

Inspired by the flavours of Patagonia and Buenos Aires, our slow-fermented sourdough pizzas combine Argentine ingredients with Italian tradition.

Palm Springs de Patagonia – Patagonian Classic 🌿

14.95

Palm hearts, ham, bubbling mozzarella, tomato sauce & salsa golf.

A creamy and unique Argentine favourite.

Perfect with: Araucano Sauvignon Blanc

Margherita de los Andes – Italian Tradition 🌿

12

San Marzano tomato sauce, fresh mozzarella & basil.

Pure ingredients. Simple elegance.

Perfect with: Canti Prosecco

★ **EL BOSQUE NEGRO – Patagonian Truffle Pizza** 🍄 🌿

Chef's Favourite

16.50

Black truffle, wild Patagonian mushrooms, roasted garlic & mozzarella.

Deep forest flavours with rich truffle aroma.

Perfect with: Ojos del Sur Pinot Noir

🔥 **Fire of Tierra del Fuego – Spicy Favourite** 🌿

14.65

Extra pepperoni, nduja, bubbling mozzarella & tomato sauce.

Bold, smoky and inspired by the fiery south.

Perfect with: Abras Malbec

Fugazzetta – Buenos Aires Favourite 🌿

14.80

Sweet roasted onions, Provenzal herbs & melted mozzarella.

Argentina's legendary onion pizza.

Perfect with: Finca Traversa Chardonnay

Prosciutto Patagonia – Signature Pizza

16.50

Patagonian prosciutto, rocket, pistachios, mozzarella & tomato sauce.

Italian-Argentine elegance with a crunchy finish.

Perfect with: Conejo Verde Malbec

Napolitana – Buenos Aires Classic 🌿

14.50

Tomato sauce, mozzarella, garlic, fresh tomato slices & oregano.

A timeless favourite.

Perfect with: Los Poetas Semillon

Add extras

Mushrooms – 1.5

Truffle oil – 2.5

Nduja – 3

Icons guide

Vegan option available

Spicy

Chef's favourite

Truffle

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