



1-Piano Nobile salons The **Piano Nobile** salons are in one of the city's great palaces, the Palacio Duhau, now a Park Hyatt. Order a glass of intensely fruity but bracingly dry torrонтés white wine along with a selection of cheeses from the all-Argentine cheese cave. Be sure to sample tres leches, a cheese made with cow's, sheep's, and goat's milk.

2-Croque Madame At **Croque Madame** head to the patio for a coffee. If you order *un café*, you'll get espresso. If you want milk, say, "*Un cortado, por favor.*"

3-Jauja At **Jauja** ("Joy"), the aptly named Patagonian *helado* shop, you'd do well to order a scoop of *calafate con leche de oveja*, a sheep's milk ice cream made with an indigenous dark-blue berry that grows at the continent's southern tip.

4-Nucha At **Nucha**, a confection shop that makes all its own chocolates and pastries, order a slice of the *tortas javi* (a layer cake of chocolate mousse and cream, topped with Italian meringue). If they're out of the *tortas javi*, make do with chocolate truffles.

5-Isabel **Isabel** specializes in superb old-time cocktails; you can order a classic pre-dinner concoction like a Spritz l'Orange (sparkling wine, Campari, bitter orange). But you're better off trying one of the in-house creations, such as the Blind Pig, which comes disguised in an old newspaper. The bar doesn't open until 9 p.m.—which might seem late but puts you on track to eat dinner as the locals do, after 10. If you can't wait that long, stop back later for a nightclub.

6-Ølsen Ølsen is one of the best bars in Buenos Aires. It prefigured the world's fixation with Scandinavian cool when it opened ten years ago. Order a *caipiroska*—a distinctive take on the Brazilian national cocktail, the *caipirinha*, but made with vodka instead of *cachaça*. There are more than 60 vodkas behind the bar at Ølsen, so it's best to leave the decision to the bartender.

7-Osaka At **Osaka**, a young, well-dressed crowd savors the textures of Japan with the tropical flavors of Peru. Order a *tiradito*—seviche's shy but better-looking cousin. Then order another, and another, and mutter a prayer of thanks to Saint Benedict of Palermo—the patron saint of the neighborhood's namesake city in Sicily—that raw fish is so incredibly non-filling, because you still need room for the steak.

8-Miranda At **Miranda**, you will be thrilled by thick and bloody *ojo de bife* (rib eye), but if you want to really eat like a local, order the *asado de tira* (grilled short ribs). Be sure to accompany it all with a mighty cab or malbec.

9-Tegui For dessert head to Costa Rica at **Tegui**. The sign is tiny, so look for the graffiti-covered wall, knock on the big black door, and wait until you're granted entry into Palermo Hollywood's ultimate sanctum of food chic. The brainchild of celebrity chef Germán Martegui—he of Ølsen and a flashy joint called Casa Cruz—this concealed yet ultra-stylish restaurant is known for its super-eclectic tasting menus—think cow-brain pie, or a banana split with gingerbread and coconut ice cream. Whatever you order, accompany it with a glass of sweet sémillon, one of Argentina's tremendously underrated dessert wines.

10-HG The final course of the evening takes place at HG, the restaurant named for rising Argentine culinary star Hernan Gipponi. The kitchen turns out seasonal tasting menus for a mere \$45—if you still have...