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RESTÓ PRIVADOS

< CLOSED-DOOR RESTAURANTS >

Hoja de ruta por los mejores restaurantes a puertas cerradas de Buenos Aires. Casi secretos, se promocionan de boca en boca y sólo se puede acceder con reserva previa. Proponen cenas exclusivas, clima íntimo y platos de autor. / A street map including the best “closed-door restaurants in Buenos Aires. Almost secret, they advertise by word-of-mouth and require reservations in advance. They offer exclusive menus and signature dishes in intimate surroundings.

La condición fue que no se publicara direcciones: dicen que el encanto es el secreto de una cocina exquisita detrás de una puerta sin marquesinas ni carteles. PHs, generalmente, en barrios porteños como Almagro, Villa Crespo, Colegiales o Chacarita, con las sartenes y ollas humeando a la vista del que quiera mirar, y una habitación cerrada, donde duerme el chef. En estos restaurantes “clandestinos”, el

>They spoke to us on one condition: that we did not mention any addresses, and so maintain the alluring secret of finding exquisite cuisine behind a door without marquees or signs. They are usually to be found in condominium apartments situated in porteño neighborhoods like Almagro, Villa Crespo, Colegiales, or Chacarita, where steaming pots and pans are in full view of the diners, and with a locked room where the chef sleeps every night. In these “clandestine” restaurants, there is a

menú es único cada noche (salvo pedidos especiales para celíacos, vegetarianos o diabéticos) y cambia de tanto en tanto, según el clima, los productos de estación y las ganas que le den al señor de la cofia blanca. Timbre y un beso en la mejilla al dueño de casa, que lleva perfume picante. Una bossa nova suena al final del pasillo. No hay más de quince cubiertos brillando, dispersos entre el living y un patio apto para fumadores, y una

single menu each evening (except for special dishes for vegetarians or people who have special dietary requirements), which changes periodically, according to the weather, the availability of seasonal produce, and the chef's mood. We ring the bell and are greeted with a kiss on the cheek from the householder, who smells of spices. The sound of bossa nova comes from the end of the corridor. There are no more than fifteen gleaming sets of cutlery dotted around the

Los dueños de Casa Félix acaban de terminar una gira gourmet por Canadá y EE. UU. / The owners of Casa Félix have just returned from a gourmet tour of Canada and the United States.

bodega que recorre el país de los mejores tintos y blancos. Una copa de cristal hace la bienvenida. "Acá vivo con mi familia, pero las noches de jueves a domingo abro la casa al público, entre comillas, siempre que llamen con alguna anticipación", dice Alejandro Langer, mientras hace maravillas en su cocina discreta. Cinco o seis pasos sin desperdicio, delicatessen artesanales perfumadas con la cosecha de la huerta que crece en Casa Félix. "A futuro, lo que nos gustaría hacer es agriturismo, moneda corriente en Italia. Se trata de hospedar a extranjeros y cocinarles con lo que florece en el jardín", sueñan Sanra y Diego, que acaban de terminar una gira gourmet por Canadá y Estados Unidos. Como los demás, Treintasillas empezó invitando a los amigos y hoy atesora miles de sibaritas en un mailing que no para de crecer con el boca en boca: "Cuando hacs algo que gusta sucede como con una bola de nieve. Pero no quiero crear un monstruo, sino mantener la esencia de las puertas cerradas, esta cosa íntima de estar como en tu casa. Son muchos los famosos que nos eligen para estar tranquilos", explica Ezequiel Gallardo, quien organiza degustaciones de vino, clases de cocina y acaba de abrir un restaurante peruano en Palermo. La propuesta orgánica de Kenzo nació como las demás, pero hace algunos meses se animó a abrir las puertas en un local entre Zárraga y Estomba: "Son otros los riesgos, pero mantenedos el estilo casero. Me gusta dedicarme a los platos, prepararlos en el momento, por eso seguimos con poquísimas mesas", admite Máximo Cabrera. "¿Qué hay de cenar hoy?", preguntan los que llegan. La gracia de estos restos escondidos es llegar y disfrutar lo que se sirve, como en familia: todos comen lo mismo.

living-room and smoking patio, and a cellar which features the best red and white wine labels from across the country. We are made welcome with a small crystal glass. "I live here with my family, but from Thursday through Sunday evenings, I open my house to the public, so to speak, although guests are required to book in advance," explains Alejandro Langer, while doing wonders in his Cocina discreta (Discreet kitchen).

+ info

- El precio del cubierto ronda los \$ 100, sin bebidas. Se puede pedir un maridaje para cada paso o pagar el descorche del vino que se lleve bajo el brazo.
- The price per person is around AR\$100, not including beverages. You can ask for a special wine to accompany each course, or you can bring along your own wine and pay for corkage.

choose our restaurants because they want some privacy," explains Ezequiel Gallardo, who hosts wine samplings, gives cooking lessons, and has just opened a Peruvian style restaurant in Palermo. Kensho's organic eatery began just like all the other 'closed doors', but some months ago they dared to open their doors and now have a public restaurant located where Zárraga and Estomba streets meet: "There are differences



Quienes frecuentan la movida a puertas cerradas ya ni preguntan por el menú, saben que siempre va a ser algo diferente y exquisito. / Regulars at clandestine restaurants do not bother to ask about the menu anymore: they are confident it will always be unique and delicious.

Five or six not-to-be-missed courses which include homemade delicatessen scented with herbs from the garden which grows at Casa Félix: "In the future, we would like to offer agritourism services, of the kind which are so popular in Italy. It means that you accommodate tourists and serve them meals prepared with fresh ingredients from your garden," dream Sandra and Diego, who have just come back from a gourmet tour around

Canada and the United States. Like all the others, Treintasillas (Thirty chairs) started by inviting friends over, and now includes thousands of bon vivants on its mailing list, which constantly grows by word-of-mouth recommendations. "When people like what you do, it snowballs. But I don't mean to create a monster; I want to maintain the essence of a 'closed-door' place. It offers an intimate atmosphere which makes you feel at home. Many celebrities

rent risks now, but we maintain our homemade style. I like to devote myself to cooking, preparing the dishes on the spot, and that is why we still have very few tables," says Máximo Cabrera. "What's for dinner tonight?" ask the guests as they arrive. The charm of these hidden restaurants is that people go there to enjoy the one dish which the chef has to offer each evening, just as if they were at home: everybody eats the same.

Treintasillas recibe a famosos que prefieren las puertas cerradas. / Treintasillas caters to celebrities who prefer to dine "behind closed doors".