owls, transfer passengers and street vendors (like the comedian Carlitos Balá before he found fame, here honored with his own statue).

CHACARITA / PIZZA / TRADITIONAL CUISINE / FAST FOOD / SUITABLE FOR ALL AGES

Roma del Abasto

www.instagram.com/romadelabasto

Anchorena 806, CP 1170

Founded in 1927, even earlier than the Mercado del Abasto, this cafe added a selection of pizzas after it reopened in 2020, complete with a change of ownership, now featuring Julián Díaz (the mastermind behind Los Galgos). These are pan pizzas, with dough left to rise cold for 48 hours and decked out with seasonal products, such as artichokes in winter or asparagus in spring. The best combination of tradition and a modern twist.

BALVANERA / PIZZA / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SUITABLE FOR ALL AGES

Casa Burgio

www.instagram.com/burgiopizzeria

Av. Cabildo 2477, CP 1428

Closed in 2021 after almost nine decades of history, it reopened in October 2022 under the direction of the young Gonzalo Louro, from a family of pizza makers. The spirit of the place has been preserved, thanks to the stories and images contributed by neighbors. Pizza is made in a wood-fired oven and comes after fried empanadas, which can be eaten at the counter or at the table, in a decor featuring colorful tiles and little glass mosaic type tiles.

BELGRANO / PIZZA / TRADITIONAL CUISINE / FAST FOOD / SUITABLE FOR ALL AGES

Pirilo

www.facebook.com/people/Pizzeria-Pirilo-Pagina-oficial-/10006380555241/

Defensa 821, CP 1066

Although it's been in existence for more than 90 years, it's easy for this discreet establishment to go unnoticed, as it's a narrow entrance and has no chairs. However, the neighbors are in the know, as are the many taxi drivers who order thick slices dripping with melted mozzarella made in a wood-fired oven. A classic of Buenos Aires-style pizza.

SAN TELMO / PIZZA / FAST FOOD

Ferreiro

www.facebook.com/PizzeriaFerreiro/

Av. Ángel Gallardo 1001, CP 1405

An austere dining room, Formica-topped counter and walls festooned with past soccer glories. Because here, the protagonist is the pizza, the stone-baked version, barely taller than usual. The Neapolitan variety is topped with provolone. Established in 1963, today it's run by the founder's granddaughters.

VILLA CRESPO / PIZZA / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Togni's Pizza

www.instagram.com/tognispizza

Blanco Encalada 1665, CP1428

Organic flour, sourdough for rising and 24-hour cold fermentation give shape to square pan pizzas and other round ones, with a thin crust and measuring half a meter in diameter. They're more in the New York style, and also sold by slice. All in the heart of the Buenos Aires Chinatown.

BELGRANO / PIZZA / CONTEMPORARY CUISINE / FAST FOOD / SUITABLE FOR ALL AGES / SOURDOUGH

Siamo nel Forno

www.instagram.com/siamonelforno

Costa Rica 5886, CP 1414

The only Argentine pizzeria that's a member of the Naples-based Associazione Verace Pizza Napoletana (AVPN). The pioneer of this southern Italian variant in Buenos Aires, the team rustle up margheritas, marinaras and focaccias from a willow-wood-fired brick oven. There is also good wine, cannoli and tiramisu.

PALERMO / CONTEMPORARY CUISINE / ITALIAN CUISINE / WINES

Mil y Pico

www.instagram.com/mil.y.pico

Av. de los Incas 5499, CP 1427

Av. Dorrego 1194, CP 1414

Founded by the pioneer of grilled pizza, Danilo Ferraz. At Mil y Pico, he's returned to his origins using a fine crust, visible embers, toppings of seasonal vegetables and tables on the sidewalk.

CHACARITA / PARQUE CHAS / NEIGHBORHOOD / PIZZA / WINES / CONTEMPORARY CUISINE / SUITABLE FOR ALL AGES

Soler Vino Pizza

www.instagram.com/solervinopizza

Soler 4201, CP 1425

he restaurant version of a pizzeria: low lighting, elegant simplicity, a well-supplied wine cellar front of house, and ingredients from well-known brands and producers. The crust is ultra-thin and crispy, and the pizzas red or white. The toppings are bespoke Italian, with nduja, guanciale and straciatella at the forefront.

PALERMO / PIZZA / CONTEMPORARY CUISINE / WINES



Gordo Chanta

www.instagram.com/gordochantapizza

Velasco 1200, CP 1414

Born right in the middle of the pandemic, the premises were originally on the terrace of the La Favorita bar. In 2022, they moved to a corner in the neighborhood of Villa Crespo, giving life to a cult pizzeria. It's a joyful experience wherever you look: unorthodox toppings, an organic wine list, pop ups and feats with other guest pizza makers, delicious tangy anchovies for starters and an ice cream machine for dessert.

VILLA CRESPO / PIZZA / CONTEMPORARY CUISINE / WINES

Atte. Pizzeria Napoletana

www.instagram.com/atepizza

El Salvador 6016, CP 1414

A favorite with tourists and international jet setters, this pizzeria is located in a beautiful Palermo mansion and bases its culinary proposal on long-fermented sourdough and a crisp crust baked in a quebracho-fired oven.

PALERMO / PIZZA / CONTEMPORARY CUISINE / WINES

El Fortín

www.instagram.com/pizzeriaelfortin

Av. Álvarez Jonte 5299, CP 1407

Waiters come and go balancing a large pizza on one hand and grasping frothing mugs of beer in the other. It's not easy to get a table at this pizzeria in western Buenos Aires, which is

always packed, especially on football match days. The end of the ceremony comes with cream and caramel eclairs.

MONTE CASTRO / FOOTBALL / PIZZA / SUITABLE FOR ALL AGES / FAST FOOD

El Corte

www.instagram.com/elcortepizzeria2010

Av. de los Constituyentes 4454, CP 1431

The former employees at La Mezzetta, Walter and Ramón Orellano opened their own pizzeria in 2010 bringing pan pizza to the northwest of Buenos Aires. From their establishment gaily decorated with tiles and the fileteado porteño lettering, the most popular pizzas are the fugazzeta, the napo' and the calabresa. Always accompanied by a glass of moscato wine, portions of fainá and extra large empanadas.

VILLA PUEYRREDÓN / PIZZA / SUITABLE FOR ALL AGES / FAST FOOD

La Mezzetta

www.instagram.com/pizzerialamezzetta

Av. Álvarez Thomas 1321, CP 1427

This neighborhood on-the-go pizzeria is one of the most famous in the city of Buenos Aires, and was even the scene for a well-known Netflix series. The specialty is its cheese and onion-filled fugazzeta, made upside down (the first thing that goes into the pan is the mozzarella), eaten standing at the bar always jostling with regulars.

VILLA ORTÚZAR / PIZZA / FAST FOOD

El Padrino

www.instagram.com/pizzeria_elpadrino

Av. Honorio Pueyrredón 1710, CP 1414

Slices of pizza and fugazzeta, quite a rarity in what is the geographical center of the city. However, there's complimentary faina with each serving, as well as empanadas and fatay. Also calzoni, one of the most popular requests in this discreet locale on Avenida Honorio Pueyrredón, a gastronomic corridor which is only now starting to gain a name for itself.

VILLA CRESPO / PIZZA / FAST FOOD

San Antonio

www.instagram.com/pizzeriasanantoniook

Avenida Juan de Garay 3602, CP 1239

Founded by Poles and continued by Galicians, the most famous pizzeria in Boedo is about to notch up half a century. It offers whole pizzas as well as some by the slice, but what sells the fastest is its tall fugazzeta (as much as five centimeters high), a favorite among both residents and fans of San Lorenzo.

BOEDO / PIZZA / FAST FOOD

La Épica

www.instagram.com/laepica_pizza

Av. Melián 4092, CP 1430

Although it has tables on the sidewalk and on its large covered terrace, the best plan here is to order pizza at the counter, sit down in one of the many deck chairs provided by the establishment and enjoy the food overlooking Saavedra Park over the road. The bar area, with a large clay oven behind it, is located in what was once the garage of this former home.

SAAVEDRA / PIZZA / FAST FOOD / SUITABLE FOR ALL AGES / OPEN AIR

El Cedrón

www.instagram.com/el_cedron

Av. Alberdi 6101, CP 1440

This corner of Mataderos has been serving food since 1908, and pizza since 1964. From the gas and wood-fired oven come stuffed fugazzetas, pizzas overflowing with mozzarella and others with spinach and white sauce to the delight of the local fans of this neighborhood restaurant, declared a Site of Cultural Interest of the City.

MATADEROS / PIZZA / TRADITIONAL CUISINE / FAST FOOD

Totti - Pinsa di Roma

www.instagram.com/tottipinsadiromaba

Jorge Newbery 3001, CP1426

In this place that pays tribute to the Roma football legend, pinsa is served with and without tomato sauce; with parmesan and guanciale; or with mortadella, burrata and pistachio. There are also Italian drinks, focaccias and risotto, potato or pasta croquettes.

COLEGIALES / PIZZA / CONTEMPORARY CUISINE / WINES

Cancha

www.instagram.com/canchapizza

Loyola 902, CP 1414

A small street corner, a large wood-burning oven inside, a bar and some improvised tables on the sidewalk: this was all it took for Cancha to become one of the best known personalities on the new pizza scene in Buenos Aires. Excellent crust, and ingredients chosen to conjure up unusual flavors. Pizza with figs, blue cheese and pistachios, or kimchi, Sardinian cheese, mozzarella, coriander and dill, are just some of the eclectic offerings on offer as daily specials. Its all about imagination.

VILLA CRESPO / PIZZA / CONTEMPORARY CUISINE / FAST FOOD

Pizza Paradiso

www.instagram.com/pizzaparadisoar/

Mariscal Antonio José de Sucre 1302, CP 1428

Pizza Paradiso is another example of the flair and talent of famed chef Donato de Santis, the most famous Italian in Argentina, now applied to the universe of pizza. A place that defines itself by making pizza for all tastes, always guided by the best Italian traditions: Neapolitan pizzas and slices, as well as fried pizza—and even sweet pizza for dessert. Two specials to try: the Cacio e Pepe, with pecorino romano DOP, ground black pepper, mozzarella fior di latte and lard; and meatballs with tomato sauce, mozzarella, basil and a drizzle of extra virgin olive oil.

BELGRANO / PIZZA / CONTEMPORARY CUISINE / WINES / SIGNATURE CUISINE

Plant-based cuisine: the revolution of the 21st century

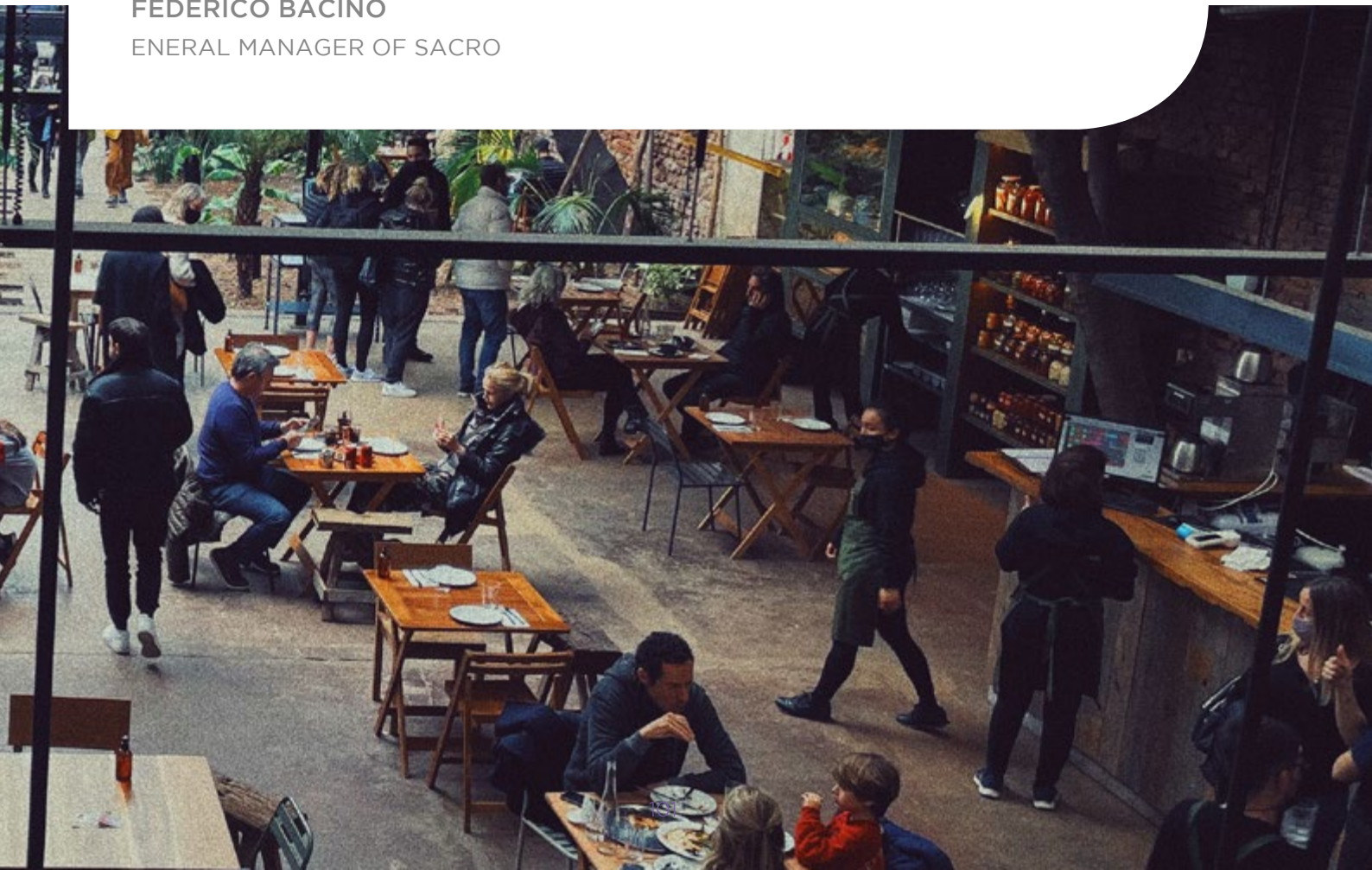
Awareness of how meat is produced today as well as concern for animal welfare, along with the search for healthy and sustainable lifestyles, are the platform on which plant-based cuisine has grown to embrace followers around the world. This global trend is echoed in the city of Buenos Aires, with a thriving, young and creative scene. What seemed supremely unlikely until some 20 years ago (avoiding meat in a country like Argentina, imagine!), today is not only easy, but even delicious. Today, the city of Buenos Aires offers quality vegan cuisine, with a variety of styles and proposals as never before. These menus not only eschew raw materials of animal origin, but often also avoid processed foods, opting for organic and agro-ecological suppliers. With a more reflective attitude born in the years following the pandemic, these restaurants not only attract vegans and vegetarians, but are also chosen by many omnivores attempting to reduce their consumption of animal proteins, also intrigued by a new take on versatile vegetables, where colors, aromas and flavors conspire to achieve unique combinations.





When we opened in 2018, there were no proposals in the city that came anywhere near what we were thinking of doing for our restaurant. An experience aligned with fine dining, with cuisine that doesn't use animal proteins and whose culinary identity comes from different countries. Today, it's with great pleasure that we see how new and diverse proposals for plant-based cuisine are flourishing. We believe that this is due to changes in lifestyle habits, as much due to health as to philosophical issues. This change is even more noticeable in the new generations.

FEDERICO BACINO
GENERAL MANAGER OF SACRO



Sacro

www.instagram.com/sacroresto/

Costa Rica 6038, CP1414

A pioneering space in the rise of plant-based gastronomy in Buenos Aires, Sacro offers a sophisticated and ambitious vision of haute cuisine, with a lot of technical work on vegan cheeses, special pastries and crusts, and novel textures. Its historic signature dish is the fresh portobello and oyster empanada, with black activated charcoal pastry. A glamorous large dining salon traversed by a long elegant cocktail bar.

PALERMO / OPEN AIR / COCKTAILS / VEGAN CUISINE / CONTEMPORARY CUISINE

Sampa 99v

www.instagram.com/sampa99v/

Av. Raúl Scalabrini Ortiz 769, CP1414

With the naked flame of the fires as the main theme, the menu is ovo-lactean vegetarian (including eggs and cheese), producing dishes influenced by different regional cuisines from Latin America and the world. It's a relaxed place with a U-shaped bar where you can sit and enjoy intense flavors, finding it all too easy to forget that there's no meat involved at all.

PALERMO / VEGETARIAN CUISINE

Chuí

www.instagram.com/chui.ba/

Loyola 1250, CP1414

From an old abandoned metal warehouse to becoming one of the landmarks of Villa Crespo. Taking advantage of the new circulation gained by elevating the railway line running through this part of town, Chui has created a wild natural garden and a 100% vegetarian menu featuring wood-fired pizzas and creative small dishes with an interesting twist. They don't take reservations, service is on a first come, first served basis, there is space for DJs, they grow their own mushrooms—and it's one of the spots where everyone wants to hang out.

VILLA CRESPO / OPEN-AIR / VEGETARIAN CUISINE / CONTEMPORARY CUISINE / YOUNG CHEFS

Donnet

www.instagram.com/donnet_te_ama/

Av. Jorge Newbery 4081, CP 1427

When mushrooms were not as fashionable as they are now, Manuela Donnet took the risky decision to open a restaurant that almost exclusively serves dishes based on products from the fungi kingdom. In this restaurant with an eclectic, youthful and transgressive vibe, you can try mushrooms of all shapes and colors, as part of a vegan proposition that includes fermented dishes and a certain dose of activism.

CHACARITA / VEGAN CUISINE / CONTEMPORARY CUISINE / SIGNATURE CUISINE

Amador

www.instagram.com/amador_cantina/

José A. Cabrera 5991, C1414

Taking Buenos Aires bodegones and their timeless flavors as inspiration, Amador's search is about renewing a focus on vegetarian offer without losing either powerful flavors or abundance. A crossroads of cultures that breaks with all prejudice.

PALERMO / VEGETARIAN CUISINE / SUITABLE FOR ALL AGES

Hierbabuena

www.instagram.com/hierbabuenarestaurant/

Av. Caseros 454, C1152

Hierbabuena has proposals for all tastes and for all moments, from hamburgers, hot dogs and choripanes to pastas, pastries and ice creams, all in a vegetarian version. The location also includes a produce market and takeaway bakery. This cheerful locale stands on one of the most beautiful historic avenues in the city.

SAN TELMO / SUITABLE FOR ALL AGES / OUTDOORS / VEGETARIAN CUISINE

Gioia

www.instagram.com/gioiacocinabotanica/

Posadas 1350, C1011

In 2020, the Palacio Duhau team decided to give a plant-based twist to what was the hotel's Italian restaurant, placing an emphasis on respect for raw materials. This made it the first hotel in the chain to have such a place in the world. The menu is divided into groups: cereals and pulses; mushrooms and vegetables, offering highly creative and



sophisticated dishes—and a wonderful view of one of the most impressive private gardens in Buenos Aires.

RETIRO / TRADITIONAL VEGAN / OPEN-AIR

Let it V

www.instagram.com/letit_v/

Costa Rica 5865, C1414

Mercedes 3987, C1419

Av. Corrientes 1660, C1042

Castañeda 1872 CP1428

Cuenca 3035, CP 1417

In addition to vegan cuisine, the menu here is gluten-free and prepares its dishes with an abundance of organic raw materials. The style is strongly based on Asian cuisine with touches of other typical world cuisines, such as sushi, poke bowls and burritos, for instance. Its ambiance is youthful, with touches of street food, good music and a cool vibe.

PALERMO / VILLA DEVOTO / SAN NICOLÁS / BELGRANO / VILLA DEL PARQUE / SUITABLE FOR ALL AGES / OPEN-AIR / VEGAN CUISINE

Mudrá

www.instagram.com/mudraplantbased/

Av. Córdoba 3942, CP 1188

Part of the global gastronomic empire run by plant-based chef Matthew Kenney, here you can enjoy refined Nikkei-influenced dishes such as pizzas, pastas and burgers, accompanied by a wide range of cocktails. A wonderful discovery hiding out on a first floor with beautiful décor.

ALMAGRO / VEGAN CUISINE

Raíz

www.instagram.com/raizplantmood/

Juana Manso 1770

The menu proposes a journey through the different gastronomic cultures of the world, including sushi and typical dishes from Italian, Greek, Korean and Peruvian cuisines. A diverse mix with a plant-based axis that makes it a unique spot for a different experience.

PUERTO MADERO / VEGAN CUISINE / WORLD CUISINE

Fifí Almacén

www.instagram.com/fifialmacen

Gorriti 4812, C1414

Although the restaurant was born in 2014, it was only in 2022 that it decided to reconvert itself and adopt another approach, becoming a plant-based space offering breakfast, lunch and snacks with its proposals. In addition to pastries, a great favorite is the weekend brunch with dishes that change frequently.

PALERMO / SUITABLE FOR ALL AGES / COFFEE / SWEETS / VEGAN CUISINE

Vegan Fox

www.instagram.com/veganfox.goodburger/

Gorriti 5213, C1414

The first vegan burger restaurant in Buenos Aires, supported by products made by the NotCo company. This is a plant-based mode which replicates in this format not only classic beef burgers but also crispy chicken sandwiches and nuggets.

PALERMO / SUITABLE FOR ALL AGES / VEGAN CUISINE

Marti

www.instagram.com/marti_barra/

Rodríguez Peña 1973, CP 1021

In 2021, Germán Martitegui decided to close Tegui after many years of success. The news came as a surprise to everyone, but the chef, as one of the best-known and most prestigious in the country was adamant about taking this step. Today, he wields his unique skills at the airy and bright Marti, which offers a meat-free menu. The entire room is dominated by a large surround bar around the open kitchen, where diners can watch the dishes in different stages of preparation, using all kinds of ingredients as well as the homegrown mushrooms.

RECOLETA / SIGNATURE CUISINE / VEGETARIAN CUISINE / CONTEMPORARY CUISINE / WINES

Tita La Vedette

www.instagram.com/titalavedette/

Bonpland 850, CP 1414

Paz Soldán 4993, CP 1427

Born in Chacarita as a vegan pasta factory run by a group of girls Tita la Vedette soon became a cult location with long lines quickly depleting stocks. In 2023, they decided to go for more, opening a new location in La

Paternal and adding a few more tables so that folk could now enjoy their homemade delicacies in situ. Alternative, very personal, one of those places that really has a dedicated and loyal following.

LA PATERNAL / CHACARITA / PASTA / VEGAN CUISINE / OPEN-AIR

Hola Chola Garage

www.instagram.com/holacholagarage

Paroissien 1871, CP 1429

Facing a square and just meters from a closed street, stands this rather trendy vegetarian kitchen that's run by women. Its following has swelled very quickly following its opening in 2022. Punters order at the bar and take small plates out onto to one of the tables surrounded by deck chairs on the street and sidewalk. A young, informal and creative proposal.

NÚÑEZ / VEGETARIAN / FAST FOOD / YOUNG CHEFS / OPEN-AIR

Casa Nueva

www.instagram.com/casanueva/

Gorriti 3681, CP 1172

Crispy buttery croissants, scrumptious, richly layered cakes, cookies and chipás, all one hundred percent plant based. They coexist with focaccia bread sandwiches stuffed with olive paste, cashew cheese, avocado, caramelized onion, arugula and toasted cashew; or a fantastic tofu scramble with avocado, cherry tomatoes, chives, buckwheat and multigrain bread. This is Casa Nueva, a daytime venue in Palermo that starts early in the morning and closes after sunset. Their fame is growing and thoroughly well-deserved; they'll soon be opening a new branch in Belgrano.

PALERMO / PLANT BASED / SWEETS / COFFEE / SANDWICHES



Perú in Buenos Aires

There are two ways in which Peruvian gastronomy has established itself in Buenos Aires. One is the haute cuisine line, that has made a name for itself worldwide, enhancing the unique flavors developed by this Andean country and turning them into a national brand. The other is more of a local journey, one that emerged from the Peruvian popular classes, immigrants who brought their huancaína potatoes, grilled chicken, ají de gallina spicy chicken and fried steak, as well as some pre-Columbian dishes such as ceviches and causa.

Mountain and coastal cuisine, initially with a mild if not timid spiciness which today is more present, as the local palate has adapted accordingly.

There's no consensus on which was the first Peruvian restaurant in Buenos Aires, although one of the pioneers is undoubtedly Status, opened in 1990 in the Congreso district. What is well known is where it all began, or most of it: the Abasto district which has become the main Peruvian area in Buenos Aires city, featuring dozens of restaurants, chicken stores, sandwich shops and more, with a familiar, relaxed ambiance. Equally well known is the name that has marked the Peruvian gastronomic scene around the world, and definitively influenced Peruvian cuisine in

Argentina, and that is Gastón Acurio. With the opening of Astrid y Gastón in 2010, Gastón not only made his mark in Buenos Aires but also began to build a solid relationship with many of the best chefs in Argentina, one that later expanded to include other colleagues from both countries. A case of many cooks making light work, guest chefs often come over from Peru to the restaurant and take part in fairs such as the emblematic Masticar.

This alongside the opening in Buenos Aires of some outstanding Peruvian brands such as La Mar, Tanta, Osaka and the brand new Barra Chalaca. These are just some of the milestones of this relatively new relationship that has sprung up, one showcasing genuine brotherhood, respect and friendship between these two cuisines. Contemporary Peruvian cuisine grew by leaps and bounds in the city of Buenos Aires, showing both breadth and versatility, making up one of the main gastronomic offerings in South America. Today, there are at least 130 restaurants from Abasto to Pompeya, from Liniers to the area around Congress, from Belgrano to Puerto Madero, passing through the gastronomic hub in Palermo, an exploration of Argentine creole and nikkei flavors inspired by ceviches, chili peppers, anticucho skewers and much more.



After my beloved homeland, I consider Buenos Aires to be my second home. I learned to love it even without knowing it when I was growing up, thanks to the Billiken comics, El Grafico sports newspaper, Boca and River football teams. Thanks to the TV stars Moria, Susana and skinny Olmedo. To the chinchus and morcis of the querencia of my neighborhood. To the Flake-style chocolate sticks from Bariloche that my parents brought from their trips. Later, when we still tended to look at Europe as if it were a million miles away, we went to Argentina in search of inspiration, to be closer to our idols: Dolli, Ramiro, el Gato Dumas. And so, until the day came when kitchens in Lima and Buenos Aires found themselves locked in an embrace that shared the same dream: that one day, both cities would become world-class gastronomic destinations. Along the way, chefs from here and from there, have forged deep and loyal friendships, the kind that emerges after a thousand battles. Also, along the way, grills have opened in Lima, and cevicherias in Buenos Aires, led by hundreds of dedicated compatriots who lovingly produce Peruvian cuisine.

This text was published by Gastón Acurio in September 2023, when Barra Chalaca opened its first location in the city of Buenos Aires.

Primavera Trujillana

www.instagram.com/primavera_trujillana2

11 de Septiembre de 1888 3625, CP 1429

Franklin D. Roosevelt 1695, CP 1428

In Primavera Trujillana, the entire arc of Peruvian food is represented in all its glory, thanks to an extensive menu that includes ceviches and tiraditos from the catch of the day, and stir-fried beef or savory pescado a lo macho seafood sauce. On 11 de Septiembre, the restaurant lies in a renovated low-rise house and is invariably attended to by its owners. A few blocks away is the second locale, a reduced version of the first that tends to attract local office workers.

NÚÑEZ / BELGRANO / TRADITIONAL / POPULAR CUISINE / PERUVIAN CUISINE / SUITABLE FOR ALL AGES / FISH AND SEAFOOD

La Conga

www.instagram.com/lacongaresto

La Rioja 39, CP 1214

An extensive menu, with typical Peruvian dishes such as stir fried beef or Peruvian chilli chicken, seafood, Chinese-Peruvian chifa, soups, typical drinks and desserts. The portions are generous enough to share and the dining room is noisy and bustling with activity, while outside people wait patiently in lines.

BALVANERA / POPULAR CUISINE / TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD

Contigo Perú

www.instagram.com/contigoperurestaurante

Echeverría 1627, CP 1428

The clientele goes for the sole ceviche and then orders the seafood jelly, enticed by the sheer variety of preparations that use prawns (causa, ceviche, chicharrón, spicy, or with chaufa rice). Excellent pisco sours and Cusqueña beer. Diners should arrive early as despite its size, the salon soon fills up.

BELGRANO / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD

La Mar

www.instagram.com/lamarbsas

Arévalo 2024, CP 1414

Gastón Acurio's famous cevichería offers the entire repertoire of Pacific cuisine in Buenos Aires: tiraditos, anticuchos, causa, sudados and seafood stews coexist with signature cocktails.

The setting is a distinguished old building in Palermo Hollywood with a stunningly beautiful outdoor patio.

PALERMO / COCKTAILS / TRADITIONAL CUISINE / CONTEMPORARY CUISINE PERUVIAN CUISINE / FISH AND SEAFOOD / OPEN-AIR

Tanta

www.instagram.com/tanta_argentina

Esmeralda 938, CP 1007

Another of Gastón Acurio's successful brands to arrive in Argentina, Tanta welcomes foreign tourists and executives on the ground floor of the Torre Bellini Esmeralda. A menu that constantly varies, but always features firm favorites such as the Peruvian chilli chicken croquettes, stir-fried beef and an authentic grandmother's recipe for ossobuco. Tanta has branches under the same name in Peru, Chile and the United States.

RETIRO / MICROCENTRO / TRADITIONAL CUISINE / PERUVIAN CUISINE / COCKTAILS

Sipan

www.instagram.com/sipanrestaurants

Uriarte 1648, CP 1414

A pioneer of Nikkei cuisine in Argentina, Sipan offers classic ceviches, stir-fried beef and pisco sours all of Peruvian roots, paired with miso, nigiris and makis. There are also regional Argentine products: Pampas roast meats, Patagonian trout and lamb, citrus fruits from the Litoral and a list of classic national wines.

NIKKEI CUISINE / TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / COCKTAILS

Asu Mare Barra Cevichera

www.instagram.com/asumare_barracevichera

Av. Pueyrredón 679, CP 1032

Thames 1514, CP 1414

Av. Corrientes 1660 - Manduca Paseo La Plaza, CP 1043

With a narrow location in Once as its first location, today this ceviche bar is located at a restaurant in Palermo (where only seafood products are served) and one more on Paseo La Plaza. There's a wide variety of cocktails, Cusqueña beer and "barco cevichero", a combo that includes mini versions of many of the dishes on the menu.

TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / SUITABLE FOR ALL AGES

Puerta del Inca

www.instagram.com/puertadelinca

Bolívar 373, CP 1066

Located in the Cassa Lepage hotel, this establishment has a door directly onto the street, while inside, it turns to matters involving the maritime side of Peruvian cuisine. There are cold dishes such as ceviches and causa, and hot dishes such as seafood, scallops and octopus. Sushi, meats and pasta dishes round out the proposal.

TRADITIONAL CUISINE / PERUVIAN CUISINE / CONTEMPORARY CUISINE / FISH AND SEAFOOD

Chan Chan

www.instagram.com/chanchanbsas

Av. Hipólito Yrigoyen 1390, CP 1086

Peruvian Ángel Ubillus manages this warm, family-run restaurant where hearty generous portions are the order of the day. There are ceviches and tiraditos, but also rabbit ajiaco and Peruvian seafood sauce, or pescado a lo macho. To drink, pisco sours and Cusqueña beer.

TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / SUITABLE FOR ALL AGES / POPULAR

Mamaguille's

www.instagram.com/mamaguilles

Acuña de Figueroa 888, CP 1180

Formerly called Lucuma, Mamaguille's welcomes customers with paintings and a décor that's heavy on the Andean iconography. On the menu is ceviche, chaufa rice or causa, presented in an original way.

TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / SUITABLE FOR ALL AGES / POPULAR

OSAKA

www.instagram.com/osakabsas/

Juana Manso 1164, CP 1768

Concepción Arenal 2913

An emblem of Nikkei cuisine, with dishes that not only hark back to Peru but also other countries in the region, Osaka has become the reference point for a unique mix between ceviche, sushi and perfectly-cut tiraditos in the sashimi style. In addition to a new place in Colegiales, in October 2023 it opened a new, highly luxurious and much larger establishment in the neighborhood of Colegiales. The best raw materials as well as its assortment of much-acclaimed classics.

PUERTO MADERO / COLEGIALES / PERUVIAN CUISINE / NIKKEI CUISINE / FISH AND SEAFOOD

CVICHE

www.instagram.com/cviche.pe/

Juan B. Justo 6301, CP 1407

Originally the home of Jimmy Salvador, Cviche is a shining example of how the most popular Peruvian gastronomy has penetrated even the most residential of neighborhoods with high quality food and the typical flavors of the Andean country. Ceviche platters, shrimp causa, tacu tacu with dry, mixed Chinese-Peruvian aeropuerto and many other mouthwatering dishes.

TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / SUITABLE FOR ALL AGES / POPULAR

Tori Chipchi

www.instagram.com/torichipchi/

Corrientes 3158, CP 1193

A novelty in the Abasto area, Tori Chipchi quickly gained a name for itself on the Buenos Aires scene with its brada grill, where tasty chickens spin lazily on a spiedo and where its famous beef heart anticuchos, sirloin steak and chicken dishes are cooked to perfection. Popular, spacious, cheap and cheerful, the best thing to drink is its delicious tropical fruit juices.

TRADITIONAL CUISINE / PERUVIAN CUISINE / SUITABLE FOR ALL AGES / POPULAR

Barra Chalaca

www.instagram.com/barrachalacaarg/

Arévalo 1392, CP 1414

After the success of its first location in Lomas de Zamora, Barra Chalaca (the cevicheria for a younger crowd created by Gastón Acurio) landed in 2023 in the heart of Palermo's happening scene. With delicious ceviches, tiraditos, causas and chaufas, among many other dishes, Barra Chalaca has consecrated its position as the gateway to the best Peruvian cuisine in bar format.

PALERMO / COCKTAILS / TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD

Los Trujillanitos

Av. Corrientes 3564, CP 1194

A perfect example of Peruvian immigration cuisine without the frills, beyond serving traditional flavors just like you get in Peru itself. Generous dishes without overdoing it, a family atmosphere, friendly and relaxed service, where you can eat ceviches, Huancaína potatoes, chaufas and Peruvian chilli chicken, among many more well-known and welcome options.

ABASTO / TRADITIONAL CUISINE / PERUVIAN CUISINE / FISH AND SEAFOOD / SUITABLE FOR ALL AGES / POPULAR





Coffee: the cortado tradition and the arrival of the flat white

Coffee is serious business in Buenos Aires. Far more than just a hot drink, it's a ritual and an excuse for meeting up. This is such a widespread custom that Buenos Aires is known around the world for the quantity and variety of its cafes, a legacy from when the city was still taking shape, a huddle of houses on land reclaimed from the river marshes which grew and expanded to the rhythm of grocery stores, inns and dairies eventually becoming the local establishments that we know today.

Throughout history, coffee shops have been part of the daily lives of Buenos Aires residents, places of belonging and socialization for immigrants, where tango and literature flourished, the melting pot of the city's cultural identity. It was in the cafes where authors such as Ernesto Sábato (*Británico*), Alfonsina Storni (*Las Violetas*) and Homero Manzi (formerly the *Café Nippon*, today named after the composer), sat down to pen their greatest works. Some of these—La Paz, and the Richmond—no longer exist; others have survived unscathed, such as La Poesía or the *Británico*. Today, there are 334 establishments that operate as cafes and 247 as bars throughout the city, according to official data. But reality tells us a different story. The Tortoni, founded in 1858, is the oldest of all those that still exist. In many, age-old formulas are repeated, how you order a cortado by pinching the index finger and thumb of a single hand, the ubiquitous *café con leche*, coffee with milk where the waiter pours in the hot milk at the table, according to the customer's taste.

Today, this unique history contains new chapters, equally powerful and surprising. In the last five years, new approaches to coffee have proliferated, a cult where the quality of the beans and the skill of the barista are all-important. Specialty coffee has found fertile ground in the Buenos Aires, giving this city's venerable tradition a run for its money. Flat whites, strict espressos, and latte art have emerged. Young tribes of baristas and customers enjoy select brands and styles of coffee on the sidewalks, breaking with the past as they break new ground.

Today, in Buenos Aires these two worlds coexist: the coffee of the past and that of the present. Often, it's about worlds that are starting to intersect, producing a synthesis where porteño style meets the best coffee beans from small coffee growers from Brazil, Colombia, Peru, Bolivia, Guatemala and more. After two centuries of coffee history in the city, our coffee shops maintain that special vibe that has made them so much part of the local landscape: meeting places for family, friends, and lovers.



The arrival of specialty coffee had a positive effect on people's understanding and awareness of coffee in Buenos Aires. Without losing their identity, today traditional cafes have understood that they can develop their practices and knowledge, calibrate their coffee machines differently, and how to clean and maintain espresso machines. There's no doubt that standards have risen all around in the coffee segments. That said, specialty coffee is the rising star of the decade, an exponential growth that shows no signs of stopping: every month, new places open, as part of a phenomenon that began in the city of Buenos Aires and is now expanding throughout the rest of the country. The interesting thing is that specialty coffee is about creating larger spaces for different audiences: it's no longer about small and often uncomfortable spaces for the regulars, but rather about coffee shops able to relate to the city's old coffee culture of the city, where you can sit down to savor a great coffee along with a chat, and take a moment to enjoy life.

FERNANDO LOZANO

CREATOR OF FUEGO TOSTADORES AND CAFÉ NEGRO



La Biela

www.instagram.com/labielacafe/

Av. Presidente Manuel Quintana 596, CP 1129

The sculptures of Borges and Bioy Casares are there to welcome you to the most traditional bar in the upmarket Recoleta district. Initially frequented by legendary figures from the motor-racing world, (Fangio, Gálvez, Pistarini), its name refers to an essential part of a car engine. As it's just meters from the Iglesia del Pilar and the famous Recoleta Cemetery, it's included in many of the Buenos Aires tourist guides.

RECOLETA / COFFEE / TRADITIONAL CUISINE / ELEGANT

Confitería London City

www.facebook.com/profile.php?id=100063694053213

Av. de Mayo 599, CP 1084

This historical café has been the scene of much of the country's political history, a meeting point for politicians and journalists and the location of the opening scenes of Cortázar's first novel *Los Premios*, written in 1960. *La London*, as it's known, continues to offer patrons a printed newspaper and serves its regulars breakfast without so much as a word being exchanged between them and the waiters.

MONSERRAT / COFFEE / TRADITIONAL CUISINE / ELEGANT LITERARY

Confitería Saint Moritz

www.instagram.com/saintmoritzconfiteria/

Esmeralda 890, CP 1057

The Saint Moritz takes you back in time, from the facade featuring backlit, curved letters to the dark boiserie of its salon, the deep red armchairs and mirrored columns. Opened in 1959, in its early days it was frequented by shoppers visiting the malls in the area. It was also one of the writer Borges' favorite haunts, as he often used to meet his mother Leonor Acevedo there for tea.

RETIRO / COFFEE / TRADITIONAL CUISINE / ELEGANT LITERARY

Varela Vareleta

www.instagram.com/varela.vareleta.official/

Av. Raúl Scalabrini Ortiz 2102, CP 1425

A Bohemian haven in the midst of the chaos of the busy Avenida Scalabrini Ortiz, Varela

Vareleta maintains its essence, impervious to new fashions that come and go. Its unpretentious service and relaxed atmosphere, discreet conversation, people reading the newspaper, piped music in the background are complemented by colorful latte art with messages that vary depending on the occasion and the customer.

PALERMO / COFFEE / TRADITIONAL CUISINE

Bar Oriente

www.instagram.com/bar.oriente/

Av. Álvarez Thomas 1800, CP 1427

Only suitable for early birds, this corner of Villa Ortúzar closes at 3 p.m. and never on Sundays. However, that's no obstacle to the morning's coffee being chased by a fernet with vermouth and a splash of soda. There's no wifi but—or perhaps because of that—the conversation among its predominantly older and male clientele is always lively.

VILLA ORTÚZAR / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

El Coleccionista

www.instagram.com/elcoleccionista_bar/

Av. Rivadavia 4929, CP 1424

Only if you go at around 7 pm on a Sunday can you understand the reason for the name of the bar, which means The Collector, opposite Parque Rivadavia, when philatelists sit hunched over tables ready to haggle over their stamps. Extras: a jug of iced water, a glass of orange juice and a mini pastry, which always come with the coffee.

CABALLITO / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

Café de la Plaza

www.instagram.com/cafedelaplaza/

Av. Lincoln 3990, CP 1419

In a neighborhood where there are more and more new places opening, Café de la Plaza is hanging in there with its customary offer, despite being renovated after a fire in 2021. Punters are still greeted by the statue of a Roman soldier, which has been welcoming patrons ever since its inauguration in 1988. It's also as popular a meeting point as ever for the residents of Devoto, with a privileged view from one end of the main square.

DEVOTO / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

El Balón

www.instagram.com/elbalonok/

Av. Gaona 3199, CP 1416

Famous for serving beer in a balloon glass, hence its name, this bar also brings neighbors together to drink coffee. Located in Villa General Mitre, right on the border with Flores, it gained even more fame for being the location of a scene in the Oscar-nominated film Argentina, 1985. The coffee with milk is served by professional waiters who always leave the obligatory glass of soda water on the table.

VILLA GENERAL MITRE / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

Bar Británico

www.instagram.com/barbritanico/

Av. Brasil 399, CP 1154

Threatened by the specter of closure, it changed hands several times but never its style: a checkerboard floor, sash windows with wooden frames, and an antique felt board featuring prices from when a glass of Coca Cola only used to cost two pesos. At its tables, Sábato wrote Sobre héroes y tumbas, which is partly set in Parque Lezama, just over the road.

SAN TELMO / LITERARIO / TRADICIONAL / LITERARIO / CAFÉ

Café La Poesía

www.instagram.com/bareslosnotables/

Chile 502, CP 1098

Founded in 1982 by the poet Rubén Derlis, in a few years, Café La Poesía had become an obligatory meeting point for other writers of his generation, such as Olga Orozco, Alejandra Pizarnik, Juan Gelman and Horacio Ferrer. On the walls are the portraits of authors, a century-old piano and plaques that remind patrons which illustrious writers once sat at its tables.

SAN TELMO / LITERARY / TRADITIONAL CUISINE / COFFEE

Caffé Tabac

www.instagram.com/caffetabac/

Av. del Libertador 2300, CP 1425

A refuge for neighbors and politicians alike, Tabac is a stylish reflection of the elegant corner where it stands, on Coronel Díaz and Avenida del Libertador. Everything comes with an extra. The waiters have little name badges, although everyone already knows who they are. Toasties come with crisps. The menu

maintains its classic locatellis, fosforitos and its Waldorf salad, which have already been largely forgotten in most bars.

PALERMO / COFFEE / ELEGANT / TRADITIONAL CUISINE

El Motivo

www.instagram.com/barelmotivo/

Av. Salvador María del Carril 2401, CP 1419

An old-fashioned bar: coffee served in a glass cup, lumps of sugar, an ochava or chamfered street corner with a tilting eaves and an old public telephone on the wall at the back.

Founded in 1959 in Villa Pueyrredón, opposite the Agronomía district, it owes its name to the tango composed by Contursi and Cobián, airs that it still preserves.

VILLA PUEYRREDON / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

Bar Comet

Av. Belgrano 217, CP 1092

A classic of the establishments in downtown Buenos Aires, known as el Bajo, straight lines and angular corners are a tribute to architectural modernity as it was at the beginning of the sixties. Even its name looked to the future, in honor of the first commercial plane to arrive in Argentina. Today it's still in the midst of the hustle and bustle of the center, where there's a bar for eating on the go and the menu is written by hand on a blackboard.

MONSERRAT / MICROCENTRO / TRADITIONAL CUISINE / COFFEE

Darién Café

www.instagram.com/dariencafe/

Av. Dr. Honorio Pueyrredón 1534, CP 1414

In this friendly café with a vaulted ceiling, patrons drop in to chat on an avenue with a wide sidewalk and a bar against the window for those looking for a quiet read of the newspaper and a bit of sunshine. Exquisite pastries, caramel lattes and coffees with condensed milk, in addition to the usual classics.

VILLA CRESPO / NEIGHBORHOOD / COFFEE / OPEN-AIR / PASTRIES

Rosie Café

www.instagram.com/rosiecafe/

Ruiz Huidobro 3049, CP 1429

In an area where there as yet few options, this cafe stands out for its filter coffee options, as

well as a selection of wines, pastries and, as its owner likes to say, “home cooking.” Blessed with rojajú, the guaraní Indian word for warmth, and yerba mate lemonade typical of the rural El Litoral region, there are jazz recitals from time to time, and a pet friendly scene with dogs, a rabbit and a duck.

[SAAVEDRA / NEIGHBORHOOD / PET FRIENDLY / COFFEE / PASTRIES](#)

Full City Coffee House

[www.instagram.com/fullcitycoffeehouse](#)

Thames 1535, CP 1414

The Colombian precursor of specialty coffee, Full City was founded in 2011, when the lack of interest in the quality of the product was as much a market opportunity as it was a challenge. Today, it maintains its original roaster but now with new partners and new beans, always using the washing method.

[PALERMO / COFFEE / ROASTER](#)

Coffee Town

[www.instagram.com/coffeetownargentina](#)

Bolívar 976, CP 106

It opened in 2013 in the San Telmo Market and has since made a name for itself at gastronomic fairs back when the quality of coffee tended to be underrated. Today, they roast and sell beans from all over Latin America, Africa, Asia and Oceania.

[SAN TELMO / COFFEE / MARKET / ROASTER](#)

Lattente

[www.instagram.com/lattentecafe](#)

Thames 1891, CP 1414

Cabrera 5128, CP 1414

Cerviño 3556, CP 1425

Azcúenaga 1284, CP 1115

Blanco Encalada 2457, CP 1428

Bonpland 1585, CP 1414

Lattente has been in the market selling outstanding coffee and giving barista courses in their small premises on Thames street, since 2013. A pioneer in the art of roasting and one of the first to shout a customer’s name when handing them their order, today Lattente has branches in Palermo, Recoleta, Belgrano and even in New York.

[PALERMO / BELGRANO / RECOLETA / COFFEE / ROASTER / FAST FOOD](#)

Cuervo

[www.instagram.com/cuervocafe](#)

Juramento 1284, CP 1428

Newbery 3898, CP 1427

Costa Rica 5801, CP 1414

El Salvador 4580, CP 1414

Born in Palermo, Cuervo arrived in Chacarita after three years, with its own place complete with roaster, and in Belgrano in 2022, with a proposal that included ice cream. Their clientele appreciates the quality of their flat white and the music played in the establishment. People tend to gather around drinking coffee while standing on the sidewalk.

[PALERMO / CHACARITA / BELGRANO / COFFEE / ROASTER / FAST FOOD / PASTRIES](#)

Café Negro

[www.instagram.com/cafenegrook](#)

Suipacha 637, CP 1006

Paseo La Plaza, Av. Corrientes 1660, CP 1042

Tucumán 1327, CP 1050

Cabrera 4977, CP 1426

C. C. La PlaPla, Tres Arroyos 1596, CP 1416

The best-known specialty coffee in Microcentro, where it has three branches. It made landfall in Palermo during the pandemic and this year opened a cafe in a more residential cultural center in Caballito. With its own roaster in Colegiales, Fuego, Café Negro supplies its own and other establishments. It’s led by Fernando Lozano, who trail-blazed specialty coffee in the city of Buenos Aires.

[MICROCENTRO / SAN NICOLÁS / PALERMO / CABALLITO / CAFÉ / TOSTADERO / AL PASO / PASTELERÍA](#)

Citadino

[www.instagram.com/citadinoba](#)

Atuel 608, CP 1437

This project has a truly neighborhood vibe, set up by barista and roaster Agustina Román who teamed up with two former colleagues from Ninina to give neighbors and office workers in the new Technological District the quality coffee they deserve. In addition to good coffee, there are wines and simple dishes at affordable prices. On Fridays, it reopens at 8pm to offer dinner.

[PARQUE PATRICIOS / COFFEE / NEIGHBORHOOD / PASTRIES](#)

Ninina Bakery

www.instagram.com/ninina.arg/

Gorriti 4738, CP 1414

Holmberg 2464, CP 1430

Museo Malba, Av. F. Alcorta 3415, CP 1425

The arrival of this Armenian family to the world of specialty coffee took place when they were in the midst of a search to introduce better quality into their dishes, prompting them to opt for organic ingredients and cold cuts from recognized suppliers. One of the first coffees to exhibit its roasting process to the public, in the annex to its premises in Villa Urquiza.

[COGHLAN / PALERMO / COFFEE / ROASTER / PASTRIES](#)

Punto. Café

www.instagram.com/somospuntocafe

Perú 602, CP 1068

A courageous effort made during the pandemic, on the edges of San Telmo where the neighborhood identity is strong, the proposal prospered despite the absence of tourists and office workers at the time, thanks to affordable prices, jazz shows and quality coffee.

[MONSERRAT / HISTORICAL DISTRICT / COFFEE](#)

The Shelter

www.instagram.com/thesheltercoffee

Arroyo 940, CP 1007

A refuge with aristocratic aesthetics, dark wood, plush armchairs, a large clock face on the façade, and a selection of tables on an elegant sidewalk featuring stately buildings of the belle époque era. The menu offers a few options for snacks and sweets, most notably macarons and, at lunch, a selection of sandwiches. It uses coffee from its own roaster called Kissaten.

[RETIRO / COFFEE / ELEGANT / OPEN-AIR](#)

Ada Café

www.instagram.com/adacafe

Tucumán 2300, CP 1051

Ada opened its doors on a corner where coffee was historically always served, trading old coffee for specialty beans, also adding home baked pastries and stripping back the peeling paintwork of its facade to reveal slabs of travertine marble in all their glory. The place is always packed, and the menu has options that change with each season.

[BALVANERA / ONCE / COFFEE / NEIGHBORHOOD / PASTRIES](#)

Raíz

www.instagram.com/raiz.cafe

Aguirre 1015, CP 1414

After gathering plenty of experience in cafés throughout the city, Diego Lobo opened his own establishment in Villa Crespo. Oblivious to modern nomenclatures, there are only two options here: espresso (with or without milk, which can be plant milk) and filter coffee. You order directly from the barista, who caters to each customer's taste. There is a variety of bruschetta and, in winter, hot chocolate.

[VILLA CRESPO / COFFEE / NEIGHBORHOOD](#)

Fruto

www.instagram.com/fruto.cafe

Borges 2021, CP 1414

Although small, customers are happy to put up with the cold or the strong sun on the sidewalk as they wait for a Chemex or V60 filter coffee, choosing the bean after a lengthy conversation with the baristas.

[PALERMO / COFFEE / FAST FOOD](#)

Ifigenia Café

www.instagram.com/ifigeniacafe

Gral. César Díaz 2249, CP 1416

Former bookseller Isabela Nouel was part of the Lattente (Palermo) team and then joined La Noire in Chacarita after arriving from Caracas but, when it came to opening her own store, she opted for a neighborhood where there was less competition. This is how Ifigenia was born, a café with a bookstore on the corner of a quiet alley and a street with a bike path. The locale often hosts reading afternoons as well as tango and jazz cycles.

[VILLA GENERAL MITRE / NEIGHBORHOOD / COFFEE / LITERARY](#)

Vermouth: National identity

Vermouth in Buenos Aires is much more than a fad. Firmly rooted in the Italian and Spanish immigration that came here two centuries ago, Argentina has always been one of the main vermouth consumers and producers in the world. Historical bottles and brands that are part of the national scenery, whether kept in one's grandparents' drinks cabinet or standing on the counter in the grocery store; drinking little glasses in the ceremony that preceded the Sunday family barbecue or having a gentle sip at the small table of the neighborhood bar at sunset. With this as its history, over the last decade, given extra impetus by what's happening around the world, a new generation of producers has come to the fore, producing small signature vermouths, and even opening vermouth bars that specialize in serving in this drink.

The new vermouths take advantage of two key elements: firstly, the Argentine wine tradition, with well-known varieties such as Malbec, Cabernet Franc and the white Torrontés, and secondly native herbs and additives now used to create new options in a drinks category that had remained unaltered during two centuries: the bitters, including flowers and wild herbs, as well as fig leaves, barks and spices, among others.. The main idea is to not limit one's gaze to the origin of vermouth in Italy, Spain or France, but to think about the array of local products, processes and cultures that can make a contribution to this drink. Vermouth is a relaxed and informal drink, where consumption is generous and often accompanied by simple, traditional cuisine: cheeses, cold cuts, olives, and of course, the popular chard fritters. It's a broad proposal in terms of price, one that's both friendly and seductive.



Here we have much more freedom to do things than in Spain, where there is a tradition that is also a burden. I have tried many Spanish vermouths and my feeling is that they are all quite similar. Here, however, you can search for your own identity, as was the case with pizza and wine, and be far more creative.

MARTÍN AUZMENDI

JOURNALIST AND HEAD OF COMMUNICATION, MARKETING AND PRODUCT INNOVATION FOR THE LA FUERZA BRAND OF VERMOUTH.

For him, this freedom is reflected in local vermouth bars and shops: **“The versatility of this drink means that it can be incorporated into all kinds of different projects. Today, it's rare to find a new gastronomy outlet that doesn't have vermouth on its menu. That's a great achievement, because at one point, this drink had practically disappeared from bars and restaurants, partly because there were no products able to match all the proposals. I think Argentina today occupies a very powerful place, both for the bars in the city and beyond.”**



La Fuerza Bar

www.instagram.com/lafuerzabar

Av. Dorrego 1409, CP 1414

La Fuerza offers four varieties of their own vermouth in this corner of Chacarita, accompanied by a menu that changes according to the season. There are two dishes that must be tried: the potato omelette and the chard fritters, which are always served freshly cooked and warm. When the weather's hot, the grill is lit outside on the terrace.

CHACARITA / AFTER OFFICE / OPEN-AIR / TRADITIONAL CUISINE

Sifón Sodería

www.instagram.com/sifon.soderia

Av. Jorge Newbery 3881, CP 1427

Av. Corrientes 1660 - Manduca Paseo La Plaza, CP 1043

A tribute to the inseparable companion of local vermouth, the soda siphon, Sifón pairs this drink with citrus cordials and chai or eucalyptus tinctures. Last year, Sifón opened a smaller version of their premises featuring peeling walls, a patio and tables on the sidewalk, a locale in Paseo La Plaza. Young, cheerful and effective.

CHACARITA / MICROCENTRO / OPEN-AIR / TRADITIONAL CUISINE

Malasangre

www.instagram.com/malasangre.bar/

Av. Crámer 2704, CP 1428

There are tables inside and outside this bar, but the best plan is to lean on the red-lit bar and let yourself be advised. There are vermouth based cocktails that use Sauvignon Blanc, Torrontés, Moscatel and Bonarda varieties. The snacks menu includes classics such as tortilla, provoleta melted cheese and croquettes, always with a new ingredient as a twist.

BELGRANO / OPEN-AIR / TRADITIONAL CUISINE / LATE NIGHT / COCKTAILS

El Refuerzo

www.instagram.com/elrefuerzo

Chacabuco 860, CP 1069

A cross between a warehouse and a winery, El Refuerzo still boasts a slate menu and serves pot dishes in iron pots. They offer vermouth-based drinks with their own names, such as Bonavena, Homero Manzi, Negrossi, which are

accompanied by roasted camembert, provoleta cheese, a plate of pasta or a chorizo steak.

SAN TELMO / TRADITIONAL CUISINE / COCKTAILS

La Favorita Cantina

www.instagram.com/lafavoritacantina

Honduras 5288, CP 1414

Between local memorabilia and old siphon bottles, La Favorita has reinvented the vermouth ritual with its soda glasses, bottles and drinks. It's also offered at happy hours and even in some sensory tastings. Vermouth is accompanied with cold cuts, delicious sandwiches and many nods to a vintage heritage.

PALERMO / TRADITIONAL CUISINE / LATE NIGHT

Casa María

www.instagram.com/casamariavermuteria

Honduras y Convención, CP 1414

A variety of vermouths, classic cocktails served against a background of blues or DJ nights is the winning formula of this vermouth bar whose terrace opened in 2019 in the charming alleyway pasaje Convención. The most popular dishes are the tortilla and blood sausage croquettes.

PALERMO / OPEN-AIR / DJ / LATE NIGHT / COCKTAILS

La Vermutería

www.instagram.com/lavermuteria_lavalle3780

Lavalle 3780, CP 1190

A small locale with a sidewalk where you can eat and drink with a view of the cobblestones. In addition to the house vermouth (which comes completely with a small servings of tapas), you can enjoy Pinal and Hesperidina with grapefruit. Accompanied by pastrami sandwiches, fried empanadas and cold cuts.

ALMAGRO / OPEN-AIR / TRADITIONAL CUISINE

La Capitana Bodegón y Vermutería

www.instagram.com/bodegondelacapitana

Guardia Vieja 4446, CP 1192

A gastronomic tribute to Eva Perón where the vermouth is served in a glass alongside a jug of soda water, and bodegón dishes include clay oven-baked casseroles, including the

redoubtable potato pie. There are also vegan options and others suitable for celiacs.

ALMAGRO / TRADITIONAL CUISINE

Trane Bar

www.instagram.com/trane_bar

Charlone 100, CP 1427

This tribute to John Coltrane can be seen not only in the bar's name but also in the background jazz and the drinks, whose names hark back to the saxophonist's heyday. Co-founded by the owners of Lunfa Vermú and Gin Heraclito, Trane offers classic and signature versions of Negroni and Martini.

CHACARITA / JAZZ / COCKTAILS

Don Juan

www.instagram.com/donjuan_elbar

Camarones 2702, CP 1416

This notable bar from 1920 has been used as a movie location and is today one of the forerunners of the vermouth boom in the district. With three generations behind the counter, Don Juan offers its own vermouth for punters to savor in a friendly and welcoming room with wood paneling and a mural on one wall.

VILLA SANTA RITA / OPEN-AIR / NOTABLE BAR

La Caña Vermutería

www.instagram.com/lacaniavermuteria

Marcos Sastre 3301, CP 1417

Spanish tapas, signature cocktails and homemade draft vermouth: a classic proposal that is a rarity outside the gastronomic hubs. With tables on the sidewalk, sometimes Lisandro comes out and plays his sax.

VILLA DEL PARQUE / SPANISH CUISINE / COCKTAILS / OPEN-AIR

Templo Beers & Vermut

www.instagram.com/templovermut

Av. San Juan 2744, CP 1232

Snacks, beers and gin and tonic on tap to enjoy in the patio in the back, or on the sidewalk: this is Templo, a haven of peace and quiet in the middle of the hustle and bustle of the avenue. With pizzas and burgers on the menu, Templo organizes '80s and Mexican themed nights.

SAN CRISTÓBAL / OPEN-AIR

Vermutería El Galpón

www.instagram.com/elgalponvp

Argerich 4283, CP 1419

Opposite one of the squares in the neighborhood is El Galpón, which can be accessed through the garage of what was once a family house. The drinks are accompanied by dishes of the day, pizzas and snacks. Open only from Thursday to Saturday.

VILLA PUEYREDÓN / TRADITIONAL CUISINE

IRU Vermú

www.instagram.com/iru_vermu

Camarones 1500, CP 1416

This establishment has just moved from Flores to Villa General Mitre, Irú continues to offer its mix of wine and white vermouth called "Piru", accompanied by milanesas and empanadas with the added attraction of game and karaoke nights. It stands on a quiet corner that serves as a refuge from all the action on the nearby San Martín Avenue.

VILLA GENERAL MITRE / TRADITIONAL CUISINE

Club Saber Vermutería

www.instagram.com/elclubsaber

Llerena 2727, CP 1427

A neighborhood club that is almost a century old, a lounge with a piano, walls and shelves decked out with trophies and bottles is the comfortable décor of this neighborhood bar, which offers house vermouth in a glass or in a bottle that you can take home. This proposal is completed by asparagus or blue cheese tapas, bruschetta, preserves and six different varieties of olives.

PARQUE CHAS / SOCIAL CLUB

Wine bars: the paradise of our national drink

A conversation about wine in Argentina is a deep dive into a diverse, rich and complex world, with thousands of labels, dozens of grape varieties and multiple origins throughout the entire national territory, from the northern heights of the Andes to the windswept steppes of southern Patagonia. One way of discovering this diversity is to go to wine bars, small establishments specialized in this great national drink.

Places where wines are served by the glass or bottle, with good glassware and at the right temperature, poured by waiters, sommeliers and owners who know what they are offering. Although it's a global fashion that's flourishing in every capital on the planet, in Argentina, wine bars have an advantage: not only are we one of the main wine producing countries, but also one of the top consumers, with a per-capita consumption that pays homage to our relationship with Old World viticulture. Argentine wines are recognized for their quality and affordable prices, capable of competing on a par with any other on the shelf of international wines. Just as there is a wine for every palate, there is a wine bar for every type of consumer.

There are bars that offer famous labels, others specializing in natural or organic wines; some offer an intimate and romantic atmosphere, others turn up the volume and party into the late hours of the night. Many are located in tourist areas or near offices to accommodate the after office crowd, while others lie on quiet streets in diverse neighborhoods. They all share the same passion: Argentine wine understood as a drink that is part of this country's heritage, a noble product of great quality. The newest arrival on the Buenos Aires scene is the Wine District, a joint effort led by the Buenos Aires and Mendoza governments.

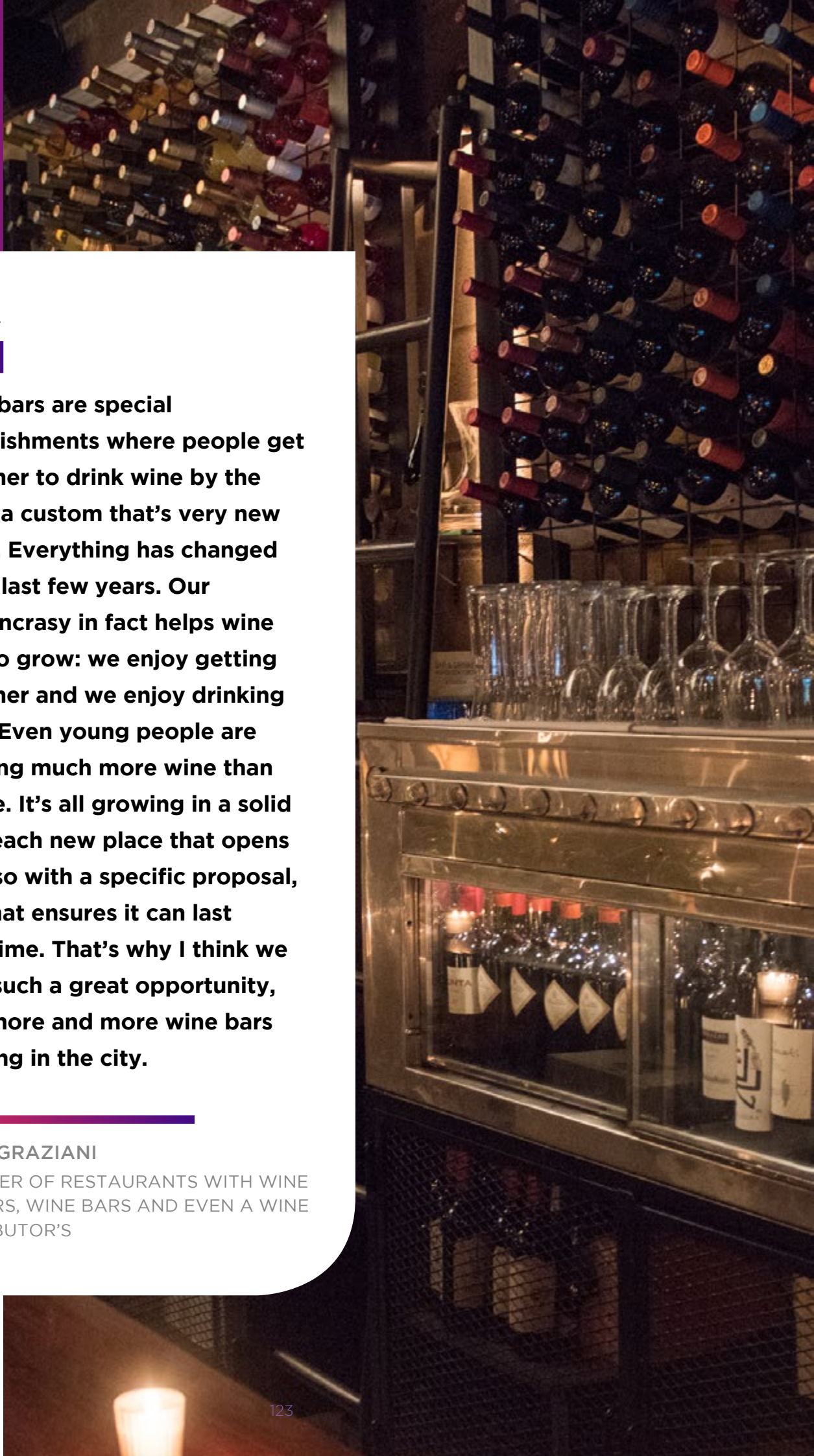
Aimed at wine bars, the idea is to encourage new establishments to open their doors in parts of Villa Devoto, Villa del Parque and La Paternal, especially along Avenida San Martín, once the home of traditional bottling plants that handled the wine arriving in bulk by train from Cuyo. There is a plan to build a wine museum in the future and the district is already busy with its own agenda of events, such as a fair in the Arenales de Devoto square with stands from over 40 wineries, shows and live talks.



Wine bars are special establishments where people get together to drink wine by the glass, a custom that's very new for us. Everything has changed in the last few years. Our idiosyncrasy in fact helps wine bars to grow: we enjoy getting together and we enjoy drinking wine. Even young people are drinking much more wine than before. It's all growing in a solid way: each new place that opens does so with a specific proposal, and that ensures it can last over time. That's why I think we have such a great opportunity, with more and more wine bars opening in the city.

ALDO GRAZIANI

FOUNDER OF RESTAURANTS WITH WINE CELLARS, WINE BARS AND EVEN A WINE DISTRIBUTOR'S



Pain et Vin

www.instagram.com/painetvin

Gorriti 5132, CP 1414

The proposal seems simple on the surface; bread and wine, but behind it hides a wealth of knowledge and an enchanting gastronomic offer. The project is the brainchild of two people, a sommelier and a chef/baker, who pair the day's delicious dishes with wines served in high-end tasting glasses, and accompanied by sourdough breads and cheeses. The recommendation is to go at dusk and sit on the sidewalk.

[PALERMO / WINES / SNACKS / AFTER OFFICE / OPEN-AIR](#)

Gran Bar Danzón

www.instagram.com/granbardanzon

Libertad 1161, CP 1012

This bar opened 25 years ago and has since become one of the flagship establishments of the city's nightlife, a pioneer of fine cocktails and Buenos Aires wine bars. After two and a half decades, the Gran Danzón is still as popular as ever: a long and beautiful bar dedicated to spirits and cocktails, a smaller bar where you can drink wine by the glass and enjoy vintages from all over Argentina; and a dining room to enjoy Mediterranean cuisine and quality sushi. To talk about Gran Danzón is to talk about the city of Buenos Aires, its people, legendary nightlife and exquisite flavors. Not to be missed.

[RECOLETA / BARRIO NORTE / WINES / COCKTAILS / YOUNG CHEFS / AFTER OFFICE / NIGHTLIFE](#)

Vina de San Telmo

www.instagram.com/vinasantelmo_

Av. Caseros 474, CP 1152

Located on the picturesque Caseros boulevard, with a wide and well-frequented sidewalk, Vina's proposal has been crafted by sommelier Sofía Maglione and includes wines from small wineries served by the bottle, glasses of the day and periodic tastings.

[SAN TELMO / WINES / SNACKS / AFTER OFFICE / OPEN-AIR](#)

Vereda Adentro

www.instagram.com/veredaadentro/

11 de Septiembre de 1888 3201, CP 1429

The contradictory name, meaning sidewalk inside, is explained when you are at the

premises, and can see how the borders between inside and outside become blurred. Natural wines made by small producers from all over the country, even including the province of Buenos Aires, served by the glass and by the bottle. To eat, there are cheeses, breads, tapas and larger dishes, all designed to be shared. Vereda Adentro closes when River is playing a home match.

[NÚÑEZ / WINES / SNACKS / AFTER OFFICE](#)

444

www.instagram.com/444caballito

Av. José María Moreno 444, CP 1424

Open from Thursday to Saturday at the Club Social Oeste in Caballito, it has an extensive list of wines by the bottle and bodegón-style food options. 444 offers one of more informal wine experiences in the city, as it has a direct view of the club's soccer field and even shares its bathrooms with members.

[CABALLITO / WINES / FOOTBALL / VERMOUTH / TRADITIONAL CUISINE / CLUB](#)

Helka Wine Bar

www.instagram.com/helkawinebar

Freire 1117, CP 1426

A few blocks from the Colegiales railway station, Helka welcomes its clientele in an old mansion that dates back to 1917, with high ceilings and a large patio. However, the emphasis is on enjoyment in parallel to tasting offerings from the extensive wine list, with nights of tarot, bingo, board games and art exhibitions.

[COLEGIALES / WINES / BOARD GAMES / ART / SNACKS](#)

Zeta Wine

www.instagram.com/zetawinebar

Av. Juan B. Justo 8106, CP 1407

Just at the point where Avenida Juan B. Justo Avenue broadens into a boulevard is Zeta, a bar with a terrace and sidewalk where you can taste wine by the bottle, by the glass or try a wine tasting. There is a menu of tapas and pizzas, occasional guest chefs and patrons sit at barrels repurposed as tables.

[VILLA LURO / OPEN-AIR / WINES](#)

Overo Bar de Copas

www.instagram.com/overo.bar

Nicaragua 4583, CP 1414

To its terrace overlooking Plaza Armenia and its electronic ordering system, Overo has added another attraction: in addition to opening to the general public, it's also a wine club whose members have access to exclusive tastings, talks, and screenings in the small movie theater, and even an audio room featuring the latest in hi-tech Japanese speakers. Its long wine list is accompanied by empanadas, salads, cheeses and charcuterie.

[PALERMO / TAPAS / OPEN-AIR / WINES](#)

Naranja Bar

www.instagram.com/naranja_bar

Carranza 1059, CP 1414

Plank tables on the sidewalk, a list of labels of mostly organic and natural wines recited by the waiters, a counter displaying a selection of cold tapas: simplicity, little intervention and youthful enjoyment are the order of the day. Born in the middle of the pandemic, its success grew by leaps and bounds and now it's sought out by international celebrities visiting the city in tourist mode.

[CHACARITA / WINES / OPEN-AIR / DISHES](#)

Anchoíta Cava

www.instagram.com/anchoitacava

Velasco 1456, CP 1414

They don't take reservations and they're open all day, making the small Anchoíta Cava perfect for enjoying wines by the glass or bottle, as well as dozens of cheeses and cured meats purchased from small producers and stored until they reach optimal maturity. There are high-end labels, from small and large wineries, from here and also from other countries.

[CHACARITA / VINOS / CHACINADOS / QUESOS / AIRE LIBRE / AFTER OFFICE](#)

Pulpería Soler

www.instagram.com/pulperia.soler

Soler 4358, CP 1425

Its small space is ideal for getting to know the sommelier, whose dedication and passion are unrivalled. There are wines by the glass, sometimes imported, and a small shelf with a careful selection of national vintages.

[PALERMO / WINES](#)

Amores Tintos

www.instagram.com/amorestintos

Gorriti 4202, CP 1414

Soler 4202, CP 1425

Although principally a wine bar, its aesthetics, furniture and service are all redolent of a craft brewery. Customers can choose from more than 20 taps of draft wine to fill their glass or half-liter bottle. Matched with freshly cooked omelettes, hamburgers and empanadas. Good prices and a good vibe.

[PALERMO / WINE / AFTER OFFICE / TRADITIONAL CUISINE](#)

Vina Buchette

www.instagram.com/vina.buchette

Echeverría 1677 Local 14, CP 1428

The wine bar on Pasaje Echeverría, the alley running behind the Mitre railway station in Belgrano, only serves wines by the glass from a small window, mostly trendy labels featuring orange, organic or pét-nat sparkling wines. To eat, the wines are paired, obviously, with the national Argentine snack of homemade empanadas, which includes original versions. With neither lounge nor salon, patrons enjoy their wine standing on the sidewalk.

[BELGRANO / EMPANADAS / WINES / OPEN-AIR](#)

Tiempo de Sabores

www.instagram.com/tiempodsabores

Asunción 4026, CP 1419

Av. Beiró 5325, CP 1419

Originally set up in what was once a home in Devoto, it then moved to Villa Real with a smaller version that is every bit as good. A pioneer of the new Wine District, Tiempo de Sabores is an all-rounder: in addition to being a restaurant and café, its wine bar proudly houses over 600 labels, a space for wine tasting sessions, and a delicatessen

and organic products market. Wine can be accompanied by grilled meat dishes, as well as risottos, calzones and Neapolitan pizzas.

DEVOTO / VILLA REAL / TRADITIONAL CUISINE / WINES

M Street Bar

www.instagram.com/m_streetbar

Nicaragua 5935, CP 1414

Great variety of prices and origins, many of which can be bought even by the glass. M Street Bar hosts wine tastings, and presentations of new labels or vintages by renowned winemakers. There's also a wine shop, jazz nights, hot dishes and tapas.

PALERMO / WINES

Nilson

www.instagram.com/nilson.une

Carlos Calvo 463, CP 1102

With friendly service, few tables and a short menu, Nilson is a "wine on the go" place, standing to one side of the San Telmo

Antiques Market. There are varied and changing options by the glass and by the bottle, ranging from the traditional Malbecs so popular among foreign audiences to the more disruptive orange and amber versions.

SAN TELMO / MARKET / FAST FOOD / WINES

Aldo's Wine Bar

www.instagram.com/aldoswinebar

República Árabe Siria 3037, CP 1425

Aldo Graziani's wine bar displays a wide variety of labels from different producers, varietals and origins, always with a focus on Argentina. It's accompanied by elaborate cuisine, dishes with an Italian accent, as well as cocktails and even live music on the weekends.

PALERMO / CONTEMPORARY CUISINE / WINES



La Cava Jufré

www.instagram.com/lacavajufre

Jufré 201, CP 1414

A relaxed family atmosphere in a cozy salon on the ground floor and mezzanine. There's an extensive selection of well-priced wines accompanied by cheese boards, omelettes, bruschetta or filo pastry empanadas. They regularly hold tastings and presentations of new labels.

VILLA CRESPO / TAPAS / TRADITIONAL CUISINE / WINES

Vinos de Culto

www.instagram.com/vinosdecultobistro

Superí 2799, CP 1430

A wine store that becomes a bistro at night, when its customers can sit and try the wide variety of labels from traditional wineries and small producers featured on the wine list. To eat, there are bruschetta, cheese boards, burrata, empanadas, individual pizzas and desserts. Wine tastings and connoisseur courses are also offered.

COGHLAN / TRADITIONAL CUISINE / WINES

Vico

www.instagram.com/vicowinebar

Gurruchaga 1149, CP 1414

You can choose from over 100 labels to fill your glass from the dispensers in Vico, allowing consumers to help themselves to their label of choice in three possible sizes (tasting size, half glass or glass). The selection of bottles covers the whole gamut of Argentine winemaking from north to south and from east to west. There are also cocktails at the bar and a kitchen that makes a point of using local products in season.

VILLA CRESPO / WINES / CONTEMPORARY CUISINE

VINI

www.instagram.com/vini_bar/

Jorge Luis Borges 1965, CP 1425

Down Borges Street, right in the heart of Palermo Viejo, Vini is an ode to modernity and flavor. Excellent wines by the glass and by the bottle, professional service from top sommeliers who love what they do, under the careful eye of the veteran Lucky Sosto (one of the owners is always there), and a selection of tasty and original tapas and snacks.

PALERMO / WINES / OPEN-AIR / CONTEMPORARY CUISINE





Gastronomic centers and neighborhoods

The neural points of Buenos Aires gastronomy

Every large city in the world has neighborhoods that turn into destinations in themselves, attracting not only the locals, but patrons from further afield. Eventually, their influence grows beyond their borders, seducing porteños from the entire city, tourists from other parts of Argentina and other countries. These are the famed gastronomic and cultural centers, where restaurants, bars and cafés jostle alongside entertainment options such as theaters and art galleries, design and fashion. Neighborhoods full of life and movement, each one with a personality that sets it out from the others, some proud of tradition and centuries of history, others newer and in the full spurt of growth.

A brief tour of these gastronomic nerve centers in Buenos Aires might well start in the magnificent Recoleta district, so glamorous and popular between the 70s and the early 2000s, and then continue through Palermo, which has absorbed different soubriquets, like Viejo, Hollywood, Botánico and others. This is an area that has set the major culinary trends in the city for the last two decades. But today, there is much more: the spanking new Donado-Holmberg corridor, Las Cañitas, the Historic Center, the tree-lined streets of Colegiales, the majestic Puerto Madero, among others.

What makes them so attractive? The quantity and variety of proposals available in these districts, added to stylish architecture and a distinct identity, are far more enticing than the solitary offer of a restaurant hidden on any street, however good it might be. It's the range of options available at these hubs where you can wine and dine at your leisure that prove to be the key, offering a solution for every wallet, from high end sophistication to the informality of street food to be eaten with your hands.

San Telmo y Casco Histórico

This is the oldest area of Buenos Aires, the original center from whence the city began to grow and develop. At one point, it was home to aristocratic families occupying majestic buildings, albeit a little rundown today, that can still be seen when strolling through its streets. The yellow fever epidemic that swept through the city in the 19th century prompted many of those wealthy residents to flee northwards, and it was only after several decades of oblivion that the area began to regain some of its former splendor. It's a neighborhood that's hard to define: it has rock and tango, glamor and luxury, an exuberant street-life and a youthful vibe. Refinement and bohemia come together in San Telmo, where you can find over 150 gastronomic proposals that make taking a stroll through its cobbled streets a delight to the senses, including famous grills, popular breweries, notable cafés and French bistros, for instance.

Puerto Madero

Officially the youngest neighborhood in the city, it was created in the '90s in the docks in the part of the port of Buenos Aires that was inaugurated in 1900, based on the English docklands model. These old red brick warehouses were rescued from abandonment and transformed into a prime residential and gastronomic hub, where real estate developers took advantage of large open spaces, the striking pre-existing architecture, an unbeatable central location, and fabulous views over the river. The visit to Puerto Madero can be combined with a tour of the Costanera Sur

ecological reserve and its traditional street food stands. The style to be found here features large, wide-open spaces with ample terraces, where tourists and locals mix easily.

Palermo

Probably the most active gastronomic hub in the city, in particular Palermo Hollywood (the area lying between the Córdoba, Juan B. Justo, Santa Fe and Dorrego avenues), and Palermo Viejo, which runs across from Juan B. Justo to Scalabrini Ortiz). Its literary history plagued by miscreants and ruffians, for many subsequent decades, Palermo was home to middle-class families and automobile repair shops. In the '90s, film production companies and television channels started arriving in the neighborhood to occupy old warehouses, heralding a process of gentrification that picked up speed as clothing designers and young chefs descended on the area. Today Palermo has everything in abundance: pizzerias, specialty cafes, ethnic restaurants, bodegones, plant-based and signature locales, open spaces with beautiful gardens and hidden corners down picturesque alleys away from the street. Many of the city's current culinary trends were born or passed through Palermo, which has a major influence on the development of the local gastronomic scene.

Recoleta

The first and oldest of the gastronomic centers in Buenos Aires continues to reinvent itself year after year, decade after decade. For many, the network of small cobbled streets near the National Library and the grandeur of its belle époque mansions have earned it the right to be called the Paris of Buenos Aires.

From the tradition of the La Biela cafeteria to the modernity of the restaurant Aramburu, Recoleta continues to maintain its stately style despite the constant changes.

Belgrano

A traditional and residential neighborhood, for many years Belgrano was reluctant to throw in its lot with the other influential gastronomic hubs. But this changed when Sucre street, in the so-called Bajo Belgrano, near the River Plate football field, started to attract celebrity chefs such as Fernando Trocca, Zorrito Von Quintiero and Narda Lepes. Their arrival marked a before and after, sparking a non-stop trend of growth. Belgrano now has a brand new hub that has burst onto the scene with considerable force: Pasaje Echeverría, under the tracks of the flyover viaduct of the Mitre railway line and adjacent to the Belgrano C station, along with the VíaViva project, the newest and most thriving gastronomic hub in the area.

Las Cañitas

Not far from Palermo, at the start of the 1990s, a series of restaurants emerged that eventually coalesced into a thriving gastronomic hub, gaining its own nickname and separating itself from the rest. Located in a residential area bordering the Palermo polo fields, on the way to Belgrano, the area still offers a big spread of culinary offerings, popular among many young people from further afield. There, the latest trend is small cafés and fast food places, in addition to the more traditional locales that have been going for more than two decades.

Colegiales

Colegiales still retains much of what its neighbor Palermo always had: quiet, tree-lined streets, low residential houses and a small-town feel that is much prized by its inhabitants. Today, a gastronomic circuit is beginning to take root, echoing what's happening in Chacarita. There are nearly 10 blocks in this area which have played host to an explosion of new eateries and bars opening between 2016 and 2017, a movement that grew considerably after the pandemic. From

breweries, ice cream parlors and wine bars, to Mexican food, Neapolitan pizza, dessert bars and rotisseries, this unmissable route has very recently expanded to include Dorrego street and the latest developments that have come to dominate this part of the neighborhood.

La Boca

Colorful, picturesque and always full of life, La Boca is a series of tourist-friendly postcards, featuring images that are truly memorable. The neighborhood owes its name to the estuary of the Riachuelo river tributary as it flows into the Río de la Plata, and it was the activity in the port here at the turn of the 20th century that attracted numerous immigrants, especially the Genoese, who settled in the area in search of work. Today, it's one of the most popular neighborhoods among tourists for its classic colorful tenement buildings and the sense of the Argentine's passion for football, art and food. Cantinas, Italian cuisine, gastronomy in tenement buildings as well as the classic pizzerias and grills, can be found meters from the mythical Bombonera football stadium.

Villa Urquiza

Known as DoHo, the nickname that comes from joining both Donado and Holmberg streets, this gastronomic hub was erected on land originally earmarked for the subsequently failed creation of the Central Highway 3. When this mega project collapsed, the area was abandoned as a wasteland. Today, thanks to a visionary urban planning effort, those vacant lots were transformed into prime real estate developments that included an interesting presentation of gastronomic proposals. It's also worth pointing out that the district of Villa Urquiza has grown like few others in recent years, with its axis on the busy Av. Triunvirato also bringing new flavors and aromas to the city.

Barrio Chino: a revolution of Asian aromas

The story goes like this: Belgrano Chinatown was born in the early '90s, where the first settlers were Taiwanese immigrants, shortly followed by the Chinese who originally occupied an area of about six blocks near the Belgrano station on the Mitre railway line, looking towards Avenida del Libertador. It began slowly, with some supermarkets specializing in Asian products that served the community, along with a few restaurants: but this mix proved to be enough to shape an area that little by little began to expand its fame beyond its borders.

The big leap occurred a decade later, in the mid-2000s. At that time many of the best local chefs would go to Chinatown to buy exotic products in Asian supermarkets, such as ginger, cilantro, mango, lime, shiitake mushrooms, soy sauce, sesame oil, and tropical fruits, as well as fish, in particular fresh seafood, and a range of spices, sauces and other products that were impossible to find anywhere else in the city.

These chefs functioned as ambassadors of the neighborhood, and pretty soon an enthusiastic local public started to join in, turning Chinatown into a colorful urban outing. It became a popular place to walk around eating dumplings and rice out of a paper cone, drifting in and out of the colorful shops selling paper lanterns and iron teapots as well as the maneki-neko, the Japanese beckoning cat. To mark this growth, in 2009 the City government erected a large entrance arch as a portal to the neighborhood and Arribeños

street was cordoned off and pedestrianized on weekends.

Today, it's estimated that the Chinese and Taiwanese community in the country numbers over one hundred thousand people, and although those who live in Chinatown are only a small fraction of this number, the area has become an emblem of Asian culture in the city of Buenos Aires. There are Buddhist temples, specialized hair salons, Asian clothing stores, and gastronomic spaces representing different oriental communities, including Japanese and Korean. In general, these are family-friendly places, with reasonable prices and dishes that have been adapted to suit the Western palate. Spring dumplings mixed with Peking duck, noodle soups with tasty chaufan, chicken with bamboo shoots and grilled gyozas began to mark an extensive menu, always featuring hidden gems.

But there is more, much more: after a period of constant growth but no major shocks, the last three years brought a total revolution to the Barrio Chino, a process which began when the city government remodeled and reopened the Belgrano train station and elevated the Mitre railway line as an overpass. These large works reconfigured the area, giving it a new dynamic. Along with the debut of pedestrian passages and alleys, young and original gastronomic proposals emerged, adding diversity and flavor. Dozens of young chefs, many from the Asian community in Buenos Aires but also others with their own traditions

and flavors behind them, are flourishing in these streets.

In 2020, for example, the Pasaje Echeverría opened, serving ramen, contemporary pizza, ceviche and specialty coffee, a shining example of modern street cuisine—and something that had been missing from the scene in Buenos Aires; a new concept with designer stalls and aromas from around the world. Along the same lines, the latest big news is the birth of ViaViva at the

beginning of 2023: a brand new gastronomic corridor beginning in Chinatown that takes advantage of the Mitre railway line viaduct, and continues out towards the Hippodrome. Here there are already over 20 establishments featuring all kinds of different eating options for diners ranging from families out for a stroll with their children on a Sunday afternoon to groups of young people out for some action on a Thursday night, and students from nearby schools quick to take advantage of the many special midday offers.



In these last two years, Chinatown has completely changed. We went from something that was quite static, with a couple of good places but mostly lots of very similar offers, to a new and exciting hub with lots of different, young proposals. Today, it's very attractive for visitors and tourists, somewhere you can come to eat, walk around, buy stuff, but without losing that powerful cultural aspect that it had before. And there's no doubt that it will continue to grow: there are so many entrepreneurs wanting to do quality things here, with new, fun ideas. There hasn't been a pedestrian area like this in Buenos Aires until now, it's truly unique.

ROY ASATO

CREATOR OF OREI AND ONE OF THE PIONEERS IN COMMITTING TO THE RENOVATION OF BUENOS AIRES' TRADITIONAL CHINATOWN.

Hong Kong Style

www.instagram.com/hongkongstyleba

Montañeses 2574, CP 1428

Led by the couple Cheuk Hung Lui and Lih Lihn Hwang, this restaurant was for years the emblem of the best Hong Kong cuisine in the neighborhood. During the pandemic, it closed its doors, but luckily was soon able to reopen in a new location a few blocks away, under the baton of Walter Lui, Lui and Lili's eldest son. Today HKS has been revamped, offering more contemporary Hong Kong cuisine while upholding its quality standards.

BELGRANO / TRADITIONAL CUISINE / CHINESE CUISINE / CONTEMPORARY CUISINE / YOUNG CHEFS / ASIAN CUISINE / OPEN-AIR

Nobiru Izakaya

www.instagram.com/nobiru_izakaya/

Mendoza 1599, CP 1428

A Japanese restaurant with excellent ramen options, the house specialty. There's no shortage of baos, gyozas, yakimeshi and yakisoba (stir-fried rice and noodles), as well as sushi boards and other classics of Japanese cuisine.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Fujisan

www.instagram.com/restfujisan/

Mendoza 1650, CP 1428

Pioneers in introducing Japanese gastronomy to the citizens of Buenos Aires, the Takayama family has made Fujisan a classic. Today, this Japanese restaurant that was the first to be declared a site of Cultural Interest by the Legislature of the City of Buenos Aires, for its contribution to the diversity of local gastronomy is almost 20 years old and can be found in the heart of Chinatown. It offers a full range of Japanese dishes that have been adapted to the local palate and is ideal for groups, as there are rooms for business meetings and celebrations on the first floor.

BELGRANO / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Palitos

www.instagram.com/restaurant_palitos

Arribeños 2245, CP 1428

With almost 30 years of history, Palitos is a bastion of the neighborhood and attracts all types of audiences, from locals to tourists. Its menu is equally varied to suit such a broad demand, with dishes that are perhaps a little exotic for the Buenos Aires palate (such as pig's ears) but also include the more familiar Western-style spring rolls.

BELGRANO / CHINESE CUISINE / SUITABLE FOR ALL AGES

China Rose

www.instagram.com/chinarosebaires

Mendoza 1689, CP 1428

China Rose offers a long menu with many options, some quite common and others less easy to find: Peking pork, duck with oyster sauce, squirrel fish in sweet & sour sauce, among many more.

BELGRANO / CHINESE CUISINE / SUITABLE FOR ALL AGES

Royal Mansion

www.instagram.com/royalmansion.timson

Mendoza 1598, C1428DJN

Dim sum is the eastern version of what in Argentina we call tapas: a selection of small dishes. This is the elegant Royal Mansion. It's ideal for group visits, where you can order different varieties of dim sum to share. In fact it takes quite a few visits to work through the entire menu. There is also a menu with classic Chinese dishes, respecting traditional flavors.

BELGRANO / CHINESE CUISINE / TRADITIONAL / ELEGANT

Lai Lai

www.instagram.com/lailairstaurante

Arribeños 2168, CP 1428

Another neighborhood classic. A small place with minimal décor, with a menu combining classics with some unusual options for more daring palates, especially for spicy food lovers. Whole fish are a specialty for those seeking something different.

BELGRANO / CHINESE CUISINE / SUITABLE FOR ALL AGES

Dragón Porteño

www.instagram.com/dragonp

Arribeños 2137, CP 1428

On Arribeños street, a few meters from the large entrance arch, stands Porteño Dragón, on the busiest sidewalk in the neighborhood. Although it had to close during the pandemic, it's now back with its distinctive Taiwanese and Chinese fusion cuisine. An extensive menu with affordable prices.

BELGRANO / CHINESE CUISINE / SUITABLE FOR ALL AGES

Orei

www.instagram.com/orei.jp/

Echeverría 1677, Local 8, CP C1428DRA.

The brainchild of Roy Asato, this is the first street ramen stand in Buenos Aires, and largely responsible for the success that ramen noodles has enjoyed in the city. In Pasaje Echeverría, right next to the Belgrano C station, you can eat as they do in Japan, on the go and on the street. The ramen are served through a small window and come in different preparations where you can also try their onigiri, rice balls with various fillings.

BELGRANO / JAPANESE CUISINE / FAST FOOD / OPEN-AIR / YOUNG CHEFS

Nare Sushi Bar

www.instagram.com/naresushibar

Echeverría 1524, CP 1428

A small local with practically no décor and capacity for a maximum of 20 people. The chef Federico Jorge offers patrons an omakase experience, where he himself decides which pieces to serve every day, according to the freshest products sourced in neighborhood markets. There are several varieties of white fish and shellfish.

BELGRANO / JAPANESE CUISINE / OMAKASE / FISH AND SEAFOOD

Puppo Kdog

www.instagram.com/puppo_ok/

Arribeños 2272, CP 1428

“Korean hot dogs.” This is how its fans describe the hottogu served here, always surrounded by long lines of children and teenagers on weekends. Basically, it's a skewer with a sausage dipped in cheese and then covered with a topping of your choice (crisps or breadcrumbs, for example).

BELGRANO / KOREAN CUISINE / FAST FOOD / SUITABLE FOR ALL AGES

Dogg

www.instagram.com/dogg_house

Blanco Encalada 1661, CP 1428

Máximo Togni is a chef who does a lot of research on each product before offering it to the public. He set up Dogg to make the best hot dogs ever, coming up with his own recipes for both bread and sausage. But, in fact, it was his burger that ended up being the star of the show, the reason for the great success of his establishment. One of the best hot dog joints in Buenos Aires, its largest branch is in Palermo.

BELGRANO / FAST FOOD / SUITABLE FOR ALL AGES

Togni's Pizza

www.instagram.com/tognispizza

Blanco Encalada 1665, CP 1428

Right next door to Dogg, is Togni's Pizza, offering two styles of pizza: a more New York-style one and the other one which is more Italian. There's also pepperoni, meatballs and even milanesa. A popular place for a quick bite to eat with family or friends.

BELGRANO / PIZZA / FAST FOOD / SUITABLE FOR ALL AGES

Togni's Cafe

www.instagram.com/togniscafe

Blanco Encalada 1675, CP 1428

To finish his threesome on Blanco Encalada street, Togni also opened Togni's Café in 2022, with just a few tables and a counter serving excellent coffee and pastries to eat in or take away.

BELGRANO / COFFEE / PASTRIES / FAST FOOD

El Pobre Luis

www.instagram.com/elpobreluisparrilla

Arribeños 2393, CP 1428

This historic grill created by Uruguayans has become one of the most respected in the city. It's a predominantly family and football atmosphere, where the walls are draped with football shirts signed by players, and traditional cuts of meat (always perfectly prepared), plus the inevitable Uruguayan pamplonas.

BELGRANO / PARRILLA / COCINA TRADICIONAL / CARNE / ATP / FUTBOLERO

Contigo Perú

www.instagram.com/contigoperurestaurante

Echeverría 1627, CP 1428

One of the first Peruvian restaurants to attract attention outside of the Abasto area, which is where most of the Peruvian restaurants started. Over the years, it expanded to become a large family dining room that serves typical Peruvian dishes in generous portions at reasonable prices.

BELGRANO / PERUVIAN CUISINE / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Chintonería

www.instagram.com/chintoneria/

Echeverría 1677, CP 1428

Created by bartender Tato Giovannoni, who's flanked by another legendary figure in the cocktail world, Pablo Pignatta, in charge of the day-to-day operations, this window on Pasaje Echeverría concocts gin and tonic creations in both classic and modern versions. Colorful, glamorous and exciting.

BELGRANO / COCKTAILS / FAST FOOD

Oh! Tea

www.instagram.com/ohtea_argentina/

Av. Juramento 1600, CP 1428

Bubble tea of Taiwanese origin is a drink made from tea, milk and tapioca pearls. It's very trendy among young people, and several places have opened up in Chinatown where you can order it. One of the most popular being Oh! Tea, which offers it in different flavors, from scrumptious coconut and mango to refreshing cucumber and lemon.

BELGRANO / TEA / FAST FOOD / SUITABLE FOR ALL AGES

Sando de América

www.instagram.com/sandodeamerica

Echeverría 1677 local 7, CP 1428

An Asian sandwich shop producing typical Japanese sandos (sort of a crumb sandwich with a generous filling) with its own fillings. There is fried chicken, pork, and also vegetarian options, all ideal to order and eat right there, at the bar which has a decidedly rock 'n roll style.

BELGRANO / SANDWICHES / ASIAN CUISINE / CONTEMPORARY CUISINE / FAST FOOD

Pony Pizza

www.instagram.com/pony_pizza

Echeverría 1677, local 15, CP 1428

A small pizzeria, almost a kiosk, that has built a name for itself throughout the city. This is a contemporary pizza crust with puffed edges and long fermentation, and the best topping is pepperoni with parsley, garlic and lemon gremolata. Beyond their rich flavors, the key here is their kneading technique and the quality of the ingredients.

BELGRANO / PIZZA / CONTEMPORARY CUISINE / FAST FOOD

Mian

www.instagram.com/mianrestaurante

Arribeños 2302, CP 1428

Outwardly simple in appearance, Mian is very popular with the Chinese community, as it specializes in soups, of which it has more than 20 very tasty options, including wheat noodles, rice noodles in thin and wide versions, as well as translucent ones made from cassava and sweet potato.

BELGRANO / CHINESE CUISINE / TRADITIONAL CUISINE / SOUPS

ViaViva

Making the most of the new look that the neighborhood has adopted with the new overhead viaduct, ViaViva has gone from strength to strength as a vibrant open-air gastronomic and commercial corridor running along Av. del Libertador and the railway line. The idea is to open it up all the way from Belgrano to the Palermo neighborhood. Today, the first two hundred meters in the heart of Chinatown feature a selection of establishments with pop and Instagram aesthetics, a very special pedestrian area. Although still in its embryonic stages, and in the process of establishing itself, trialing different proposals to see which are more popular than the others, ViaViva clearly has a lot of potential: for instance, there's Krill Bar, the cocktail and Japanese tapas bar created by none other than Iwao Komiyama, a pioneer of the Japanese cuisine in Argentina.

Then there's the Cruz Vinos wine bar, the 2D specialty coffee shop (with tables in strict black and white), bubble tea from the beautiful Sakura stand, yakitoris from Peko Peko, sweet and savory torrejas from Ñato, and sushi and ramen from Bada. Bansang's Korean dishes and Bong's dumplings are also a success in addition to brands that have already made a name for themselves in other neighborhoods, such as Pescadito, Café Registrado and the successful hamburger restaurant The Food Truck Store.

One of the most ambitious proposals so far in the brand new ViaViva is Maradona10, the first themed restaurant based on one of the most famous soccer players in the world. It's a glamorous proposal with dishes that range from a street chori like the ones you might get at a football game, to a roast, or a mushroom risotto ("the one Maradona used to order when he was playing with the Napoli," they explain). In the next few coming months, we can expect to see a new restaurant opening, headed up by Maxi Rossi, one of the best chefs in the country, who will be specializing in grilled fish, an area as yet relatively unexplored in the City of Buenos Aires.

BELGRANO / FAST FOOD / SUITABLE FOR ALL AGES / CONTEMPORARY CUISINE / ASIAN CUISINE



Chacarita: the newest gastronomic center in the city

Low houses, leafy avenues and a quieter, suburban air were for many years the hallmark of the neighborhoods on the edge of town, Núñez and Saavedra, making for an attractive and tranquil walk but which, until the middle of the last decade, did not include any type of gastronomic offer. With a few exceptions, it was basically about a few anonymous canteens, grills and pizzerias scattered throughout these two neighborhoods. Today, the panorama is very different: the real estate boom in Núñez has had repercussions throughout the area, bringing more people, more businesses and, of course, an unprecedented growth in the numbers of bars, restaurants and cafes.

The epicenter of this revolution could well be on Avenida del Libertador, stretching from the vicinity of the River neighborhood, to the intersection with the General Paz ring-road. Throughout this area, and in the nearby streets, residential and office towers are going up all the time, adding thousands of residents who need somewhere to sit, eat and drink. The other major artery that has recently exploded with food establishments is García del Río Boulevard, in Saavedra, from Av. Cabildo to the park that gives its name to the neighborhood. That said, it's worth noting that unlike other more established hubs, both areas still maintain a very powerful neighborhood identity, as these are not large, well defined gastronomic centers. Many of the best options lie on narrow residential streets, leaving room for surprise and discovery. Basically, it's no longer necessary to go to Palermo or Cañitas to try a flat white or eat a real Neapolitan pizza: Saavedra and Núñez have all of this to offer and much more, everything within walking distance, giving life to new urban routes.

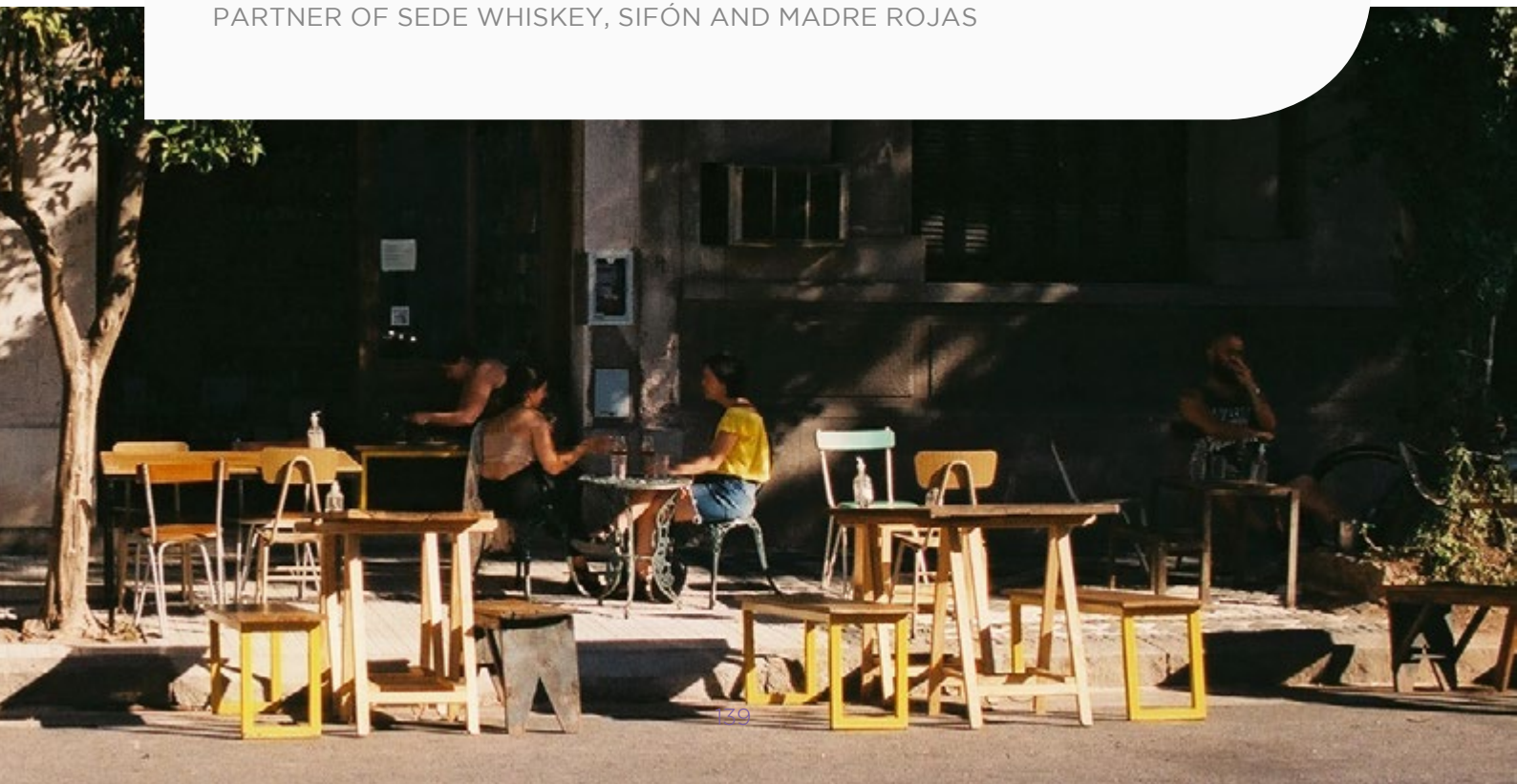




When we opened Sede Whiskey, there wasn't much going on in Chacarita. But even back then, we were sure that people weren't necessarily looking for central areas, but rather nearby places with a little more privacy, somewhere quieter, where they could park. Chacarita met those requirements: it was close to everything and had this special energy. Then, with Sifón, the bet was bigger; Sifón was spearheading the revolution in the neighborhood, reaching more people, in a neighborhood where La Fuerza, Donnet, and Dumont 4040 were already present with the La Grande festivals. Little by little, the neighborhood consolidated, gaining popularity, even more so after the Time Out article. Today, Chacarita has lots of different projects going on, many of them very involved with gastronomy. But more than anything, I feel that you breathe a very special energy here.

JUAN MANUEL BOETTI BIDEGAIN

PARTNER OF SEDE WHISKEY, SIFÓN AND MADRE ROJAS



La Fuerza

www.instagram.com/lafuerzabar/

Dorrego 1409, CP 1414

One of the first bars to give new life to the Chacarita neighborhood. They offer four varieties of vermouth at their Mendoza outlet, and here they serve it from taps with soda, tonic or in cocktails. All with snacks in little triolet trays that vary depending on the season, but you can always bank on the chard fritters being there. With a lovely terrace and tables on the sidewalk.

CHACARITA / BAR / VERMOUTH / COCKTAILS / TRADITIONAL CUISINE / OPEN-AIR

Sede Whisky

www.instagram.com/sedewhisky

Guevara 421, CP 1427

The place is small, but the love for whiskey is great: sitting, leaning against the bar, or just standing around, the drinks based on Scotch, Irish or bourbon are consumed with enthusiasm. Periodically there are karaoke or vinyl nights, or talks to remember that whiskey has no gender. To eat, there is burrata, chicken wings and fritters.

CHACARITA / ITALO-PORTEÑO CUISINE

Sifón Sodería

www.instagram.com/sifon.soderia

Av. Jorge Newbery 3881, CP 1427

Av. Corrientes 1660 - Manduca Paseo La Plaza, CP 1043

A tribute to the inseparable companion of local vermouth, the soda siphon, Sifón pairs this drink with citrus cordials and chai or eucalyptus tinctures. Last year, Sifón opened a smaller version of their premises featuring peeling walls, a patio and tables on the sidewalk, a locale in Paseo La Plaza. Young, cheerful and effective.

CHACARITA / MICROCENTRO / OPEN-AIR / TRADITIONAL CUISINE

Almacén Comunal

www.instagram.com/almacencomunal/

Guevara 405, CP 1427

On the corner of Newbery and Guevara is this self-proclaimed gastropub that in addition to tapas also offers sourdough pizzas with 24 hours of fermentation. At night, they offer

beers, vermouth and wines. Together with Sede and Sifón, they make up the nighttime scene on the block.

CHACARITA / BEERS / WINES / PIZZA / VERMOUTH

Sofá

www.instagram.com/sofa.unbar

Av. Dorrego 1301, CP 1414

The latest bar from bartenders Agostina Elena and Sabrina Traverso is swinging in the new gastronomic hub that is Avenida Dorrego. Classic and signature cocktails are designated with letters of the alphabet, the mood spills out onto the sidewalk, and there's a first floor where the music is often turned up loud. To eat, there are starters such as pakoras and provoletas as well as main dishes including milanesa and carrot gnocchi.

CHACARITA / COCKTAILS / MUSIC / CONTEMPORARY CUISINE

Punto Mona

www.instagram.com/puntomona.bar

Fraga 93, CP 1427

Mona Gallosi opened her own bar in a neighborhood warehouse that she redesigned, incorporating an eight-meter long bar, murals by Martín Ron and a patio where you can dancing to the music played by DJs. The cocktail menu ranges from timeless classics to original creations. As for eats, you can choose between light dishes and more substantial options, and there are even vegetarian and vegan offerings.

CHACARITA / OPEN-AIR / COCKTAILS / MUSIC / CONTEMPORARY CUISINE

Naranja Bar

www.instagram.com/naranja_bar

Ángel Justiniano Carranza 1059, CP 1414

A wine bar that saw the light in the midst of the pandemic, with an extensive and careful wine list including labels from wineries that can't be found anywhere else, with a special emphasis on natural and organic wines. This is accompanied by a menu of small tapas featuring high-quality ingredients. Although there's some space inside, patrons tend to prefer sitting out on the sidewalk.

CHACARITA / WINES / CONTEMPORARY CUISINE / OPEN-AIR / YOUNG CHEFS

Lutero

www.instagram.com/lutero_bar

Av. Jorge Newbery 3801, CP 1427

A tapas bar with a vintage feel where, in addition to wines and tapas, there are usually musical bands and performances by local artists. With a friendly, warm and neighborhood vibe, it's been non-stop business for Lutero in the neighborhood since it opened in 2018.

CHACARITA / TAPAS / LIVE MUSIC

La Noire

www.instagram.com/lanoirecafe/

Bonpland 1173, CP 1414

Young staff, a counter where you place your orders, vintage chairs and a salon with plenty of evidence to show that this was once a family home. La Noire ticks many of the boxes that modern specialty coffee shops have, as in addition to excellent coffees, there are cinnamon rolls, tartines, croissants and popular French pastries. They have another location in Colegiales.

CHACARITA / COFFEE / PATISserie

Cuervo Café

www.instagram.com/cuervocafe

Guevara 393, CP 1427

One of the most renowned specialty coffee shops to emerge in the last wave of coffee establishments, they also have a location in Chacarita on the corner of Newbery and Guevara. Not only can you enjoy a delicious coffee but you can also take freshly ground coffee home: at Cuervo, they import and roast the beans themselves.

CHACARITA / COFFEE / SWEETS

Apu Nena

www.instagram.com/apu_nena/

Aguirre 1600, CP 1414

Born in a Filipino and North American family, Cristina Sunae is one of the leading referents for Asian cuisine in the city. Apu Nena opened in Chacarita a couple of years ago and soon outgrew its first modest location, having to move to another larger and more comfortable place nearby. On the menu are Asian tapas, baos, curries and much more, with an original and yet very traditional look and feel.

CHACARITA / ASIAN CUISINE / TAPAS / YOUNG CHEFS

Nanum

www.instagram.com/nanum_bsas/

Roseti 177, CP 1427

With Korean roots and a Buenos Aires palate, Lis Ra is another top chef in Buenos Aires when it comes to Asian food. Nanum is a modern restaurant in Palermo, with a uniquely personal version of Korean and porteño cuisines which are blended with intelligence and sensitivity. Rich, beautiful and original dishes.

CHACARITA / KOREAN CUISINE / CONTEMPORARY CUISINE / YOUNG CHEFS

Anchoita

www.instagram.com/anchoitabuenosaires

Juan Ramírez de Velasco 1520, CP 1414

An atypical success story, as with no active social networks or promotions, Anchoita is today one of the most sought-after restaurants in the city where reservations have to be made months in advance. Very high quality inputs from producers all over the country, from river fish to an impressive cheese spread and wine cellar, all at friendly prices. A tour of Argentina through cuisine.

CHACARITA / ARGENTINE CUISINE / CONTEMPORARY CUISINE / WINES

Anchoíta Cava

www.instagram.com/anchoitacava

Velasco 1456, CP 1414

They don't take reservations and they're open all day, making the small Anchoita Cava perfect for enjoying wines by the glass or bottle, as well as dozens of cheeses and cured meats purchased from small producers

and stored until they reach optimal maturity. There are high-end labels, from small and large wineries, from here and also from other countries.

[CHACARITA / WINES / CHARCUTERIE / CHEESES / OPEN-AIR / AFTER OFFICE](#)

Arrabal Cantina

www.instagram.com/arrabalcantina/

Santos Dumont 4056, CP 1427

A bar and restaurant with options for tapas so patrons can order several to snack on. Simple and well-executed proposals: fritters, fainá, falafel, tortillas as well as pastas and meat dishes for those who fancy something a little more filling. Washed down with a variety of beers, wines and classic and signature cocktails.

[CHACARITA / RESTAURANT / TAPAS / TRADITIONAL CUISINE / WINES / COCKTAILS](#)

Lardito

[www.instagram.com/lardito /](http://www.instagram.com/lardito/)

Av. Jorge Newbery 3655, CP 2410

Signature cuisine emphasizing wines and superb tapas that play with different aromas, textures and temperatures, adding Asian touches. Chef Pedro Silva uses seasonal products, ferments, smokes, researches, and is forever experimenting on his journey to discover new flavors.

[CHACARITA / CONTEMPORARY CUISINE / WINES / YOUNG CHEFS](#)

Picarón

www.instagram.com/picaron.ba

Av. Dorrego 866, CP 1414

Headed up by experienced chef Maxi Rossi, one of the best restaurants in the city offers a menu that is an invitation to order as many different things as possible in order to try them all. Superbly prepared dishes at reasonable prices, fresh seasonal vegetables, duck and fish, and beef. There are some great set lunchtime menus as well as a good temperature-controlled wine cellar.

[CHACARITA / CONTEMPORARY CUISINE / WINES / FAMOUS CHEF](#)

Condarco

www.instagram.com/condarco_

Av. Dorrego 901, CP 1414

A bar with delicious food and drinks—that's Condarco's mission, and it's doing a grand job of it. Wines by the glass, tapas to snack on and more substantial options available. A wonderfully oozy omelette, cheesy lasagna and some less traditional proposals such as a tempeh curry are surefire winners. Excellent for an evening out with friends.

[CHACARITA / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / WINES](#)

Donnet

www.instagram.com/donnet_te_ama

Av. Jorge Newbery 4081, CP 1427

One of the most original restaurants in the city, with a strong-minded menu based on different mushrooms that owner chef Manuela Donnet prepares in different ways. A youthful, alternative, festive vibe where you can taste creative dishes, drink kombucha and feel swept up in a new movement.

[CHACARITA / VEGAN / CONTEMPORARY CUISINE / YOUNG CHEFS](#)

Cantina Rondinella

www.instagram.com/cantinarondinella_

Av. Álvarez Thomas 12, CP 1427

An old-style Buenos Aires cantina where tradition is king: milanesas, tortillas, pastas and fried squid rings. The portions are large, the prices reasonable and the atmosphere warm and busy. Everything you'd expect from a typical bodegón with over 30 years of history.

[CHACARITA / TRADITIONAL CUISINE / BODEGON](#)

Albamonte

www.instagram.com/albamonteristorante

Av. Corrientes 6735, CP 1427

This is one of the bodegones that has best maintained the subtle blend of tradition and quality over time, namely 65 years. The fugazzeta pizza usually ordered as a starter is one of the best options. But there's much more to choose from, as the menu is extensive and varied, featuring pastas, chicken dishes with different sauces and excellent sandwiches.

[CHACARITA / TRADITIONAL CUISINE / BODEGON / ITALIAN CUISINE](#)

El Imperio de la Pizza

www.instagram.com/pizzaelimperio

Av. Corrientes 6891, CP 1427

Located in one of the most important transport nodes in Buenos Aires, El Imperio de la Pizza is a mandatory stop for neighbors, hungry night owls, transfer passengers and street vendors (like the comedian Carlitos Balá before he found fame, here honored with his own statue). Traditional Buenos Aires pizza, made in a deep pan mold and with generous helpings of cheese on top.

CHACARITA / PIZZA / TRADITIONAL CUISINE / FAST FOOD / SUITABLE FOR ALL AGES



Villa Devoto: gastronomy to the fore

Elegant architecture, houses from a bygone era, large green spaces, and that ineluctable air of small-town mystery: Villa Devoto was for decades very much a discreet neighborhood, best known to its close-knit community. It was a quiet district, featuring a handful of venerable restaurants, emblematic ice cream parlors, and traditional cafés. But more recently, this landscape began to shift, with new gastronomic proposals and entrepreneurs, mostly local, coming up with novel ideas for initiatives imbued with personality and distinguished by their quality.

The first of these is undoubtedly Alicia, whose imposing and modern premises earned it a nomination for the design awards given by the prestigious Wallpaper magazine. Created by Alicia Cicchinelli, this locale was the turning point, heralding a new era for a neighborhood that found a need to grow and show itself off. And if Alicia was the first to take the plunge, the most recent development is Betular, the heavenly pastry and chocolate shop belonging to Damián Betular, one of the best-known pastry chefs in the country.

Along with dozens of other exciting proposals, Devoto has become a gastronomic hub attracting diners from all over the city and beyond. The latest news on the Buenos Aires scene is the Wine District, a joint effort spearheaded by the provincial government of the City of Buenos Aires and Mendoza. Aimed at wine bars, the idea is to encourage new establishments to open their doors in parts of Villa Devoto, Villa del Parque and La Paternal, especially along Avenida San Martín, once the

home of traditional bottling plants that handled the wine arriving in bulk by train from Cuyo.

There is a plan to build a wine museum in the future and the district is already busy with its own agenda of events, such as a fair in Plaza Arenales, with stands from over 40 wineries, shows and live talks. Today, Plaza Arenales is the center of this vibrant scene, which extends down the diagonals leading off it, as well as more distant streets such as those along the railway lines, adding independent and small options, larger and more informal ones, and refined, glamorous boutique-style proposals.



It's about returning to a neighborhood where people value their local square as a meeting point, where people take care of their public space because they love their neighborhood. And being greeted by people on the street is a big deal for me. There are people who've been living here for generations and take great care of their neighborhood. There're lots of things about it that really make it unique.

DAMIAN BETULAR, in an interview about why he chose Villa Devoto to launch his first project under his own name. In fact, as he explains, it was down to Alicia Cicchinelli: **“Alicia, one of my partners who likes to have one-on-one conversations with people, told me many years ago that I was going to end up falling in love with Devoto. And so I did!”**



Pablos

www.instagram.com/pablosdevoto

Nueva York 4094, CP 1419

With 50 years of history to its name, Pablos was overhauled in the early 2000s with two main pillars in mind: pastry and pasta, adding options for celiacs and vegans. Today, this corner is a big favorite for longtime neighbors, for whom it's part of the local landscape

DEVOTO / SUITABLE FOR ALL AGES / OUTDOORS / SWEETS / HISTORIC / TRADITIONAL CUISINE

Alicia

www.instagram.com/aliciadevoto

Asunción 4102, CP 1419

Founded in 2014, it set the course for all that was to follow. In an imposing industrial-style establishment that's a blend of cement, brass, wood and metal, the dishes that leave the kitchen are inspired by Mediterranean cuisine, based on high-quality ingredients and featuring a lot of fish and seafood.

DEVOTO / SUITABLE FOR ALL AGES / OUTDOORS / FISH AND SEAFOOD / CONTEMPORARY CUISINE

Casa Lucca

www.instagram.com/casa.lucca

Asunción 4167, CP 1419

Immigrant-influenced cuisine is the mantra of this restaurant that instills a sense of warmth, simplicity and intimacy in diners with its traditional classics such as chard fritters, provoleta cheese, fried squid rings and grilled meats. It's a fail-safe recipe.

DEVOTO / SUITABLE FOR ALL AGES / OPEN-AIR / GRILL / TRADITIONAL CUISINE

Tiempo de Sabores

www.instagram.com/tiempodsabores

Asunción 4026, CP 1419

Av. Beiró 5325, CP 1419

Originally opening in a family home in Devoto, Tiempo de Sabores expanded into Villa Real with a smaller version that is every bit as complete. A pioneer of the new Wine District, Tiempo de Sabores is an all-rounder: in addition to being a restaurant and café, its wine bar proudly houses over 600 labels, a space for wine tasting sessions, and a delicatessen and organic products market. Wine can be accompanied by grilled meat

dishes, as well as risottos, calzones and Neapolitan pizzas.

DEVOTO / VILLA REAL / TRADITIONAL CUISINE / WINE

Mecha

www.instagram.com/mecharestaurant

Mercedes 3939, CP 1419

With a modern vision of cooking over the flames as a global style, the menu also makes room for typical bodegón dishes prepared with special care when it comes to ingredients and presentation. Airy, cool and bright, it's one of those places that is always sure to attract attention.

DEVOTO / SUITABLE FOR ALL AGES / OUTDOORS / COCKTAILS / CONTEMPORARY CUISINE

Compadre

www.instagram.com/compadre.bikeandcoffee

Av. Gral. Mosconi 4300, CP 1419

Specialty coffee is the star here, but it's not only accompanied by the traditional pastries and sourdough breads that are so popular at the moment, but also by pizzas, *faína* with various accompaniments, delicious sandwiches and a good selection of craft beers.

DEVOTO / SUITABLE FOR ALL AGES / OUTDOORS / SWEETS / BEER / PIZZA / COFFEE

Café Stylo

www.instagram.com/cafe.stylo/

Fernández de Enciso 3934, CP 1419

Declared a notable café last year, it's the only one on the list that faces out onto the street and onto a shopping mall: the Gran Galería Devoto. On the menu, the star recommendation is the house coffee, which comes with a small jug of liquor and a little dish of powdered cinnamon provided separately, for customers to add to taste. Open until midnight, punters can also opt for beer and snacks.

DEVOTO / NEIGHBORHOOD / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Farid

www.instagram.com/farid.dvt/

Francisco de Enciso 3791, CP 1419

A restaurant unlike many others, with a modern take on Middle Eastern dishes designed in small formats to share at the table.

Chef Malcom Lancioni draws on different sources of inspiration to imprint his own style on these exquisite dishes, glowing with delicacy and flavor. The wine selection is excellent.

DEVOTO / CONTEMPORARY CUISINE / MIDDLE EASTERN CUISINE

Betular Patisserie

www.instagram.com/betular.patisserie/

Mercedes 3900, Villa Devoto, CP 1419

Damián Betular is one of the most famous pastry chefs in Argentina: not only does he have a long career as head pastry chef at Palacio Duhau Park Hyatt Buenos Aires, but he's also served as a judge on popular TV shows such as Masterchef and Bake Off. In August 2023, Damián opened his own patisserie with his own name on the sign, a gorgeous multicolored paradise offering cakes, macarons, alfajores, pastries of all kinds, bread, sandwiches, cakes and much more. A must for those with a sweet tooth.

VILLA DEVOTO / SWEETS / COFFEE / BREAD / FAST FOOD

Bronce

www.instagram.com/bronce.cocteleria

Mercedes 3951, CP 1419

Small, cozy and elegant, Bronce is the anteroom of the Mecha restaurant, meaning that they are connected and yet independent of each other. Signature cocktails share the list with classics such as Negroni, Martini and Caipirinha. Punters can enjoy nibbles at the bar, as there are good tapas fresh off the stove.

DEVOTO / COCKTAILS

Korto

www.instagram.com/korto.cafe

Pareja 4089, CP 1419

Occupying the spot where a historic kiosk once operated, run by the daughters of the former owner, Korto serves specialty coffee, accompanied by tarts and pastries, granola and fruit bowls, and a selection of alfajores.

DEVOTO / SUITABLE FOR ALL AGES / OPEN-AIR / COFFEE / SWEETS

Bar Alemán

www.instagram.com/baralemandevoto

Av. S. Martín 5992, CP 1419

This historic Villa Devoto restaurant started life in 1908 as a warehouse but has been a restaurant since 1936. The giant milanesa that can be shared, and the loin goulash are the most popular items on the menu. It's one of those places that one should be able to find in all Buenos Aires neighborhoods.

DEVOTO / ATP / COCINA TRADICIONAL / HISTÓRICO

4^{ta} Pared

www.instagram.com/4tapared.restaurante

Habana 3499, CP 1419

An ambitious haute cuisine proposal, with a four-course menu designed by chef Pablo Cerne. What's special here is the opportunity to eat at the chef's table where Cerne himself assembles and presents each dish. It's an intimate, almost reverential experience.

DEVOTO / CONTEMPORARY CUISINE

Bar Pintón

www.instagram.com/barpinton

Mercedes 3940, CP 1419

Signature drinks and draft gin at this bar that also serves wine, beer, burgers and tempuras. Part of the new gastronomic scene in the residential neighborhood Devoto, it's clear that the cocktail fever has no limits.

DEVOTO / COCKTAILS / STREET FOOD

Prinston

www.instagram.com/cerveceriaprinston

Concordia 4726, CP1419

Following a stint at a location in Ramos Mejía followed by another in Morón, the Prinston brewery chose Devoto to open its first bar and brewery in the City of Buenos Aires, going for an American style in the presentation of its beers. All in all, it's about delicious food and good drink.

DEVOTO / BEER

Café de la Plaza

www.instagram.com/cafedelaplaza/

Av. Lincoln 3990, CP 1419

In a neighborhood where there are more and more new places opening, Café de la Plaza is hanging in there with its customary offer, despite being renovated after a fire in 2021. Punters are still greeted by the statue of a Roman soldier, which has been welcoming patrons ever since its inauguration in 1988. It also continues to be a popular meeting point for the residents of Devoto, with a privileged view from one end of the main square.

DEVOTO / NEIGHBORHOOD / TRADITIONAL CUISINE / COFFEE

Geppetto

www.instagram.com/geppetto.bar

Concordia 5099, CP 1419

A little off the beaten track of the more traditional gastronomic center of Villa Devoto, Geppetto has become very popular thanks to its outstanding burgers, mouthwatering sandwiches and highly curated selection of beers. One interesting thing is that they serve specialty coffee for early birds who like to start the day enjoying the sunshine at a table on the sidewalk.

DEVOTO / BEER / COFFEE / OPEN-AIR





betular

Saavedra and Núñez

Low houses, leafy avenues and a quieter, suburban air were for many years the hallmark of the neighborhoods on the edge of town, Núñez and Saavedra, making for an attractive and tranquil afternoon walk but which, until the middle of the last decade, did not include any type of gastronomic offer. With a few exceptions, it was basically about a few anonymous canteens, grills and pizzerias scattered throughout these two neighborhoods. Today, the panorama is very different: the real estate boom in Núñez has had repercussions throughout the area, bringing more people, more businesses and, of course, an unprecedented growth in the numbers of bars, restaurants and cafes.

The epicenter of this revolution could well be on Avenida del Libertador, stretching from the vicinity of the River neighborhood, to the intersection with the General Paz ringroad. Throughout this area, and in the nearby streets, residential and office towers are going up all the time, adding thousands of residents who need somewhere to sit, eat and drink. The other major artery that has recently exploded with food establishments is García del Río Boulevard, in Saavedra, from Av. Cabildo to the park that gives its name to the neighborhood. That said, it's worth noting that unlike other more established hubs, both areas still maintain a very powerful neighborhood identity, as these are not large, well defined gastronomic centers.

Many of the best options lie on narrow residential streets, leaving room for surprise and discovery. Basically, it's no longer necessary to go to Palermo or Cañitas to try a flat white or eat a real Neapolitan pizza: Saavedra and Núñez have all of this to offer and much more, all within walking distance, giving life to new urban routes.



When I opened Moshu in 2017, the architect asked me if I was crazy. Because no one ever came here. But I liked the peace and quiet of this neighborhood. After a year and a half, we opened Jornal. Then things changed with the pandemic: people started craving open places and, with all the green grassy areas here, García del Río Boulevard exploded. Today, there are nice coffee shops every two blocks, a business model that has its own challenges, but they're not as complex as that of a restaurant with its own kitchen. In any case, the fact that a neighborhood has its own proposals is not exclusive to Saavedra or Núñez: it's a trend that's spreading increasingly throughout all the neighborhoods in the city.

LUCAS VILLALBA

OWNER OF MOSHU AND JORNAL, BOTH IN SAAVEDRA

Haiku

www.instagram.com/sushikaiku.ar/

Roosevelt 1806, CP 1428

One of the pioneer sushi restaurants in Buenos Aires, where it opened no less than 25 years ago in Núñez, headed up by Quique Yafuso, a descendant of a Japanese family. After two moves (the last in 2023) but without ever moving more than a few meters from the place where it started, today Haiku is a benchmark for Japanese and Asian cuisine in the city.

NUÑEZ / TRADITIONAL CUISINE / JAPANESE CUISINE / FISH AND SEAFOOD

Oporto Almacén

www.instagram.com/oportoalmacen/

11 de septiembre 4152, CP 1429

Opening in the middle of the last decade, Oporto set a trend throughout the city, reviving the classic concept of a traditional rotisserie but with a modern twist: simple, fresh dishes, quality products, a generous wine list—and the most delicious spinach fritters. Designed by architect Horacio Gallo, Oporto Almacén is airy and comfortable, with a beautiful terrace to enjoy warmer evenings.

NUÑEZ / ROTISSERIE / CONTEMPORARY CUISINE / WINES / OUTDOOR

Moshu

www.instagram.com/compartimoshu/

Moldes 3802,CP 1429

Overlooking García del Río Boulevard (where it also has tables under the trees), Moshu is a daytime proposal with a focus on brunch and coffee, from breakfast until after teatime. It offers a good variety of dishes that feature American-style eggs, sandwiches and pastries, such as a red velvet cake that's a house classic.

SAAVEDRA / BRUNCH / CAKES / COFFEE / SUITABLE FOR ALL AGES / OPEN-AIR

Jornal

www.instagram.com/jornal.invictus

García del Río 2802,CP 1429

One block from Moshu, and belonging to the same owners, Jornal opened in 2019 as a restaurant, exclusively in the evenings. However, pretty quickly, they had to reinvent themselves thanks to the pandemic, turning into a specialty bakery, with excellent French baked goods, focaccias and original fresh pasta to take away. Those products are still available today, and little by little it's been returning to the restaurant it used to be. In 2023, the owners added a deck on the sidewalk and started serving dishes the whole day, taking advantage of its sunny location on the boulevard.

SAAVEDRA / PASTRIES / PASTAS / SANDWICHES / SUITABLE FOR ALL AGES / OPEN-AIR

Marucha

www.instagram.com/parrillamarucha

11 de Septiembre 3702, CP1429

A family grill of the type where the waiters greet customers by name. It's become a Núñez classic and also attracts people from other neighborhoods. It offers high quality traditional cuts like many other recognized grills, but at more accessible prices. A well-kept neighborhood secret.

NUÑEZ / GRILL / SUITABLE FOR ALL AGES / MEATS

Piedra Pasillo

www.instagram.com/piedrapasillo

Campos Salles 2145,CP 1429

Opened in 2022 by three young chefs (Lucas Canga, Matías Senia and Tomás Couriel), this is quite an ambitious proposal. The menu is creative and varies constantly based on seasonal products, the service is sharp and the wine list features small and independent wineries. At the back, going up to the first floor, there is a cocktail bar called Al Fondo where you can continue your evening after dinner.

NUÑEZ / YOUNG CHEFS / CONTEMPORARY CUISINE / COCKTAILS / OPEN-AIR

Hola Chola Garage

www.instagram.com/holacholagarage

Paroissien 1871, CP 1429

Facing a square and just meters from a closed street, stands this rather trendy vegetarian kitchen which is run by women. Its following has swelled very quickly following its opening in 2022. Punters order at the bar and take small plates out onto to one of the tables surrounded by deck chairs on the street and sidewalk. A young, informal and creative proposal.

NÚÑEZ / VEGETARIAN / FAST FOOD / YOUNG CHEFS / OPEN-AIR

La Kitchen

www.instagram.com/holacholagarage

Núñez 3400, CP 1429

A cafeteria and bakery run by young people who know what they're doing: good coffee and pastries, featuring their mouthwatering raspberry croissants and delicious ham and cheese fosforitos (among others). Natural wines, vermouth and a relaxed atmosphere that brings people together throughout the day.

NÚÑEZ / COFFEE / PASTRY / WINE / YOUNG CHEFS / OUTDOOR AIR

Cuadra

www.instagram.com/cuadra.ba

O'Higgins 3202, CP 1429

It all began on a small corner near the Núñez railway station as a few tables on the sidewalk where passers-by can drop in for good specialty coffee, delicious sandwiches and excellent sourdough bread to take away. It soon gained fame throughout the city and today is a contemporary classic. Today, they have a second branch in Saavedra (Pico 3599) and two more in Recoleta and Paseo La Plaza.

NÚÑEZ / SAAVEDRA / COFFEE / PASTRIES / YOUNG CHEFS / OPEN-AIR

Raíces

www.instagram.com/raicescocinacasera

Crisólogo Larralde 3995, CP 1430

On a corner where a general store used to operate, chef Fernanda Tabares opened a restaurant in 2010 that has become an emblem of the neighborhood and the city. Traditional Argentine dishes are recreated

in contemporary style, recovering forgotten flavors with quality and a modern twist. It's very popular with families, couples and groups of friends from the neighborhood.

SAAVEDRA / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Bodegón Núñez

www.instagram.com/bodegon_nunez/

Arribeños 3198, CP 1429

Cabrera 4667, CP 1414

Popular for its traditional dishes served in generous portions to share with all the family. Bodegón Núñez is a contemporary-style restaurant that replicates old bodegón recipes and offers value for money. This year, they opened a branch in Palermo.

NÚÑEZ / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

La Valiente

www.instagram.com/lavalientepasteleria

Av. Cabildo 4300, CP 1426

One of the latest ventures of media chef Christian Petersen in partnership with Germán Torres, the renowned sourdough baker La Valiente is known for its baked goods that use organic flours and for its formidable versions of traditional Argentine confectionery products, from the crustless sandwiches de miga to medialunas and churros, among others.

SAAVEDRA / PASTRY / BAKERY / COFFEE / SANDWICHES / SUITABLE FOR ALL AGES

La Épica

www.instagram.com/laepica_pizza/

Av. Melián 4092, CP 1430

Located in front of Parque Saavedra, it offers pizzas very similar to the Neapolitan style with a thin crust, crispy edges and just the right amount of cheese. There are two options: sit on their terrace overlooking the park, or borrow folding chairs to cross the street and eat in the park itself.

SAAVEDRA / PIZZA / FAST FOOD / OPEN-AIR / SUITABLE FOR ALL AGES

Besares

www.instagram.com/besaresparrilla

11 de Septiembre 3301, CP 1429

Every neighborhood has one of those restaurants where “you can’t go wrong”. In Núñez, that’s Besares, which has four establishments in just a few blocks: one specializes in grilled meats, another in pizzas, and one combines both and adds a few classic dishes. Added to this is the most recent initiative, Besares Dolce, offering fresh coffee and pastries.

NÚÑEZ / TRADITIONAL CUISINE / GRILL / PIZZA / SUITABLE FOR ALL AGES

Ruiz Rotisería

www.instagram.com/ruizrotiseria/

Ruiz Huidobro 1900, CP 1429

The very essence of traditional rotisseries where you can order simple yet delicious, freshly cooked food and take it home. That’s what Ruiz is so good at, but additionally, the dishes have a modern look to them with good quality products and delicious wines. There are also tables for diners who prefer to eat in.

NÚÑEZ / ROTISSERIE / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Tay Tay

www.instagram.com/taytayempanadas

Conde 3800, CP 1430

This corner has become really quite trendy, featuring the young son of Bolivian immigrants who prepares empanadas based on his grandmother’s traditional recipes, cooking them in a large wood-burning oven. Good wines, a wide bar to sit at, and a sidewalk from which to enjoy life going by.

SAAVEDRA / EMPANADAS / BOLIVIAN CUISINE / FAST FOOD

Norimoto

www.instagram.com/norimoto.ba

Av. del Libertador 6739, CP 1429

A hand roll bar is how this restaurant, opened in 2023, presents itself. It’s a small locale, with a long L-shaped seating area, serving supremely fresh products, different fish and seafood as well as rice seasoned with a vinegar blend that’s a house secret, and sushi rolls prepared on the spot. Young, very cool and fashionable, it’s usually always full.

NÚÑEZ / JAPANESE CUISINE / FAST FOOD

Amaro Hnos

www.instagram.com/amaro.hnos/

11 de Septiembre 4202, CP 1429

Small tasting dishes, pizza, and wine. This is an accurate description of Amaro, whose pizzas steer a comfortable course between Neapolitan and Argentine styles, plus some tapas options to snack on and share. A nice airy sidewalk where patrons are always welcome.

NÚÑEZ / PIZZA / WINE / OPEN-AIR

Rosie Café

www.instagram.com/rosiecafe

Ruiz Huidobro 3049, CP 1429

A small restaurant and pastry shop with an open kitchen run by its owner. Its short menu features quiches, soups and salads that change every day. Also delicious cakes and sweets accompanied by filter coffee.

SAAVEDRA / YOUNG CHEFS / PASTRY

Schuster

www.instagram.com/schustercatering

Amenábar 3075, CP 1429

A well-known brand in Buenos Aires, recognized by several generations for its famous catering services (especially within the city’s Jewish community), the Schuster family chose a corner in the Núñez neighborhood to showcase its street format, including a gourmet market for patrons to buy and take away, as well as sit at tables where they can enjoy their favorite delicacies on site. From a delicious pastrami sandwich to a slap of gooey chocolate cake, from marinated herring to knishes and a well-filled ham and cheese croissant.

NÚÑEZ / TRADITIONAL CUISINE / JEWISH CUISINE / PASTRY / SUITABLE FOR ALL AGES / COFFEE

Banda

www.instagram.com/banda.river/

Av. Pres. Figueroa Alcorta 7597, CP 1428

Great news for the Núñez neighborhood--and also for the city of Buenos Aires, Banda is smack bang in the middle of the Centenario Media stand in the monumental River Plate stadium, with a direct view of the pitch and all the mystique and adrenalin that this includes. Patrons can access the restaurant directly from the street taking an elevator that goes up to the salon. There is an extensive menu that caters to all tastes: an excellent cocktail bar, grilled meats, fresh stuffed pasta, and a milanesa-style steak with buttered linguini among many other options. A place that every football lover should know.

NÚÑEZ / CONTEMPORARY CUISINE / COCKTAILS / FOOTBALL

Club Buchardo

www.instagram.com/clubbuchardorestaurante/

Av. Comodoro Martín Rivadavia 1250, CP 1429

The buffet of an old yacht club located in Buenos Aires was transformed to become one of the neighborhood's secrets: a large open-air deck hosts dozens of diners at midday and for warm evenings serving quality homemade cuisine. The menu not only features the unbeatable classics of every canteen (grill, homemade pasta, and sandwiches) but also lovingly-prepared fish and seafood. A tip: try the anchovies as a starter.

NÚÑEZ / TRADITIONAL CUISINE / FISH AND SEAFOOD / OPEN-AIR / SUITABLE FOR ALL AGES



Chef León

www.instagram.com/chefleon.resto

Montañeses 2698, CP 1428

This place defines itself as a blend of signature cuisine and Euro-American patisserie, and it offers just that in a warm, bright and modern space, with careful attention to different dietary needs and preferences. The options range from a stacked cheesecake with red berries to a full brunch including fresh fruit and smoked salmon, including

NÚÑEZ / CONTEMPORARY CUISINE / PASTRY / SUITABLE FOR ALL AGES / COFFEE / BRUNCH



Villa Crespo: a neighborhood of outlets, bars, restaurants and the aroma of Jewish cuisine

Some people have dubbed Villa Crespo Villa Kreplaj, a reference to the kreplaj, traditional Jewish ravioli. And it's no wonder, as historically the streets of this neighborhood are home to a good part of the Jewish community of Buenos Aires, people with synagogues, schools and kosher product stores. Similarly, it's no surprise that in recent years, in the midst of the gastronomic swell experienced by the city, Villa Crespo has become the destination for delis and small independent establishments offering pastrami sandwiches, varenikes and knishes galore, in a scene vibrant with colors and aromas, where tradition is in harmony with new ideas and perspectives, keeping up with the latest trends. But there is more to this neighborhood: as a direct neighbor of Palermo, Villa Crespo also evolved as part of the overflow from the leading Buenos Aires gastronomic hub. Following the opening of the top brand clothing outlet area, the neighborhood experienced an expansive growth boom, thanks to its altogether more competitive and friendly real estate offer and the coexistence between classic and modern proposals.

Things took another decisive leap forward when the city's urban planning strategists decided to create a flyover for the San Martín railway line. The viaduct overpass freed up a lot of land and removed, in one fell swoop, the urban barrier splitting the neighborhood that was such a feature of the railway line vastly improving the circulation and helping to consolidate the community. Another milestone in this area's development was the opening of the Movistar Arena, a modern concert arena that hosts some of the best shows in the city.

Today, Villa Crespo offers outstanding specialty coffees, vegetarian or vegan proposals, Neapolitan-style pizzas, bakeries, markets, grills, Jewish and Israeli cuisine, wine shops and cocktail bars. Many of these blossomed from recovered spaces or continued the tradition of locations with a long history behind them, becoming solid protagonists of the Buenos Aires gastronomic scene.



A while ago, I was talking with a friend about the effect of globalization, an idea that ends up wiping out different regional identities by standardizing everything. When I think of Villa Crespo, I see a neighborhood that has managed to avoid all that. Despite being next to Palermo, Villa Crespo has been able to preserve its historical identity and its essence is still strong today. There are many classic places to be found on its streets, and the presence of the Jewish community and its cultural and gastronomic contribution can be felt on every corner. As can the passion for Atlanta, the neighborhood soccer club, to which entire walls have been dedicated, displaying giant murals. In recent years, there have been a lot of changes in Crespo, in all sorts of ways (infrastructure, proposals, security, etc.), and new places are opening, each one with its own style, but all adapting to the neighborhood. In our case, we set up shop here because we found a location on a nice quiet corner and we were very lucky that that corner was in Villa Crespo. We fell in love with the essence of the neighborhood, we want to respect it and be part of it. And I'm glad to see that most of my colleagues think the same.

JUAN MANUEL BOETTI BIDEGAIN

PARTNER OF SEDE WHISKEY, SIFÓN AND MADRE ROJAS

Chuí

www.instagram.com/chui.ba/

Loyola 1250, CP1414

From its origins in an old abandoned metal warehouse to becoming one of the landmarks of Villa Crespo, Chuí has taken advantage of the new traffic circulation gained by elevating the railway line running through this part of town. It's created a natural garden and offers a 100% vegetarian menu featuring wood-fired pizzas and creative small dishes with an interesting twist. They don't take reservations, service is on a first come, first served basis, there is space for DJs, they grow their own mushrooms--and it's one of the spots where everyone wants to hang out.

VILLA CRESPO / OPEN-AIR / VEGETARIAN CUISINE / CONTEMPORARY CUISINE / YOUNG CHEFS

Café San Bernardo

www.instagram.com/cafesanbernardo/

Corrientes 5436, CP 1414

A traditional Villa Crespo café, it was declared a Site of Cultural Interest in 2012 and a Notable Bar in Buenos Aires since 2014 as much for its recreational proposal as for its cultural value. There are Sanber fried potatoes and the

afternoon vermouth which are some of the classics on the menu. The locale is long and seems endless, in its depths pool tables and ping pong tables multiply into the distance, and there are always a few couple intently playing chess. Beyond its years, Café San Bernard has astutely revamped its appeal and now welcomes the under-30s who take over the pool tables at the weekends.

VILLA CRESPO / NOTABLE BAR / HISTORIC / VERMOUTH

Isla Flotante

www.instagram.com/islaflotante.comidas/

Beláustegui 396, CP 1414

Isla Flotante replaced an old bodegón restaurant that had been serving its loyal clientele for over 75 years, breathing fresh air into musty forgotten streets. Over the last three years, this area has grown day by day with new gastronomic proposals. Sandwiches (tortilla, pastrami or mortadella), pickled eggplant, osso buco empanadas and spinach fritters star on a menu that also offers the eponymous traditional dessert.

VILLA CRESPO / TRADITIONAL CUISINE / CONTEMPORARY CUISINE / SANDWICHES / SUITABLE FOR ALL AGES



Bilbo Café

www.instagram.com/bilbocafe/

Belaustegui 802, CP 1414

La Pampa 5501, CP 1431

Crisólogo Larralde 6293, CP 1431

Junín 1930, CP 1113

Beyond its growing string of new establishments, Bilbo's first locale was born on the edge of Villa Crespo marking the gastronomic expansion of an area where there were no other proposals at the time. A great meeting point for breakfast, brunch, lunch, teatime or dinner in a airy, modern atmosphere.

VILLA CRESPO / SUITABLE FOR ALL AGES / COFFEE / SWEETS

Mercat

www.instagram.com/mercatvillacrespo

Thames 747, CP 1414

Av. Rivadavia 5108, CP 1424 - Caballito

Shopping Center

Mercat opened its first venue in what was once a handbag factory, one of the industrial sectors that distinguishes the neighborhood. Its unique style, which pays homage to certain local roots, looks further afield as both name and inspiration come from Spain, although the upper floors recreate an Asian passage, with Korean, Chinese and Japanese dishes. It has a smaller branch in Caballito.

VILLA CRESPO / SHOPPING MALL / WORLD CUISINE / FAST FOOD / ASIAN CUISINE

Cancha

www.instagram.com/canchapizza

Loyola 902, CP 1414

A small street corner, a large wood-burning oven inside, a bar and some tables perched on the sidewalk was all it took for Cancha to become one of the best known arrivals on the modern pizza scene in Buenos Aires. Excellent crust, and ingredients chosen to conjure up unusual flavors.. Pizza with figs, blue cheese and pistachios, or kimchi, Sardinian cheese, mozzarella, coriander and dill, are just some of the eclectic offerings on offer as daily specials. Its all about imagination.

VILLA CRESPO / PIZZA / CONTEMPORARY CUISINE / FAST FOOD / OPEN-AIR

F5 Cantina

www.instagram.com/f5cantina

Jufre y Julián Alvarez, CP 1414

Located on the premises of the erstwhile La Mamma Rosa restaurant, which operated for 30 years, F5 is contemporary cantina with a broad outlook and dishes that blend traditional ingredients with more modern trends. There are two different proposals that coexist within its walls: during the day, it's the folk from Atelier Fuerza, who prepare their bodegon dishes (including their legendary milanesa) and delicious pastries, while at night, the kitchens are under the command of chef Rodrigo Sieiro, bent on recreating all the fullness of flavor that befits an Italian cantina serving excellent pasta.

VILLA CRESPO / CANTINA / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / SWEETS / COFFEE / PASTAS

Casa Tinta

www.instagram.com/casa.tinta

Remedios de Escalada de San Martín 631, CP 1414

Remedios de Escalada de San Martín 631, CP 1414 This house, built in 1936, was on the point of being demolished, but three friends stepped in just in time to rescue it, transforming the building into an airy, open-air space that combines a love of books and gardening, with coffee, culture, wines and rich flavors. It's like a rather idiosyncratic cultural center where quality and beauty are the order of the day.

VILLA CRESPO / TRADITIONAL CUISINE / WINE

Borra Caffé

www.instagram.com/borracaffe/

Lerma 600, CP 1414

They offer specialty coffee of Colombian origin, filtered and some cold brews as well as homemade infusions and drinks. Lunches, wraps, salads, sandwiches and brunch-style options all fit nicely into the list of proposals.

VILLA CRESPO / COFFEE / BRUNCH / SWEETS

El Chiri

www.instagram.com/elchiridvk/

Velasco 701, CP 1414

Generous and informal dishes inspired by Jewish recipes. There are appetizers and hot dishes, sandwiches, salads, main dishes, side dishes and desserts. Particularly worth trying are the chicken livers, herrings, gefilte fish and pastrami.

VILLA CRESPO / JEWISH CUISINE / SUITABLE FOR ALL AGES / OPEN-AIR

Midbar

www.instagram.com/midbar_cocina

Aguirre 971, CP 1414

Traditional Middle Eastern, Jewish and Israeli cuisine. You can eat in, sit on the sidewalk, or opt for delivery or take away. The menu includes tabbouleh, hummus, babaganoush, wrapped children, falafel, Greek salad, pastrami and more.

VILLA / SPANISH CUISINE / COCKTAILS / OPEN-AIR

Ferreiro

www.facebook.com/PizzeriaFerreiro/

Av. Ángel Gallardo 1001, CP 1405

An austere dining room, Formica-topped counter and walls festooned with past soccer glories, the best possible backdrop to the protagonist which here is the pizza, the stone-baked version, barely taller than usual. The Neapolitan version is topped with provolone. Established in 1963, today it is run by the founder's granddaughters.

VILLA CRESPO / PIZZA / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Gordo Chanta

www.instagram.com/gordochantapizza

Velasco 1200, CP 1414

Born right in the middle of the pandemic, the premises were originally on the terrace of the La Favorita bar. In 2022, they moved to a corner in the neighborhood of Villa Crespo, giving life to a cult pizzeria. It's a joyful experience wherever you look: unorthodox toppings, an organic wine list, pop ups and feats with other guest pizza makers, delicious tangy anchovies for starters and an ice cream machine for dessert.

VILLA CRESPO / PIZZA / CONTEMPORARY CUISINE / WINE

El Padrino

www.instagram.com/pizzeria_elpadrino

Av. Honorio Pueyrredón 1710, CP 1414

Slices of pizza and fugazzeta, quite a rarity in what is the geographical center of the city. However, there's complimentary faina with each serving, as well as empanadas and fatay. Also calzoni, one of the most popular requests in this discreet locale on Avenida Honorio Pueyrredón, a gastronomic corridor which is only now starting to gain a name for itself.

VILLA CRESPO / PIZZA / FAST FOOD

878

www.instagram.com/878bar

Thames 878, CP 1414

878 was born almost 20 years ago as one of these hidden establishments known to a select few, and today it's grown to become an establishment that welcomes the general public with comfortable tables. In the midst of this process, its creators Julián Díaz and Florencia Capella reinvented the city's cocktail scene. Today the bar is managed by Juan Cruz Oviedo, who pays tribute to the city of Buenos Aires with drinks based on landmark themes such as the Kavanagh building, or the Japanese Gardens. The latter comes complete with a tiny torii portal which you can close with an aromatic additive of your choice, as if to keep this enchanting little toy alive. Good wines, spirits that have been especially distilled for them, an excellent food menu and long hours make this bar an winner all-around.

VILLA CRESPO / COCKTAILS / WINES / AFTER OFFICE / MUSIC / TRADITIONAL CUISINE / CONTEMPORARY CUISINE

Oh! No, Lulu!

www.instagram.com/ohnolulutikibar

Aráoz 1019, CP 1414

You're barely across the threshold when you're transported into a Hawaiian universe, as created by Ludovico De Biaggi: red lighting, expansive wicker lampshades, and a bar where you can get drinks that are literally on fire. Rum and vermouth bases infused with tropical fruit fill glasses in the shape of a skull, mermaid or shark. Edible hits include pad thai and fried onion blossoms.

VILLA CRESPO / COCKTAILS / LATE NIGHT / MUSIC / WORLD CUISINE

El Limón

www.instagram.com/ellimonbar/

Castillo 590, CP 1414

Small, somewhat intimate, but on hot days it sprawls out to take over the entire sidewalk, becoming a street party in the process, this is El Limón, the home of Lucas Dávalos and Diego Aguirre. Excellent signature cocktails, thought out in detail and delicate in flavor, some tasty accompanying dishes, a lot of music and a relaxed atmosphere, with no need for dress codes.

VILLA CRESPO / COCKTAILS / CONTEMPORARY CUISINE / MUSIC

Tintorería Yafuso

Juan Ramírez de Velasco 399, CP 1414
C1414AQG

Set up in what was once the family dry cleaner's, Fabián Yafuso's establishment became a word-of-mouth phenomenon. With no social networks, just a bar and a couple of tables, at night it offers an omakase menu with the best dishes of the day. You can only get in with a prior booking, which is very hard to obtain. As a fallback solution, the place is open during the day where chef Sayuri Sakugawa creates a simple, delicious and affordable lunch menu every day (first come, first served).

VILLA CRESPO / TRADITIONAL CUISINE / JAPANESE CUISINES / OMAKASE / FISH AND SEAFOOD

Dotonbori

www.instagram.com/dotonbori.ok/

Serrano 477, CP C1414DEI.

Milano Miyagi and siblings Karina and Andrés Matayoshi opened this venue in 2023 to specialize in takoyaki, dough balls stuffed with octopus. This is authentic Japanese street fare, where the dishes are prepared on the spot. To complete the experience, they offer a full menu with takoyaki, okonomiyaki (a type of Japanese omelet), sunomono (salad) or miso shiru (miso soup). Dotonbori is small and decorated like a Japanese alley, where you can eat at the counter or on simulated beer crates.

VILLA CRESPO / JAPANESE CUISINES / FAST FOOD

Malvón

www.instagram.com/malvonba/

Serrano 789, Villa Crespo, CP 1414

In the heart of the clothing outlet area, Malvón offers a New York-inspired bakery and brunch menu in a place with an attractive vintage aesthetic and a warm patio reminiscent of old Argentine patios. Ideal for a bit of a sit-down after a shopping trip.

VILLA CRESPO / OPEN AIR / BRUNCH / COFFEE / SWEETS

Don Zoilo

www.instagram.com/donzoilo.ok/

Av. Dr. Honorio Pueyrredón 1406, CP 1416

It's eight o'clock on a Saturday night and the ritual unfurls under the dark green awning: an increasingly longer line of diners anxious for a place at tables topped with white tablecloths. The reward is silver platters overflowing with beef steaks, sirloin steaks, and short rib roasts to share. Also fried squid rings and barbecued ribs.

VILLA CRESPO / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE

Madre Rojas

www.instagram.com/madrerojas/

Rojas 1600, CP 1416

A modern grill on the border between Villa Crespo, Paternal and Caballito. The corner features an awning and has all the feel of a bodegon, with signature charcuterie and roast beef, leeks with classic romesco tomato and garlic sauce; rib-eye steak milanesa, wagyu meat and wines ranging from classic labels to newer organic varieties.

ORTUZAR / NEW ARGENTINE GASTRONOMY / OPEN-AIR / SUITABLE FOR ALL AGES

La Cava Jufre

www.instagram.com/lacavajufre

Jufre 201, CP 1414

A relaxed family atmosphere in a cozy salon on the ground floor and mezzanine. There's an extensive selection of well-priced wines accompanied by cheese boards, omelettes, bruschetta or filo pastry empanadas. They regularly hold tastings and presentations of new labels.

VILLA CRESPO / TAPAS / TRADITIONAL CUISINE / WINES

Vico

www.instagram.com/vicowinebar

Gurruchaga 1149, CP 1414

You can choose from over 100 labels to serve your glass from the dispensers in Vico, allowing consumers to help themselves to their label of choice in three possible sizes (tasting size, half glass or glass). The selection of bottles covers the whole gamut of Argentine winemaking from north to south and from east to west. There are also cocktails at the bar and a kitchen that makes a point of using local products that are in season.

VILLA CRESPO / WINES / CONTEMPORARY CUISINE

La Crespo

www.instagram.com/lacrespodeli/

Vera 1001, CP 1414

One of the best examples of a New York-style deli but with a 100% Buenos Aires style. Their pastrami sandwich is known throughout the city, a generous helping of meat in multigrain bread well sprinkled with pickled cucumbers. They also offer a menu featuring authentic Ashkenazi and Sephardic Jewish cuisine to suit all tastes. There is a store giving out onto the street, as well as a dining room where you can try everything on site.

VILLA CRESPO / TRADITIONAL CUISINE / JEWISH CUISINE

Falafelandia

www.instagram.com/falafelandia/

Av. Córdoba 5190, CP 1414

A fast food joint serving the best falafel sandwiches in the city. The secret is to be found in how they treat the chickpeas, the size of the falafel and the assembly of the sandwiches, alternating layers of ingredients with homemade sauces to ensure a supremely juicy experience, oozing with flavor in each bite.

VILLA CRESPO / SUITABLE FOR ALL AGES / STREET FOOD / MIDDLE EASTERN CUISINE / OPEN-AIR

Sarkis

www.instagram.com/restaurantesarkis/

Thames 1101, CP 1414

An undisputed classic in the city for four decades, Sarkis attracts hordes of diners every day, and there is always a bit of a wait. Patience is rewarded with a traditional menu of Armenian dishes and desserts of all kinds, among which vine leaves, kafta and manté stand out, all at more than friendly prices.

VILLA CRESPO / SUITABLE FOR ALL AGES / TRADITIONAL CUISINE / MIDDLE EASTERN CUISINE



Beyond the barrios: hidden pearls to be found throughout the city

Off the beaten track, at some distance from the better-known hubs of gastronomic activity in Buenos Aires, there are some real pearls, restaurants and bars whose amazing offer requires neither classification nor category. These are mostly low-profile places in the neighborhood, secrets that are spread through word-of-mouth recommendation, thus attracting a clientele that returns time after time. A grill working with cuts of grass-fed meat, or a specialty coffee shop that roasts its own beans, a restaurant that spans generations, or a cantina that attracts the jet-set yet whose dishes are beloved by all porteños. But they all share the same thing: they're restaurants and bars that have eschewed anonymity to become destinations in themselves. An achievement built with work, personality and quality.

Urondo Bar

www.instagram.com/urondo/

Beauchef 1204, CP 1424

On a corner of Parque Chacabuco, on the edge of the Caballito district, is this restaurant where its creator, Javier Urondo, prepares national classic dishes with his own personal twist. The menu offers quality meat, pasta and fish dishes, sometimes adding a Spanish air thanks to the varied offers of tapas. There's a clear passion for animal protein and offal, but there's also a nod in the direction of Korea in keeping with the nearby Korean neighborhood of Flores.

PARQUE CHACABUCO / SIGNATURE CUISINE / TRADITIONAL CUISINE

Citadino

www.instagram.com/citadinoba

Atuel 608, CP 1437

This project has a truly neighborhood vibe, set up by barista and roaster Agustina Román who teamed up with two former colleagues from Ninina to give neighbors and office workers in the new Technological District the quality coffee they deserve. In addition to good coffee, there are wines and simple dishes at affordable prices. On Fridays, it reopens at 8 pm to offer dinner

PARQUE PATRICIOS / COFFEE / NEIGHBORHOOD / PASTRIES

Olivera

www.instagram.com/olivera.ar/

Av. Olivera 901, CP 1407

This neighborhood bodegón, more recently converted into a grill, is a beacon of quality in a western Buenos Aires neighborhood where the houses are low and the avenues wide. At Olivera, the portions are generous: a broad assortment of charcoal-grilled meats and offal, six types of milanesa and classic appetizers such as the perfectly fried empanadas. Added to this are welcome surprises such as stuffed fainá, falafel, tequeños, or fried breaded cheese sticks, and a tasty pumpkin hummus.

PARQUE AVELLANEDA / NEW ARGENTINE GASTRONOMY / YOUNG CHEFS / SUITABLE FOR ALL AGES

Viejo Patrón

www.instagram.com/viejopatronrestogrill/

Av. Larrazábal 502, CP 1408

A shrine to quality beef in the Liniers neighborhood: this grill emphasizes the importance of traceability and grass-fed meat. Behind the grill is a meat sommelier, Julio Gagliano, who offers a full skirt steak, tomahawk and heart sweetbreads. The food comes with side dishes such as hummus with leeks and a bowl of roasted vegetables, all served on tables decked out in pristine white tablecloths that give the establishment a stately appearance.

LINIERS / TRADITIONAL CUISINE / SUITABLE FOR ALL AGES

Yiyo el zeneize

www.instagram.com/yiyoelzeneize.ba/

Av. Eva Perón 4402, CP 1407

History, color, neighborhood, vermouth, preserves, life. All this and more serves to describe Yiyo el Zeneize, a general store turned notable bar with a century behind it. Managed by Danilo, grandson of the original founder, together with his uncle Omar, Yiyo is a museum in itself, with walls that tell a thousand anecdotes. From the kitchen come homemade pickles (lupines, olives, chili peppers), delicious cheeses and cured meats are added, as well as dishes with a Buenos Aires imprint, such as a scrambled egg gramajo with salmon gravlax or some carbonara ribbons, among others.

PARQUE AVELLANEDA / OPEN-AIR / HISTORIC / TRADITIONAL CUISINE / VERMOUTH / COCKTAILS

Il Ombú

www.instagram.com/ilombu.resto/

Patagones 2976, CP 1437

At the entrance, newcomers are often caught unawares by a vast photo of the hug between Perón and Balbín, making it clear that everyone is welcome at Il Ombú. And the food is no different, as Il Ombú is like those cantinas that have been there for as long as you can remember. Tables with white tablecloths, waiters in shirts and ties and those Italian-Portuguese dishes that Buenos Aires loves so much: risotto, homemade pastas with generous sauces, delicious and filling desserts. Always full, it's a favorite among soccer players and politicians, a place that manages to express the essence of being porteño in a vintage postcard.

PARQUE PATRICIOS / TRADITIONAL CUISINE / ITALIAN CUISINE

Centro

www.instagram.com/centro_restaurante/

Dr. Juan Felipe Aranguren 928, CP 1405

On a very quiet street in Caballito Norte, far from anywhere else of import, Centro took over the elegant ground floor of a beautiful building to raise the bar for gastronomy in the area. During the day, the place offers good coffee, sandwiches, pastries and delicious sweets; at night the stakes rise with the arrival of chef Fernando Golabek, who serves highly creative cuisine with seasonal products. For instance, his creamy almond and pistachio ricotta with lemon gel and a salad of green beans, peas and edamame; or a beef tartare concocted with lime, oyster sauce and gochujang.

CABALLITO / CONTEMPORARY CUISINE / COFFEE / SWEETS

El Puentequito

www.instagram.com/puentecito_arg/

Vieytes 1895, CP 1275

As the second oldest restaurant in Buenos Aires, El Puentequito is the only one that has been in operation uninterruptedly for so long, ever since its foundation in 1873, in the same location, a few meters from the old Pueyrredón Bridge. The room is as ample as its menu, which ranges from the traditional grilled meat or asado banderita to grilled river fish or artichoke omelette. With a family atmosphere, it's a favorite of Boca, Independiente and Racing football team fans before matches.

BARRACAS / TRADITIONAL CUISINE / FOOTBALL / GRILL

Argot café

www.instagram.com/argotcafe/

Av. Álvarez Jonte 2744, CP 1416

In the small neighborhood of Santa Rita, Argot Café is a big deal. Redolent of old-style porteño architecture, it instantly makes patrons feel at home with its checkerboard tiled floor, wooden bar, books lying in piles in corners, and vintage second-hand glasses. This is where Kenya and Alejo offer home cooking featuring breads, vinegars, pickles and pastries that are made in the small kitchen visible from the main room. You could order a pastrami sandwich on challah bread, with cucumber pickle and lactose-free mayo with mustard, also some gnocchi, a tradition on the 29th of the month, or a perfect milanesa: everything is delicious, coherent and authentic. As it should be.

VILLA SANTA RITA / VERMOUTH / COFFEE / SWEETS / TRADITIONAL CUISINE

BASA

www.instagram.com/basabsas/

Basavilbaso 1328, CP 1006

Hidden on a beautiful steep street in the traditional Retiro neighborhood, BASA is one of those restaurants that really takes you aback with its elegance, its sweeping cocktail bar, magnificent wine cellar, and an outstanding menu featuring Mediterranean cuisine, where there's something for everyone. Homemade pastas are a specialty of the house, as are a selection of well prepared meat dishes. Seasonal vegetables come into their own with options that change each season, taking advantage of quality and freshness. It's haute cuisine in a relaxed atmosphere where you can enjoy a romantic sortie á deux, a business dinner, or drinks with friends. Bonus point: it's right next BASA Café, with an excellent offer of pastries, sandwiches and daytime dishes.

RETIRO / CONTEMPORARY CUISINE / COCKTAILS / WINE / COFFEE / SWEETS



Pan y Teatro

www.instagram.com/panyteatro.ok

Las Casas 4095, CP 1238

Here the star is the typical cuisine of the Cuyo region, featuring homely stews, homemade pasta, and delicious empanadas. Pan y Teatro's appeal lives in its unique mix of bodegón, art and music. The piano is part of the décor, the atmosphere is mellow, and the sidewalk is always placid with its small tables on the corner. There's no way to remain indifferent to this place.

BOEDO / TRADITIONAL CUISINE / OPEN-AIR / SUITABLE FOR ALL AGES

Dadá Bistró

www.instagram.com/dadabistro/

San Martín 941, CP 1004

Located in the downtown area of Buenos Aires, people largely by cafés and sandwich shops for office workers' lunches, Dadá is a gem, a rare bird, an exception to the rule. First opening its doors 23 years ago, this small place attracts foreigners and locals alike during the day and even more so at night, when it welcomes artists, photographers and designers who come to enjoy the live music, cocktails and excellent cuisine. Spinach and arugula gnocchi, loin with potato gratin, and saffron risotto are just some of the dishes on this classic and appetizing menu. Dada is much more than a fashion, as it's been writing its own history for decades.

RETIRO / COCKTAILS / TRADITIONAL CUISINE



04.

Gastronomic festivals and fairs: meetings that are all about food

The numbers speak for themselves: at each gastronomic festival organized in the City of Buenos Aires, the vast participation of people from all walks of life exceeds the expectations of even the organizers. Just to give some examples, at the last edition of the national grill or Federal Asado Championships held all the way along the Avenida 9 de Julio in the center of town, over 500,000 people toured the many different grills and enjoyed the various activities proposed. Other examples: FECA 2023, showcasing the best specialty coffees, attracted some 100,000 visitors to Plaza Seeber, while MAPPA had an influx of over 83,000.

The possibility of connecting regional producers with consumers is, perhaps, the main added value of the gastronomic festivals organized as much by the city as by entrepreneurs from the private sector, and local or national communities. Grass-fed and exotic meats, craft sausages, organic herbs, mushrooms, free-range eggs, agroecological jams or spices from different areas are the protagonists of these encounters. But so are

the regional dishes and cuisines from different parts of the world, a voyage of discovery into new experiences thanks to their variety and flavor. The formats are all very attractive and make things easier: small portions, reasonable prices and well-known chefs, all gathered in the same place, at the same time.

The options are extremely varied and spaced out during the year: barbecue, coffee, organic products, French, Korean or Japanese food, and hamburgers grilled meats, gluten-free cuisine and more are just some of the many variants that the festivals held in Buenos Aires have to offer, establishing this as a gastronomic capital of the world.



Food festivals are as important as they are fun, as they give people the chance to try our different dishes as part of a tasting experience. They're a bridge between regional or national cuisine and products, and consumers who would perhaps not otherwise try Korean, Japanese or other food.

SANDRA LEE

KOREAN CHEF AND PRESIDENT OF THE ASSOCIATION OF KOREAN GASTRONOMISTS IN ARGENTINA

“These are a great option to try things out for the first time, and then go a little deeper and get to understand the traditions behind it all. What’s happening with Korean culture is that people come to it through some quite different cultural branches and end up completing their whole experience with food. There is an interesting journey to be taken through gastronomy that offers the possibility of getting to know a culture, a development that might even end in a trip to Korea,” adds Lee, who was born in Korea, emigrated to Bolivia at the age of 8 and finally settled in Argentina.

MAPPA

buenosaires.gob.ar/desarrolloeconomico/gastronomia/mercado-argentino-de-productos-y-productores-agroalimentarios-mappa

In the two editions held so far, the Argentine Market of Agri-Food Products and Producers (MAPPA) has sought to bring together small, medium and large food producers from all over the country and present their wares to Buenos Aires consumers. There's no doubt that it's one of the best places to learn first-hand who's responsible for making those raw materials and ingredients that appear on the menu of some of the country's great restaurants. There are also well-known chefs offering different versions of their dishes in street format using the very same products for sale.

GASTRONOMIC FESTIVAL / MARKET / SUITABLE FOR ALL AGES

Gastro Japo Food Week

www.instagram.com/clubgastrojapo

This Japanese food week brings together a group of gastronomic entrepreneurs whose remit is to spread the culture of Japan through its national cuisine. Today, they organize activities in several cities throughout the country with the support of the Japan External Trade Organization (JETRO) and the Embassy of Japan in Argentina. Sushi, ramen, tonkatsu and much more, in one week, in over 20 restaurants in the city.

JAPANESE CUISINE / SUITABLE FOR ALL AGES / FISH AND SEAFOOD

Hansik

www.instagram.com/centroculturalcoreano/

The Korean gastronomy festival organized by the Korean Cultural Center has special menus and activities that take place in over 30 restaurants around the city. The ninth edition was held in November 2023 and also celebrated National Kimchi Day. Among the dishes featured, there is traditional Asian fried chicken as well as classic bibimbap, bulgogi or japchae, among others.

KOREAN CUISINE / FOOD FESTIVAL / SUITABLE FOR ALL AGES

Le Marchè

www.instagram.com/luculluscocinafrancesa/

Since the first edition was held in 2011, it has become known as the traditional French cuisine and culture fair par excellence, with all the flavors and quality that only this country can offer. From mussels to incredible chocolates, and buttery croissants to macarons, the fair also includes talks, classes, and French music, hosted outdoors, usually in Plaza Cataluña (Cerrito and Arroyo streets, opposite the French Embassy in the Retiro district).

FOOD FESTIVAL / FRENCH CUISINE / SUITABLE FOR ALL AGES / OPEN-AIR



Caminos y sabores

www.instagram.com/caminosysabores/

With the 18th edition of this classic fair scheduled from July 6 to 9, 2024 in the La Rural exhibition center, it's one of the main meeting points on the calendar for producers from all the provinces of Argentina, offering food, drinks, crafts and tourist destinations.

GASTRONOMIC FESTIVAL / MARKET / SUITABLE FOR ALL AGES

rights, there is a specific focus on aspects such as coexistence, dialogue, cultural inclusion and pluralism. The festival is celebrated by different communities (Greek, Jewish, Russian, Bolivian, Chilean, Chinese, Korean, Bulgarian, Spanish, Lithuanian, Italian, Slovenian, Scottish, and many more) who share their cultures, history and identity.

FOOD FESTIVAL / OPEN-AIR / SUITABLE FOR ALL AGES

Buenos Aires Celebra

www.instagram.com/disfrutemosba/

Held annually since 2009 with the aim of positioning the city as a reference point when it comes to promoting and protecting human



BA Market

www.instagram.com/ba.market/

This is a traveling market that sets up with its distinctive awnings in neighborhood squares, an open-air food court and a farmer's market approach, where you can enjoy lunch, snacks, or dinner after shopping. Paella, hamburgers, fried squid rings, tortillas, crepes, arepas, tequeños, shawarma and braised meats are just some of the eclectic fare on offer; while the products range from cheeses, sausages, jams, regional sweets, teas and infusions, to baked goods, chocolates, mushrooms and preserves, among many others. It's a very festive and neighborhood atmosphere.

GASTRONOMIC FESTIVAL / MARKET / OUTDOOR AIR / SUITABLE FOR ALL AGES

FECA

www.instagram.com/bacapitalgastronomica/

The seventh edition of the Buenos Aires Coffee Festival is scheduled for July 2024. As it does every year, the festival takes place over a weekend to showcase the widest variety of coffee brands and beans imaginable, accompanied by sweet or savory proposals at promotional prices. There are also talks, coffee tastings, workshops, musical shows and recreational and artistic activities. It's a coffee lovers' paradise.

COFFEE / OPEN-AIR / PLAZA SEEBER / SUITABLE FOR ALL AGES

La fiesta de la empanada

www.instagram.com/bacapitalgastronomica/

If there is a dish that is eaten and enjoyed throughout the entire country as an appetizer or a take-out, it's the empanada, a specialty that also takes on regional forms, ingredients and flavors in each place where it's made. In fact, the empanada is so important that it's been given its own celebration, organized by BA Capital Gastronómica, in the form of the Empanada Festival that has two main axes. On the one hand, it brings together empanada chefs from the 23 provinces and the Autonomous City of Buenos Aires who compete to produce the tastiest empanada; and on the other hand, there are some 30 gastronomic stands where visitors can test different varieties of empanadas, and enjoy live music and cultural proposals for all the family.

FOOD FESTIVAL / SUITABLE FOR ALL AGES / OPEN-AIR

Wateke

www.instagram.com/festivalwateke/

An event that proposes music, gastronomy, theater, entertainment, workshops and content for all ages at the Palermo Hippodrome. A broad look at culture that includes cuisine as a major pillar.

FOOD FESTIVAL / OPEN-AIR / SUITABLE FOR ALL AGES

CARNE

turismo.buenosaires.gob.ar/es/article/festival-carne

The Palermo Hippodrome is also the setting for one of the meals most loved by Argentines: the asado, featuring grilled meats of all kinds prepared in all kinds of different ways, which is the main theme of this festival. Row upon row of stands and food trucks offering meat in all its guises: Creole barbecue, kamados, stokers, smokers, beef, pork, lamb, offal, chorizo sausage... There are of course vegan options too. The next edition will be in May 2024.

FESTIVAL GASTRONÓMICO / AIRE LIBRE / ATP

Feria Sin Tac

www.instagram.com/feriasintacc/

In line with people's greater awareness of food and different tolerances and preferences, the gluten-free food fair brings together everything you need to enjoy a gluten-free culinary experience. Food stands, a produce market, cooking classes and other activities, all suitable for celiacs.

GASTRONOMIC FESTIVAL / MARKET / SUITABLE FOR ALL AGES

La chocolaterie

www.instagram.com/ferialachocolaterie/

There have now been three editions of this immensely popular chocolate fair. Opportunities to enjoy chocolate in all its forms: bonbons, bars, vegan-friendly chocolate, pastries, fine cocoa powder, beans, products for professionals, equipment, accessories and other raw materials, among others. The festival includes talks by professionals about the universe of the cacao bean, as well as pastry workshops, chocolate painting demonstrations, wine and chocolate pairings, cocoa rituals, chocolate making, tempering, chocolate waterfall, etc. For all those people with an irrepressible sweet tooth: this is your place in the world.

MARKET / FOOD FESTIVAL / SUITABLE FOR ALL AGES / SWEETS

Exigí Buen Café

www.instagram.com/exigibuencafe/

In 2023, Exigí Buen Café celebrated its tenth anniversary with a record attendance levels: 10,000 people, with 500 baristas from all over the country and the coffee industry gathered under one roof. This fair was created by foodie journalist Sabrina Cuculiansky with the idea of improving the quality of coffee in Argentina, when there still weren't many people talking about the subject. Always hosted in the rooms of the Four Seasons Buenos Aires, some 50 coffee companies take part, including importers, roasters, distributors and technology manufacturers. And for those interested, there are tastings, classes, workshops and barista competitions. It's an opportunity to meet the best in the industry.

FOOD FESTIVAL / COFFEE / MARKET



05.

The critical points of gastronomy in Buenos Aires

This section aims to offer ideas and possible lines of action to develop and promote gastronomy in Buenos Aires based on the sector's needs and potential. These are organized into three axes.

FOR TOURISM BODIES WITHIN THE CITY'S PUBLIC SECTOR:

There is a large field of action lying ahead when it comes to developing tourism promotion strategies based on gastronomy, due mostly to the explosive growth rate that the activity has displayed in recent years. The first challenge is to identify the diversity of the existing offer (in terms of formats, content, location) and its specific value to ensure that any initiatives developed cover all possible lines and are not limited to specialties or stereotypical areas of local gastronomy. This report is a first step in that direction.

Public sector tourism activities in Buenos Aires could focus on:

- Encouraging, increasing and sustaining the insertion of local references in gastronomy, cocktail making and the world of wine with their international colleagues. An example of this would be to provide support for trips abroad and invitations by the City to promote conferences and events designed to strengthen relationships between chefs, bartenders and sommeliers from all over the world.
- Participating in fairs and relevant events related to gastronomic culture in different countries. At this point, it's essential to identify which events are the most valuable and analyze the best way to participate. In some cases, this could be by developing the concept of Buenos Aires gastronomy, but in others it might be more productive to support the presence of local experts with their own name and standing, who have come a long way and can create more networks and relationships from where they are now.

- Contributing to the growing standards of professionalism in the sector by getting more involved in cooking, service and sommelier schools. One specific example could be to finance study scholarships at the IAG and CAVE.
- Developing tools to promote the gastronomic offer and make it more visible for the private tourism sector. Facilitate articulation between the needs of inbound tourism operators and the city's restaurants, bars and cafés.
- Providing opportunities for people working in catering to improve their knowledge of a second or third language by offering them scholarships to learn these languages in institutes.
- Offering translation services to translate restaurant menus into good English.

For organizations linked to gastronomy within the City's public sector:

When analyzing the needs and possibilities that tourism has in the context of gastronomy, it quickly becomes clear that this is a very diverse and cross-cutting activity, directly affected by different aspects ranging from public safety to transport and infrastructure, etc. At this point we are talking about the organizations linked to gastronomy within the city government. These could:

- Deepen the work underway to develop markets.

A specific objective, within a more comprehensive plan, would be to create and consolidate a market based on the quality and variety of both products and gastronomy, as there is in other large world capitals (e.g., the wholesale and retail market hall Borough Market in London, UK, or the large public market La Boquería in Barcelona, Spain, etc.). This market could function as tourism magnet in addition to acting as a supply and development hub for local activity. This proposal is incremental in that it does not imply subtracting value from existing decentralized markets or gastronomic food halls.

- Create instances of interaction with the government control agency and other organizations with a direct impact on daily aspects of work in the sector.
- Promote the creation of a working group made up of representatives from the local gastronomic activity with authorities from different related management areas to listen to needs, outline policies, update sectoral regulations, etc.
- Support experimentation among local chefs and bartenders in the search for innovation and creativity, whether this is through travel or reciprocal collaboration events.
- Increase the number of opportunities for sector personnel to train and become professional in areas such as food safety, etc.

For actors in the private sector dedicated to tourism:

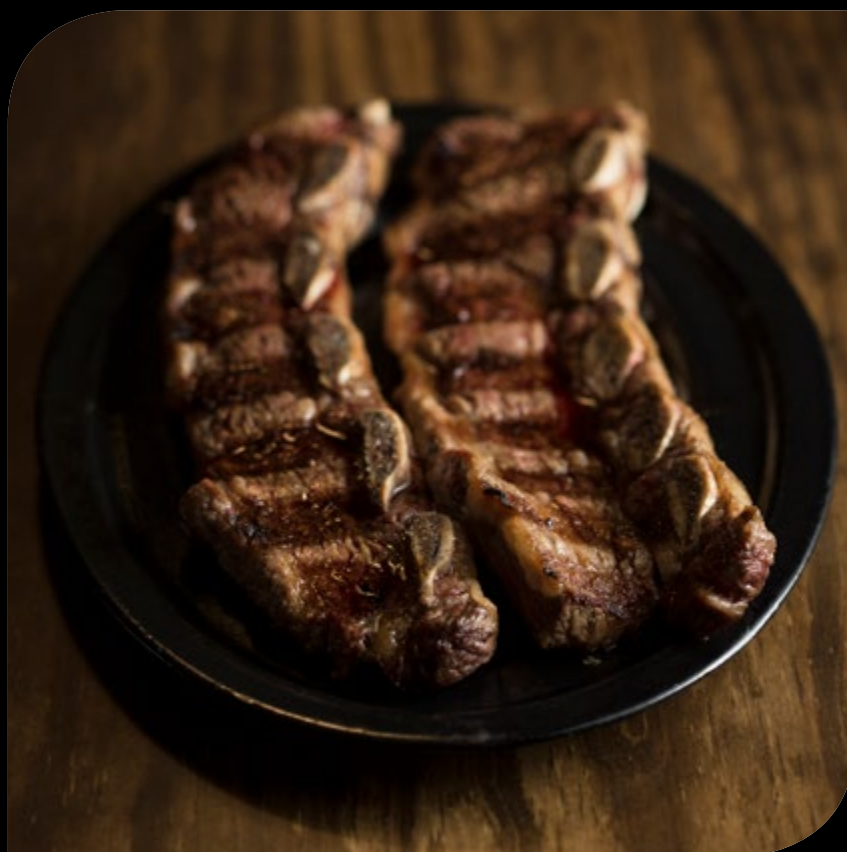
The Tourism Entity of the City of Buenos Aires has direct contact with the private actors working in the city's tourism sector. Their strategic role could be to address the challenge of building new, much closer links between themselves and their peers in the gastronomic sector. We have world-class gastronomy and cocktails in Buenos Aires, whose content and quality are highly sought-after by operators. A better, more detailed understanding of the scene in

Buenos Aires, including listening to its protagonists, could lead to promising opportunities for all involved.

Finally, in this series of proposals, we want to focus on the segment of Argentines living in the provinces throughout the country, who travel to Buenos Aires once or more times a year to go to the theater, shop or visit family and friends. The Entity could run a broad-based campaign under the concept “Another Buenos Aires”. The objective is to invite people to discover the Buenos Aires that Argentine tourists from the provinces aren’t aware of, other neighborhoods and ethnic foods, the enormous diversity of gastronomic proposals that are available and that go beyond the consolidated gastronomic hubs and the repertoire of traditional dishes. The objective would be to encourage the same public that visits Buenos Aires once or more times a year to discover another offer that is current today but unknown in that segment. Ideally, for this campaign, it would be necessary to develop communication materials specifically aimed at this audience, including advertising, PR and media actions as well as the development of packages curated by specialists and coordinated with tourism agencies.///



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