El Camoatí – an incredibly romantic Argentinian bistro bar in La Latina

As soon as I walked into Camoatí for the first time a few years ago, it was love at first sight. My friend was holding her birthday party there and I couldn’t believe I’d never heard about it before. This charming Argentinean bistro is located on a side street off of La Latina’s most popular plaza, Plaza de la Paja. The facade is unassuming so you’re likely to walk right past it. But don’t!

As you step in, you’ll find the cozy bar area, and instantly feel the warm vibe that I’ll try to express in this article.

But you’ll really have to experience it for yourself.

Both the decor and ambience at Camoatí are truly special. You’ll find funky furniture, quirky trinkets and mismatched table settings all around. It’s fun to just let your eyes wander and imagine where all the items came from – whoever decorated this place definitely had a unique sense of style.

The main dining area has two separate levels, plus a few tables squeezed into cute little nooks for extra romantic dining. At the tables you’ll also find paper and crayons for colorful drawing, like in the good-old days of going to restaurants as kids (they’ve also got board games).

Dining at Camoatí is always a treat and the food is simply outstanding – the menu features a wonderful selection of

dishes inspired by Argentinian, French and Italian cuisine. You’ll find hearty meat dishes, fresh fish, homemade pasta, tasty desserts, cocktails, wine, coffee, and more. Not to mention the service is very much up to par.

Also note that Camoatí is a great place to go even if you’re just in the mood for a drink or a coffee with friends.

So without further ado, here’s what we ordered the last time we went to Camoatí:

We started out with a glass of Malbec and an Albariño, both recommended by the server.

As an appetizer we ordered the tuna tartar, served with avocado and dressed with soy sauce, ginger and sesame oil. It was incredibly fresh and delicious. I order this almost every time I go.

And for the mains, James got the traditional *milanesa napolitana* – a generous-sized filet of veal that’s breaded and covered in tomato sauce and melted mozzarella cheese. It’s served with a heaping portion of homemade fries and salad. The photo says it all.

And I went with a lighter option: the salmon that’s grilled in teriyaki sauce and served over sautéed vegetables. So good.

To top it all off we went with one of the homemade desserts, recommended by the server: *volcán de dulce de leche con helado*. Amazing.

On other occasions I've also tried their homemade empanadas, the (wonderful) plate of grilled vegetables topped with goat cheese, and other meat dishes that are to die for. But I'm still working my way through the menu.

So whether you're looking for a romantic date night, an afternoon with friends, or simply a delicious meal in a charming setting, I promise you that Camoatí will not disappoint. You'll want to come here again and again.

Camoatí

- **Website**, **Facebook**, **& Instagram: @camoati**
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- **Metro:** La Latina