

MENU

Duo of empanadas	\$ 14.800	Tomatoes of the season	\$ 24.700
Baked. Made with knife-cut beef and quinoa with goat cheese. Served with traditional Yagua sauce.		Mixed heirloom tomatoes, pickled beets, cow's milk ricotta, capers, and lemon ash. Request vegan option.	
Chickpea and beetroot hummus	\$ 14.900	Bunch of leeks	\$ 26.600
With grape pickles, pecan crunch, and fermented cashew vegan cheese.		Organic leeks confit with a hollandaise sauce made from Mendoza Sauvignon Blanc, fried enoki mushrooms, and chive oil.	
Chorizo	\$ 15.400	Gratin sweet potato gnocchi	\$ 34.800
50% grass-fed young beef and 50% grass-fed pork.		With braised and shredded lamb. Request vegan option.	
Green fritters 5 u.	\$ 15.800	Chorizo Steak	\$ 39.200
Spinach and parsley leaves. With citrus emulsion, dill, and organic flowers.		400g of grass-fed young beef.	
Cured fish baos 2 u.	\$ 17.400	Ribeye	\$ 42.500
With a mix of seasonal organic greens, crispy sweet potato, and a citrusy lime and cilantro sauce.		400g of grass-fed young beef.	
Mushroom terrarium	\$ 21.500	Octopus slice with black olives	\$ 63.000
Creamy Portobello mushroom soup reduced in San Juanino Syrah red wine, blue cheese mayonnaise, cocoa, walnuts, and organic greens. Grilled Enoki and Pholiota mushrooms. Request vegan option.		With potato brunoise, olive emulsion, turmeric crunch, black olive ashes, and yerba mate oil.	

CHARCUTERIE

Chacuterie tasting platter	\$35.000	
Cheese tasting platter	\$35.000	
Cheese & charcuterie tasting platter	\$52.500	

SIDES

Triple cooked french fries	\$8.500	
Roasted cappuccino lettuce	\$8.800	
Organic vegetables	\$9.900	

LEAVE SOME SPACE
FOR DESSERT

DESSERTS

Ice cream	Weekly selection by our chefs.	\$ 4.900
Rice pudding	Crema brulée texture with a dulce de leche and lemon center.	\$ 18.000
Curd heart	Lemon curd, natural kiwi, and citrus cream. Topped with Italian meringue.	\$ 18.800
Alfajor Koji	Patagonian red fruits, dulce de leche with miso and cream, covered in chocolate.	\$ 19.500
Opera cake	French classic inspired by the Opera Garnier in Paris.	\$ 22.000

 Vegan

 Sin gluten

There is no charge for a cover or bread basket. Please notify us of any dietary restrictions.



COCKTAILS

Andy Collins	\$ 13.500	Espresso Martini	\$ 15.700
Gordon's Gin, syrup, lemon, extra brut sparkling wine, and orange.		Vodka, Borghetti licor, cold brew, syrup, and coffee.	
Savage	\$ 13.500	Classic Cocktail	\$ 15.700
Sernova vodka, Chardonnay syrup, orange, passion fruit, Licor 43, and mint.		Jack Daniel's Old No. 7, syrup, Angostura bitters, and orange.	
French Royalty	\$ 13.500	Negroni	\$ 15.700
Gin, extra brut sparkling wine, hibiscus syrup, and lemon juice.		Gin, Campari aperitif, Carpano Rosso vermouth.	
Gin and Tonic	\$ 13.500	Penicillin	\$ 15.700
Gordon's Gin, Schweppes tonic, and lemon juice.		J. Walker Black, J. Walker Double Black, lemon, honey, and ginger.	
Fernet	\$ 13.500	Aperol Spritz	\$ 15.900
Fernet Branca and Pepsi		Aperol, extra brut sparkling wine, and orange.	

DRINKS

Eco de los Andes w/gas	\$ 4.300
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Pepsi 354ml	\$ 5.400
Pepsi Black 354ml	\$ 5.400
7up 354ml	\$ 5.400
Limonada 1 L.	\$ 11.000

OTHERS

Santa Teresa Ron	\$ 10.300
Licor Frangelico	\$ 13.300
Licor Drambuie	\$ 14.500
Vermut Antica Formula	\$ 15.200
Hennessy V.S. cognac	\$ 15.700

OTHER WINES

Tukma Tardío Torrontés	\$ 42.000
La Bota 115 de Fino D.O. Jerez	\$ 89.500
Taylor's 10 Year Old Tawny Port	\$ 94.900
La Bota 111 de Manzanilla Florpower	\$ 167.000
La Bota 116 de Oloroso Montilla	\$ 312.200
La Bota 117 de Amontillado Montilla	\$ 312.200

BEERS

Stella Artois porrón 330cc	\$ 5.700
Stella Artois s/a porrón 330cc	\$ 5.100
Corona porrón 330cc	\$ 4.800
Corona porrón s/a 330cc	\$ 4.300

WHISKY

Jack Daniels Old No 7	\$ 13.300
Jameson Black Barrel	\$ 19.400
Glenlivet founders reserve	\$ 19.400
Single Malt Ale	\$ 30.200
J. Walker Green Label 15	\$ 50.800
Glenfiddich 15	\$ 63.000

COFFEE

Forte / Intensidad media	\$ 3.800
Ristretto/ Intensidad alta	\$ 3.800
Tea	\$ 3.500

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