

Trio Atlántico | \$15

anchovies, tomato, olives, crackers

From Florería Atlántico Buenos Aires

Ossobuco empanada | \$11 · King crab empanada | \$19

Local Oysters From Virginia (three) | \$13

Mignonette / lemon

Ostra Atlántica | \$4.5

Chimichurri from the ocean

Shrimp cocktail | \$17

Heart of Palm, Floreria “Salsa Golf” sauce

North Atlantic Crudo | \$26

Tuna, blood orange, fennel

Crab Tartar | \$29

Jumbo King crab, avocado, peach

Garden salad | \$17

Soft boiled egg, potatoes, carrot, peas, anchovies

Chicken “Provençal” | \$21

Wings, parsley, garlic

Choripan Costanera | \$23

Argentinian chorizo, chimichurri, salsa criolla, lettuce, tomato, french fries

Lomo Completo | \$29

Argentinian tenderloin, chimichurri, mayo, tomatoes, cheese, egg, lettuce,
french fries

Corte De Ternera | \$24

5 oz cut of Argentinean beef, salsa criolla, tortita norteña



FLORERIA “CAVIAR ATLÁNTICO” (1.1 OZ) | \$198

medialunas | shallots | creme fraiche | chives | egg

POSTRES

— \$16 —

Chocotorta

chocolate sponge cake layered with dulce de leche and coffee gel

Vigilante

Manchego, sweet potato, puff pastry and manchego crisp

Arroz con leche

rice pudding, cinnamon and honey tuille

Pasta Frola

Quince, mascarpone

Panqueque

Pear/peach panqueques with vanilla icecream

GELATO & SORBET

— \$13 —

Coconut | Strawberry | Mango | Mascarpone

Dulce de leche | Dark chocolate | Pistacho

FLOREIRA ATLANTICO



**COCKTAIL & SPIRITS
MENU**



— COCKTAIL SUMMARY —

LOS CLÁSICOS DE FLORERIA ATLANTICO



BOCHAROV | 2003.....\$21
Grey Goose Vodka, RoseHip Marmalade, Tangerine,
Pine & Green Peppercorn Soda



NEGRONI BALESTRINI | 2015.....\$20
Principe de los Apóstoles Campari, Amaro Averna, Sea Water,
Eucalyptus



YAMANAS | 2018.....\$21
From Florería Buenos Aires Menu: “Native Towns Volume II”
Monkey Shoulder Scotch Whisky, Old Tom Gin, Earl Grey, Blue Spirulina,
Rose Hip, King Crab Bitters



EL DORADO | 2017.....\$18
From Florería Buenos Aires Menu: “Only Colonies Volume I”
Aguaviva Cachaça, Jägermeister Manifest, House-made Mate Terere,
Tropical Fruits



TRASATLÁNTICO FIZZ | 2013.....\$17
Inaugural Florería Buenos Aires Menu
Fords Gin, Manzanilla Sherry, Peated Malt, Grand Marnier, Tangerine,
Grapefruit, Egg white



AMORETTI COCKTAIL | 2003.....\$18
Sake, Aperol, Mandarinine, Honey, Caléndula



SAINT MARTHE | 2015.....\$16
Organic Rose Wine, Lemon Juice, Lavender & Ricard Syrup



EGIPTO | 2023.....\$21
**Florería Atlántico Barcelona: “Small Immigrations
from Mediterranean Countries”**
Loquat Bombay Sapphire Gin, Dry Vermouth, Root Cordial, Chamomile,
Saffron.

LOCAL INFLUENCES



POTOMAC | SEPTEMBER 2025 \$19

Florería Atlántico Georgetown

Ten to One Locally Blended White Rum, Tobacco & Sycamore Tree Syrup,
Potomac River Bitters



TIDE WATER MARTINI | SEPTEMBER 2025 \$22

Florería Atlántico Georgetown

Grey Goose Vodka or Ford Gin | Vermouth Blanc, Local Seaweed & Shells,
Olives Stuffed with Sea Life



CHAI CARROT CAKE | SEPTEMBER 2025 \$18

Florería Atlántico Georgetown

Fords Gin, Monkey Shoulder Blend Scotch, Purple Carrot Liquor,
Chai Soda

COCTELES N/A

MILO LEMONADE \$16

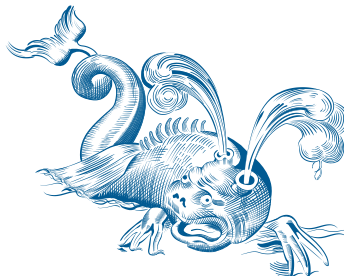
Yerba Mate Teréré, Lemon Verbena, Grapefruit & Peach Cordial,
Strawberry Oleo

PENICILLINE OCEÁNICO \$17

Non Alcoholic Whisky, Ginger Honey, Palo Santo, Seaweed Marine Air

TRES MAÍCES \$16

Purple Corn Chicha, Chipotle Syrup, Lemonade Soda, Popcorn



COCTELES N/A

MILO LEMONADE

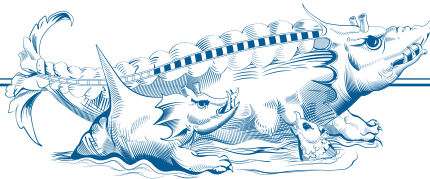
Verba Mate Tereré, Lemon Verbena,
Grapefruit & Peach Cordial, Strawberry Oleo
\$16

PENICILLINE OCEÁNICO

Non Alcoholic Whisky, Ginger Honey, Palo Santo,
Seaweed Marine Air
\$17

TRES MAÍCES

Purple Corn Chicha, Chipotle Syrup,
Lemonade Soda, Popcorn
\$16



SPIRITS

Whiskys

Scotland

SINGLE MALT

THE SPICE TREE..... 13
Highland

THE PEAT MONSTER..... 13
Islay

TALISKER 10 13
Highland

CAOL ILA 12..... 13
Islay

GLENMORANGIE..... 13
Highland

GLENFIDDICH..... 13
Speyside

BLENDED

CHIVAS 18 13

ASYLA..... 13

GREAT KING STREET.....	13
JOHNNIE WALKER BLACK.....	13
CHIVAS 12.....	13
MONKEY SHOULDER	13
GRANT'S ALE CASK EDITION	13

GRAIN

HEDONISM.....	13
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Ireland

JAMESON BLACK BARREL.....	13
JAMESON.....	13
TULLAMORE DEW.....	13

America

TENNESSEE

JACK DANIELS.....	13
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BOURBON

MAKER'S MARK.....	13
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EVAN WILLIAMS BLACK	13
JIM BEAM	13
BUFFALO TRACE	13
WILD TURKEY	13

Gin

THE BOTANIST	13
HENDRICK'S	13
TANQUERAY	13
BOMBAY SAPPHIRE	13
BEEFEATER	13
PRÍNCIPE DE LOS APÓSTOLES	13
MONKEY 47	13

Vodka

BELVEDERE	13
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PAN VODKA..... 13

GREY GOOSE 13

Ron

FLOR DE CAÑA 7 13

SANTA TERESA GRAN RESERVA..... 13

FLOR DE CAÑA 4 ORO 13

HAVANA CLUB 7 13

FLOR DE CAÑA 4 BLANCO 13

HAVANA CLUB 3 13

SANTA TERESA CLARO 13

SANTA TERESA 1796..... 13

BACARDI BLANCO 13

Other Spirits

CALVADOS PAYS D'AUGE VSOP..... 13

COGNAC CAMUS VSOP.....	13
CALVADOS PAYS D'AUGE RESERVA	13
COGNAC HENNESSY VS.....	13
BRANDY BARDINET VSOP	13
TIO PEPE FINO.....	13
TEQUILA CORRALEJO BLANCO	13
MEZCAL MONTE LOBOS	13
PISCO 1615 (PERÚ)	13
PISCO CAPEL ESPECIAL (CHILE).....	13
YAGUARA BLUE.....	13
RÉMY MARTIN VSOP COGNAC	13

Liquors

ST. GERMAIN.....	13
DRAMBUIE.....	13
CHARTREUSE AMARILLO.....	13
ANCHO REYES.....	13
FRANGÉLICO	13

AMARETO DISARONNO	13
AMARULA.....	13
BAILEY'S	13
COINTREAU	13
JÄGERMEISTER.....	13
SAMBUCA LUXARDO	13
HESPERIDINA	13
LEGUI	13
CHARTREUSE VERDE	13
RÉMY MARTIN VSOP COGNAC	13

Aperitifs

COCCHI BAROLO CHINATO.....	13
AMARO AVERNA	13
COCCHI AMERICANO	13
COCCHI AMERICANO ROS.....	13
COCCHI VERMOUTH DI TORINO.....	13
FERNET BRANCA	13

CAMPARI	13
APEROL	13
CYNAR	13
PINERAL	13
CINZANO ROSSO/BIANCO	13
PUNT E MES	13
AMARGO OBRERO	13
VECCHIO AMARO DEL CAPO	13
ANTICA FORMULA	13
CARPANO ROSSO/BIANCO	13
BORGHETTI CAFÉ	13
STREGA	13