

Tegui restaurant; the Puente de la Mujer footbridge; painted facades in the Abasto neighborhood; salmon with artichokes, lemon peel, and ajo blanco at Hernán Gipponi Restaurante.



NAVIGATOR

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Jet to Buenos Aires, Argentina's chic, food-obsessed capital, for summer weather, bargain prices, and a clutch of new hotels and restaurants.

JOCELYN C. ZUCKERMAN

EAT

1/ tegui

Behind a rough exterior in Palermo Viejo, the chef of hot spots Olsen and Casa Cruz serves serious food. A sexy soundtrack sets the mood for dishes like veal with egg in a nest of mashed potatoes, *farofa* (cassava) crumbs, and *chimichurri*, as well as sea bass wrapped in ham with scallop foam and apple julienne. *Costa Rica* 5852; 011-54-11-5291-3333; tegui.com.ar

2/ fervor

This bi-level *parrilla* (grill) named after a Borges book buzzes with well-heeled locals comparing notes on politics and art. Slip into a red-leather booth for grilled skirt steaks, seafood, and an extensive selection of salads and sides that will please vegetarians, too. *Posadas* 1519; 011-54-11-4804-4944; fervorbrasas.com.ar

3/ astrid & gaston

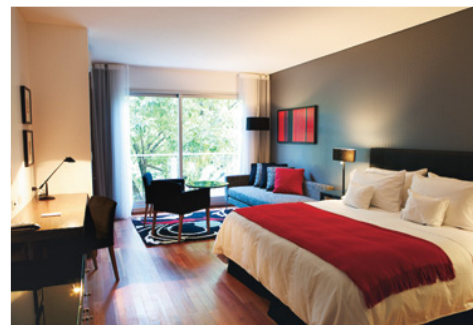
With Peruvians an ever-growing presence in this city, it was only a matter of time before Lima-based superstar Gaston Acurio opened a place here. In this elegant Palermo townhouse, a stylish crowd picks at bright ceviches and *tiraditos*. Other hits include grilled octopus with mashed garbanzo beans, *chimichurri*, and piquillo peppers, and the »

CLOCKWISE FROM TOP: YADID LEVY (3), JAVIER PIERINI

STARTERS / travel



Grilled seafood at Fervor; the San Telmo market; Fierro Hotel.



lamb with pumpkin ravioli and *seco norteco* sauce. *Lafinur* 3222; 011-54-11-4802-2991; astridygaston.com

4/ siamo nel forno

Chef-owner Nestor Gattorna fills the city's niche for New York-style pizza; the crisp-skinned beauties turned out of his wood-fired brick oven are as good as anything you'll find in that other pizza-mad town. Order two of the garlicky, fresh-spinach-crowned *spinaci*. *Costa Rica* 5886; 011-54-11-5290-9529

5/ las violetas

It's not new—in fact, it's 126 years old—but this sprawling French-style café in Almagro is a must-visit nonetheless. Grab one of

the marble-topped tables for a late-afternoon *café con leche* and *medialuna*. Admire the stained-glass windows as women in red blouses weigh out pastries by the kilo and ring up cellophane-wrapped baskets with giant bows. *Avenida Rivadavia* 3899; 011-54-11-4958-7387; lasvioletas.com

6/ café des arts

Stroll among the Kahlos at the Museo de Arte Latinoamericano, or MALBA, then refuel in this bustling space on the ground floor. Pair a glass of crisp Torrontes with a *bresaola* and pesto tartine, then lose an hour nursing a cappuccino with fellow art lovers. *Avenida Figueroa Alcorta* 3415; 011-54-11-4808-0754; malba.org.ar

7/ oviedo

When you can't bear the thought of another grass-fed bite, slide into a tufted banquette at this clubby old-world charmer, where the wood-framed pencil drawings of fish telegraph the kitchen's focus. A sultry bossa nova beat helps relax the businessmen wooing clients over beautiful plates of crisp-seared tuna and vibrant ceviche, green with avocado. *Beruti* 2602; 011-54-11-4821-3741; oviedorestor.com.ar

8/ cafe san juan

Mom Sylvia presides over the cash-only register while her baseball-capped son, Leandro, keeps things grooving in the open kitchen at this smart little tapas bar in San Telmo. The modern, Spanish-inflected offerings are many—from sizzling *cazuelos* (casseroles) in cast-iron pans to traditional steaks and pastas—but they are somehow all fantastic. *Avenida San Juan* 450; 011-54-11-4300-1112

9/ el almacén de los milagros

Milagros Padilla and her whimsical little restaurant look like they come straight from the pages of an Anthropologie catalog. Glass-domed cake plates loaded with homemade muffins, cookies, and cakes crowd a

counter. Dishes like juicy beef empanadas and the *quesillo* cheese dessert with sugar-cane honey and tuna conserve were inspired by Tucumán, her homeland up north. NB: Cash only at lunch. *Quintana* 210; 011-54-11-4814-0533; elalmacendelosmilagros.com

STAY

10/ algodon mansion

Tucked discreetly into an elegant belle époque home in chic Recoleta, this four-month-old stunner comprises ten luxurious suites. Local moguls and bejeweled women sip Malbec under the curvy Gehry-esque ceiling at Chez Nous restaurant. *Rooms from \$400*; *Montevideo* 1647; 011-54-11-3530-7777; algodnmansion.com

11/ fierro hotel

Young artists and techies lounge in the backyard of this new 27-room Palermo Hollywood spot. At Hernán Gipponi Restaurante, combos include fish of the day with *ajo blanco* (garlic, oil, bread, and almond paste) and rabbit liver ravioli with mushroom stock and watercress air. *Rooms from \$170*; *Soler* 5862; 011-54-11-3220-6800; fierrohotel.com

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