

Buenos Aires Cafe

Desserts & Drinks

Desserts

- Flan con crema y dulce de leche**
Homemade creme caramel served with whipped cream & dulce de leche (caramelized vanilla milk).
- Panqueques con dulce de leche**
Crepes with dulce de leche.
- Sopa Inglesa casera de la suegra**
Homemade trifle made to my mother-in-law's recipe.
- Helados**
Three scoops of proper Italian ice cream, made in our own café. Please check daily flavours.
- Helados Buenos Aires**
Large glass with five scoops of your choice of ice cream, finished with fresh whipped cream, dulce de leche, fresh strawberries & sprinkled almonds.
- Torta casera de queso con dulce de leche**
Homemade vanilla cheese cake with dulce de leche.
- Dulce de batata y membrillo con queso**
Sweet potato and quince jelly with manchego, stilton and mature cheddar cheese, served with apple and grissini.
- Torta de chocolate caliente con helado o crema**
Hot chocolate fudge cake with ice cream or cream.
- Budín de pan con dulce de leche**
Homemade bread pudding made to my mother's recipe, served with dulce de leche.
- Postre mixto**
Mixed dessert platter with creme caramel, dulce de batata & membrillo con queso, chocolate cake, bread pudding & a scoop of ice cream.
- Alfajores Havana or Havanettes**
Cookies filled with dulce de leche and coated with meringue or dark chocolate. Perfect with your coffee!

- 6.95 **Ristretto** *Short strong Italian coffee.* 2.05
- **Espresso** 2.05
- **Double Espresso** 2.25
- **Cappuccino** 2.55
- **Americano** 2.35
- 5.95 • **Double Americano** 2.60
- **Cafe Latte** 2.70
- 6.50 • **Cortado** *Espresso with milk.* 2.25
- **Cafe Macchiato** 2.20
- *Espresso with a dash of milk.*
- 6.95 • **Latte Macchiato** 2.70
- *Glass of hot milk with stain of ristretto coffee.*
- **Café Mocha** 3.05
- *Hot chocolate with Espresso and frothy milk.*
- 10.50 • **Café Buenos Aires** 3.30
- *Hot chocolate with Espresso topped with whipped cream.*
- **Hot Chocolate** 2.70
- **Submarino** 3.05
- 6.50 • *Glass of hot milk with a bar of dark chocolate – 77% cacao.*
- **Extra shot of coffee** 40p

Coffees

Teas

- **English Breakfast** cup 2.10
- **Earl Grey Superior** pot for 1 2.60
- **Ceylon OP; Assam, Darjeeling,** pot for 2 3.60
- **Lapsang Souchong, Nepalese,**
- **Jasmine with blossom,**
- 5.95 • **Chun mee green tea,**
- **Keemun China black tea**
- **Camomile** 2.00
- 16.00 • **Peppermint** 2.00
- **Lemon & ginger** 2.00
- **Red berries** 2.00
- **Argentinian Mate** 2.20
- *Traditional mate (Che Guevara style).*

2.95

Mate

Like the British, Argies love a cup of tea, only in their case a cuppa means **Mate** – a bitter beverage prepared with hot but not boiling water, drunk with a metal straw called a bombilla from a gourd-like bowl. The flavour is reminiscent of green tea but it's in fact made from the leaves of a plant that's a member of the holly family.

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Drinks

Cognac

Courvoisier VS (25ml)	5.00	4.60
Ragnaud Sabourin VSOP (25ml)	5.00	
Remy Martin VSOP (25ml)	5.00	

Armagnac

Janneau VSOP (25ml)	5.00	
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Malt Whiskeys

Laphroaig 10ys Islay (25ml)	5.20	
Glenmorangie 10ys Highland (25ml)	5.20	
Talisker 10ys Skye (25ml)	5.20	

Bourbons

Woodsford Reserve (25ml)	5.20	
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Blended Whiskeys

Famous Grouse (25ml)	4.10	
Johnny Walker Black 12ys (25ml)	4.70	
Chivas Regal 12ys (25ml)	4.40	

Rums

Bacardi (25ml)	4.20	
Foursquare Spice Barbados (25ml)	4.50	
Havana Club Special 10ys (25ml)	4.50	

Bitters

Fernet Branca (25ml)	4.00	
<i>Argentina's most popular bitter</i>		

Gins and Vodkas

Gordon (25ml)	4.00	
Tanqueray (25ml)	4.40	
Bombay Sapphire (25ml)	4.40	
Smirnoff Red (25ml)	4.00	
Stolichnaya (25ml)	4.40	

Tequila

Garcia Gold Tequila (25ml)	4.20	
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Spirits

Cachaça (25ml)	4.50	
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Grappa

Tosolini Cividini Tipica (25ml)	4.80	
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Port

Dows 10 Ys (50ml)	6.00	
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Liqueurs

Liqueur de Miel (honey liqueur) (25ml)	4.00	
Limoncello Cassano 1875 from Sorrento	4.00	
Amaretto di Saronno (almond and apricot) (25ml)	4.00	
Archers Peach Schnapps (25ml)	4.00	
Baileys Irish Cream (25ml)	4.00	
Cointreau (25ml)	4.00	
Drambuie (25ml)	4.00	
Tia Maria (Jamaican Coffee Liqueur) (25ml)	4.00	
Grand Marnier (25ml)	4.00	
Sambuca (25ml)	4.00	
Southern Comfort (25ml)	4.00	
Liquore Galliano (25ml)	4.80	

Dessert Wine

Laborum Malbec Late Harvest (50cl)	4.50/35.50	
<i>A sweet dessert wine made with late harvest Malbec grapes, kept 20 months in oak barrels, and with a fruity character with hints of chocolate, vanilla and nuts.</i>		
Laborum Torrontes Late Harvest (50cl)	5.00/39.00	
<i>A beautiful dessert wine, full and fruity, with aromas of peach, raisins and honey; toast and vanilla notes are complemented by a gentle acidity.</i>		

In our Greenwich restaurant a 12.5% discretionary service charge will be added to your bill and shared amongst our employees.