

## Featured Restaurants

### **Las Pizarras Bistro** \$\$

Great food. Try the starters, pork dishes, and risotto  
Palermo, Thames 2296, tel 4775-0625

### **Nola** \$\$

Casual upbeat New Orleans inspired gastropub in Palermo  
Soho. Great artisanal beer and small plates. Gorriti 4389

### **Café San Juan** \$\$

Argentine/Spanish bistro, reservation a must  
San Telmo, Avenida San Juan 450, tel 4300-1112

### **Don Julio** \$\$\$

One of the best parrillas in Buenos Aires. Excellent meat,  
wine and service. Book ahead.  
Palermo, Guatemala 4691, tel 4831-9564

### **Don Carlos** \$\$\$

Famous neighborhood cantina in La Boca. No menu, the  
colorful owner keeps feeding you his favorites until you  
can't eat any more! Go at lunchtime.  
La Boca, Brandsen 699, tel 4362-2433

## Restaurant Recommendations by Neighborhood

### CENTRO/RETIRO

#### **Guerrín** \$

Super authentic pizzeria. Try the fugazetta  
Corrientes 1368, tel 4371-8141

#### **Filo** \$\$

Casual Italian restaurant near Plaza San Martín  
San Martín 975, tel 4311-0312

#### **La Florería Atlántico** \$\$\$

Best cocktail bar in the city hidden inside a flower shop  
Arroyo 872, tel 4313-6093

#### **Gran Bar Danzon** \$\$\$

Sleek and trendy wine bar with good food  
Libertad 1161, tel 4811-1108

#### **Dadá** \$\$

Eclectic menu, just off Plaza San Martín.  
We recommend the Lomo Dadá.  
San Martín 941, tel 4314-4786

### PALERMO

#### **Gran Dabbang** \$\$

Latin American Asian fusion, amazing and fresh flavors  
Av. Scalabrini Ortiz 1543, no reservations

#### **Proper Restaurant** \$\$

Recently opened in converted auto mechanic shop,  
young seasoned chefs cooking delicious food in wood oven  
Araoz 1676, no reservations

#### **Sunae Asian Cantina** \$\$

Ex closed door restaurant, now open nightly in  
Palermo. Great flavorful asian cuisine.  
Humboldt 1626, tel 4776-8122

#### **Soria** \$

Casual bar filled with young Porteños, great upbeat vibe and  
good drinks  
Gorriti 5151

#### **M Salumeria** \$\$

The most charming wine bar in BA, great wine and picadas  
El Salvador 5777

\$ 150-250AR | \$\$ 250-350AR | \$\$\$ 350+AR

## PALERMO

### 878 \$\$

*Classic Buenos Aires cocktail bar*  
Thames 878

### Peron Peron \$\$

*Slightly upscale versions of classic Argentine dishes, Argentine politics themed, dinner only*  
Angel Carranza, tel 4777 6194

### La Carnicería \$\$

*Modern bodegon parrilla with outstanding and creative sides and daily meat specials, reserve!*  
Thames 2317, tel 2071 7199

### Bar du Marche \$\$

*Excellent wine bar with great local cheeses*  
Nicaragua 5946, tel 4778 1050

### Siamo nel Forno \$\$

*Best pizza in BA, Napolitana style*  
Costa Rica 5886, tel 4775 0337

### Cucina Paradiso \$\$

*Great homemade pasta*  
Arévalo 1538, tel 4770 9406

## RECOLETA

### Parrilla Peña \$\$

*Ultra authentic parrilla*  
Rodriguez Peña 682, tel 4371 5643

### Cumaná \$

*Cheap northern Argentine food, usually a long wait*  
Rodriguez Peña 1149, tel 4813 9207

### Milion \$\$\$

*Cocktail bar in restored mansion with big outdoor patio, skip the food*  
Parana 1048, tel 4815 9925

\$ 150-250AR | \$\$ 250-350AR | \$\$\$ 350+AR

## SAN TELMO

### Gran Parrilla del Plata \$\$

*Nice parrilla with great service and meat*  
Chile 594, tel 4300 8858

### Caseros \$\$

*Gourmet food in a gorgeous old building*  
Av. Caseros 486, tel 4307 4729

### El Baqueano \$\$\$

*Tasting menu featuring local exotic meats*  
Chile 495, tel 4342 0802

### Aramburu Bis \$\$

*New and less formal restaurant across from Aramburu. Excellent bistro cuisine and wines*  
Humberto 1 1207, tel 4304 5697

### Nuestra Parrilla \$

*Tiny streetside parrilla, as local as it gets, order choripan or a bondiola sandwich*  
Carlos Calvo 471

## VILLA CRESPO

### La Crespo \$

*Authentic Jewish deli, lunch only*  
Thames 612, tel 4856 9770

### La Cava Jufre \$

*Neighborhood wine bars with good picada platters*  
Jufre 201, tel 4775 7501

### Salgado Alimentos \$

*Amazing pasta with interesting fillings, best at lunch*  
Velasco 401, tel 4854 1336

### La Esperanza de los Ascurra \$\$

*Casual Spanish tapas bar*  
Aguirre 526, tel 2058 8313

## HOW TO ORDER YOUR MEAT ✂ OTHER HELPFUL FOOD TERMS ✂

**Well Done** = Bien Cocido (*Bee-en co-see-dough*)

**Medium** = A punto (*a poon-to*)

**Medium rare** = Jugoso (*Who-go-so*)

**Bien jugoso** = Rare (*Bee-en who-go-so*)

**Typical sauce/ marinade** = Chimichurri (*Chee-mee-choo-ree*)

**The check (bill)** = La cuenta (*La cuen-ta*)

**Cheers!** = Salud! (*Saal-ud*)

**Very good, delicious** = Muy rico (*Moy ree-co*)

## TYPES OF MEAT ✂

**Barbecue** = Asado (*Ah-sah-doh*)

**Blood sausage** = Morcilla (*More-see-sha*)

**Chicken** = Pollo (*Poe-show*)

**Chop** = Chuleta (*Choo-let-ah*)

**Skirt steak** = Entraña (*En-trah-nya*)

**Flank** = Vacio (*Vah-see-oh*)

**Intestine** = Chinchulín (*Cheen-choo-leen*)

**Goat** = Chivito (*Chee-vee-toh*)

**Kidneys** = Riñones (*Rin-yon-ays*)

**Lamb** = Cordero (*Cord-eroh*)

**Liver** = Hígado (*Ee-gah-doh*)

**Pork** = Cerdo (*Ser-doh*)

**Rabbit** = Conejo (*Cone-ay-hoe*)

**Rack of ribs** = Tira de asado (*Tee-rah day ah-sa-doh*)

**Rib steak** = Bife de costilla (*Bee-fay day kohs-tee-sha*)

**Sausage sandwich** = Choripan (*Chore-ee-pahn*)

**Sirloin steak** = Bife de chorizo (*Bee-fay day chor-ee-zoh*)

**Suckling pig** = Lechón (*Le-chon*)

**Sweetbread** = Molleja (*Moe-shay-ha*)

**Tenderloin/Filet Mignon** = Bife de lomo / Lomo (*Bee-fay day low-moe*)

**Tripe** = Mondongo (*Mohn-dohn-go*)

**Veal** = Ternera (*Ter-neh-rah*)

**Pork Flank Steak** = Matambre de cerdo (*Ma-tom-bray de ser-dough*)

## Other Recommendations

**Biking Buenos Aires** - Best bike tour of the city. Great way to cover a lot of ground. Led by friendly and knowledgeable guides. Book on [bikingbuenosaires.com](http://bikingbuenosaires.com)

**Salon Canning** - Our favorite way to see tango. An authentic milonga. Not a show, but a tango hall where locals go to dance. Nightly starting around 12 am. Scalabrini Ortiz 1331

