

BASA

BASEMENT BAR
& RESTAURANT

ENGLISH

Basavilbaso 1328, entre Av. del Libertador y Juncal. C.A.B.A

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Lunes a Viernes de 12 a 15:30 hs. y de 19:00 hs. al cierre
Sábados de 20 hs. al cierre

DINNER BASA

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Appetizers to share

BASA french fries bearnaise sauce
Blood sausage tapa fried quail eggs
Scotch eggs: fried oeufs mollet crusted in pork beef crumbs
Cheese & rice croquettes homemade mayonnaise fresh lemon
Roasted baby beets goat cheese toasted hazelnuts balsamic mascavo sugar
Burrata arugula sautéed cherry tomatoes roasted garlic polen
Grilled provolone creamy ground corn (humita) watercress salad tomato confit red onion
Country eggs string beens-leeks-green peas paille potatoes bearnaise sauce
Arco Iris trout carpaccio citric vinaigrette red onions
Fritto mistto: baby squid lemon sage aioli
Grilled baby octopus mashed potatoes olive smoked pepper corn cream parsley
Bone marrow au gratin toasted bread parsley lemon confit capper dressing
From Tandil: prosciutto salame (DOT) uncured sausage bread and butter
Merguez sausage -spicy hot lamb- tzatziki fried chickpeas mint fresh parsley
Crispy veal sweetbreads sugar cane honey watercress grapefruit salad

Salads

Homemade roasted salmon avocado cucumber radishes greens red onion herbs mustard dressing
Spinach squash confit mushrooms goat cheese elderberry dressing pollen
Arugula endives blue cheese caramelized walnuts crispy bacon scotch egg

Pasta / Rice

Ricotta and potatoe gnocchi butter girgols Swiss chard toasted almonds fresh celery truffled oil
Spaghettoni tomato sauce basil mozzarella sautéed spinach parmesan cheese
Homemade orechiette lamb ragout Italian tomato sauce
Zaffroned papardelle seafood butter shrimp baby squid coriander cherry tomatoes bread crumbs
Sweet onion potatoe and bacon ravioli mushroom cream meat juice
Braised beef agnolotti fresh peas cooking juice mascarpone cheese
Risotto shrimp broth squids shrimps fried white fish green peas tomatoes confit
Risotto squash radicchio poached egg crispy bread crumbs
-all our pasta are homemade and 100% made of italian grain semolina-

Grill/ Oven

Marinated shrimp brochette -arugula fennel parmesan cheese salad- seafood mayonnaise
Spanish octopus majorcan sobrasada smoked paprika corn parsley
Grilled pink salmon salmoriglio sauce
White fresh fish gribiche sauce
Cured grilled country chicken avocado sauce watercress salad tomato onion
Charbroiled "arañita" mustard dressing homemade italian bread
Rib eye steak Romesco sauce fried egg yolk
Braised veal truffled potatoes cream red wine sauce
Pork flank steak marinated in coriander jalapeño lime

Sides

Mashed potatoes / BASA French fries / Thyme butter assorted potatoes from NW Argentina
Mashed sweet potato gratin sour cream / Pumpkin gratin mascarpone cheese
Sautéed broccoli garlic olive oil / Mixed greens
Carrots glacé / Sautéed spring beans olive oil mild garlic / Persian rice
Spätzle cream mushroom parmesan cheese gratin / Corn grill lime coriander

Chef de Cuisine: Pablo Campoy

tips not included

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Desserts

Paris style chocolate mousse Nutella french toast sandwich

Dulce de leche crepes

Profiteroles with mascarpone ice cream hot chocolate sauce praliné for 2

Queso y Dulce: Juan Grande cuartirolo cheese pumpkin in syrup walnuts

Lemon pot de crème pistacchio cookies

Panna cotta wild berries in heavy syrup corn biscuits with almonds

TTCC (total chocolate and coffee pie)

Josephine: caramelized mille feuilles custard cream a lot of dulce de leche
for 2

Old fashioned not really almond praliné butter scotch

Dessert Wine by the glass 70 cc.

Rutini Vin Doux Naturel

Rutini Encabezado Malbec

Malamado Malbec

Cosecha de Mayo Semillón Tardío

LUNCH

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Snacks / Appetizers

Blood sausage tapa fried quail eggs
Scotch eggs: fried oeufs mollet crusted in pork beef crumbs
Cheese & rice croquettes homemade mayonnaise fresh lemon
Roasted baby beets goat cheese toasted hazelnuts balsamic mascavo sugar
Burrata arugula sautéed cherry tomatoes roasted garlic polen
Grilled provolone creamy ground corn (humita) watercress salad tomato confit red onion
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From Tandil: prosciutto salame (DOT) uncured sausage bread and butter
Grilled baby octopus mashed potatoes olive oil smoked pepper corn cream parsley

Salads

Homemade roasted salmon avocado cucumber radishes greens red onion herbs mustard dressing
Spinach squash confit mushrooms goat cheese elderberry dressing pollen
Arugula endives blue cheese caramelized walnuts crispy bacon scotch egg
Grilled chicken greens oeuf mollet bacon croutons parmesan cheese dijonnaise dressing

Pasta

Ricotta and potatoe gnochis butter gorgonzola Swiss chard toasted almonds fresh celery truffled oil
Spaghettini tomato sauce basil mozzarella sautéed spinach parmesan cheese
Homemade orechiette lamb ragout Italian tomato sauce
Zaffroned papardelle seafood butter shrimp baby squid coriander cherry tomatoes bread crumbs
Braised beef agnolotti fresh peas cooking juice mascarpone cheese
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Grill/ Oven

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Spanish octopus majorcan sobrasada smoked paprika corn parsley
Grilled pink salmon salmoriglio sauce
White fresh fish gribiche sauce
Cured grilled country chicken avocado sauce watercress salad tomato onion
Breaded veal arugula cherry tomatoes red onion
Charbroiled "arañita" mustard dressing homemade italian bread
Rib eye steak Romesco sauce fried egg yolk
Braised veal truffled potatoes cream red wine sauce
Pork flank steak marinated in coriander jalapeño lime

Sides

Mashed potatoes / BASA French fries / Mashed sweet potato gratin sour cream
Sautéed broccoli garlic olive oil / Thyme butter assorted potatoes from NW Argentina
Spätzle cream mushrooms parmesan cheese gratin / Sautéed spring beans olive oil mild garlic
Pumpkin gratin mascarpone cheese / Corn grill lime coriander / Persian rice / Mixed greens

Desserts

Lemon pot de crème pistacchio cookies
Chocolate mousse Paris style chocolate chip cookie
Dulce de leche crepes
Profiteroles with mascarpone ice cream hot chocolate sauce praliné for 2
Queso y Dulce: Juan Grande cuartirolo cheese pumpkin in syrup walnuts
Josephine: caramelized mille feuilles custard cream a lot of dulce de leche
for 2

Chef de Cuisine: Pablo Campoy
Covers not charged- Tips not included