

[BUENOS AIRES](#)

CLASSICS

CABAÑA LAS LILAS

Av. Alicia Moreau de Justo 516, Puerto Madero / T: +54 11 4313-1336

<http://www.restaurantlaslilas.com.ar/>

Located in the Puerto Madero area, Cabaña Las Lilas is among the most famous and visited steak houses in all of Argentina. Taste the most delicious beef accompanied by the finest wines. Impeccable service in an elegant atmosphere.

CAFÉ TORTONI

Avenida de Mayo 825, Monserrat / T: +54 11 4342-4328

<http://www.cafetortoni.com.ar/en/>

Located within walking distance of May Square, Café Tortoni is the most traditional café in Buenos Aires and an emblem of porteño coffee culture. Founded in 1858, it is one of the oldest cafés in the city and has served and inspired Argentina's most renowned writers and artists.

LA BIELA CAFÉ

Av. Quintana 600, Recoleta / T: +54 11 4804-0449

<http://www.labiela.com/eng/>

Located just steps away from Recoleta Cemetery and offering a nice view of El Pilar church, La Biela has served for years as a meeting point for Argentine aristocrats. Its terrace—occupying the plaza and shaded by an ancient Moreton Bay fig tree—is still the spot to watch upscale Buenos Aires society pass by.

HOT & TRENDY RESTAURANTS AND BARS

BASA

Basavilbaso 1328, Retiro / T: +54 11 4893-9444

<http://www.basabar.com.ar/>

The new spot in Buenos Aires' gourmet scene, Basa is now the place to see and be seen. Located just steps from San Martin Square, it offers a wide variety of dishes ranging from gourmet burgers to more sophisticated delicacies.

ELENA (*Modern Porteño Cuisine*) - Recognized as one of the **"World's 50 Best Restaurants"** for 2019

Four Seasons Hotel, Posadas 1086/88, Recoleta / T: +54 (11) 4321-1200

<http://www.elenaponyline.com/elena/>

In a gorgeous double-height space bathed in natural light, gourmands and those who love a great meal with friends and family will come together at Elena. The space features a dramatic spiral staircase to the balcony level, where private dining areas are available. On the menu guests will find a broad selection of the meats beloved by locals, from precision-cut dry aged steaks and Argentinian kobe beef to the highest quality pork, chicken and other meats, and abundant fresh seafood. Expertly prepared on the rotisserie, mains are accompanied by lushly presented seasonal vegetables.

EL PREFERIDO DE PALERMO

Jorge Luis Borges 2108, C1425 FFD / T: +54 11 4774-6585

<https://www.instagram.com/elpreferidodepalermo/>

The kitchen, led by head chef Martin Lukesch, focuses on the classic dishes of Buenos Aires, which were influenced by Italian and Spanish immigrants. The magic lies in the products: organic vegetables from their own garden, homemade preserves and the sausages made by master butcher Guido Tassi, which are exhibited in a cellar at the back of the dining room – a reminder of Argentine tradition.

FLORERÍA ATLÁNTICO

Arroyo St. 872, Retiro / T: +54 11 4313-6093

Hidden in the basement of a flower shop on Buenos Aires's beautiful Arroyo St., this bar is frequented by locals and visitors in search of a modern spot to taste some international cocktails.

FRANK'S *(International cuisine and bar)*

Arevalo St. 1445, Palermo / T: +54 11 4777-6541

This “closed doors” resto-bar, located in Palermo Hollywood, can only be accessed with a password and is among Buenos Aires' hottest spots for meeting friends over late night cocktails. Your hotel's concierge or your guide will be able to obtain the password for you. *Closed on Sunday and Monday.*

NARDA COMEDOR

Mariscal Antonio José de Sucre 664, C1428 CABA / T: +54 11 6131-0664

<https://www.instagram.com/nardacomedor/>

Narda Comedor is built around a few simple concepts: eat seasonal, eat vegetables, drink water, try new things and eat well. With the opening of the restaurant in Buenos Aires in 2017, Chef Narda Lepes wanted to show her compatriots what a healthy diet looks like, while proving that it can delight the palate and still offer nutritionally balanced bites. The chef's dishes give prominence to vegetables, with products like cauliflower, onion and legumes taking centre stage, often accompanied by meat or other proteins to add extra flavour.

RESTÓ *(French & Modern Porteño Cuisine)*

Montevideo 938, Recoleta / T: +54 11 4816-6711

Located in the Recoleta neighborhood, Restó exhibits a décor both elegant and simple at the same time and is an ideal place to enjoy a gourmet lunch. Its gastronomic offers, courtesy of chef Guido Tassi, are small works of art that excite the palate.

SUCRE

Mariscal Antonio José de Sucre 676 / T: +54 11 4782-9082

<http://www.sucrerestaurant.com.ar/>

With its sleek industrial ambience of exposed girders and pipes, you know Sucre is hot the moment you step through the door. This is a people-watcher's paradise where the food lives up to the surroundings.

ARGENTINE TRADITIONAL DINING

DON JULIO (*Steak House*) - Recognized as one of the **"World's 50 Best Restaurants"** for 2019

Guatemala 4699, Palermo / T: +54 11 4832-6058

<http://www.parrilladonjulio.com.ar/>

There's a hell of a lot of competition for the title of best *parrilla* in town, and Don Julio consistently makes a very strong case for itself by striking the perfect balance between traditional and indulgent. The dining room looks into an open kitchen, so ask your waiter to explain the various cuts of meat and they'll be happy to give you a crash course based on samples sizzling away on the grill. From the *bife de chorizo* (sirloin) and *lomo* (tenderloin) to *mollejas* (sweetbreads) and *chinchulins* (chitterlings), you'll soon understand the old adage: the only part of a cow an Argentinian doesn't eat is the moo.

EL MIRASOL (*Steak House*)

Posadas 1032, La Recova, Retiro / T: +54 11 4326-7322

<http://www.elmirasol.com.ar/en>

Classic Argentinean restaurant. Elegant and relaxing atmosphere, ideal for business meetings.

EL BAQUEANO (*Steak House*) - Recognized as one of the **"World's 50 Best Restaurants"** for 2019

Chile 499, San Telmo / T: +54 11 4342-0802

<http://www.restoelbaqueano.com/>

Located in the San Telmo neighborhood, this small restaurant is dedicated to discovering the traditional cuisines and ingredients of Argentina's many diverse regions and presenting them with a decidedly contemporary flair. Owners Gabriela and Fernando scour the country to find local producers and farmers, native meats, and organic orchards, and they take pride in sharing both ancestral knowledge and contemporary culinary techniques with their guests. *Closed on Sunday and Monday.*

FERVOR (*Steak House*)

Posadas 1519, Recoleta / T: +54 11 4804-4944

<http://www.fervorbrasas.com.ar/>

An elegant restaurant located in the Recoleta neighborhood, Fervor is one of the finest Argentine kitchens serving its local dishes to a large number of local politicians and celebrities.

LA CABRERA (*Steak House*)

José Antonio Cabrera 5099 / T: +54 11 4832-5754

<http://lacabrera.com.ar/>

Ask the locals, ask the tourists: everybody's going to La Cabrera for steak, possibly the most popular *parilla* in the city. Located in Palermo Soho neighborhood, this steak house serves family-style dishes featuring the most flavorful Argentine beef. Booking in advance is recommended to avoid long lines.

LA BRIGADA (*Steak House*)

Estados Unidos 465, San Telmo / T: +54 11 4361-5557

<http://www.parrillalabrigada.com.ar/>

Known as one of the best *parrillas* in San Telmo neighborhood, La Brigada offers the atmosphere of an old-time porteño restaurant. The best choices include the short rib roast, sirloin steak, and baby beef. If planning to visit this venue for lunch on a Sunday during the Antique Fair, we would recommend arriving early to avoid the crowds.

INTERNATIONAL AND ETHNIC RESTAURANTS

ARAMBURU (*Fusion Cuisine*)

Salta 1050, San Telmo / T: +54 11 4305-0439

<http://www.gonzaloaramburu.com/>

Aramburu offers an elegant 12-course tasting menu filled with unexpected flavors and designed to stimulate the senses. Chef Gonzalo Aramburu's mastery of molecular gastronomy results in an exciting and ever-changing array of delicacies, like wood-fired prawns or rabbit cooked at 65 degrees for 18 hours served with seasonal mushrooms infused in oil, herbs, wildflowers and ground carob. This adventurous, full-body taste experience is served in a dimly-lit, intimate setting. Catch a glimpse of the chefs working their magic through a window at the back of the restaurant. *Closed on Sunday and Monday.*

D'ORO (*Italian*)

Perú 159 / T: +54 11 5051-4059

<https://doroitalianbar.com/>

Fresh products, quality and careful attention keep the Italian essence intact throughout its 22 year history and managing to distinguish the true flavor of Italian cuisine. Located in the oldest area of the city in front of the Manzana de las Luces, a unique place for its charm, its history and its magic, D'oro through its identity and design integrates harmoniously into that special architectural environment and great cultural value.

GRAN DABBANG (*Asian Fusion*)

Raúl Scalabrini Ortiz 1543, C1414DOC CABA / T: +54 11 4832-1186

<https://www.instagram.com/dabbang/>

Young chef Mariano Ramón has been instrumental in bringing Asia's wide-ranging street-food scene to Buenos Aires. From a tiny spot in Palermo, he draws on Asian flavours and ingredients and brings them together with Latin American flair to create an original sensory experience. With around 10 savoury small plates to choose from, it's easy to consider the Dabbang experience a laidback tasting menu. Honing in on his Asian knowledge – and vegetarians will appreciate the leading role he gives greens – he cooks options such as artichoke in *tamarillo leche de tigre* and peanut butter, Swiss chard *pakora*, smoked lamb curry or turmeric-marinated rabbit.

GREEN BAMBOO (*Thai & Vietnamese*)

Costa Rica St. 5802, Palermo / T: +54 11 4775-7050

<http://www.green-bamboo.com.ar/>

Located in a corner of Palermo Hollywood, Green Bamboo offers Asian and Thai delicacies accompanied by a wide variety of original cocktails mixed by renowned Belgian-born bartender Peter Van Den Bossche.

MISHIGUENE (*Jewish Cuisine*)

Lafinur 3368, C1425 CABA / T: +54 11 3969-0764

<https://mishiguene.com/>

Mishiguene, which means crazy in Yiddish, honours Argentina's Jewish immigrant heritage by reinventing Ashkenazi, Sephardic, Israeli and Middle Eastern cooking. Here, nouvelle techniques are applied to old world recipes, using the highest-quality ingredients possible. Chef Tomás Kalika spent years learning Middle Eastern flavour profiles under renowned Israeli chef Eyal Shani. Mishiguene is his first restaurant exploring his Jewish roots. Many of the dishes have a story to tell and were inspired by personal events in Kalika's life.

OSAKA PUERTO MADERO (*Peruvian & Japanese – Sushi*)

Juana Manso St. 1164, Los Molinos Building / T: +54 11 5352-0404

<http://www.osaka.com.pe/puerto-madero/>

Located in the Faena Art District in Puerto Madero, Osaka is now the place to taste modern fusion cuisine surrounded by a crowd of local rich and famous characters that gather together here every weekend in search of a refreshing option in a city full of steakhouses.

OVIEDO (*Spanish – Seafood*)

Antonio Beruti 2602, Recoleta / T: +54 11 4821-3741

<http://www.oviedorestor.com.ar/>

Oviedo is the prime destination for Old World Spanish eats in Buenos Aires. The clubby brasserie, all white linen and burnished banquettes, sports a mile-long wine list, a selection of fresh seafood, and spectacular paellas. *Closed on Sunday.*

PIEGARI (*Italian – Pasta*)

Posadas 1042, La Recova / T: +54 11 4326-9430

<http://www.piegari.com.ar/>

An elegant setting for enjoying exquisite Italian cuisine, located within walking distance of most of Buenos Aires' luxury hotels.

SOTTOVOCE (*Italian – Pasta*)

Av. del Libertador 1098, C1112ABN CABA / T: +54 11 4807-6691

<https://www.sottovoce.com.ar/>

Homemade fresh pasta and Mediterranean dishes.

[MENDOZA](#)

AZAFRAN RESTO

Av. Sarmiento 765, M5500 Mendoza, Argentina / T: +542614294200

<https://azafranresto.com/>

ANNA BISTRO

Juan B. Justo 161, Mendoza, Argentina / T: +54 9 261 579-0000

<https://annabistro.com.ar/>

French cuisine meets Argentine flavors.

BRINDILLAS

Guardia vieja 2898. Vistalba, Luján de Cuyo, Mendoza, Argentina/ T: +54 261 559-8684

<http://www.brindillas.com/>

Brindillas reopened its doors after an extensive trip, with the illusion intact. We have the ambition to create a quality space with personality, with a limited capacity of diners (18) to offer a careful kitchen, full of details. A kitchen where we want to impregnate our knowledge without structuring or pigeonholing them in any defined or predetermined style.

CASA VIGIL – EL ENEMIGO

7008 Videla Aranda Street in Chachingo, Cruz de Piedra, Maipú Mendoza, Argentina / T: +54 9 261 341 1729

<https://www.facebook.com/casaElEnemigo/>

Under the watchful eye of Dante, Virgilio and the beloved Beatrice, at Casa Vigil each dish is made with products from the family garden, inspired by the products that bloom fully every season of the year and are expressed in family recipes. Wines with excellent international scores are the great treasure. Art and history are the pillars of this great sensory experience.

CASA VIGIL - PALMARES

Palmares Medical Center, San Martin Sur 2875, M5501 Godoy Cruz, Mendoza / T: +54 0261 4762170

<https://palmares.com.ar/locales/casa-vigil/>

Dishes of Argentine and Mediterranean cuisines can be ordered at this restaurant. Spend a nice time here and share tasty laing, gnocchi and monkfish with your friends. At Casa Vigil, order good crème brûlée. Delicious house wine, malbec or cabernet franc will make your meal better and you'll surely come back. Some guests recommend great cortado at this place.

FINCA DECERO

Bajo las Cumbres 9003 Agrelo, Mendoza CP 5509, Argentina/ T: +54 9 261 2 151 271

<https://fincadecero.com/>

Whether an intimate lunch for two, family time or with a group of friends, Finca Decero sources quality locally ingredients for a creative dining experience in a tranquil environment with a panoramic view of the Andes. Finca Decero and the estate's single vineyard is located at 1050m/3500ft in the Agrelo sub-appellation of Luján de Cuyo (GI) in the north western part of the province of Mendoza.

FRANCESCO BARBERA

Chile 1268 Mendoza, Argentina / T: + 54 9 261 525-5555

<https://francescoristorante.com.ar/>

In Francesco we harmoniously unite two cultures, Italian and Argentine, with a focus on the regional of Mendoza, taking special care in the choice of identity gastronomic products of the region, so we like to say that our cuisine is Italo-Mendocina.

LA GLORIA CANTINA

Calle Mitre 1541 M5528CWE Chacras de Coria, Argentina / T: +54 261 745-3741

<http://lagloriacantina.com/>

Contemporary, Argentinian, South American cuisine

MAGNOLIA RESTO

Aristides Villanueva 165 – City – Mendoza/ T: +54 261 592 0370 and +54 261 423 3531

<https://www.magnoliaresto.com/>

Kitchen, bar and cava open from 10 in the morning until after midnight.

RAMOS GENERALES AT KAIKEN WINERY

Roque Sáenz Peña 5516 – Vistalba, Luján de Cuyo, Mendoza, Argentina / T: +54 9 261 353 0789

<https://www.kaikenwines.com/ramos-generales>

World-famous chef Francis Mallmann directs this unique and relax cuisine where guests will be in close contact with nature and in the company of the best wines from Kaiken.

SAGRADA COCINA

Almte. Brown 2384, M5505 Luján de Cuyo, Mendoza, Chacras de Coria, Argentina

<http://www.sagradacocina.com/>

BARILOCHE

ANIMA

Cto. Chico, R8400 / T: +54 294 459-8900

<https://www.facebook.com/animarestaurante>

Contemporary hidden gem run by chef-owners.

ALTO EL FUEGO

20 de Febrero 451 / T: +54 294 415-1409

<https://altoelfuego.com.ar/en/home-en/>

Steakhouse and Argentinean barbeque. Reservations are recommended.

CASSIS

Ruta 82, Km 5.5 / T: +54 9 294 459-3650

Combines the freshest seasonal ingredients, many from their own rural garden, in beautifully presented dishes that are both elegant and comforting.

EL GABBIANO

Av. Bustillo Km 24,300 / T: +54 294 444-8346

<https://www.facebook.com/ilgabbiano.bariloche/>

A cozy place for Italian cuisine.

EL PATACON

Av. Exequiel Bustillo KM 7 / T: +54 9 294 453-0112

<https://www.facebook.com/EIPataconOK/>

Argentinean barbecued beef, Patagonian lamb, Kobe beef (recognized as the best beef in the world), smoked meats, regional flavours, gourmet dishes, wild boar and venison, trout, black hake, seafood, home-made pasta, vegetarian and celiacs dishes, among others... And in a wine cellar with over 150 choices of the best wines in Argentina.

LA MASIA

Av. Exequiel Bustillo 23425 / T: +54 294 444-8952

Mediterranean meets Argentinean flavors at this small husband-wife run restaurant.

MADURADO

Km20 Avenida Ezequiel Bustillo

<http://madurado.com.ar/>

Madurado is a dry aged steakhouse restaurant offering different cuts of grilled meat. They specialize in matured meats, using regional and seasonal raw materials to prepare dishes that are out of the ordinary.

QUIVEN PATAGONIA HOUSE KITCHEN

Av. Bustillo 19688 / T: +549 2945902046

<https://quivenpatagonia.com/>

Immerse yourself in the art of the flavors and ingredients of the region in the menu by steps that Chef Pablo Quiven proposes in each of his delicate dishes.

EL CALAFATE

BUENOS CRUCES

Cmte. Tomás Espora 237 / T: +54 2902 49-2698

A local spot with great Argentinan food and wine.

CASIMIRO RESTURANT

Av. Libertador 963 / T: +54 2902492590

<http://www.casimirobigua.com/restaurant.php>

Located in the center of town on the main avenue, Casimiro Restaurant has two floors and enough spacing for seating to provide a sensation of intimacy at each table. Some of the classic meals are the Patagonian toothfish with grilled vegetables and the famous Patagonian lamb.

CASIMIRO GRILL

Av. Libertador 993 / T: + 542902493993

<http://www.casimirobigua.com/parrilla.php>

Located only 44 yards from Casimiro Restaurant, Casimiro Grill invites you to sample a traditional Argentine parrilla. Among the wide options of meats, the Patagonian lamb is recommended. There is an extensive wine list from which you can choose some of the famous Argentine wines, and each table has a wine advisor.

DON PICHON

Puerto Deseado 252 / T: +54 2902 49-2577

<https://www.facebook.com/Donpichonfte>

Traditional classic grill, with roasted lamb.

HUMUS COCKTAIL BAR

Ing Héctor Mario Guatti 1135 / T: +54 2902 491 144

<https://posadalosalamos.com/humus-cocktail-bar/>

Inside the Hotel Posada Los Álamos, this bar is a place to enjoy a drink, good music and the best views of the golf course and the Andes.

NATIVOS

Ruta Provincial No. 11, Km 110 / T: + 542902 49-9144

www.nativosdelapatagonia.com/

A snack bar and restaurant located in Los Glaciares National Park facing the impressive Perito Moreno Glacier, it offers international cuisine. Lunch only.

LA TABLITA

Cnel. Rosales 26 / T: + 54 2902 49-1065

<http://www.la-tablita.com.ar/>

A typical parrilla founded in 1968, this restaurant specializes in Patagonian lamb. It offers three different menus with entrée, main dish and dessert. Lunch and dinner. A classic spot in El Calafate!

LA POSTA

Ing Héctor Mario Guatti 1135 / T: +54 2966 62-4952

<http://www.posadalosalamos.com/en/restaurantes.php>

La Posta serves Patagonian delights from the oven and the grill. The salads are made with produce from its own organic garden. The lamb and the salmon are outstanding. Located two blocks away from El Calafate's main avenue, it is housed in the Hotel Posada Los Álamos.

LA ZAINA

Gdor. Gregores 1057 / T: +54 11 3812-7611

<https://www.facebook.com/lazainarestaurant>

A small restaurant focusing mainly on Patagonian regional food with tasty and abundant dishes. Offering our customers a warm and relaxed atmosphere where the country-style décor and antique objects make dinner even more pleasant. They have a wide and complete wine list from all regions of Argentina as well as a cocktail bar and a variety of top-level spirits.

LA ZORRA BREWERY

Avenida del Libertador 832 / T: +54 2902 48-8042

<https://www.facebook.com/cervezalazorra/>

A wide variety of beers, wine and cocktails. Excellent food for a quick bite.

EL CHALTEN

LA TAPERA

Antonio Rojo y Cabo Garcia / T: + 54 2962 49-3195

<https://www.facebook.com/latapera.chalten>

Located in a traditional log cabin, La Tapera offers good Argentine food, with good service in a relaxing atmosphere.

LABORUM (*Pizza*)

Lago del Desierto 398 / T: +54 9 2966 25-1662

https://www.facebook.com/people/laborum_pizzeria/100063839933344/

For when you are craving a Neopolitan-style pizza! Even New Yorkers will enjoy this spot.

LA CERVECERIA

Avenida San Martin 320 / T: +54 2962 49-3109

Located in a mountain hut, this bar offers a wide selection of craft beers and good quality Argentine fare served in a cozy and friendly atmosphere.

LA LOMITERIA

San Martín 624 / T: +54 9 2966 70-8925

<https://www.facebook.com/lomiteriachalten/>

An excellent option for a quick lunch bite of delicious sandwiches.

LA VINERIA GRILL

71, Andreas Madsen Str. (Z9301XAF) / T: +54 2962 494071

<https://www.elchalten.com/lavineriagrill/indexen.php>

This small wine and craft beer bar has a friendly cosy atmosphere. Offering traditional argentine cuisine of meats and empanadas.

It's a great place to relax at lunch or dinner.

MAFFIA TRATTORIA

Avenida San Martin 107 / T: +54 2966 74-7011

<https://www.facebook.com/Maff%C3%ADa-Trattoria-y-Fabrica-de-Pastas-305998402891551/>

This Italian restaurant offers homemade pasta in a relaxed and friendly atmosphere, and is widely considered one of the best eateries in El Chaltén. Try the indulgent chocolate ravioli!

EL PARADOR

Avenida San Martin 154 — Local 2 / T: + 54 11 6784-2256

This small and cozy restaurant offers good Argentine cuisine, in particular the homemade empanadas.

PATAGONICUS

Miguel Martín de Güemes 54 / T: +54 2962 49-3025

<http://www.patagonicusbyb.com.ar/>

This pizzeria offers a cosy setting to enjoy home-made pizzas and good coffee with views out to the Fitz Roy Mountain Range.

RUCA MAHUIDA

Leonel Terray 55 / T: +54 2962 49-3018

<https://restaurantguru.com/Ruca-Mahuida-El-Chalten>

This restaurant offers great pizza with big toppings, a perfect place to chill out in a friendly environment.

THE ASADORES

Ricardo Arbilla 101 / T: +54 11 5827-8806

Great service, great food and great selection of the Argentinian cuisine.