



You can choose one of our modalities:
COCKTAIL TIME, AFTERNOON TEA
or GOURMET TAPAS



— SALÓN —
1923
— PISO 16 —

COCKTAIL TIME



Only on Wednesdays at
6:30 p.m., 8 p.m.
And 9:30 p.m.



COCKTAIL TIME Modality



Aperol Spritz

Aperol. Sparkling Wine.
Sparkling Water.

Negroni

Campari. Vermouth rosso. Gin

Fernet

Fernet Branca. Coca-Cola

Dry Martini

Gin. Vermouth dry.
Olive

Gin Tonic

with one choice of fruit:
lemon, berries, lime, grapefruit,
Orange or cucumber.

White Russian

Vodka. Coffee liqueur.
Syrup. Cream.

Cosmopolitan

Vodka. Triple sec.
Syrup. Lemon juice.
Blueberry juice.

Manhattan

Bourbon. Vermouth rosso.
Angostura.

Old Fashioned

Bourbon. Sugar. Angostura

cocktail of your choice



AFTERNOON TEA

Sweet and Savory

French Toast

Classic homemade brioche-bread French Toast.
Cream Cheese. Honey. Fresh Fruit.

Sweet Croissant

Croissant. Dulce de leche. Walnuts.

Chocolate Cheesecake

Creamy chocolate cake

Savory Scon

Warm-cheese Scon. Cheese. Ham.

Savory Croissant

Croissant. Brie cheese. Pesto.
Hazelnuts.

Avocado Toast

Sourdough toast. Avocado.
Tomato



COFFEE



Short Black
Espresso

Double Macchiato

Macchiato

Hot chocolate

Inverted Macchiato

Cappuccino

Double Espresso

Coffee with Milk

Tea

Non-Alcoholic Drinks

LEMONADE

with Mint &
Ginger

FLAVORED WATER

Aquarius

GRAPEFRUIT LEMONADE

Sparkling or Still water

(Returnable bottle)

SODAS

Coca-Cola, Sprite.
Schweppes
Grapefruit/Tonic

Friday to Monday at 5 p.m.

1 side plate + 1 infusion or beverage

(Only in our SPAZIO INTERIORE)



Avocado Toast

Sourdough Toast. Avocado. Tomato.





Savory Scon

Warm cheese-scon.
Cheese. Ham.



Chocolate Cheesecake
Creamy chocolate cake

Gourmet TAPAS

Thursday to Monday
at 7 p.m. and 9 p.m.
2 side plates + 1 beverage

Italian Bruschetta

Sourdough bread. Burrata cheese.
Homemade mortadella with chestnuts. Basil mousse



Beef Tataki

Beef Tataki. Ponzu sauce.
Creamy avocado.



Steak Tartare Barolo

Steak tartare. Aioli.
Aged Parmesan cheese. Potato chips.

Italian Sausage

Italian sausage. Tomato sauce.
Peas. Onion. Sweet pepper.



Brie and warm pears

Brie cheese. Warm pears.
Almonds. Modena Balsamic Vinegar.



Warm Porchetta

Porchetta. Creamy fennel.
Lemon. Dijon mustard.



Beetroot Carpaccio

Beetroot Carpaccio. Gorgonzola cheese.
Walnut praline. Orange and olive dressing.



Eggplants and carrots

Creamy eggplant. Spiced carrots.
Peanut. Olive oil.



Stracciatella and Caponatta

Warm Caponatta. Stracciatella.
Olive oil. Pesto. Roasted
chestnuts.

Leberwurst

Rye bread. Roasted garlic butter.
Homemade Leberwurst. Pickles.

NON-ALCOHOLIC DRINKS

Limonade

*with mint
and ginger*

Flavored Water

Aquarius

Pomelade

Sparkling or Still water

(Returnable bottle)

Sodas

*Coca-Cola, Sprite.
Schweppes
grapefruit/tonic*

BEERS

Imperial

Heineken

Blue moon

Corona

Stella Artois

Grolsch

Straus



Linz

GLASS OF WINE

Red, White



CLASSIC COCKTAILS

Aperol Spritz

Aperol. Sparkling Wine. Sparkling Water.

Negroni

Campari. Vermouth rosso. Gin

Fernet

Fernet Branca. Coca-Cola

Gin Tonic

with one choice of fruit: lime, grapefruit, berries, lemon, orange or cucumber.

Dry Martini

Gin. Vermouth dry. Olive

White Russian

Vodka. Coffee liqueur.
Syrup. Cream.

Cosmopolitan

Vodka. Triple sec. Syrup.
Lemon juice. Blueberry juice.

Manhattan

Bourbon. Vermouth rosso.
Angostura.

Old Fashioned

Bourbon. Sugar. Angostura



Italian Bruschetta

Sourdough bread. Burrata cheese.
Mortadella with chestnuts. Basil mousse.



Beef Tataki

Beef Tataki. Ponzu sauce.
Creamy avocado.



Steak Tartare Barolo

Steak tartare. Aioli.
Aged Parmesan cheese. Potato chips.



Beetroot Carpaccio

Beetroot Carpaccio. Gorgonzola cheese.
Walnut praline. Orange and olive dressing.



Leberwurst

Rye bread. Roasted garlic butter.
Homemade Leberwurst. Pickles

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OTHER DELICACIES ...

DESSERTS

Dulce de leche Flan

Dulce de leche Flan. Caramel.
Cream. Coconut flakes.

Moist chocolate cake

Chocolate cake.
Kumquats in syrup.
Vanilla cream.



Pavlova

Pavlova. Vanilla cream.
Lemon curd. Citric fruit.



Chocolate Mousse

Chocolate. Avocado. Praline.
Balsamic reduction.



SALÓN 1923
PISO 16





SIGNATURE COCKTAILS

Don Fiorelo

Mumm leger. Spiced passion fruit
Orange juice. Ginger syrup
Mint. Orange.

Pear tonic

Tanqueray. Pear syrup.
Lemon juice. Dill. Pear

Nápoles

Tanqueray. Grapefruit cordial.
Grapefruit juice. Grapefruit. Pepper
mix.

Torino

Cinzano 1757. Ginger syrup.
Lemon juice. Mumm Leger. Olive.
Cucumber.

Candy

Beekeeper Gin macerated with
candies. Syrup. Lemon juice.
Elder flower. Tonic. Lolly.

Banana Ginto

Banana Liqueur. Tanqueray gin.
Banana Syrup. Lemon juice.
Sparkling water.

Apple Fire

Jim Beam (Bourbon). Firewall.
Mumm Leger. Orange juice
Syrup. Cinammon

Berries Spritz

Mumm Leger. Ginger syrup. Berries.
Lemon juice. Cucumber .

Cazador

Red Label. Orange juice. Ginger
Syrup. Lemon juice. Rosemary.

WINE LIST

TERRAZAS

Malbec, Cabernet
Sauvignon, Chardonnay,
Rosé

ALTOS DEL PLATA

Malbec, Cabernet
Sauvignon, Chardonnay

EL ENEMIGO

Cabernet Sauvignon,
Malbec.

SAINT FELICIEN

Malbec, Chardonnay,
Cabernet Sauvignon

OSO HORMIGUERO

Malbec

BAROLO 100 YEARS

Reserve Malbec
Los Maza Winery



SPARKLING WINES

Chandon Extra brut

Chandon Rosse

Chandon Extra Brut
(187ml mini)



Moist chocolate cake

Chocolate cake.
Kumquats in syrup. Vanilla cream.



Chocolate mousse

Chocolate. Avocado. Praline. Balsamic reduction.



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View from
Terrazzo
Congreso





2023
Travelers'
Choice



The Barolo Palace is Architecture inspired by Poetry; just like the Italian poem “The Divine Comedy” by Dante Alighieri, it is divided into Hell, Purgatory and Paradise.



SALÓN 1923

is the only rooftop in the world that features an URBAN LIGHTHOUSE that lights up during every guided tour and, automatically, every night from

10 p.m. to
10.20 p.m.

It is said that toasting while looking at the highest point of Paradise, precisely where dreams are fulfilled, brings good luck.

We invite you to visit us and confirm it.