

# Puerto Madero/ MICROCENTRO

## Puerto Madero

### EXPENSIVE

\*\*[Cabana las Lilas](#) ARGENTINE This is where locals always bring out-of-towners to impress them. Widely considered the best *parrilla* in Buenos Aires, Cabana las Lilas is always packed. The menu pays homage to Argentine beef, which comes from the restaurant's private *estancia* (ranch). The table "cover"- which includes dried tomatoes, mozzarella, olives, peppers, and delicious garlic bread-nicely whets the appetite, but don't forget that you're here to order steak. The best cuts are the rib-eye, baby beef, and thin skirt steak. Order sautéed vegetables, grilled onions, or Provencal-style fries separately. Service is hurried but professional. This enormous eatery offers indoor and outdoor seating, and in spite of its high price, it is casual and informal with patrons coming in everything from suits to shorts. Alicia Moreau de Justo 516. at Villaflor in Dique 3.. Reservations recommended. Main courses \$11-\$20. Daily noon-midnight. Metro: L. N. Alem.

\*\*\***Sorrento del Puerto** ITALIAN The only two-story restaurant in Puerto Madero enjoys impressive views of the water from both floors. People come here for two reasons: great pasta and even better seafood. The best seafood dishes include trout stuffed with crabmeat, sole with a Belle Marnier sauce, alician-style octopus, paella Valenciana, and assorted grilled seafood for two. A three-course menu with a drink costs US\$7. Mon-Fri noon-4pm and 8pm-1am; Sat 8pm-2am. Av. Alicia Moreau de Justo 430 At Guevara on Dique 4, Puerto Madero. Reservations recommended. Main courses US\$5-US\$9. AE, MC, V

## MICROCENTRO

### EXPENSIVE

\*\* **Dora** ARGENTINE SEAFOOD This restaurant looks like nothing inside or outside, with its almost invisible exterior on the ground floor of an office building and plain brown wooden interiors, its walls lined with bottles of wine. Dora's has been open since the 1940s, and while there may be more chic places to eat, nobody comes here for the decor: Dora's is all about the food. It's loud, noisy, crazy, and chaotic in here, an odd mix of businesspeople from the surrounding offices and casually dressed older locals who have probably been coming here for decades. The specialty at this expensive restaurant is fish, though a few beef, chicken, and pasta dishes are thrown in too, almost as a second thought. The "Cazuela" Dora is the specialty-a casserole of fish, shellfish, shrimp, and just about everything else the sea offers thrown into one pot. Leandro N. Alem 1016, at Paraguay Mains \$8-\$10 Mon-Sat 12:30pm-1am. Metro: San Martin.

### MODERATE

\* **MODERATE Broccolino** ITALIAN Taking its name from New York's Italian immigrant neighborhood-notice the Brooklyn memorabilia filling the walls and the mural of Manhattan's skyline-this casual trattoria near Calle Florida is popular with North Americans. Many of the waiters speak English, and the restaurant has a distinctly New York feel. Three small dining rooms are decorated in quintessential red-and-white checkered tablecloths, and the smell of tomatoes, onions, and garlic fills the air. The restaurant is known for its spicy pizzas, fresh pastas, and above all its sauces (salsas in Spanish). Esmeralda 776, at Cordoba. Reservations recommended. Main courses \$3-\$5, **No credit cards**. Daily noon 4pm and 7pm-1am. Metro: Lavalle.

**Cafe de la Ciudad** CAFE ARGENTINE It's hard to believe that considering it's the center of the city, there's only one restaurant with outdoor dining directly overlooking the Obelisco.. Café de la Ciudad opened 40 years ago and is situated on one of the six corners at the Obelisco, on Avenida 9 de Julio. Coming here is like sitting down to eat in Buenos Aires's Times Square, where you can watch the myriad of flashing electronic ads for Japanese and American companies. Sure, it's a little noisy, and, sure, you're a target for **beggars**, but you'll be dining under the symbol of the city. The food here comes in large portions; sandwiches, pizzas, and specially

priced executive menus are made in a hurry, so it's a great place if you're short on time. It's also a 24-hour place, so you can stop off here after going to a club or the nearby theaters and watch the parade of Porteiios pass by. Corrientes 999, at Carlos Pellegrini (Av. 9 de Julio). @ 1114322-8905 or 1114322-6174. Main courses \$1.50-\$7. AE, DC, MC, V. Daily 24 hr. Metro: Carlos Pellegrini.

**\*\*Confiteria Exedra** CAFÉ ARGENTINE "La Esquina de Buenos Aires" (the corner of Buenos Aires) is the tag name for this place. Like a busy city street corner, every walk of life seems to pass through this exciting café. The crowd here is boisterous, in a mix of formal and informal dress, all enjoying each other's company and checking out whomever is walking on Avenida 9 de Julio through the huge glass windows. Because this place is popular late at night and is surrounded by some of the special men's clubs, you might find some working girls and a few other dubious creatures hanging out. The menu is a combination of snacks, fast food, and more interesting and substantial things too, like chicken with pumpkin sauce. The executive lunch menu is \$5 to \$7 and dinner is a similar bargain. Av. Cordoba 999, at Carlos Pellegrini (Av. 9 de Julio). Main courses \$3-\$5. AE, MC, V. Sun-Thurs 7am-5am; Fri-Sat 24 hr. Metro: Lavalle.

**\*La Chacra** ARGENTINE Your first impression of this restaurant will either be the stuffed cow begging you to go on in and eat some meat or the open-fire spit grill glowing through the window. Professional waiters clad in black pants and white dinner jackets welcome you into what is otherwise a casual environment, with deer horns and wrought-iron lamps adorning the walls. Dishes from the grill include sirloin steak, T-bone with red peppers, and tenderloin. Barbecued ribs and suckling pig tempt you from the open-pit fire, and there are a number of hearty brochettes on offer. Steaks are thick and juicy. Get a good beer or an Argentine wine to wash it all down. Av. Cordoba 941, at Carlos Pellegrini (Av 9 de Julio). Main courses \$4-\$6. AE, DC, MC, V Daily noon-1:30am. Metro: San Martin.

**\*Las Nazarenas** ARGENTINE This is not a restaurant, an old waiter will warn you-it's an *asador*, a form of Argentine grill. More specifically, it's a steakhouse with meat on the menu, not a pseudo-*parrilla* with vegetable plates or some froufrou international dishes for the faint of heart. You only have two choices here: cuts grilled on the parrilla or meat cooked on a spit over the fire. Argentine presidents and foreign ministers have all made their way here. The two-level dining room is handsomely decorated with cases of Argentine wines and abundant plants. The food is excellent, and the service is unhurried, offering you plenty of time for a relaxing meal. Reconquista 11 32, at Leandro N. Alem. Reservations recommended. Main courses \$4-\$6, AE, DC, MC, V. Daily noon-1am. Metro: San Martin.

**\*\*Richmond Cafe** CAFÉ ARGENTINE Enter this place and find the pace and atmosphere of an older Buenos Aires. The menu here is traditionally Argentine, and there is a confiteria, or cafe, section in the front, serving as a cafe and fast-food eatery. You'll find a mix of locals of all kinds here, from workers grabbing a quick bite to well-dressed seniors who must recall Calle Florida's more elegant heyday. The decor is that of a gentlemen's club, full of wood, brass, and red leather upholstery. Patrons can still let loose downstairs, in a bar area full of billiard tables. The restaurant offers hearty basics like chicken, fish, and beef. A la carte, the food tends on the expensive side. but three-course Executive menus with a drink included are a good bargain, running between \$6 and \$10 depending on what you choose. Calle Florida 468, at Corrientes. Main courses \$5-\$8. AE, MC, V. Mon-Sat 7am-10pm. Metro: Florida.

## INEXPENSIVE

**\*\*\*Cafe Tortoni** CAFÉ ARGENTINE This is the perfect spot for a coffee or a small snack when wandering along Avenida de Mayo. Twice-nightly tango shows at 7:30 and 9:30pm in a cramped side gallery where the performers often walk through the crowd are worth stopping in for. **Do not, however, expect great service:** Sometimes only jumping up and down will get the staff's attention, even when they are just a few feet from you. Av. de Mayo 825, at Esmeralda. Main courses \$2-\$7. AE, DC, MC, V. Mon-Thurs 8am-2am; Fri-Sat 8am-3am; Sun 11am-1am. Metro: Av. de Mayo.

# Recoleta/Retiro

## Recoleta

**Milion** Parana 1048 y Marcelo T de Alvear - Recoleta – have a drink, I wouldn't stay to eat (**Ivonne, too**)

**\*\*VERY EXPENSIVE Piegari** ITALIAN You would not expect such a fine restaurant to be located where it is: under a highway overpass in a part of Recoleta dubbed "La Recova." Piegari has two restaurants located across the street from each other; the more formal focuses on Italian dishes while the other (Piegari Vitello e Dolce) is mainly a parrilla. Both restaurants are excellent, but visit the formal Piegari for outstanding Italian cuisine, with an emphasis on seafood and pastas. Homemade spaghetti, six kinds of risotto, pan pizza, veal scallops, and black salmon ravioli are just a few of the mouth watering choices. Huge portions are made for sharing, and an excellent eight-page wine list accompanies the menu. If you decide to try Piegari Vitello e Dolce instead, the best dishes are the short rib roast and the leg of Patagonian lamb. Posadas 1042, at Av. 9 de Julio in La Recova, near the Four Seasons Hotel. Reservations recommended. Main courses \$13-\$23.AE. DC, MC, V. Daily noon-3:30pm and 7:30pm-1am. No metro access.

**\*\*MODERATE El Mirasol** PARRILLA One of the city's *best parrillas*, this restaurant serves thick cuts of fine Argentine beef. Like Piegari, El Mirasol is also located in La Recova, but in spite of this, its glassed dining area full of plants and trellises gives the impression of outdoor dining. Your waiter will guide you through the selection of cuts, among which the rib-eye, tenderloin, sirloin, and ribs are most popular. A mammoth 2 1/2-pound serving of tenderloin is a specialty, certainly meant for sharing-. El Mirasol is part of a chain that first opened in 1967. The best dessert is an enticing combination of meringue, ice cream, whipped cream, *dulce de leche*, walnuts, and hot chocolate sauce. El Mirasol, which is frequented by business executives and government officials at lunch and a more relaxed crowd at night, remains open throughout the afternoon (a rarity in a city where most restaurants close between lunch and dinner). Posadas 1032, at Av. 9 de Julio in La Recova near the **Four Seasons Hotel**. Reservations recommended. Main courses \$6-\$15.AE, DC, MC, Daily noon-2am. No metro access.

**\*\* Galani** MEDITERRANEAN This elegant but informal bistro inside the spectacular **Four Seasons Hotel** serves Mediterranean cuisine with Italian and Asian influences. The executive lunch menu includes an antipasto buffet with seafood, cold cuts, cheese, and salads followed by a main course and dessert. From the dinner menu, the aged Angus New York strip makes an excellent choice, and all grilled dishes come with béarnaise sauce or *chirnichurri* (a thick herb sauce) and a choice of potatoes or seasonal vegetables. Organic chicken and fresh seafood join the menu, along with a terrific selection of desserts. Live harp music often accompanies meals, and tables are candlelit at night. Enjoy an after-dinner drink in Le Dome, the split-level bar adjacent to the lobby featuring live piano music and occasional tango shows. Reservations recommended. Fixed-price lunch \$10. AE, DC, MC, V. Daily 7-11am, noon-3pm, and 8pm-1am.

## INEXPENSIVE

**\*\*Juana M** PARRILLA This amazing little parrilla is easily overlooked, but you shouldn't miss it. A family-owned affair, it takes its name from its owner and is known almost solely to Portenos who want to keep this place all to themselves. Located in the basement of an orphanage, which was once the city's Catholic University, this neoclassical building is one of the few saved from the highway demolition that created the nearby La Recova area. This cavernous industrial-chic space is white and luminous by day, with seating for more than 210 patrons. At night, when the space is lit only by candlelight, trendy young patrons flood in, chattering the night away. The menu is simple, high-quality, and amazingly inexpensive, with a free unlimited

salad bar with several healthy options. Carlos Pellegrini 1535 (basement), at Libertador, across from the La Recova area. Main courses \$3-\$4, AE, MC, V. Daily noon-4pm and 8pm-12:30am. No metro access.

\*\*\*[La Biela](#) CAFE Originally a small sidewalk cafe opened in 1850, La Biela earned its distinction in the 1950s as the rendezvous choice of race-car champions. Black-and-white photos of these Argentine racers decorate the huge dining room. Today artists, politicians, and neighborhood executives (as well as a fair number of tourists) all frequent La Biela, which serves breakfast, informal lunch plates, ice cream, and crepes. The outdoor terrace sits beneath an enormous 19th-century gum tree opposite the church of Nuestra Senora del Pinar and the adjoining Recoleta Cemetery. This place ranks among the most important cafes in the city, with some of the best sidewalk viewing anywhere in Recoleta. You might just feel like you're in Paris when you come here. Av. Quintana 596, at Alvear. Main courses \$3-\$5, Daily 7am-3am. No metro access.

## Retiro

[Las Nazarenas](#) (Sam Brown) Argentine Restaurant: Buenos Aires and Argentina on the whole are known for steak! Steakhouses here come in all shapes, sizes and price ranges. Samantha chose Las Nazarenas, one of the most traditional grills in Buenos Aires. Located in the Retiro neighborhood, this family-run restaurant has been in business here for 25 years. Las Nazarenas is named after the spurs gauchos (Argentine cowboys) use on festive occasions. Below the restaurant is an incredible wine cellar specializing in Argentine wines.

# Palermo

\*[La Cabrera Norte](#) (Ivonne & Jenny & Fodors) 5127 Cabrera (La Cabrera I at 5099 Cabrera so make sure you go to Norte)—make reservations (no one will be in restaurants before 9 pm, 10 pm on the weekends) and order the Lomo

**Thymus** (Jenny) Consistently at the top of the food list. Lerma 525 at Malbia, Palermo Viejo

**Bar Seis** (Jenny) Trendy, low key with some healthy options. Armenia 1676, Palermo Viejo

\*\*\***Cluny International**, Argentine Cluny is casual but elegant, looking more like a modernist living room than a dining room, with neutral color patterns and bursts of burnt orange to brighten things up. A loft space sits above it all and is excellent for hiding away for private conversations or romance. Others choose to dine outside in the patio garden in the restaurant's front space. Sinatra and bossa nova music from the 1960s add to the soft, casual atmosphere. The food, overseen by Chef Matias Zuccarino, is the highlight here, and much of it is exotic, with such complex offerings as stuffed quail or duck with grilled pumpkin. There are also many salmon dishes and lamb ravioli. Beef, unlike in other Argentine restaurants, seems to be a second thought here, though it is well prepared, with the sirloin grills as a highlight. In the afternoon, they have a fine British tea service, a distinctive feature more associated with the old dowager hotels in the center of the city than young and chic Palermo Viejo. While dinner is expensive, budget-priced Executive menus (as low as US\$5-US\$6/) are offered in the afternoon, with smaller, less complex versions of the late evening meals. El Salvador 4618 At Malabia, Palermo. US\$8-US\$12. Mon-Sat 12:30-3:30pm, 4-7:30pm for teatime, and 8:30pm-2am. Reservations highly recommended AE, MC, V

**Desde el Alma** – Honduras 5296 romantic little place in PV

**Socio Paraiso** – Honduras 5182 very simple but elegant with good unique food

Lunch – any of the cafes along the square around Armenia & Costa Rica

**Maria Fulo:** Brazilian food. (Honduras 4795, Palermo Viejo)

**Central:** Mixed cuisine, grilled food (Costa Rica 5644, Palermo Hollywood)

\*\*\*[Bar Uriarte](#) International, Italian This restaurant came onto the scene as one of the city's chicest places to eat. They have many creative dishes, from veal ravioli to saffron risotto to skirt steak with olives and thyme, in a kitchen overseen by one of the few female star chefs in Buenos Aires, Julieta Oiolo. Such basics as parrilla, pasta, and salads round out the menu for the less experimental. There is also an emphasis here on being a destination for drinks alone. There is a long bar (one of the longest in the city), with moody pink lights on the walls, and lounge areas to sit and chat with friends. The bar and lounge are particularly inviting for their 5 to 8pm tea or their 8 to 10:30pm happy hour. There is an industrial chic design with a polished concrete floor, interesting wooden art on the walls, and punches of bold red and oranges and a golden light throughout the space. Upstairs, an art gallery sits in a loft, where you can while away your time waiting for a table. All of the material is for sale. Or choose a table in the patio garden and dine in the open air. Other unique touches here include a horno de barro at the bar where they bake bread and cook with wood for special flavor. The main kitchen is also in the front window of the restaurant, so you can watch as they cook. Needless to say, the kitchen is immaculate from so much attention from onlookers. Saturdays and Sundays, they have a special brunch menu. Uriarte 1572 Between Honduras and Gorriti, Palermo. US\$8-US\$12. Daily noon-4:30pm, 5-8pm (tea); 8pm-2am, later on weekends. Reservations highly recommended. AE, MC, V. Metro: Plaza Italia

**Jenny - Parrillas:**

**Lo de Jesús** – Gurrachaga 1406, traditional, but with white table cloth (Palermo Viejo)

**Trapiche**, Paraguay 5099 – very traditional, bright, crowded, cheap & fun (Palermo Hollywood)

**Don Julio** – Guatemala 4691 – good, a little kitschy (Palermo Viejo)

# San Telmo

**Desnivel Parrilla** This place brings new meaning to the phrase "greasy spoon," since everything in here seems to be greasy -- from the slippery floor to the railings, glasses, and dishes. Even the walls and the artwork on them seem to bleed grease. Thankfully, the food more than makes up for the atmosphere. This is one of San Telmo's best *parrillas*, and a flood of locals and tourists, often lined up waiting at the door, keeps the place hopping. The decor in this two-level restaurant is unassuming, homey, and full of mismatched wooden chairs, tablecloths, and silverware. The food, mostly consisting of thick, well-cooked, and fatty steaks, is great. Though prices here are slightly higher than in other *parrillas*, your meal will be worth the price. The menu is in English and Spanish. Defensa 858 at Independencia. \$5-\$8. **Only accept cash** Metro: Independencia.

Lunch **Café San Juan** (Ivonne & Jenny) it's on Avenida San Juan 450 between Defensa and Bolivar

**Origens** on the corner of Bolivar and Humberto

**Oveja Negra** – Bolivar 860

**\*La Brigada STEAK** You'd be hard-pressed to do better for Argentine steaks, anytime, anyplace. Amid elaborate decor, including scores of soccer mementos, a courtly staff will treat you to unimpeachable *mollejas* (sweetbreads) and *chinchulines de chivito* (kid intestines), plus a brilliant array of grilled steaks. The baby beef is tender enough to cut with a spoon. Skip the sister restaurant in Barrio Norte, which isn't up to the same standard. Reservations recommended. Estados Unidos 465, between Bolivar and Defensa, San Telmo. \$-\$\$\$.

Closed Mon. Metro: Independencia.

AE, MC, V

**\*\*Bar El Federal Cafe** This bar and restaurant, on a quiet corner in San Telmo, presents a beautiful step back in time. Fortunately, as another *bar notable*, it will stay that way forever. The first thing that will strike you here is the massive carved wood and stained glass ornamental stand over the bar area, though it originally came from an old pastry shop and is being reused here. Local patrons sit at the old tables whiling away their time looking out onto the streets, chatting, or sitting with a book and drinking tea or espresso. The original tile floor remains, and old signs, portraits, and small antique machines decorate this space, which has been in business since 1864. Bar El Federal is among the most *Porteño* of places in San Telmo, a neighborhood that has more of these establishments than any other. Some of the staff has been here for decades on end, and proudly so. Food is a collection of small, simple things, mostly sandwiches, steaks, *lomos* (sirloin cuts), and a very large salad selection. High-quality pastries are also offered to complement the menu. Corner of Perú and Carlos Calvo, San Telmo. \$2-\$6. Sun-Thurs 7am-2am; Fri-Sat 7am-4am. AE, MC, V. Metro: Independencia.

**\*\*La Coruña Cafe** This extremely authentic old cafe and restaurant bar, another of the *bares y cafés notables* protected by law, is the kind of place where you'd expect your grandfather to have eaten when he was a teenager. Young and old alike come to this bar, which is a very local spot, with people catching soccer games on television or quietly chatting away as they order beer, small snacks, and sandwiches. The TV seems to be the only modern thing in here. Music plays from a wooden table-top radio that must be from the 1950s, and two wooden refrigerators dating from who knows when are still in use for storing food. The old couple that owns the place, José Moreira and Manuela López, obviously subscribe to the view that if it ain't broke, there's no reason for a new one. Bolívar 994 At Carlos Calvo, San Telmo. Daily 9am-10pm. \$2-\$4. Metro: Independencia



## Ice cream

**Persicco** at Salguero y Cabello in Palermo (**Ivonne too**)

**Volta** in Palermo on Avenida del Libertador

**Freddo:** You will find one store in Quintana and Ayacucho in **Recoleta** (half a block Hawaii from where I lived).

## Clubs: (aka "boliches")

The clubbing scene in BsAs is pretty big and starts very late..post 2AM..best time to go is around 3AM..but it gets rather crowded and difficult to get into the "happening places" if you don't know anyone..and don't want to pay the 10-15peso entrance. If you pay, it's rather easy to get in. Another alternative is to go earlier say 1:30AM and go in as soon as it opens.

**Rumi-** newly opened in Sept 2003

### Mint

**Tequila-** hot spot on Wed, Fri nights (Costanera)

**Pacha-** more of a raver, jeans & sneaker scene..but good music (Costanera)

**Buenos Aires News:** classic BsAs "boliche" been around for a long time

**Ribera Este:** nice in the summer, large space (Costanera)

## Bars

For some reason, Irish pubs are really popular w/ argentinians. These bars also have what we call happy hours. Young professionals go out from their jobs at around 7PM and grab a beer. Best days are Wednesdays and Thursdays.

**\*Opera Bay-(Ivonne)** A massive club on the water in Puerto Madero—looks like a mini Sydney Opera House. There are about 5 different rooms that have different music and an outdoor portion. I am so jealous of your weather! Plan on a late one and getting hit on A LOT by Argentine mullets in suits.

**The Kilkenny** Big US expat scene This trendy cafe-bar is more like a rock house than an Irish pub, although you will still be able to order Guinness, Kilkenny, and Harp draft beers. Packed with both locals and foreigners, you are as likely to find people here in suits and ties as in jeans and T-shirts. The Kilkenny has a happy hour from 6 to 8pm and live bands every night after midnight; it stays open until 5am. Marcelo T. de Alvear 399 at Reconquista Metro: San Martin

**Gran Bar Danzón** A small, intimate bar, Danzón attracts a fashionable crowd. An excellent barman serves exquisite cocktails, and a small selection of international food is offered as well. Smart, relaxing lounge music is played at night. Libertad 1161 at Santa Fe, (Retiro).

**Henry J. Beans** A favorite of the expat American community and visiting foreigners, this casual Recoleta bar serves burgers, sandwiches, and nachos, along with cocktails and beer. Old Coca-Cola ads, Miller and Budweiser neon signs, and model airplanes hang from the ceilings. The waiters do occasional impromptu dances, and the place is packed after midnight. There are a number of other popular restaurants, bars, and discos along Junín in case you're in the area but don't like this place. Junín 1749 at Vicente López, overlooking Recoleta Cemetery.

**The Shamrock** If you are looking for a bar that is packed every night of the week, including a usually quiet Monday, then this is the place to head. More international than Irish, you'll find expats of all kinds drinking and chatting here. On weekends the basement space opens up into a small disco, adding to the fun. Rodríguez Peña 1220 at Arenales. Metro: Callao.

## Key food phrases

Pronunciation hint – Both ll and y are pronounced like a french J (zsh), so its pa-ree-zha (parrilla) or ka-zsao (Callao)

Lomo – beef tenderloin, filet mignon

Chorizo – basically a sirloin (also a sausage)

Tire de Asado – Short ribs? cut across the ribs – ribbon of meat with rounds of bone

Solomillo and bondiola – pork tenderloin

Vegies – not a strong point

Acelga – swiss chard, very common

Morcilla – blood sausage

Mollejas – sweat breads

Café con leche

Picada - an appetizer plate with cheese, meats, olives, peanuts, etc.

Tostados - ham and cheese panini's on special bread called miga.

Provoleta - a chunk of provolone cheese thrown on the grill

Dulce de leche (ice cream and the real thing)

Alfajores – Cookies (Havanna brand are the best and are only sold in Havanna stores)

Empanadas

Fresh squeezed OJ from the street vendors

Salsa creole

Lomo—order it “en punto”

Facturas

Helado—eat as much as possible

Mate—if you want to try it—buy the fixings (a mate—the bowl thing, a bombilla—the straw, and the Yerba mate—at any supermarket and make it at home).

## Wines

Malbec and Syrah from Mendonza are the best bang for the buck in terms of quality-

These are my favorite Argentine wines: (All under 30 pesos!)

Familia Bianchi: 1999 Malbec

Bodegas Lopez: Montchenot 1993

Luigi Bosca: Cabernet 1997

Latitud 33: Malbec 2002



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