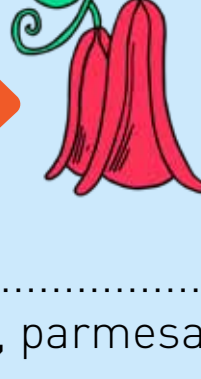


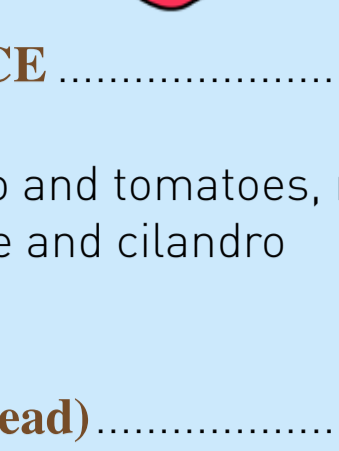
## APPETIZERS



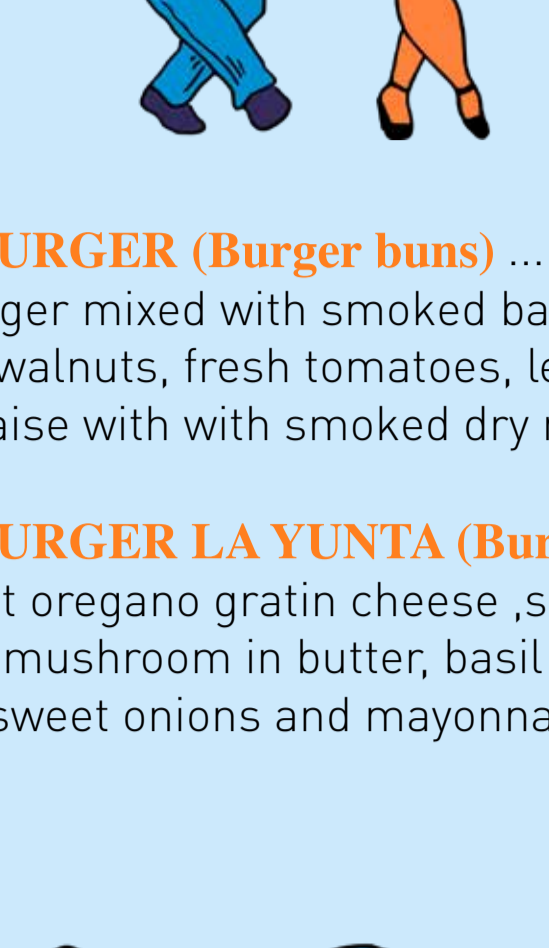
<b>SALMON CARPACCIO</b> ..... \$8.900	<b>CRISPY PANKO SHRIMP</b> ..... \$8.900
Fresh salmon slices with capers, parmesan cheese, watercress and toast.	12 shrimps with avocado mousse and passion fruit sauce.
<b>TUNA TARTAR</b> ..... \$9.900	<b>BEEF TARTAR</b> ..... \$8.900
With sesame oil dressing, avocado and churrasca bread.	With sour cream chives, capers, purple cabbage, sauerkraut pickles with sopapillas or toasts.
<b>NORTH CHILEAN "LOCO" CARPACCIO</b> ..... \$15.900	<b>FRENCH FRIES WITH HOMEMADE SAUCES</b> .. \$5.900
With green sauce and homemade mayonnaise.	
<b>PARMESAN CLAMS</b> ..... \$11.900	<b>SOPAIPILLAS WITH HOMEMADE SAUCE</b> ..... \$4.700
Clams in grana padano cheese and white wine.	

## SANDWICH

### NORTH ZONE



<b>OCTOPUS WITH OLIVE SAUCE</b> ..... \$10.400	<b>FRIED FISH (Marraqueta bread)</b> ..... \$8.900
(Squid ink churrascas bread)	Crusty quinoa and black tea fried fish, roasted tomatoes in oregano, pickles chili, lettuce, fresh cilantro and mayonnaise.
Octopus a base of quinoa, avocado and tomatoes, red pepper, watercress, olive tapenade and cilantro mayonnaise.	
<b>RAW FRESH FISH (Ciabatta bread)</b> ..... \$8.900	<b>CHICKEN CROQUETTE (Frica bread)</b> ..... \$8.900
With avocado garlic cream, fresh green chilis in ring, lemon mayonnaise and fresh lettuce.	Corn pure with aromatic basil leaves, fresh tomatoes, sweet onions, chili rings, green beans, lettuce and mayonnaise
<b>GOAT SHREDDED MEAT (Churrascas bread)</b> ..... \$10.400	
Cooked goat with red wine, sweet onions, and carrot seasoned with cumin, goat cheese, chilli green jam with watercress and mayonnaise.	



### CENTRAL ZONE

<b>COOKED BLOOD SAUSAGE (Marraqueta bread)</b> ..... \$8.400	<b>BEEF BURGER (Burger buns)</b> ..... \$8.900
Cooked blood sausage, tomatoes with oregano, green beans salad, cilantro, pickled onions, beet leaves and mayonnaise	Beef burger mixed with smoked bacon, melted cheese, walnuts, fresh tomatoes, lettuce and mayonnaise with with smoked dry mapuche chili.
<b>SEALED TUNA (Ciabatta bread)</b> ..... \$9.400	<b>BEEF BURGER LA YUNTA (Burger buns)</b> ..... \$8.900
Sealed tuna sauteed green and red pepper, asparagus, watercress, cucumbers and mayonnaise.	With goat oregano gratin cheese, sauteed with oregano mushroom in butter, basil oil, hydroponic lettuce, sweet onions and mayonnaise.
<b>PORK RIBS (Marraqueta bread)</b> ..... \$8.600	
Pork ribs Marinated in green soft chili with chilean salad (tomatoes onions salad), lettuce and mayonnaise.	



### SOUTH ZONE

<b>BEEF TARTAR (Sopapilla bread)</b> ..... \$8.900	<b>SMOKED SALMON (Ciabatta bread)</b> ..... \$8.900
With soft chives sourcream, capers, pickles, sauerkraut, lettuce and mayonnaise.	With philadelphia cream cheese, pepper Jam, smoked salmon with chives, arugula, cherry tomatoes, and carpers mayonnaise.
<b>RIBEYE (Ciabatta bread)</b> ..... \$10.400	<b>ROASTED LAMP (Homemade bread)</b> ..... \$10.400
Ribeye with merlot sauce, roasted onions, sauteed zucchini, chilean pepper, green salad mix and mayonnaise.	With aromatic herbs on melted cheese, fresh tomatoes slices, roasted onions, leafy vegetables salad and mayonnais.
<b>SMOKED SIERRA FISH (Sopapilla bread)</b> ..... \$8.900	
With chile's black garlic mayonnaise, Parsley and lemon, on a bed of lettuce and chilean seaweed.	

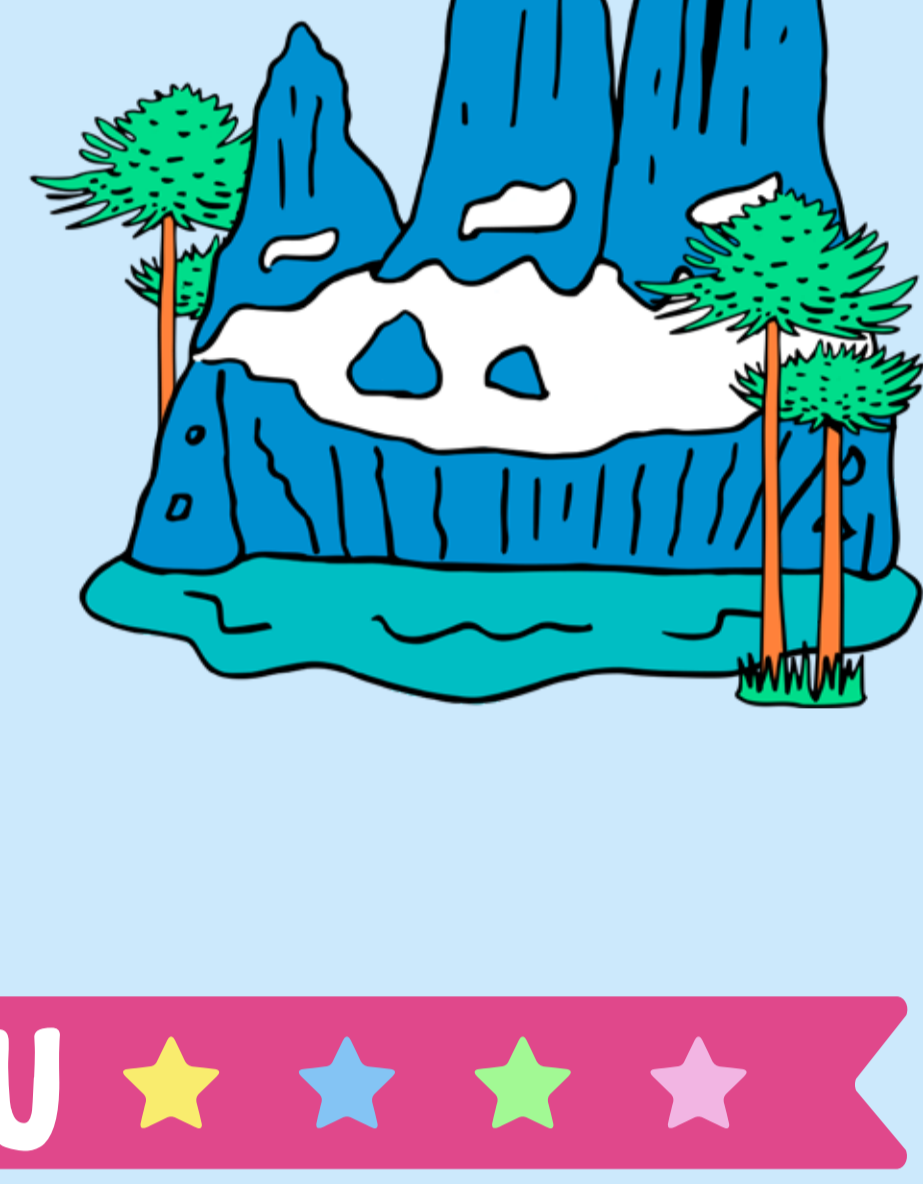


### VEGGIE ZONE

<b>QUINOA CROQUETTE (Ciabatta bread)</b> ..... \$8.400	<b>CHILEAN SEAWEED BURGER (Churrasca bread)</b> ..... \$8.400
Quinoa croquette with fresh cheese, rocket salad, roasted onions, roasted tomatoes, olive tapenade, with one touch of mayonnaise.	With chilean salad (tomatoes, cilantro and onions), mayonnaise, green salad mix and purple onions.
<b>CHICKPEAS CROQUETTE (Ciabatta bread)</b> ..... \$8.400	<b>LENTIL CROQUETTE (Whole grain brad)</b> ..... \$8.400
Garlic red pepper on a base of sauerkraut, pesto, mizuna and homemade cilantro mayonnaise	With mushroom ceviche, fresh tomatoes, spinach leaves and mayonnaise.

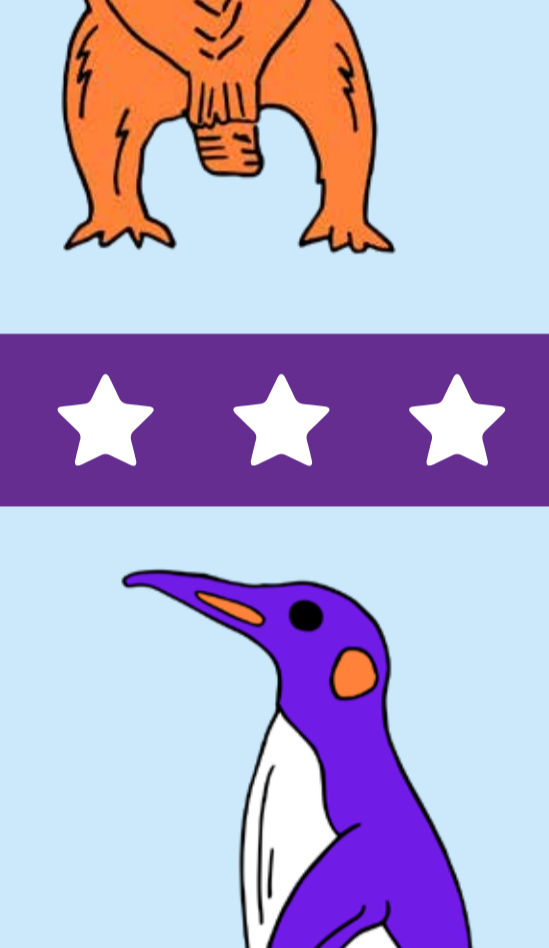
## SALAD

<b>GRILLED SHRIMP SALAD</b> ..... \$8.900	
Green mix, grilled shirmp, avocado, cherry tomatoes, carrot, palm heart and mustard honey sauce.	
<b>NORTH MOUNTAIN</b> ..... \$8.400	
Fresh tomatoes, watercress, slices of goat cheese, mint leaves, pickled walnut, and pickled onions with special chilean vinegar.	
<b>COUNTRY CHICKEN</b> ..... \$8.400	
Crunchy chicken, fresh lettuce, pecorino romano, cherry tomatoes, crutons bread with soft lemonade mayonnaise.	
<b>SMOKED SALMON</b> ..... \$8.900	
Smoked slices of salmon, rocket salad, hydroponic lettuce, strawberry, cherry tomatoes, rost onions and celery with apple dressing.	
<b>PATAGONIC LAMP</b> ..... \$9.900	
Slices of lamp, goat cheese, walnut, apples, rocket salad, spinach with a special berries jam vinaigrette.	



## CHILDREN MENU

<b>BEEF BURGER</b> ..... \$6.400	
With gauda, lettuce and tomatoes (includes french fries)	
<b>CHICKEN BURGER</b> ..... \$6.400	
With gauda, lettuce and tomatoes (includes french fries)	



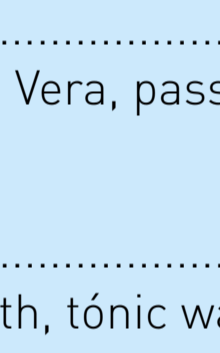
## DESSERT

<b>PANNA COTTA WITH BLUEBERRY SAUCE</b> ..... \$4.400	
<b>CHOCOLATE BROWNIE WITH WALNUT AND ICE CREAM (YOU CHOOSE ICE CREAM FLAVOR)</b> ..... \$4.900	
<b>TIRAMISU</b> ..... \$4.900	
<b>MOTE MOUSSE AND CRUNCHY HUESILLO (CHILEAN DESSERT)</b> ..... \$3.900	
<b>SUNDAE, TWO FLAVORS</b> ..... \$2.900	

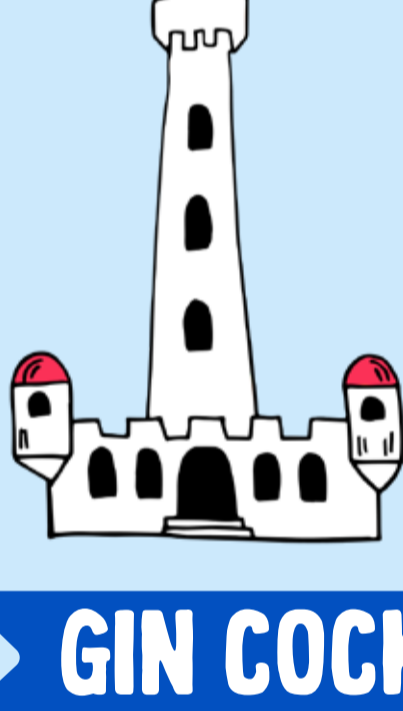


## BAR MENU

### PISCO



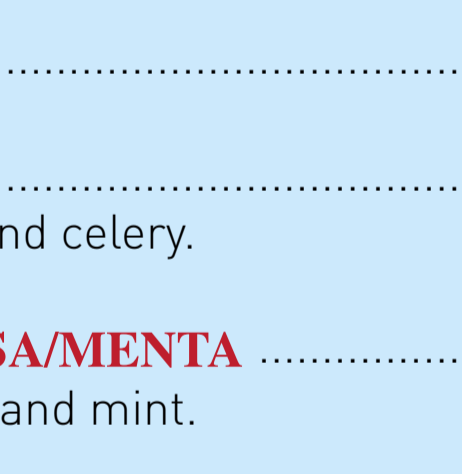
<b>PISCO ALTO DEL CARMEN 35°</b> ..... \$4.400	<b>PISCO SOUR RICA-RICA</b> ..... \$4.400	<b>Catedral</b> \$7.100
<b>PISCO ALTO DEL CARMEN 40°</b> ..... \$4.900	Pisco Gobernador, rica rica, lemon and albumin.	
<b>PISCO MONTE FRAILE TRANSPARENTE 37,5°</b> ..... \$6.900	<b>MYRTLE SOUR</b> ..... \$4.900	\$7.800
<b>PISCO EL GOBERNADOR</b> ..... \$4.900	Pisco Gobernador, fresh Myrtle, lemon and syrup.	
<b>PISTON ALOE VERA</b> ..... \$5.900	<b>PISCO SOUR LA YUNTA</b> ..... \$4.900	\$6.900
Pisco Gobernador with aloe Vera, passion fruit and premium tonic.	Pisco Gobernador, cinnamon, lemon and albumin.	
<b>PIPESTÓN</b> ..... \$5.900	<b>PISCO SOUR PORTEÑO</b> ..... \$4.900	\$7.900
Pisco, pipeño wine, vermouth, tónico water and lemon.	Pisco Gobernador, palm honey, green chilli and lemon.	
	<b>TRADITIONAL PISCO SOUR</b> ..... \$4.200	\$6.900
	<b>PISCO SOUR WITH FLAVORS</b> ..... \$4.400	\$7.100
	<b>CUCUMBER PISCO SOUR</b> ..... \$4.400	\$7.100
	Pisco Gobernador, cucumber, basil, lemon and albumin	
	<b>PISCO SOUR CALAFATE</b> ..... \$5.900	\$7.900
	Pisco Gobernador, calafate syrup, albumin, lemon and gum.	



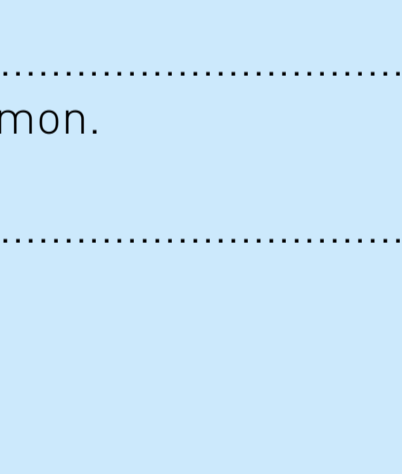
### GIN COCKTAILS

<b>GIN TONIC HENDRICKS</b> ..... \$6.900	<b>DARKSIDE</b> ..... \$6.400
Premium tonic and cucumber.	Gin macerate for 20 days in red fruit, lemon, red fruits and sparkling water.
<b>COLLINS DE MARACUYÁ</b> ..... \$6.400	<b>NEGRONI</b> ..... \$6.400
Gin, Passion fruit, rica rica and sparkling water.	Gin, campari and vermouth rosso.
<b>GIN TONIC PAPAYA</b> ..... \$6.400	<b>TROPICAL GIN</b> ..... \$6.900
Gin, papaya fruit and premium tonic.	Gin and summer passion fruit redbull
<b>YUNTA FLOREADA</b> ..... \$6.400	<b>GIN RASPBERRY FRESH</b> ..... \$6.900
Gin, roses syrup, aloe vera juice and orange juice.	Gin, raspberry, basil and premium tonic.
<b>LONDON MULE</b> ..... \$6.900	<b>COLLINS CALAFATE</b> ..... \$6.900
Gin, ginger beer and lemon.	Gin, calafate syrup and sparkling water.

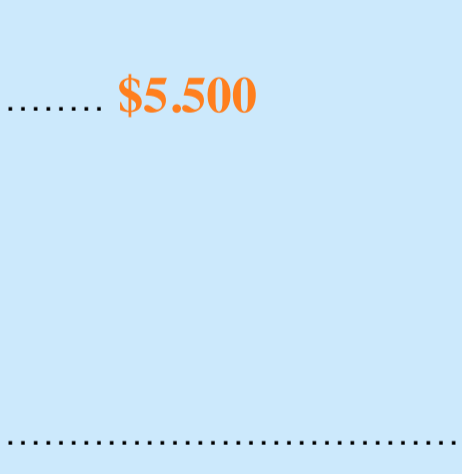
### VODKA



<b>STOLICHNAYA</b> ..... \$4.600	<b>BLOODY MARY</b> ..... \$5.900
<b>VODKA GREY GOOSE</b> ..... \$6.900	Vodka stoli, tomatoes zumo, english sauce, celery, tabasco, salt and pepper.
<b>VODKANADA PIÑA/APIO</b> ..... \$5.900	<b>MOSCOW MULE</b> ..... \$6.900
Vodka stolichnaya, pinapple and celery.	Vodka stoli, ginger beer and lemon.
<b>VODKANADA FRAMBUESA/MENTA</b> ..... \$5.900	<b>CAIPIROSKA</b> ..... \$4.900
Vodka stoli, raspberry, lemon and mint.	Vodka, lemon juice and sugar.



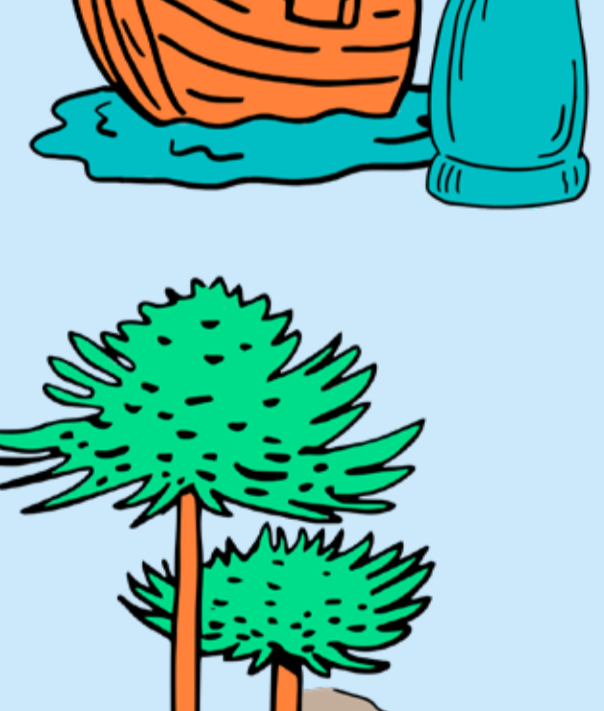
### TEQUILA COCKTAILS



<b>MARGARITA</b> ..... \$4.900	<b>MARGARITA STRAWBERRY/BASIL</b> ..... \$5.500
Tequila, lemon juice, triple sec, sugar.	
<b>MARGARITA FLAVORS</b> ..... \$5.500	<b>SHOT TEQUILA DON JULIO</b> ..... \$5.500
Pinapple, raspberry, passion fruit, mango	
<b>MARGARITA SANDÍA (season)</b> ..... \$5.500	

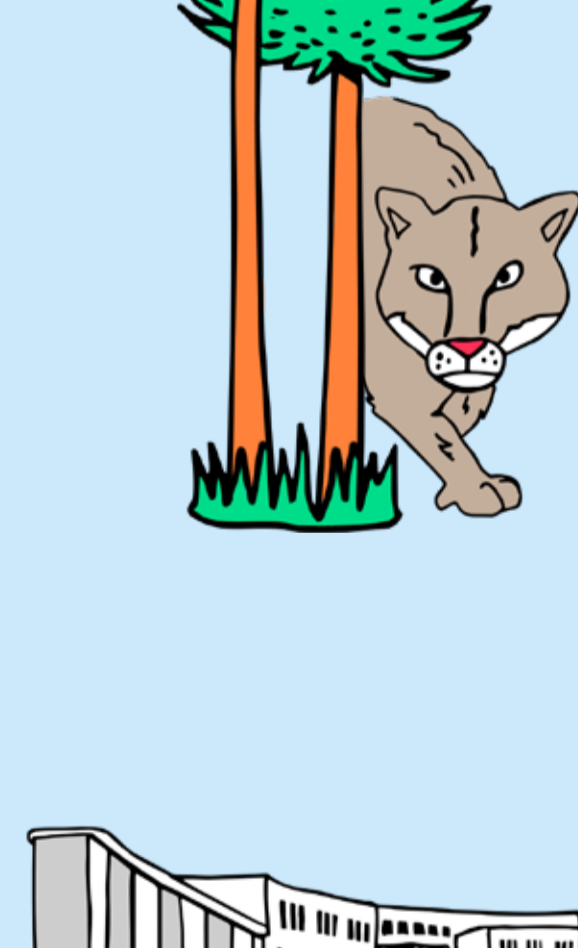
### RUM COCKTAILS

<b>DAIQUIRI TRADICIONAL</b> ..... \$4.900	
Rum, triple sec, sugar, lemon juice.	
<b>BLUEBERRY MINT DAIQUIRI</b> ..... \$5.400	
White rum, blueberry mint, lemon and triple sec.	
<b>DAIQUIRI CALAFATE</b> ..... \$6.400	
White rum, calafate syrup, gum and triple sec.	
<b>TRADITIONAL MOJITO</b> ..... \$4.900	
Mint, lemon juice, sugar, rum and mineral water	
<b>MOJITO WITH FLAVORS</b> ..... \$5.400	
Pinapple, raspberry, mango and passion fruit.	
<b>LA YUNTA MOJITO</b> ..... \$6.900	
White rum, calafate syrup, passion fruit juice, mint and mineral water.	
<b>MOJITO JAGER</b> ..... \$6.900	
White rum, Jagermeister, lemon juice, mint and mineral water.	



### WHISKY

<b>JACK DANIELS</b> ..... \$5.900	
<b>JACK DANIELS HONEY</b> ..... \$5.900	
<b>JOHNNIE WALKER RED</b> ..... \$5.400	
<b>JOHNNIE WALKER BLACK</b> ..... \$6.400	
<b>WHISKY SOUR</b> ..... \$5.900	



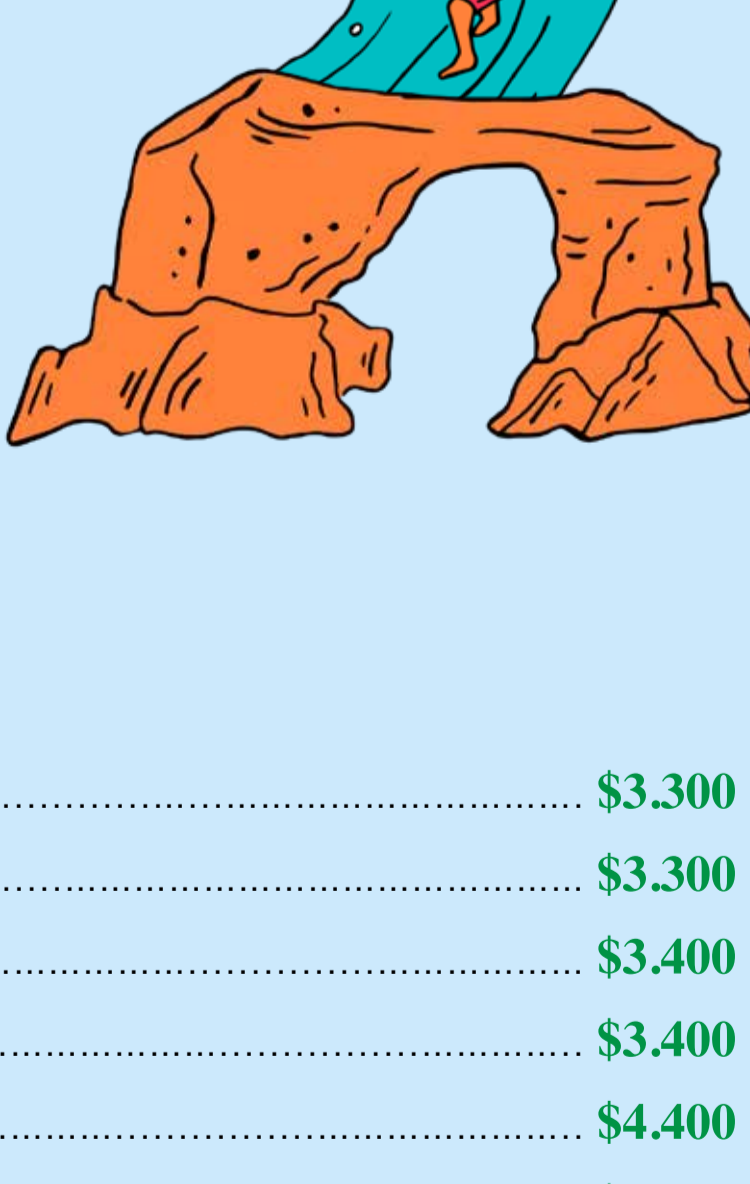
### CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> ..... \$5.900	
<b>RAMAZZOTTI</b> ..... \$5.900	
<b>CAIPIRINHA</b> ..... \$5.400	
<b>AMARETTO SOUR</b> ..... \$4.400	
<b>AMARETTO DISARONNO SOUR</b> ..... \$6.500	



### BEVERAGE

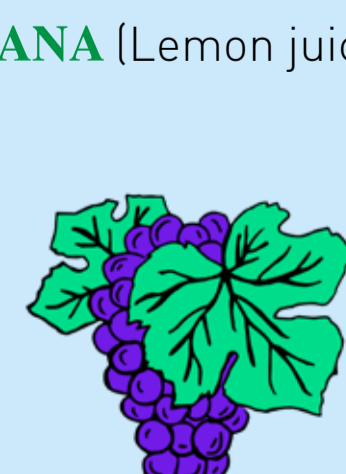
<b>COKE LIGHT, SPRITE, NORMAL COKE, GINGER</b> ..... \$2.100	
<b>MINERAL WATER</b> ..... \$2.100	
<b>NATURAL JUICE</b> [Pinapple, Mango, Passion Fruit, Raspberry] ..... \$3.300	
<b>NATURAL LEMONADE</b> ..... \$3.600	
<b>TEENAGER MOJITO</b> [Not alcohol mojito] ..... \$3.300	
<b>TEENAGER FLAVOR</b> [Not alcohol mojito] ..... \$2.900	
<b>LADRILLO</b> [Granadina, lemon juice and mineral water] ..... \$3.900	
<b>ENERGIZER RED BULL</b> ..... \$2.900	



### BEER

<b>KUNSTMANN</b> [Torobayo, Lager, Bock y Miel] ..... \$3.300	
<b>KUNSTMANN ALCOHOL FREE</b> ..... \$3.300	
<b>HOEGAARDEN ROSE</b> ..... \$3.400	
<b>SCHOP AUSTRAL 300cc</b> [Calafate, Torres del Paine] ..... \$3.400	
<b>SCHOP AUSTRAL 500cc</b> [Calafate, Torres del Paine] ..... \$4.400	
<b>SCHOP ESTRELLA DAMM 300cc</b> ..... \$2.900	
<b>SCHOP ESTRELLA DAMM 500cc</b> ..... \$3.900	
<b>SCHOP ARTESANAL 300cc</b> [Variedades] ..... \$3.400	
<b>SCHOP ARTESANAL 500cc</b> [Variedades] ..... \$4.600	
<b>ADDED MICHELADA SCHOP 300cc</b> ..... \$1.000	
<b>ADDED MICHELADA SCHOP 500cc</b> ..... \$1.300	
<b>ADDED MICHELADA MEXICANA</b> [Lemon juice, tabasco, english sauce, tomato juice and merken] ..... \$1.600	

### WINES



<b>SANTA DIGNA</b> ..... \$14.900	<b>SPARKLIKN WINE SANTA DIGNA</b> ..... \$14.900
Cabernet sauvignon Reserva, Carmenera Reserva y Chardonnay Reserva.	Estelado Brut Rose
<b>CORDILLERA</b> ..... \$17.900	<b>SPARKLIKN WINE AMARANTA BRUT</b> ..... \$11.900
Cabernet sauvignon Gran Reserva, Carmenera Gran Reserva y Chardonnay Gran Reserva.	
<b>LAS MULAS</b> ..... \$13.900	<b>CUP OF SPARKLING WINE</b> ..... \$3.900
Cabernet Sauvignon, Carmenera y Sauvignon Blanc.	
<b>LOMAS DEL VALLE</b> ..... \$14.900	<b>PNOCHE LA YUNTA</b> ..... \$4.900
Merlot	Especial wine, apple, blueberry, pisco El Gobernador macerate in maqui and sparklin water.
	<b>HOUSE WINE</b> ..... \$4.400
	Cup of Miguel Torres wine varieties.

### AFTER MEAL DRINKS

<b>FRANGELICO</b> ..... \$4.500	
<b>JÄGERMEISTER</b> ..... \$4.500	
<b>AMARETTO DISSARONO</b> ..... \$5.300	
<b>ARAUCAÑO</b> ..... \$2.900	
<b>COINTREAU</b> ..... \$5.900	



### HOT DRINKS

<b>ESPRESSO</b> ..... \$2.200	
<b>ESPRESSO DOUBLE</b> ..... \$2.900	
<b>TEA DILMAH</b> ..... \$2.200	
<b>NATURAL INFUSION</b> ..... \$2.200	

