

NEGRONI

Menu



Cucina



Sushi



Dolci



Cocktails



Wines



Beverages



Executive Menu

NEGRONI

— Cucina —

Appetizers

Main Course

Burgers & Paninis

Salads & Kids

Tips not included.
Service charge: 1.250



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#NegroneLovers

NEGRONI

— Sushi —

Combinados

Makis

Ceviches & Sashimis

Tiraditos & Niguiris

Tips not included.
Service charge: 1.250



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#NegroneLovers

NEGRONI

— Dolei —

CHOCOLATE LAVA CAKE

Heart of chocolate and milk, orange and berries sauce, with dulce de leche and vanilla ice cream on top.

9.900

new

NEW YORK CHEESECAKE

With flambéed meringue, mango confit and passion fruit honey.

8.800

new

LIME AND STRAWBERRY MOUSSE

Strawberry mousse, white chocolate cream, meringue and dulce de leche sponge cake, and strawberry sauce.

8.200

HOMEMADE ICE CREAM SAMPLES

Ask for flavors.

9.300



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#Negronilovers

NEGRONI

— Cocktails —

Specials

Spritz & Tónicos

Negronis

Premium & Immigrati



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#Negronilovers

NEGRONI

Wines

RED

TERRAZAS DE LOS ANDES RESERVA

Malbec 20.500
Cabernet
Franc 20.500

VIÑALBA GRAN RESERVA

Malbec 29.900

LUIGI BOSCA

Malbec 25.900

TRUMPETER

Malbec 17.800
Cabernet
Sauvignon 17.800

LUIGI BOSCA DE SANGRE

Cabernet
Franc 42.200

RUTINI

Malbec 40.500

KILLKA

Malbec 14.300

DV CATENA

Malbec
-Malbec 38.600

FABRE MONTMAYOU

Gran Reserva
Malbec 30.500

SALENTEIN RESERVA

Malbec 15.300
Pinot Noir 15.500

WHITE

VIÑALBA

Torrontés 17.900

TRUMPETER

Sauvignon
Blanc 17.900
Chardonnay 17.900

TERRAZAS DE LOS ANDES RESERVA

Sauvignon
Blanc 18.500

LUIGI BOSCA

Chardonnay 25.200

DV CATENA

Chardonnay
Chardonnay 30.300

SALENTEIN RESERVA

Sauvignon Blanc
16.100

BLENDS

TRUMPETER RESERVE

Blend 19.600

LUIGI BOSCA DE SANGRE

White Blend
38.500

RUTINI

Cabernet-
Malbec 25.300

ROSE

TRUMPETER RESERVE

Rosé de
Malbec 19.900

TERRAZAS DE LOS ANDES

Malbec
Rosé 18.000

LUIGI BOSCA

Rosé
is a rosé 34.900

GLASS OF WINE

CLASSIC 5.500 | PREMIUM 6.300

ROSÉ 6.000 | SPARKLING 6.000



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#Negronilovers

NEGRONI

Beverages

Alcohol

No Alcohol



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#Negronilovers

NEGRONI

Executive Menu

MONDAY TO FRIDAY / From 12 Am - 4 Pm.
Excluding holiday.

ANY PAYMENT METHODS.

MAIN COURSE + LEMONADE + COFFEE.

[See the menu](#)

UPGRADES

WATER 1.400
GRAPEFRUIT-ADE 1.600
SODA 1.600
ICE CREAM 2.400
GLASS OF WINE 2.600
BEER 1/2 pint. 1.800
GLASS OF PREMIUM WINE 3.700



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#Negronilovers

NEGRONI

= Appetizers =

ROCK PRAWNS 14.100

Prawns in tempura, with roasted bell pepper aioli and sweet chilli nikkei. **Medium spicy.** 🌶️

RABAS 14.400

With lime mayonnaise.

PAPAS BRAVAS 9.400 🌶️ 🌿

Twice-cooked potatoes, spicy brava sauce, aioli and warm egg. **Medium spicy.** 🌶️

NEGRONI NACHOS 9.800 🌿

Crispy tortilla chips, guacamole, tatemada sauce and cheddar. **Mild spicy.** 🌶️

NEGRONI PROVOLETA 12.900 🌿

Grilled provolone cheese, flamed with whiskey, caramelized onions, roasted bell pepper.

SPECIALS

BURRATA NEGRONI *new* 12.800 🌿

With arugula pesto, marinated zucchini and berries balsamic.

MUSHROOM CROQUETTE *new* 12.200 🌿

Panko-crusted, with roasted garlic aioli and romesco.

FLAP PASTIES *new* 9.600

Crooked flap meat, vegetables and melted cheese with llajua sauce.



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#Negronilovers

NEGRONI

= Main Course =

NIKKEI TROUT 17.700

Patagonic trout flambéed in Nikkei butter, with acevichada quinoa mix and crispy salad.

Slightly spicy. 

NEGRONI BREADED MEAT 14.700

Panko-and-cereal crusted tri-tip meat, with macaroni lungo and Alfredo sauce.

GRILLED STEAK 17.300

With fresh salad of roasted tomatoes, red onion, orange and carrot emulsion.

SALMON RAVIOLI 16.700

With lime cream, chalaquita and grilled calamari.

SEAFOOD RISOTTO 16.700

With shrimps and calamari grilled in Nikkei butter, ricotta and gremolata.

NEGRONI BEEF 17.000

Grilled beef eye with chimichurri butter, smashed potatoes and romesco sauce.

MACARRONI LUNGO 14.900

With arugula pesto, roasted greens, ricotta and toasted hazelnuts.

ASIAN WOK 14.900

Vegetables wok with gohan rice, nikkei sweet chili sauce, stir-fried chicken, peanuts and mixed sesame seeds.

Slightly spicy. 

Loin option: 15.900



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#Negronilovers

NEGRONI

= Burgers & Paninis =

Served with fries.

PHILLY CHEESE BURRITO *new* 15.300

Cooked flap meat with stir-fried vegetables, melted mozzarella and roasted peppers aioli.

CHICKEN SANDWICH *new* 13.300

Brioche crispy chicken sandwich, with pickled cucumber, lime mayonnaise and red onion.

GINO'S BURGER 13.900 

Brioche beef burger, with crispy bacon, pickled cucumber, BBQ, caramelized onion, and cheddar cheese.

CHEESE BURGER 13.900

Brioche beef burger, with double cheddar, crispy bacon, lettuce, tomato, egg, and red onion.



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#Negronilovers

NEGRONI

Salads

NEGRONI CAESAR 11.200

Mixed greens, lemon grilled chicken breast, Caesar dressing, mini croutons, crispy bacon and Parmesan strings.

LATINA *new* 12.900

Iceberg lettuce, tomato tartare, pickled red onion, nikkei butter roasted shrimps and corn.

BEET SALAD *new* 11.200

Beet carpaccio, wild arugula, carrot emulsion, nikkei dressing, crisoy rice paper, peanuts and mixed sesame seeds.

Kids

KIDS PASTA *new*

Fusilli with Pomodoro or cream.
8.400

KIDS BURGER

Burger with cheddar and fries.
8.400



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#Negronilovers

NEGRONI

= Combinados =

SAKE 18.700

12 pieces: Bravo (5 pieces), New Tropical (5 pieces) and Nigiri Citric Sake (2 units).

Salmon option 20.300

CRIOLLO 18.700

12 pieces: Furikake (5 pieces), Avocado (5 pieces) and Creole Loin Nigiri (2 units).

BATAYAKI 18.700

12 pieces: Latin (5 pieces), Ebi Teri (5 pieces) and Batayaki Nigiri (2 units).

COMBO VEGGIE 15.100

12 pieces: New Funghi, Sweet Maki (5 pcs each), Avocado Nigiri and sweet soy sauce. (2 units).

COMBO TORA 31.000

24 pieces: Bravo, New Tropical, Latin, Ebi Teri (5 pcs each), Citric Sake Nigiri and Batayaki Nigiri (2 units each).



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#Negronilovers

NEGRONI

== Makis ==

Sushi rolls. 10 pieces.

PASSION FRUIT

CHEESE *new* 13.100

Filed with trout, avocado and mango. Lime cheese topping, passion fruit honey and Togarashi.



SWEET MAKI 13.100

Glazed sweet potato, mango, cucumber and grilled spring onion, covered with avocado and sweet chilli sauce.



NEW TROPICAL 13.900

Rainbow trout, cream cheese and grilled spring onion, covered with caramelized mango and passion fruit sauce.

Salmon option. 16.500



AVOCADO 13.900

Filled with grilled rainbow trout and cream cheese, covered with avocado, sweet peppers sauce and crispy coconut.



CRISPY 13.900

Rainbow trout, cream cheese and avocado, coat-fried in teriyaki sauce.

BRAVO 13.100

Coat-fried shrimps and avocado, covered with white fish, ceviche sauce and togarashi.

EBI TERI 13.100

Grilled shrimps and cream cheese, covered with rainbow trout, tataki lime sections and teriyaki sauce.

FURIKAKE *new* 13.900

Trout, lime cheese and cucumber. Furikake cover and Asian sauce.

LATINO 13.900

Rainbow trout and cream cheese, covered with guacamole and cornpancake.

Salmon option. 16.500



NEW FUNGHI *new* 13.100

Mushrooms, avocado, fresh chives cover, carrot emulsion and furikake.



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#Negronilovers

NEGRONI

== Ceviches ==

Negroni style ceviches, fish cubes marinated in tiger's milk.

CEVICHE NEGRONI *new* 13.900

White fish with red onion, pepper, cilantro, toasted avocado, crispy quinoa, glazed mashed sweet potatoes, cancha corn and tiger's milk.

MIXTO NEGRONI *new* 13.900

White fish, shrimps and calamari, with red onion, pepper, cilantro, toasted avocado, crispy quinoa, glazed mashed, sweet potatoes, cancha corn, pepper paste and tiger's milk.

Slightly spicy. 🌶️

== Sashimis ==

Fine fish slices served with sauce.

SALMON

15.100

RAINBOW TROUT

13.400

CATCH OF THE DAY

10.400



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#Negronilovers

NEGRONI

Tiraditos

Fine fish slices served with sauce.

CARIBBEAN 13.200

Pink salmon, arugula, and passion fruit sauce in crispy phyllo.

WHITE ASIAN 13.200

White fish, Asian sauce, Togarashi, fresh chives and crispy quinoa.

Nigiris

Small bites of compressed rice covered with fine fish cuts. 2 units.

BATAYAKI 7.200

Tataki white fish, Nikkei butter, lime, sea salt and crispy quinoa.

PASSION 7.200

Rainbow trout, arugula, passion fruit sauce and phyllo.

CREOLE LOIN 7.200

Tataki loin, Nikkei chimichurri and crispy potato strings.

CITRIC SAKE 7.200

Tataki rainbow trout, citric oil, lime and sea salt.
Salmon option. 8.100



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#Negronilovers

NEGRONI

— Specials —

SUMMER SHADE 7.400

Sernova vodka, grapefruit juice, lemon juice, simple syrup, basil, sparkling water and aromatic orange peels.

DOÑA PETRONA 7.700

3 Year Old Havana Club, grapefruit juice, Campari syrup, spiced passion fruit and aquafaba.

MEDICI 7.400

Sernova vodka, ginger syrup, spiced passion fruit, orange juice and fresh cucumber.

ITALIAN

MOJITO *new* 7.400

3 Year Old Havana Club, Aperol, lemon juice, mint, ginger syrup and sparkling water.

SALERNO *new* 8.700

Jose Cuervo Tequila, carrot juice, Aperol, ginger syrup, grapefruit cordial and aquafaba.

LOVE PUNCH 7.700

3 Year Old Havana Club, pineapple pulp, simple syrup, orange juice and aromatic almonds.

— RECOLETA SPECIAL COCKTAIL —

1919 *new* 8.300

Tanqueray, Hesperidina, Cynar 70', simple syrup, grapefruit juice and mint.



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#Negronilovers

NEGRONI

== Spritz ==

APEROL 7.900

Aperol, Cinzano Pro Spritz, sparkling water and a slice of orange.

VENECIANO 7.900

Aperol, spiced passion fruit, Campari syrup, Torrontés wine, sparkling water and basil. **Bottle choice.** 17.100

PAZZO CARINO 8.600

Tanqueray, Aperol, grapefruit cordial and pink pepper, Chandon Extra Brut and confit orange peels.

POSILLIPO *new* 7.900

Tanqueray, black tea, spiced passion fruit, Aperol, Chandon Extra Brut.

== Tonics ==

TÓNICO 8.500

Tanqueray, grapefruit cordial and pink peppers, tonic and Campari syrup. **Bottle choice.** 20.200

LIME & GINGER 8.500

Tanqueray, lime juice, ginger syrup and tonic.

GREEN TONIC 8.500

Tanqueray, Cynar, basil, lime juice, simple syrup, tonic and aromatic Pernod Anise.

AMERICAN PINEAPPLE *new* 8.200

Jack Daniel's, honey and ginger cream, pineapple pulp, tonic, hazelnut perfume.



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#Negronilovers

NEGRONI

= Negronis =

NEGRONI 7.800

Tanqueray, Campari, Cinzano Rosso
and a slice of orange.

TROPICAL 7.500

Tanqueray, Campari, Cinzano Rosso,
lemon juice, spiced passion fruit,
mint and confit orange peels.

BOULEVARDIER 7.500

Jack Daniel's, Campari,
Cinzano Rosso and orange peel.

SOUR NEGRONI *new* 7.500

Tanqueray, Campari, Cinzano Rosso,
grapefruit cordial and pink pepper,
lemon juice and aquafaba.

PERFETTO 9.900

Tanqueray, Campari and Antica Formula.

PORTO VENERE *new* 8.300

Jack Daniel's, Cinzano Rosso,
Cynar 70, Aperol, aniseed
perfume, basil.

SBAGLIATO 7.500

Campari, Cinzano Rosso
and Chandon Extra Brut.



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#Negronilovers

NEGRONI

== Premium ==

CORPO DI NAPOLI *new* 9.000

Tanqueray Gin, chardonnay honey,
lemon juice, saline solution.

PENICILLIN 9.000

Johnnie Walker Red, ginger honey, lemon juice,
single perfume malt islay scotch.

DISTRETTO R *new* 9.400

Johnnie Walker Black, spiced passion fruit,
pineapple pulp, ginger syrup,
Bitter Angostura

== Immigrati ==

HENNESSY CONNECTION 9.000

Hennessy VS, 3 Year Old Havana Club, grapefruit
and pink pepper cordial, grapefruit juice, lemon
juice, soda.

BRANCA SMASH 7.000

Fernet Branca, lemon juice, simple syrup,
pineapple pulp and mint.

JULEP 70' *new* 7.000

Cynar 70, Sernova, spiced passion fruit, grapefruit
juice, lemon juice, ginger syrup, mint

CAMPARI TONIC 7.000

Campari, tonic and a slice of lemon.



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#Negronilovers

NEGRONI

Sparkling

CHANDON

Extra Brut 20.000
Apéritif 20.000
Brut Rosé 20.000
Délice 20.000
Cuvée Brut Nature 22.600

BARON B.

Extra Brut Cuvée Spéciale
40.400
Brut Rosé Cuvée Millésimée
46.500
Brut Nature Cuvée Millésimée
46.500

Champagne

VEUVE CLICQUOT
Yellow Label Brut
Reims, Francia
252.000

Draft Beer

PATAGONIA AMBER

1/2 PINT 3.400 · PINT 4.900
Reddish color, Patagonian hop
and blend of 4 malts.

PATAGONIA 24.7

1/2 PINT 3.400 · PINT 4.900
Strong hop aroma
and soft bitterness.

PATAGONIA WEISSE

1/2 PINT 3.400 · PINT 4.900
Scented. Citrus and spicy, dense
and creamy foam.

PATAGONIA BOHEMIAN

1/2 PINT 3.400 · PINT 4.900
Malty of bright golden color.

STELLA ARTOIS

1/2 PINT 2.900 · PINT 4.450
Premium Belgian
of spicy hop.



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#Negronilovers

NEGRONI

Soft Drinks

COCA COLA PRODUCTS 2.900

Canned soda 355 ml.

ECO DE LOS ANDES WATER 2.500

500 ml. (still / sparkling).

ORANGE JUICE 4.000

NATURAL GRAPEFRUIT SODA 4.000

With basil.

LEMONADE

Classic. 3.250

Mint and ginger. 3.600

Mocktails

VIRGIN LOVE PUNCH 4.800

Pineapple pulp, orange juice,
simple syrup and mint.



VIRGIN MEDICI 4.800

Orange juice, spiced passion fruit, ginger syrup
and fresh cucumber.



CARROT DETOX *new* 4.800

Carrot juice, orange juice, lemon
juice and cucumber water.



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#Negronilovers

NEGRONI

Executive Menu

PREMIUM

SUSHI COMBO 14.600

12 pieces. Sushiman mix of pieces.

ASIAN WOK 14.600

Rice wok with red pepper, chicken, carrot, zucchini, eggplant, mushrooms, sprouts and peanuts.

 **Vegetarian option.**

CLASSIC

RANCH BREADED MEAT 13.900

Breaded tri-tip meat with smashed potatoes and ranch sauce.

CAESAR SALAD 13.900

Mixed greens, lemon grilled chicken breast, Caesar dressing, mini croutons, crispy bacon and Parmesan strings.

 **Vegetarian option.**



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