



BALVANERA

COCINA ARGENTINA

NEW YORK CITY

PRIVATE DINING



**BALVANERA COCINA ARGENTINA,
OPENED ITS DOORS IN 2014 IN THE
HEART OF MANHATTAN'S
EVER-EMERGING LOWER EAST SIDE.**

Established by dynamic hospitality partners – renowned Argentinian Chef, Fernando Navas, and Co-owner Meredith Boyle – the Argentine-style brasserie pays homage to its European roots and represents the Buenos Aires-porteña lifestyle and fare with a curated selection of South American wines, aperitivos, and a warm & vibrant social energy.

Since its inception, the bustling eatery has become the premier Argentine restaurant in New York City and the United States.



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REAL SIMPLE

EATER

THRILLIST

TimeOut
New York

THE
NEW YORKER

GQ

GOTHAM

VOGUE

Clarín

LA NACION



BALVANERA



CANAPÉS

SAVORY

EMPANADAS DE HUMITA

Sweet corn, roasted pepper, provolone

ENDIVIAS

Valdeon cheese, garlic chip, orange

ARANCINI

Cauliflower, grape mustard, aged parmesan

EMPANADAS DE CARNE

Green olives, scallion, cumin

CHANCHITOS

Pigs in a blanket, mustard

STEAK TARTARE

Shallots, cornichon, toast

LAMB SLIDERS

Pear chutney, dill labneh

BEEF TONNATO

Capers, parsley, toast

JAMON IBERICO

Pan con tomate

YELLOWTAIL CRUDO

Bing cherry, ajo blanco, pickled shallot

SMOKED SALMON

Bagel crisp, creme fraiche

RED SHRIMP

Kataifi, aioli, caviar

CROQUETA DE BACALAO

Saffron aioli, pimenton

DEVILED EGGS

Smoked pimenton, chives

PATE DE CAMPO

Toast, grape mustard

BASS LETTUCE WRAPS

Miso, cilantro, lime

SWEETS

CHOCOLATE TART

Pistachios, mascarpone

MACARON

Seasonal flavors

ALFAJORES

Dulce de leche

PETIT FOURS

\$30pp/hr: Choice of 5 each
Additional selection may be added at an extra cost

BOARDS • & STATIONS •

CHARCUTERIE

Selection of housemade Pate de Campo, Chorizo, Mortadella and Jamon Serrano.

ARTISAN CHEESE

Selection of soft, washed rind, blue and hard cheeses with its garnishes.

ASADO STATION

Selection of Grass fed beef cuts, Chorizos, Morcillas & Mollejas

Charcuterie **\$250/20pp** Cheese **\$250/20pp**
Argentine Feast Station **\$45pp**

Chef/Owner Fernando Navas

@fernascocinero

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PRIVATE DINING

BALVANERA

GROUP DINING



PLATITOS | SMALL PLATES

choose two or four:

BOQUERONES

White anchovies, pan con tomate

RADICCHIO

Orange, anchovies, sherry vinaigrette, garlic

ENSALADA VERDE

Little gems, fresh herbs, horseradish dressing

CHORIZO IBERICO

Spanish dry sausage, 100% acorn-fed

BURRATA

Delicata squash, toasted pistachios, fresh herbs

CRUDO

Yellowtail sashimi, guindilla pepper, shallots, apple, Arauco olive oil

ARANCINI

Cauliflower and rice croquettes, quince purée

EMPANADAS DE CARNE

Handcut roast beef, hard boiled egg, onion, cumin

EMPANADAS DE HUMITA

Sweet corn, roasted red pepper, provolone, aji amarillo

CROQUETAS DE BACALAO

Cod potatoes, fritters, saffron aioli

PROVOLETA

Grilled provolone, tomato confit, oregano, honey, pepitas

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Grilled provolone, tomato confit, oregano, honey, pepitas

REMOLACHAS ROTI

Rotisserie beets, ricotta salata, pistachios, crispy garlic

SETAS SALTEADAS

Mushrooms, truffle sherry vinaigrette, soy, poached egg

TARTARE

Beef, pinenuts, dijon mustard, parmesan

MOLLEJAS

Crispy sweetbreads, celery root, green apple, broken almonds, lime

a la carte add-ons:

PULPO DE PLAYA

Octopus a la plancha, olivada, aji ahumado *add 24 per order

JAMÓN IBÉRICO

Acorn-fed, 48-month aged
*specialty item; add 35 per order

EMBUTIDOS | SAUSAGES

can be substituted for one 'platito'

CHORIZO CRIOLLO

Housemade pork sausage, piquillo & guindilla peppers

MORCILLA

Blood sausage, roasted red pepper

RUEDA DE CORDERO

Lamb sausage, pear chutney, herb salad

PLATOS | MAIN PLATES

guests will choose their preference on site from the following:

MILANESA DE POLLO

Crispy breaded chicken cutlet, avocado salad, herb aioli

LUBINA A LA PLANCHA

Striped bass romesco, burnt scallions

ANGOSTO

Grass fed, strip loin

optional upgrades:

ANCHO

Grass fed ribeye

add 20 per guest that orders this option

LOMO

Grass fed filet mignon

add 20 per guest that orders this option

ENTRAÑA

USDA prime skirt steak

add 10 per guest that orders this option

GUARNICIONES | SIDES

choose one,

or add extra a la carte add 4 per guest

PAPAS FRITAS

Crispy house cut french fries

PURÉ DE PAPAS

Super mashed potatoes

ZANAHORIAS

Roasted carrots, honey sherry vinaigrette

POSTRES | DESSERTS

choose two:

TARTA DE CHOCOLATE

Chocolate tart, whipped mascarpone, cardamom crust

TORREJAS LOLA

Sweet milk brioche, dulce de leche, berries

FLAN

Fernet Branca burnt caramel

GELATO

Crafted by Cones artisanal Argentine ice cream on Bleecker Street.

3-COURSE PRIX FIXE menu \$65pp | 2 platitos (family-style), one main per guest (individually plated), 1 family-style side, 2 family-style desserts.

4-COURSE PRIX-FIXE menu \$75pp | 4 platitos (family-style), one main per guest (individually plated), 1 family-style side, 2 family-style desserts.

Chef/Owner Fernando Navas

@femavascocinero

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PRIVATE DINING

SEATED MENU

• BRUNCH •

PARA COMPARTIR EMPANADAS CASERAS

2 each

- **Empanada de carne**
handcut roast beef, hard boiled egg, onion, fresh chimi, cumin
- **Empanada de humita**
sweet corn, roasted red pepper, provolone, aji amarillo, poppy seeds

OSTRAS

East coast oysters with accompaniment (6)
add \$5pp

ARANCINI

Cauliflower and rice croquettes, quince purée

RUEDA DE CORDERO

Lamb sausage, pear chutney, herb salad

CROQUETAS DE BACALAO

Cod potatoes fritters, saffron aioli

JAMON IBERICO

Spanish Iberico ham, 36 month aged
add \$5pp

REMOLACHAS

Burnt beets, ricotta saltas, pistachios, garlic chips

BURRATA

Roasted squash, toasted pistachios, fresh herbs

SETAS SALTEADAS

Poached egg, foraged mushrooms, vinegar, soy butter

PROVOLETA

Grilled provolone, tomato con't, oregano, honey, pepitas

PULPO DE PLAYA

Octopus a la plancha, olivada, aji ahumado

MATRIMONIO

Blood sausage, argentine sausage

PLATOS

WAFFLES!

Fresh berries, cocoa nibs, chantilly, arope

TORREJAS LOLA

Sweet milk brioche, dulce de leche, caramelized banana, berries

AVOCADO TOAST

Toasted seeded sourdough, fresh guac, poached egg, greens

SMOKED SALMON BAGEL

Toasted seeded sour dough, smoked salmon, LTO, cream cheese

CLASICO*

Two free range eggs ~ freestyle, Nueske bacon, papas

HUEVOS A CABALLO*

2 sunny eggs, skirt steak, papas, fresh chimi

CHORIPAN*

Housemade chorizo sandwich, roasted red pepper, papas & pickles

HAMBURGUESA BALVANERA*

House blend, tomato, lettuce, provoleta cheese, garlic aioli, papas

DESSERTS

TARTA DE CHOCOLATE

Chocolate tart, whipped mascarpone, cardamom crust

TORREJAS LOLA

Sweet milk brioche, dulce de leche, berries

FLAN

Made lovingly with a spoonful of dulce de leche

GELATO

Crafted by Cones artisanal Argentine ice cream on Bleecker Street

CHURROS

Nutella, cinnamon

\$35pp | empanadas to share, 1 brunch plato per person, coffee & tea

\$45pp | empanadas, 2 para compartir to share, 1 brunch plato per person, coffee & tea

BALVANERA



BEVERAGE • PACKAGE •

Balvanera is proud to offer an extensive Argentine wine list curated with intensive care.

Select from our premium wine and beer.

GREAT WINE & BEER

Selection of white/red wine, 1 craft beer and Sangria de la Casa.

AWESOME WINE & BEER

Top Selection of 2 white wine, 2 red wine, 1 sparkling, 1 specialty cocktail and craft beer.

BRUNCH!

Selection of white/rose/red wine, Sangria de la Casa.

Wine & Beer \$35pp | 2 hrs | extra hour \$10pp
Awesome Wine & Beer \$60pp | 2 hrs | extra hour \$20pp
Brunch! \$30pp | 2 hrs | extra hour \$10pp

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PRIVATE DINING

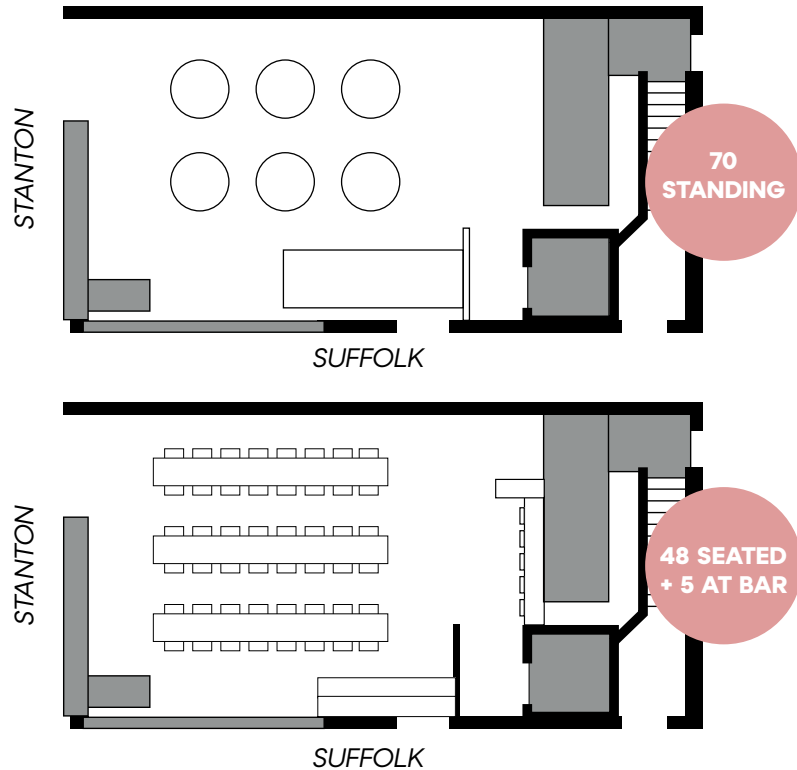
BALVANERA



THE FINE PRINT

BUY OUT

CAPACITY



Dinner F&B minimum spending

Sun, Mon & Tue	\$5,000
Wed & Thu	\$6,500
Fri & Sat	\$10,500

Brunch | Lunch F&B minimum spending

Mon - Fri	\$2,000
Sat & Sun	11-2pm \$2,500
.....	2-5pm \$3,500

Service charges and sales tax excluded.

LARGE PARTY RESERVATIONS

for 10 or guests
100pp minimum spending

subject to availability
3 hrs max

LARGE PARTIES

Groups of 10 or more guests require a choice of prix-fixe menu, with the option of a beverage package. Those parties dining during prime time (Friday & Saturday nights between 7-9pm) require a \$100 minimum spend (dinner and beverage package).

SERVICE CHARGES AND TAXES

Prices are not inclusive of a 20% service charge, 8.875% sales tax, or 4% administrative fee. All menus and pricing are based on seasonal availability of ingredients and are subject to change.

GUARANTEES

The final number of guests must be confirmed 72 hours prior to the party/event. Should we not receive a final headcount, we will assume the original number of guests and charge the party accordingly. Additional per person charges will apply if applicable.

CONFIRMATION & CANCELLATION

BALVANERA requires a credit card to secure your booking. Without a credit card on file, your booking is considered tentative and the date may be taken by another group. Once the method of payment is received, your event is confirmed and guaranteed. At this time, 50% of your estimated bill will be charged. The remaining balance will be processed at the close of your event. The initial Event Deposit is non-refundable for event cancellations of less than 60 days notice before the event.

DIETARY RESTRICTION

Please make sure to disclose all dietary restrictions or food allergies when confirming your menu. BALVANERA does not assume responsibility for any incidents or additional fees relating to dietary restrictions or food allergies that are not communicated to the restaurant in writing prior to the event.

MUSIC & AV

We've gotten some great feedback on our jams (Morrissey, Rolling Stones, Fiona Apple). However, if you're utilizing our full space, you're welcome to bring your own playlist, iPod or DJ. Note that Musical/Tech Set up (beyond a simple plug-in to our speakers) must be arranged by your DJ. We also have a projector on site for audio/visuals. If you're interested in using it (for birthday/anniversary celebration photos, work reels, etc) – please enquire 2 weeks prior to your event.

OUTSIDE SEATING

Thanks to our lovely French doors - we are able to open our doors to the breeze and the energy of the Lower East Side (Suffolk Street Side).

DECOR

You are welcome to bring your own decor and arrangements for private events including florals, balloons, tablecloths, place card settings, etc.

THANK YOU!

To make your booking please complete our online form (fastest & easiest!), or you can reach us directly at events@balvanerarestaurants.com

Follow us [@balvanerarestaurants](#) [@fernascocinero](#)

Chef/Owner Fernando Navas

Chef de Cuisine Osvaldo Zahuantitla

www.balvanerarestaurants.com