



EL PORTEÑO

BRASA Y COCINA DE BUENOS AIRES





THE BEST ARGENTINE RESTAURANT IN MÉXICO

Porteño will immerse you in a one-of-a-kind ambiance that evokes the passion and spirit of Buenos Aires, while delighting your palate with the most emblematic dishes of Argentine cuisine, all in the hands of one of the most renowned chefs in Latin America, in an authentic Argentine bodegon

IN PARTNERSHIP WITH CHEF
TOMÁS KALIKA



INTERNATIONALLY
AWARD-WINNING

Winner of the Chefs' Choice Award at the Latin America's 50 Best Restaurants in 2019, the same list where his restaurant in Buenos Aires, "Mishiguene," is featured. Tomás Kalika has been one of the individuals responsible for shaping Argentine cuisine and bringing it to the global stage, now also in Mexico City.





PLATINUM MENU

APPETIZERS

TO CHOOSE

CATCH OF THE DAY CEVICHE 5 oz

Tiger's milk, catch of the day, avocado, red onion, cucumber, roasted bell pepper, fresh chili, cilantro, and fried corn

BEEF TARTARE 4 oz

Hand-cut beef fillet, seasoned with chives, ginger, capers, Tabasco sauce, Worcestershire sauce, Dijon mustard, and egg yolk. Served with shoestring potatoes

GREEK SALAD

Seared with fine herbs, served with black butter sauce, balsamic vinegar, tomato, garlic, capers, and olives

MAIN COURSES

TO CHOOSE

FLANK STAKE 11 oz

GRILLED SHRIMP 9 oz

CHICKEN 25 oz

ROCK CORNISH

With spices, chimichurri, and Provencal sauce

PASTA

To choose: Cavatelli | Spaguetti | Rigatoni
Sauce to choose: Pesto | Pomodoro | Burro | Hongos

DESSERTS

TO CHOOSE

FLAN

With Argentine dulce de leche, whipped cream, and liquid caramel

CHOCOLATE MOUSSE

70% cocoa with choice of toppings

ICE CREAM (To choose)

Strawberry sorbet | Dulce de leche | Chocolate
Coco | Sabayon | Vainilla

\$800 MEXICAN PESOS

Price per person

This menu only applies to groups of 10 or more people. | All prices include taxes. | *Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.

BLACK MENU

APPETIZERS

TO CHOOSE

BURRATA

VEAL TARTARE 4 oz

Hand-chopped veal filet, seasoned with chives, ginger, capers, Tabasco sauce, Worcestershire sauce, Dijon mustard, and egg yolk. Served with paille potatoes

CAESAR SALAD

Hearts of Romaine lettuce, anchovy fillet, Caesar dressing, and sourdough bread croutons

MAIN COURSES

TO CHOOSE

VEAL FILET 9 oz

USDA STERLING SILVER, BLACK ANGUS

GRILLED OCTOPUS 10 oz

GRILLED DORADO 10 oz

NEAPOLITAN-STYLE BREADED STEAK 6 oz

Topped with tomato sauce, basil leaves, and mozzarella cheese

FLANK STEAK 6 oz

Breaded with panko

PASTA

To choose: Cavatelli | Spaguetti | Rigatoni

Sauce to choose: Pesto | Pomodoro | Burro | Hongos

DESSERTS

TO CHOOSE

APPLE CREPE

Filled with sautéed apples in butter, raisins, caramelized pecan nuts, and vanilla ice cream

CHOCOTORTA

Classic Argentine chocolate dessert in the style of tiramisu. With layers of chocolate cookies, dulce de leche, and cream cheese drenched in coffee

ICE CREAM (To choose)

Strawberry sorbet | Dulce de leche | Chocolate
Coco | Sabayon | Vainilla

\$1,200 MEXICAN PESOS

Price per person



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REGULAR

❖ OPEN BAR ❖

\$650 MEXICAN PESOS

PRICE PER PERSON
(\$325 EXTRA HOUR)

INCLUDES:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced.

Vodka: Smirnoff.

Whisky: JW Red Label, Jack Daniel's, Bulleit, Jameson. Tequila: Tradicional Plata, Tradicional Reposado, Herradura Blanco.

Gin: Tanqueray, Beefeater.

Mezcal: Unión, 400 Conejos Joven Espadín, 400 Conejos Reposado.

Liquor: Baileys.

Brandy: Torres 10.

Beer: Domestic or imported.

Cocktails

* Wines, bottled water and energizing drinks are not included.



PREMIUM

❖ OPEN BAR ❖

\$850 MEXICAN PESOS

PRICE PER PERSON
(\$425 EXTRA HOUR)

INCLUDES:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar 12.

Vodka: Smirnoff, Ketel One Original.

Whisky: Buchanans 12, Jack Daniel's, JW Black Label, JW Red Label, Bulleit, Jameson, Bushmills Black Bush, Dewards 12.

Tequila: Don Julio Reposado, Don Julio Blanco, Maestro Tequilero Dobel Diamante, Tradicional Reposado, Tradicional Plata, 1800 Cristalino, Herradura Reposado, Casamigos Blanco

Gin: Tanqueray, Bombay Sapphire, Hendricks, Beefeater.

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amaras Joven, Ojo de Tigre Joven.

Liquor: Baileys.

Cognac: Hennessy Vsop.

Brandy: Torres 10.

Beer: Domestic or imported.

Cocktails

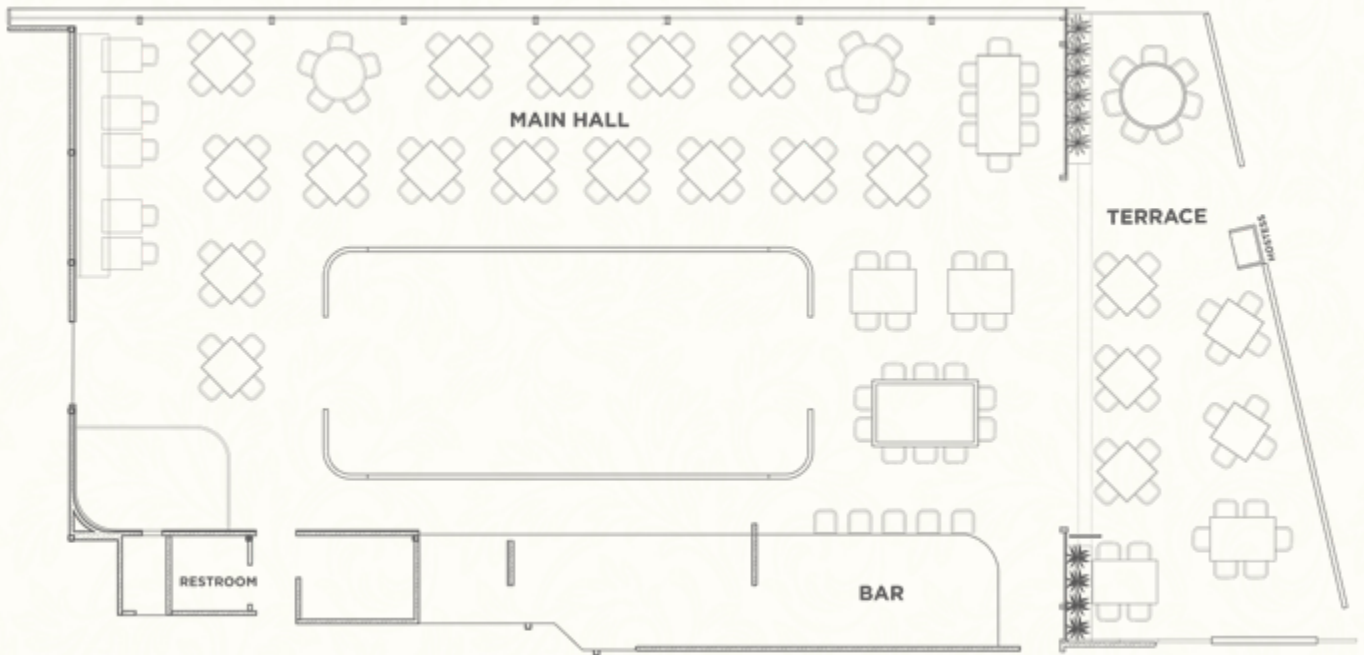
* Wines, bottled water and energizing drinks are not included.



This menu only applies to groups of 10 or more people. Avoid excess.
*2 hours Open Bar minimum | Mixers included (soft drinks) | All prices include taxes.



❖ FLOORPLAN ❖



CAPACITY

TOTAL

148 pax

MAIN HALL

108 pax

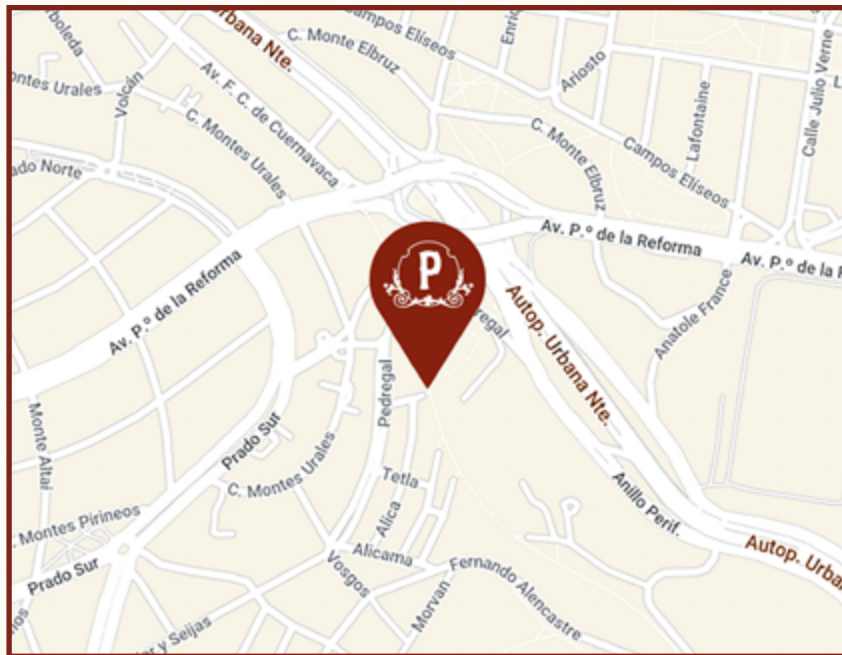
TERRACE

35 pax

BAR

5 pax

❖ LOCATION ❖



Pedregal 24, Lomas - Virreyes, Molino del Rey,
Miguel Hidalgo, 11040 Ciudad de México, CDMX

Schedule

Sundays & Mondays: 1 to 8 pm
Tuesdays to Saturdays: 1 to 10 pm

SALES AND GROUPS

CONTACT

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SALES DIRECTOR

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