

NININA

Our products are prepared daily following recipes passed through generations. We use organic sugar and flours, free range eggs, 70% cocoa chocolate, premium butter and and other fresh, organic, and unrefined ingredients.

We select, taste, roast and serve high-end specialty coffees. Fresh beans sourced directly from the farm to the cup.

Celebrate your party at Ninina
Inquiries at info@ninina.com

Ninina stores
Gorriti 4738
Holmberg 2464
El Solar Shopping
Buenos Aires, Argentina

Coffee

Homemade almond milk sweetened with dates. - \$600 / \$1000
Ask about. Our whole coffee beans available in 250 g bags.

Espresso	\$2900
One espresso shot.	
Lungo	\$2900
One espresso shot + water.	
Primera dama	\$3100
One espresso shot + 20 ml of micro foamed milk.	
Americano	\$3600
Two espresso shots + water.	
Cappuccino	\$3900
One espresso shot + 110 ml of micro foamed milk.	
Flat white	\$4100
Two espresso shots + 100 ml of micro foamed milk.	

Latte	\$4200
Two espresso shots + 190 ml of micro foamed milk.	
Caramel latte	\$4200
Two espresso shots + 170 ml of micro foamed milk + homemade caramel.	
Chai latte	\$4500
Homemade chai syrup + 170 ml of micro foamed milk.	
Chocolatada (hot or cold)	\$3800
Homemade chocolate sauce + 190 ml of micro foamed milk.	
Batch	\$3600
Filter coffee daily selection.	
Chemex or French press (2 or 5 cups)	\$5800 / \$11600
Filter coffee. Ask about our current offering.	

Iced coffees

Cold brew	\$4900
Filter coffee brewed for 15 hours.	
Iced americano	\$3600
Two espresso shots + water + iced + slice of lime.	
Iced latte	\$4200
Two espresso shots + micro foamed milk + ice.	

Iced caramel latte	\$4200
Two espresso shots + micro foamed milk + ice + homemade caramel.	
Espresso tonic	\$3800
Two espresso shots + Schweppes tonic + ice + slice of lime.	
Ninina Cola	\$3600
Cold brew + vanilla syrup + sparkling water + ice.	

Desayuno

Smoked salmon bagel	\$17300
Poppy seed bagel, smoked salmon, pickled red onion, capers radish sprouts, lime zest and mascarpone dill dressing.	
Artisanal breads	\$6700
Sourdough seeds bread, poppy seed bagel, homemade sandwiches with low added sugar and cream cheese.	
Egg sandwich	\$5800
Croissant filled with scrambled free range egg, kale, avocado and harissa aioli.	
Scrambled eggs	\$7900
Three scrambled free range eggs, avocado, crispy bacon, roasted cherry tomatoes and sourdough seeds bread.	
Granola	\$7900
Homemade granola with cranberries, natural yoghurt and seasonal fruits.	
Pancakes	\$7500
Four fluffy and smooth pancakes, strawberries, blueberries, banana, green apple, pear and organic honey.	

Medialuna with ham and cheese	\$5200
Medialuna with organic flour, Las Dinass natural ham and gruyère.	
Avocado toast	\$7900
Sourdough seeds bread, avocado, lime juice, Zuelo Orgánico olive, oil and pico de gallo crillo.	
Benedict eggs	\$7400
English muffin, crispy bacon, two poached free range eggs and Hollandaise sauce, finished with chives and cilantro.	
Omelette	\$7500
Three free range eggs and up to three of the following ingredients: Las Dinass natural ham, bacon, gruyère, parmesan, goat cheese, patagonzola, sautéed portobellos, tomato, jalapeño, spinach, avocado, chives, pickled red onion, nuts, cilantro.	
Fruit plate	\$7400
Orange, grapefruit, strawberries, blueberries, green apple, pear, kiwi and banana. Subject to seasonal variations.	

Brunch

+ 2 coffees or teas	\$43000
---------------------	---------

+ 2 freshly squeezed orange juices or sparkling grapefruit juice.

- Artisanal breads or croissant, pain au chocolat and cardamom roll.
- Free range scrambled eggs, omelette or Benedict eggs.

- Granola, pancakes or fruit plate.
- Smoked salmon bagel, egg sandwich or avocado toast.

Optional before 12pm: Aperol Spritz, Gin Tonic or vermouth 2x1.

Promos

Valid only on weekdays.

Promo coffee + medialuna or croissant	\$5700
Promo artisanal breads + 2 coffees	\$12000
Promo slice of cake + filtered coffee (2 cups)	\$12500

Pastries

Medialuna	\$2200
Medialuna with custard cream	\$2500
Croissant	\$2500
Pain au chocolat	\$2900
Cardamom roll	\$2900
Alfajor de maicena (3 u)	\$3900
Alfajor de chocolate 70% & dulce de leche	\$4200
Vegan granola bar	\$3600
Brownie	\$4200
70% chocolate and sea salt levain cookie	\$3800
Oats, dates and nuts levain cookie	\$3600
Lemon and poppy seed loaf cake	\$3700
Banana and walnut loaf cake	\$3900
Panneforte	\$3900
Classic scone with jam and cream cheese	\$4500
Blueberry and raspberry scone	\$3800
Aged cheddar cheese and thyme scone	\$4200

Cakes

Americana	\$7700
Two thick layers of coconut genoise filled with lots of dulce de leche and decorated with coquitos.	
Bugs Bunny	\$8800
Carrot, walnut and spices cake with cream cheese filling and frosting, topped with dehydrated orange slices and edible flowers.	
Charlie Brown	\$8200
Three layers of vanilla genoise filled with bittersweet chocolate mousse and dulce de leche mousse.	
Frida	\$8500
70% chocolate marisque, 70% chocolate and dates mousses, 70% chocolate ganache, pistachios and edible flowers.	
Frou Frou	\$7700
Smooth and creamy cheesecake with lemon mousse.	
Isadora	\$8100
Meringue filled with nuts and dates, chocolate mousse, smooth chocolate cream and white chocolate curls.	
Lola Mora	\$8500
Four fine layers of hazelnut pastry filled with chocolate mousse with no added sugar and topped with blackberries.	
Madame Chantilly	\$8100
Vanilla genoise, strawberries, Chantilly cream and organic meringue.	
Perdición	\$8000
Organic meringue, bittersweet chocolate mousse, chocolate genoise, Chantilly cream and strawberries.	
Tartufo	\$8700
Four fine layers of hazelnut pastry filled with chocolate mousse, dulce de leche and organic Italian meringue.	

Tea time

+ 2 coffees or teas	\$45000
---------------------	---------

+ 2 juices, smoothies or lemonades

- Slice of cake of choice.
- Brownie, cookie or alfajor.
- Scone or loaf cake.
- Ham and gruyère sandwich.

Teas

Also available in tins of 30 g to go - \$6000.

English Breakfast	\$3200
Blend of broken leaves of fine quality black teas from Assam, India and Ceylon.	
Earl Grey	\$3200
Black tea of long, delicate leaves from Ceylon with bergamot oil.	
Peach	\$3200
Black tea from Ceylon with peach bits and orange blossom.	
Cocoa	\$3200
Pu-erh tea with cocoa husk, cinnamon, marigold blossom, clove, vanilla and chocolate.	
Green & Red	\$3200
Sencha green tea from Japan and colong tea from Taiwan, with currants, raspberries and strawberries.	
Jasmine	\$3200
Sencha green tea from Japan with jasmine buds.	
Pineapple	\$3200
Sencha green tea from Japan with pineapple bits, rosemary, marigold blossom and vanilla.	

Cold beverages

Lemonades with organic honey, smoothies and cold pressed juices with fresh fruit and veggies, with no added sugar.

Agua Local (still or sparkling)	\$2700
Freshly squeezed orange juice	\$3700
Sparkling grapefruit juice	\$3500
Mint and ginger lemonade	\$4000
Strawberry lemonade	\$4400
Iced tea of the day	\$3200

Smoothies

Banana, blueberries and almond milk	\$6000
Mango, strawberries and orange	\$7200
Pineapple and mango	\$6200

Cold pressed juices

Kale, pineapple, pear, cucumber and mint	\$6500
Kiwi, green apple and basil	\$6900
Beet, pear, ginger and organic mate	\$6200
Grapefruit and pear	\$6200
Carrot, orange and ginger	\$6200

Appetizers

Hummus	\$9000
Armenian family recipe of chickpea hummus with homemade tahini, crispy chickpeas and sourdough seeds bread.	
Babaganush	\$11000
Armenian family recipe of smoked eggplant dip, with cranberries and sourdough seeds bread.	
Spinach fritters	\$10000
Fresh spinach fritters with jalapeño aioli.	
Cheese and cold cuts board	\$28900
Prosciutto, Las Dinass natural ham, sopresatta, gruyère, parmesan, camembert, goat cheese, patagonzola, black and green olives, almond praline and cranberries, with sourdough seeds bread and organic flour brioche bread.	
From 6 pm onwards, 2x1 in Aperol Spritz, Gin Tonic, vermouth, Mur artisanal beer o glass of wine.	

Salads

Burrata and prosciutto salad	\$18900
With grilled zucchini, yellow cherry tomatoes, hydroponic augula and Zuelo Orgánico olive oil.	
Caesar salad	\$11500
Kale, hydroponic purple lettuce, crispy chickpeas, vegan Caesar dressing and parmesan. Ask about vegan option.	
Optional: with grilled chicken \$15500 or with smoked salmon \$19500.	
Grilled chicken salad	\$16500
With hydroponic augula and spinach, yellow cherry tomatoes, sautéed portobellos, avocado, parmesan and harissa aioli.	
Organic quinoa and kale salad	\$16800
White quinoa, crispy red quinoa, kale, roasted carrot, goat cheese, cranberries, toasted almonds, orange segments and orange and ginger dressing. Vegan option with no cheese \$14200.	
Smoked salmon salad	\$19500
With hydroponic augula, pickled red onion, capers, pickled red onion, cucumber, capers and yogurt curry dressing.	

Sandwiches

With french fries or o hydroponic mixed greens.

Ham and cheese sandwich	\$14500
Sirloin roast beef sandwich	\$18500
Organic flour ciabatta, homemade sirloin roast beef, pickled red onion, roasted red peppers, cilantro leaves and Dijon mustard.	
Prosciutto and burrata sandwich	\$18500
Sourdough seeds bread, prosciutto, burrata, black olives, hydroponic augula, sun-dried tomato pesto and Zuelo Orgánico olive oil.	
Grilled chicken sandwich	\$17500
Sourdough seeds bread, grilled chicken, gruyère, crispy bacon, caramelized onion, avocado, tomato, hydroponic purple lettuce, and jalapeño aioli.	
Sirloin roast beef sandwich	\$18500
Organic flour ciabatta, homemade sirloin roast beef, pickled red onion, roasted red peppers, cilantro leaves and Dijon mustard.	
Smoked salmon sandwich	\$19500
Organic flour brioche bread, smoked salmon, lime zest, avocado, hydroponic augula and mascarpone dill dressing.	
Vegetarian sandwich	\$16500
Sourdough seeds bread, grilled zucchini, eggplant and carrot, caramelized onion, parmesan, hydroponic spinach and hummus. Ask about vegan option with no cheese.	

Burgers

With french fries or o hydroponic mixed greens.

Classic Burger	\$16500
50% sirloin steak y 50% roast beef patty, gruyère, red onion, tomato, avocado, crispy hydroponic lettuce and jalapeño aioli, in homemade potato and organic flour bun.	
Ninina Burger	\$16500
50% sirloin steak y 50% roast beef patty, cheddar cheese, crispy bacon, pickled red onion, free range egg, Heinz mayonnaise and ketchup, in homemade potato and organic flour bun.	
Blue Burger	\$16500
Organic flour brioche bread, 50% roast beef patty, with patagonzola cheese, caramelized onion, hydroponic augula and sun-dried tomato pesto, in homemade potato and organic flour bun.	
Vegan Burger	\$14500
Fresh vegetables, black beans organic rolled oats patty, topped with avocado, sun-dried tomatoes, sautéed portobellos, hydroponic spinach and hummus, in homemade potato and organic flour bun.	

Entrées

Lentil stew	\$16000
With vegetables, roast beef and red chorizo.	
Mushroom risotto	\$17000
Portobello pine trees and shitake mushroom	
Roasted butternut squash risotto	\$19000
With camembert cheese and roasted corn.	
Spinach and ricotta ravioli	\$19000
With creamy pomodoro.	
Pappardelle	\$19000
With basil pesto.	
Chicken with scalion and potatoes	\$19000
With creamy leek sauce.	
Catch of the day with chermoula	\$19000
Catch of the day with cilantro, parsley, garlic and lemon sauce. Side of edemame y warm salad with buckwheat, caramelized onion, cranberries and toasted almonds.	

Lunch Menu

+ 1 Salad, sandwich, burger or entrée	\$19800
---------------------------------------	---------

+ 1 Agua Local (still or sparkling)

+ 1 Espresso or Primera dama

Optional slice of cake \$6800

Optional glass of wine or sparkling wine \$4600 to \$6800

Empanadas

Homemade dough with organic flour, filter water, butter, free range eggs and salt.

Beef	\$3000
Caprese	\$2800

Seasonal soup and savory tart

Shrimp chowder	\$11800
Cauliflower and aged cheddar tart	\$9800
With hydroponic mixed greens.	

Mur artisanal beer

Atolondrada	\$4900
American amber Ale.	
Casi Hawaii	\$4900
N2 Pale Lager.	
Insolente	\$4900
IPA.	

Cocktails

Aperol Spritz	\$6500
Garibaldi	\$4900
Gin Tonic	\$4900
Valientes Rojo	\$4900
La Fuerza red vermouth, sparkling water, mint and red berries.	
Valientes Blanco	\$4900
La Fuerza white vermouth, sparkling water, juniper, quince and lemon.	
Valientes Rosado	\$4900
La Fuerza rosé vermouth, sparkling water, verbena, mint and grapefruit.	

Red wines

El Burro Malbec	\$18700
Natural wine. Santa Julia winery.	
Alpamanta Malbec	\$18500
Organic and biodynamic wine. Alpamanta winery.	
Animal Malbec (también por copa)	\$5100 / \$13500
Organic wine. Animal Organic winery.	
Mara Pinot Noir	\$15700
Sustainable wine. Mara de Uco winery.	
Alpamanta Cabernet Franc-Cabernet Sauvignon (también por copa)	\$6800 / \$18500
Organic and biodynamic wine. Alpamanta winery.	
Tatú Criolla	\$12400
Natural wine. Che Vins winery.	
Alma Negra Tinto (500 ml)	\$19100
Domaine Alma Negra.	

White wines

Alpamanta Chardonnay	\$18500
Organic and biodynamic wine. Alpamanta winery.	
Animal Chardonnay (también por copa)	\$4600 / \$11600
Organic wine. Animal Organic winery.	
Alpamanta Brega Sauvignon Blanc	\$21400
Organic and biodynamic wine. Alpamanta winery.	
Mara Semillón	\$16200
Sustainable wine. Mara de Uco winery.	
Animal Colors Blend (también por copa)	\$5600 / \$15200
Organic wine. Animal Organic winery.	

Rosé wines

Animal Rosé	\$12300
Organic wine. Animal Organic winery.	
Alpamanta Brega Rosé Syrah	\$21400
Organic and biodynamic wine. Alpamanta winery.	

Orange wines

Tatú Chardonnay	\$12500
Natural wine. Che Vins winery.	
El Zorrito Chardonnay	\$18700
Natural wine. Santa Julia winery.	

Sparkling wines

Animal Extra Brut (también por copa)	\$4800 / \$12200
Organic wine. Animal Organic winery.	
La Mantis Chardonnay Pet Nat	\$19400
Natural wine. Santa Julia winery.	

Reservations and other inquiries

Gorriti T: 011 6956 8470
Holmberg T: 011 2536 6684
Solar T: 011 2536 7595

NININA

Amadeus
70% chocolate marisque, dulce de leche mousse, 70% chocolate ganache and white chocolate swirl.
• 8 slices \$36000
• 12 slices \$48000.

Three layers of vanilla genoise, vanilla custard, chocolate mousse, blackberries and chocolate covering.
• 8 slices \$31000.
• 12 slices \$39000.

Two thick layers of coconut genoise filled with lots of dulce de leche and decorated with coquitos.
• 8 slices \$30000.
• 12 slices \$38000.

Smooth and creamy cheesecake with raspberries and raspberry sauce.
• 8 slices \$33000.
• 12 slices \$44000.

Carrot, walnut and spices cake with cream cheese filling and frosting, topped with dehydrated orange slices and edible flowers.
• 8 slices \$37000.
• 12 slices \$47000.

This chocolate pastry, bittersweet chocolate mousse and chocolate ganache.
• 8 slices \$31000.
• 12 slices \$40000.

Three layers of vanilla genoise filled with bittersweet chocolate mousse and dulce de leche mousse.
• 8 slices \$33000.
• 12 slices \$42000.

Bride pastry crust, lemon custard and organic Italian meringue.
• 12 slices \$34000.

White chocolate cheesecake with raspberries and raspberry sauce.
• 8 slices \$41000.
• 12 slices \$52000.

Dulce de leche cheesecake topped with toasted nuts, sea salt and dulce de leche sauce.
• 8 slices \$33000.
• 12 slices \$42000.

Very thin pastry filled with apples and cinnamon.
• 8 slices \$34000.
• 12 slices \$43000.

Frida
70% chocolate marisque, 70% chocolate and dates filling, 70% chocolate ganache, pistachios and edible flowers.
• 8 slices \$36000
• 12 slices \$45000.

Frou Frou
Smooth and creamy cheesecake with lemon mousse.
• 8 slices \$30000.
• 12 slices \$38000.

Isadora
Meringue filled with nuts and dates, chocolate mousse, smooth chocolate cream and white chocolate curls.
• 8 slices \$33000
• 12 slices \$42000.

Three layers of chocolate genoise, dulce de leche and 70% chocolate ganache.
• 8 slices \$31000
• 12 slices \$39000.

 La Folie | \$48000 | Chesecake orange curd, strawberries and kiwi || • 8 slices \$33000. | | |
| • 12 slices \$44000. | | |

La Soñada
Two fine layers of chocolate pastry, 70% chocolate mousse with a drop of Bacardi rum, 70% chocolate ganache and white chocolate curls.
• 8 slices \$42000.
• 12 slices \$53000.

Four fine layers of hazelnut pastry, vanilla mousse with no added sugar, and blackberries.
• 8 slices \$41000.
• 12 slices \$61000.

Madame Chantilly
Vanilla genoise, strawberries, Chantilly crema and organic meringue.
• 8 slices \$33000.
• 12 slices \$42000.

Mayrik
Thin chocolate pastry, orange curd, hazelnut meringue, 70% chocolate mousse, hazelnut mousse and chocolate curls.
• 8 slices \$41000.
• 12 slices \$52000.

Nanette
Organic meringue, 70% chocolate mousse, espresso mousse and chocolate curls.
• 8 slices \$33000.
• 12 slices \$42000.

Ninina
Organic meringue, chocolate and dulce de leche mousse, Chantilly cream and chocolate curls.
• 8 slices \$34000.
• 12 slices \$43000.

Perdición
Organic meringue, bittersweet chocolate mousse, chocolate genoise, Chantilly cream and strawberries.
• 8 slices \$33000
• 12 slices \$42000.

Piña Colada
Almond and coconut genoise sprinkled with pineapple juice and Bacardi White, pineapple mousse with pineapple chunks, Chantilly cream, coconut flakes and edible flowers.
• 8 slices \$33000.
• 12 slices \$42000.

Queen
Chocolate genoise, raspberries, Chantilly cream, meringue with nuts and chocolate, bittersweet chocolate mousse and almond praline.
• 8 slices \$33000.
• 12 slices \$42000.

Snoopy
Banana cheesecake with nuts and a touch of lime.
• 8 slices \$34000.
• 12 slices \$43000.

70% Chocolat Tart
Brisee pastry crust, 70% chocolate ganache, chocolate mousse with no added sugar and nuts.
• 12 slices \$38000.

Raspberry Tart
Brisee pastry dough, diplomat custard, fresh raspberries and blueberries.
• 8 slices \$40000.

Strawberry Tart
Brisee pastry dough, custard cream and strawberries.
• 12 slices \$37000.

Pear Tart
Brisee pastry crust filled with walnuts, custard cream and pears in spiced wine.
• 12 slices \$36000.

Tartufo
Organic meringue, 70% chocolate mousse, dulce de leche and organic meringue.
• 8 slices \$37000.
• 12 slices \$46000.