The Argentinean Northwest is a region with a growing potential for honey production, but up to now, few studies on functional properties have been carried out. The aim of this study is to characterize from a functional standpoint, monofloral and multifloral honey produced by *Apis mellifera* and honey produced by stingless bees in the Argentinean Northwest. Sugar, total phenolic and non flavonoids phenolic compound content were determined by spectrophotometric assays. Antiradical activity was determined using ABTS radical cation. SC$_{50}$ values denote the sample concentration required to scavenge 50% of cation radical ABTS. The content of phenolic compounds was between 187.30 to 1073.21 µg GAE/g and 480 to 2210 µg GAE/g for honey produced by *Apis mellifera* and stingless bees, respectively. The ABTS$^{•+}$ antioxidant activity for honey extracts was as follows: honey *Apis mellifera* (SC$_{50}$ value 2.73-3.94 µg/ml) > *Scaptotrigona jujuyensis* (SC$_{50}$ value 3.4 µg/ml) > *Scaptotrigona jujuyensis* and *Plebeia molesta* (SC$_{50}$ 11 to 16 µg/ml) > *Tetragonisca fiebrigi* honey (SC$_{50}$ value 13.0 to 32.0 µg/ml). The antioxidant properties found in honeys from the Argentinean Northwest make them products of high added value.