

## SMALL PLATTERS



### Platito mediterráneo \$15300 (PGF)

POTATO BRIE CROQUETTE, BALSAMIC BEETROOT, TOMATO CHUTNEY, GRILL ARTICHOKE, CURED HAM, CHICKEN MOUSSE, KALE CHIPS AND HOMEMADE BREAD.

### Platito de mar \$18600 (PGF)

PAN FRIED CALAMARI, SWEET CHILLI PRAWNS, GRAVLAX SALMON, PICKLES, HERBED SWEET CHEESE, AND HOMEMADE BREAD.

## ENTREES

### Mollejas alimonadas \$8650 (GF)

LEMONY SWEETBREAD WITH CARROT PUREE, CORIANDER HONEY, THYME AND PICKLED RADISH.

### Queso brie horneado \$8650(V)

BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE.

### Cachapa cremosa de maíz dulce \$8400 (V)

SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER.

### Dim sun de gírgolas \$8850 (Ve) (GF)

RAVIOLI STUFFED WITH MUSHROOMS OVER COLIFLOWER LABNEH, MOUSTARD AND GREMOLATA SAUCE.

### Pato prensado \$14250 (GF)

DUCK THIGHT WITH CONFIT BERRIES, HOISIN SAUCE, ALIOLI AND GRILLED ASPARAGUS.

Even thou all staff is trained in good practices to avoid cross contamination and we have tools that we only use for certain foods, we also prepare dishes with gluten, which is why we are not a certified gluten-free restaurant.



Ceviche de mango y alcaparras \$8650 (Ve) (GF)

MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.

Tempura de langostinos \$10550 (GF) - slightly spicy -

PRAWN TEMPURA, COCONUT RED CURRY, BRAISED LEEK AND CONFIT TOMATO.

Terrine de zucchini y menta \$8650 (Ve) (GF)

MINT ZUCCHINI TERRINE, MUHAMMARA RED PEPPER PUREE AND CARAMELIZED WALNUTS.

Provoleta grillada \$8450 (GF)

GRILLES PROVOLONE CHEESE WITH TOMATO FONDUE, SWEET ONION, SPROUTS AND BACON.

Papas rosti \$8450 (V) (GF)

ROSTI POTATO WITH AVOCADO, POACHED EGG AND HOLLANDAISE SAUCE.

Cod tiradito with yellow peruvian pepper \$10300 (GF) - spicy -

RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT.

## MAIN DISHES

Lomo & pimienta verde \$18150 (GF)

GREEN PEPPER SIRLOIN BEEF, BRIE POTATO CROQUETTE, TOMATO PISTOU AND JUS.

Entraña con reducción de malbec \$17500 (GF)

MALBEC SKIRT BEEF, ROSTI POTATO, CURED HAM ASPARAGUS, LEEK AND BABY ONION.



Ojo de bife con manteca ahumada \$17700 (GF)

RIB EYE, POTATO AND BACON MILLEFEUILLES, BABY ONION AND SAUTEED MUSHROOMS.

Pollo hindú \$13650 (PGF) - slightly spicy -

INDIAN STYLE CHICKEN WITH COCONUT SAUCE, SAUTEED VEGETABLE, RICE AND ROTI BREAD.

Bondiola de cocción larga \$14250

SLOW COOKED PORK WITH HUMITA, SWEET POTATO PUREE AND HONEY BEER JUS.

Bifecitos veggie de portobellos \$13300 (Ve) (GF)

PORTOBELLO PATTIES, PUMPKIN PUREE, VEGETABLES AND LEEK SAUCE.

Pato en miel, mostaza de dijon y sriracha \$21950 (GF)

DUCK BREAST WITH CREAMY LEMONY CARROT PUREE, CONFIT TOMATO, ARTICHOKES AND BABY ONION.

Abadejo & gremolata \$18650 (GF)

GREMOLATA PAN FRIED POUT, PUMPKIN PUREE AND PACK CHOI.

Corvina sweet chilli \$16400 (GF)

SWEET CHILLI CORVINE, COLIFLOWER PUREE, BRAISED FENNEL, BEETROOT, BABY CARROT AND MINT.

Vietnam curry \$13550 (Ve) (GF) - slightly spicy -

PLANT BASED CRUMBED CROQUETTE, PACKCHOI, BROCOLI, RICE NOODLES, ALMONDS AND CRANBERRIES ON COCONUT CREAM



Pasta & frutos de mar \$16300 (PGF)

HOMEMADE FETTUCCINI WITH CALAMARI, PRAWN AND SAUTEED FISH.

Raviolones de calabaza asada \$13450 (V)

PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM AND HAZELNUTS.

Tagliatelle & portobellos \$13450 (PGF)

HOMEMADE TAGLIATELLE WITH MUSHROOM SAUCE, POACHED EGG, PARMESAN CHEESE AND CRISPY BACON.

Risotto de remolacha \$13200 (V)

BEETROOT RISOTTO, PEAS, WHITE CHEESE, GRILLED GIRGOLA MUSHROOM, ARVEJAS, SAVOURY GRANOLA, MINT AND LIME.

Panzottis de alcauciles \$13800 (Ve) (GF)

ARTICHOKE RAVIOLI WITH PESTO ROSSO, HERBS AND SLICED ALMONDS.

Risotto de cordero \$14300

6 HOURS BRAISED LAMB RISOTTO, PARMESAN CHEESE AND JUS.

Poke marrakesh \$12450 (Ve) (PGF)

CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.

Poke avocado \$12450 (GF)

AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS.

Poke gravlax \$15900

CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

## DESSERTS



### Texturas de chocolate \$7250 (GF) (Ve)

FUDGE CHOCOLATE CAKE, SALTY CHOCOLATE ICE CREAM,  
DULCE DE LECHE AND CACAO NIBS.

### Pavlova \$7150 (GF)

CRISPY MERINGUE, WHIPPED CREAM, STRAWBERRIES  
AND BLUEBERRIES.

### Mousse de mascarpone \$8150 (GF)

MASCARPONE MOUSSE, VANILLA BISCUIT, WALNUTS,  
COCOA AND SPECIALITY COFFEE.

### Marquise helada de chocolate \$7600 (GF)

FROZEN CHOCOLATE MOUSSE WITH BERRIES JUS,  
MARROC CREAM AND HAZELNUT PRALINE.

### Cremoso de chocolate blanco y pistachos \$7600

WHITE CHOCOLATE MOUSSE, RASPBERRY SORBET,  
GINGER AND PISTACHIO.

### Donut brioche \$7150 (GF)

DONUT STUFFED WITH CARAMELISED BANANA OVER  
DULCE DE LECHE SOUP.

## NON ALCOHOL DRINKS



Coke and others 354 ml \$2700

Paso de los Toros grapefruit 310 ml \$2700

Sparkling water 500 ml \$2700

Mint and ginger lemonade \$3650

Grapefruit lemonade \$3650

Strawberries lemonade \$3650

Passionfruit lemonade \$3650

## SPECIALITY COFFEE AND INFUSIONS

Ristretto \$2450

Espresso \$2450

Double espresso / American \$3250

Tea Tealosophy \$3700