

BUENOS AIRES



Hierbabuena



Cochinchina



Elena

EATS

UPSCALE

Don Julio Parrilla

Named as the “10th best” restaurant in the world and on the “list” for some time, the best for steak and sampling the terroirs of Argentinian food.

Elena

Steaks and homemade pasta in this industrial-trendy bistro inside the Four Seasons Hotel.

Parrilla La Brigada

Surrounded by collectibles, diners flock here for steak.

CASUAL

El Preferido de Palermo

Classy, 1952-era bistro in the heart of a buzzy hood.

Hierbabuena

Argentine food is notably heavy, so finding this lovely, “healthy” focused al fresco cafe is welcome.

Sarkis

It’s not a looker, but the Armenian food is delicious.

La Biela

Classic cafe, once the hangout of race car drivers.

Rapanui ✦

Ice cream with indulgent dulce de leche flavors.

Lucio

Generous pizzas and pastas.

La Poesía

Coffee in a literary cafe.

Casa Cavia

Parkside mansion and courtyard for a light lunch. We love the book-filled ceiling in the central room.

Duhau ✦

Gorgeous cafe inside the Park Hyatt for brunch.

Mishiguene ✦

Bistro serving a spin on immigrant Jewish cuisine on lovely antique plates.

Salvaje Bakery

Trendy-grunge cafe with sandwiches, coffee & sweets.

La Cocina

Empanadas in a vintage dive.

Mercado San Telmo

The city’s best food market for finding a variety of snacks while you explore.

SIPS

La Fuerza

Vermouth bar with streetside seating.

Tres Monos

10 seat clandestine cocktail bar for the uber hip. (Ironically, it’s on the list of the world’s best bars.)

Anchoita Cava

Hot new wine bar with a generous cheese selection.

El Boliche de Roberto

Drinks, snacks, and aficionados of tango.

Cochinchina

Theatrical and romantic cocktail haven.

Victor Audio Bar

Great music, chic setting, indulgent snacks.