

# Celebrated Living (USA)

## Agosto 2011

### Buenos Aires

As one of the more vibrant cities in South America, Buenos Aires maintains a dining scene that stands up to its reputation for being a sexy and adventurous locale. Ezequiel Gallardo (chef/owner of Treintasillas) and Patricia O'Shea (owner of Hotel Home, a top independently owned hotel in Buenos Aires) give us the grand tour.

Ezequiel Gallardo beats a path to La Cabrera for Argentina's famous steaks: "They have wooden floors, a lot of art on the walls, and the best meat in town. I like to get the rib eye. The beef is all grass fed,

and that contributes to the quality. Accompanying the steak, I just get lettuce, tomatoes, and onions. You get a good steak and that is the best garnish. Nothing complicated." José Antonio Cabrera 5099, 011-54-11-4831-7002, [www.parrillalacabrera.com.ar](http://www.parrillalacabrera.com.ar)

To eat like a local, Patricia O'Shea rings the bell at Treintasillas: "It is a type of restaurant in Buenos Aires that we call *puertas cerradas*, which translates to mean closed doors. [Often] these restaurants are in the chefs' homes; the food is simple and the ingredients are ultrafresh. At Treintasillas I had an excellent plate of buffalo mozzarella — which is very hard to find in Argentina — with some very nice olive oil over it. The entrée was a beautiful piece of roasted pork. You eat what the chef thinks is really good that day. The whole experience is very personalized." 011-54-11-449-27046, [treintasillas.com](http://treintasillas.com) (A reservation must be made, via phone or the website, in order to get the address.)



Treintasillas

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For hanging out with fellow chefs, Gallardo goes to El Preferido de Palermo: "The atmosphere is simple and the food is homemade Spanish style. After spending a whole night preparing fancy meals for customers, chefs prefer food that is good and basic. I like the veal with tomato sauce, onions, and a little bit of garlic. For dessert, it's always flan, which is very good." Jorge Luis Borges 2108, 011-54-11-4774-6585

Treintasillas