

APPETIZERS



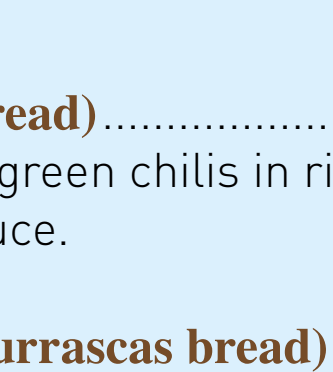
- TUNA TARTAR** \$9.90
With sesame oil dressing, avocado and churrasca bread.
- NORTH CHILEAN "LOCO" CARPACCIO** \$15.90
With green sauce and homemade mayonnaise.
- PARMESAN CHILEAN CLAMS** \$13.500
Clams in parmesan cheese and white wine
- PARMESAN CHILEAN SCALLOPS** \$14.500
Scallops in parmesan cheese and white wine
- BIG PARMESAN CHILEAN CLAMS AND SCALLOPS** \$20.900
10 clams and 6 scallops in parmesan chesse and white wine.

- CRISPY PANKO SHRIMPS** \$9.900
12 shrimps with avocado mousse and passion fruit sauce.
- BEEF TARTAR** \$9.400
Crusty quinoa with smoked chives, capers, purple cabbage, sauerkraut pickles with sopapillas or toasts.
- FRENCH FRIES WITH HOMEMADE SAUCES** .. \$6.900
- SOPAIPIILLAS WITH HOMEMADE SAUCE** \$5.900

SANDWICH

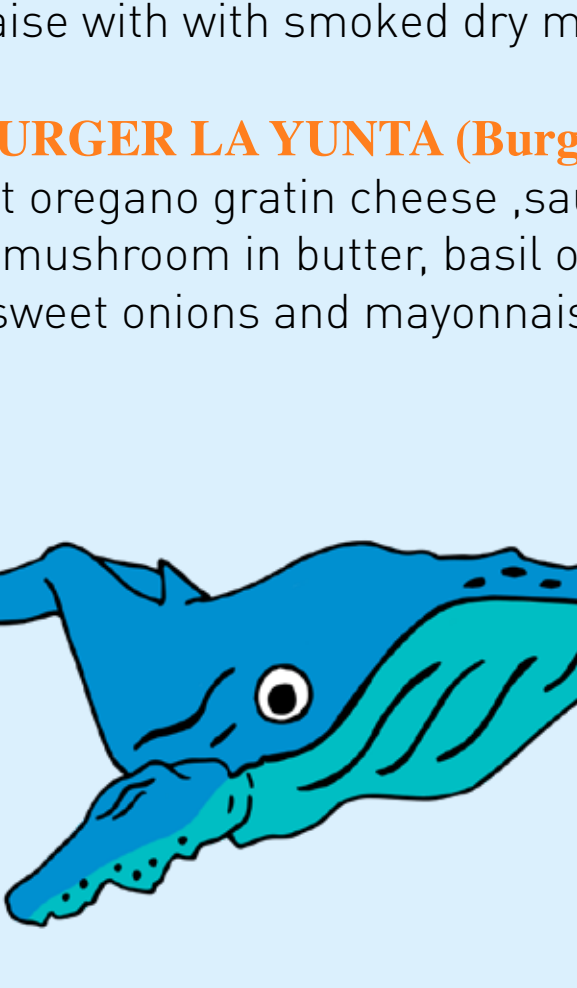
*Each sandwich includes individual fries

NORTH ZONE



- OCTOPUS WITH OLIVE SAUCE** \$11.900
(Squid ink churrascas bread)
Octopus a base of quinoa, avocado and tomatoes, red pepper, watercress, olive tapenade and cilantro mayonnaise.
- RAW FRESH FISH (Ciabatta bread)** \$9.500
With avocado garlic cream, fresh green chilis in ring, lemon mayonnaise and fresh lettuce.
- GOAT SHREDDED MEAT (Churrascas bread)** \$11.500
Cooked goat with red wine, sweet onions, and carrot seasoned with cumin, goat cheese, chilli green jam with watercress and mayonnaise.

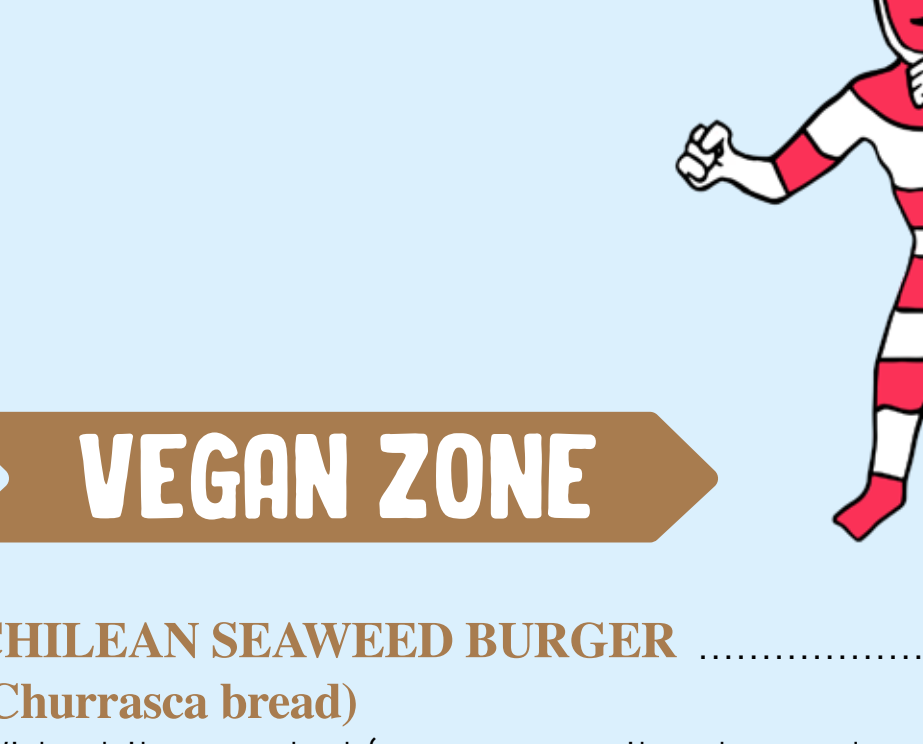
- FRIED FISH (Marraqueta bread)** \$9.500
Crusty quinoa and black tea fried fish, roasted tomatoes in oregano, pickles chili, lettuce, fresh cilantro and mayonnaise.
- CHICKEN CROQUETTE (Frica bread)** \$9.500
Corn pure with aromatic basil leaves, fresh tomatoes, sweet onions, chilli rings, green beans, lettuce and mayonnaise



CENTRAL ZONE

- COOKED BLOOD SAUSAGE (Marraqueta bread)** \$8.900
Cooked blood sausage, tomatoes with oregano, green beans salad, cilantro, pickled onions, beet leaves and mayonnaise
- SEALED TUNA (Ciabatta bread)** \$9.900
Sealed tuna sauteed green and red pepper, asparagus, watercress, cucumbers and mayonnaise.
- PORK RIBS (Marraqueta bread)** \$9.500
Pork ribs Marinated in green soft chili with chilean salad (tomatoes onions salad) , lettuce and mayonnaise.

- BEEF BURGER (Burger buns)** \$9.500
Beef burger mixed with smoked bacon, melted cheese, walnuts, fresh tomatoes, lettuce and mayonnaise with with smoked dry mapuche chili.
- BEEF BURGER LA YUNTA (Burger buns)** \$9.500
With goat oregano gratin cheese ,sauteed with oregano mushroom in butter, basil oil, hydroponic lettuce, sweet onions and mayonnaise.



SOUTH ZONE

- BEEF TARTAR (Sopaiquilla bread)** \$9.500
With soft chives sourcream, capers, pickles, sauerkraut, lettuce and mayonnaise.
- RIBEYE (Ciabatta bread)** \$11.500
Ribeye with merlot sauce, roasted onions, sauteed zucchini, chilean pepper, green salad mix and mayonnaise.
- SMOKED SIERRA FISH (Sopaiquilla bread)** \$9.500
With chiloe's black garlic mayonnaise, Parsley and lemon, on a bed of lettuce and chilean seaweed.

- SMOKED SALMON (Ciabatta bread)** \$9.900
With philadelphia cream cheese, pepper Jam, smoked salmon with chives, arugula, cherry tomatoes, and capers mayonnaise.
- ROASTED LAMB (Homemade bread)** \$11.500
With aromatic herbs on melted cheese, fresh tomatoes slices, roasted onions, leafy vegetables salad and mayonnaise.



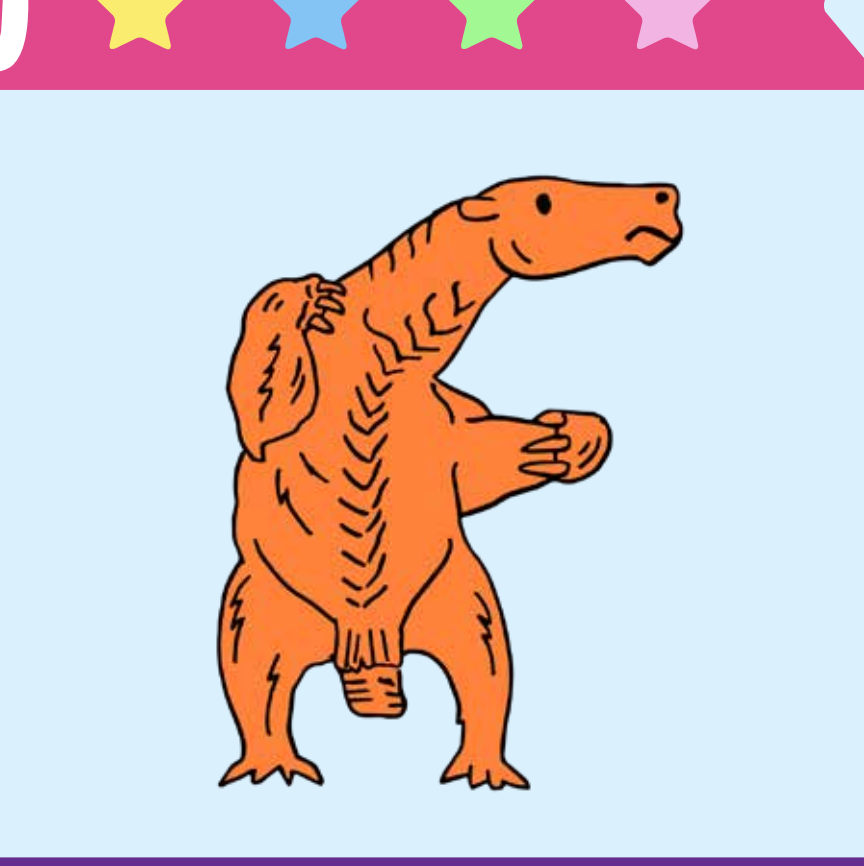
VEGGIE ZONE

- QUINOA CROQUETTE (Ciabatta bread)** \$8.900
Quinoa croquette with fresh cheese, rocket salad, roasted onions, roasted tomatoes, olive tapenade, with one touch of mayonnaise.
- CHICKPEAS CROQUETTE (Ciabatta bread)** \$8.900
Garlic red pepper on a base of sauerkraut, pesto, mizuna and homemade cilantro mayonnaise

- CHILEAN SEAWEED BURGER** \$8.900
(Churrasca bread)
With chilean salad (tomatoes, cilantro and onions), mayonnaise, green salad mix and purple onions.
- LENTIL CROQUETTE (Whole grain brad)** \$8.900
With mushroom ceviche, fresh tomatoes, spinach leaves and mayonnaise.

SALAD

- GRILLED SHRIMP** \$9.900
Green mix, grilled shirmp, avocado, cherry tomatoes, carrot, palm heart and mustard honey sauce.
- NORTH MOUNTAIN** \$9.500
Fresh tomatoes, watercress, slices of goat cheese, mint leaves, pickled walnut, and pickled onions with special chilean vinegar.
- COUNTRY CHICKEN** \$9.500
Crunchy chicken, fresh lettuce, pecorino romano, cherry tomatoes, crutons bread with soft lemonade mayonnaise.
- SMOKED SALMON** \$9.900
Smoked slices of salmon, rocket salad, hydroponic lettuce, strawberry, cherry tomatoes, rost onions and celery with apple dressing.
- PATAGONIC LAMB** \$10.900
Slices of lamb ,goat cheese, walnut, apples, rocket salad, spinach with a special berries jam vinaigrette.
- SEALED TUNA** \$9.900
Tuna seared in sesame, mixed green leaves, avocado, mango, nuts and teriyaki sauce.



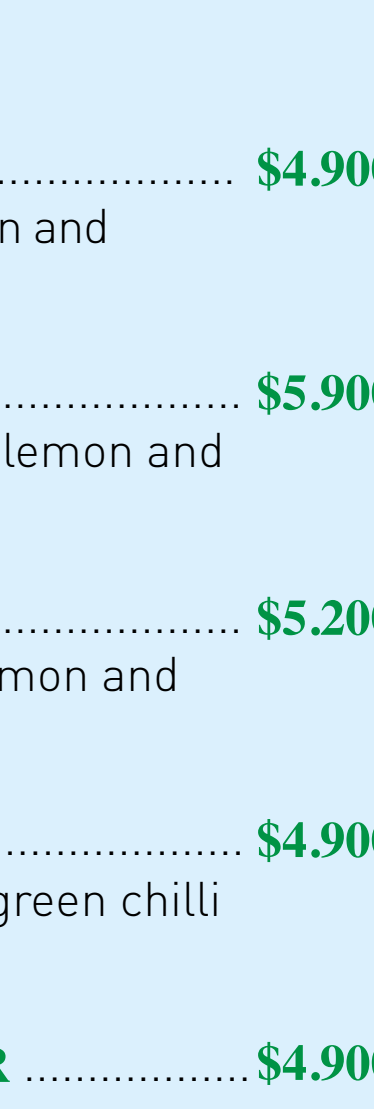
CHILDREN MENU

- BEEF BURGER** \$6.900
With gauda, lettuce and tomatoes (includes french fries)
- CHICKEN BURGER** \$6.900
With gauda, lettuce and tomatoes (includes french fries)



DESSERT

- PANNA COTTA WITH BLUEBERRY SAUCE** \$4.400
 - CHOCOLATE BROWNIE WITH WALNUT AND ICE CREAM (YOU CHOOSE ICE CREAM FLAVOR)** \$4.900
 - TIRAMISU** \$4.900
 - MOTE MOUSSE AND CRUNCHY HUESILLO (CHILEAN DESSERT)** \$3.900
 - RASPBERRY MOUSSE** \$4.400
 - SUNDAE, TWO FLAVORS** \$2.900
- *Ask for availability



BAR MENU

PISCO



- PISCO ALTO DEL CARMEN 35°** \$4.800
- PISCO ALTO DEL CARMEN 40°** \$5.400
- PISCO MONTE FRAILE TRANSPARENTE 37,5°** \$6.900
- PISCO EL GOBERNADOR** \$4.900
- PISTON ALOE VERA** \$5.900
Pisco Gobernador with aloe Vera, passion fruit and premium tonic.
- PIPESTÓN** \$5.900
Pisco, pipeño wine, vermouth, tónico water and lemon.
- BAD GOVERNOR** \$6.900
Pisco governor40°, cucumber juice, lemon, ginger and wine santa digna chardonay.

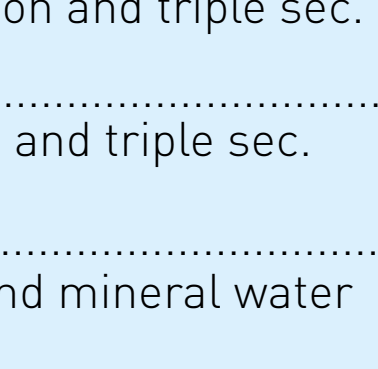
- PISCO SOUR RICA-RICA** \$4.900 Cathedral \$7.500
Pisco Gobernador, rica rica, lemon and albumin.
- MYRTLE SOUR** \$5.900 \$8.400
Pisco Gobernador, fresh Myrtle, lemon and syrup.
- PISCO SOUR LA YUNTA** \$5.200 \$7.500
Pisco Gobernador, cinnamon, lemon and albumin.
- PISCO SOUR PORTEÑO** \$4.900 \$7.900
Pisco Gobernador, palm honey, green chilli and lemon.
- TRADITIONAL PISCO SOUR** \$4.900 \$7.500
- PISCO SOUR WITH FLAVORS** \$4.900 \$7.500
- CUCUMBER PISCO SOUR** \$4.900 \$7.500
Pisco Gobernador, cucumber, basil, lemon and albumin
- PISCO SOUR CALAFATE** \$6.400 \$8.400
Pisco, calafate syrup, albumin, lemon and gum.
- PISCO SOUR PAPAYA** \$5.500 \$7.900
Double distilled pisco, papayas, albumin, lemon and gum.

GIN COCKTAILS

- GIN TONIC HENDRICKS** \$6.900
Premium tonic and cucumber.
- COLLINS DE MARACUYÁ** \$6.400
Gin, Passion fruit, rica rica and sparkling water.
- GIN TONIC PAPAYA** \$6.400
Gin, papaya fruit and premium tonic.
- YUNTA FLOREADA** \$6.900
Gin, roses syrup, aloe vera juice and orange juice.
- LONDON MULE** \$6.900
Gin, ginger beer and lemon.
- DARKSIDE** \$6.900
Gin macerate for 20 days in red fruit, lemon, red fruits and sparkling water.

- NEGRONI** \$6.400
Gin, campari and vermouth rosso.
- TROPICAL GIN** \$6.900
Gin and summer passion fruit redbull
- GIN RASPBERRY FRESH** \$6.900
Gin, raspberry, basil and premium tonic.
- COLLINS CALAFATE** \$6.900
Gin, calafate syrup and sparkling water.
- FLAMINGO** \$6.900
Pisco, hibiscus liqueur, grapefruit juice, Rosemary Syrup and tonic.
- WATERMELON MULE** \$6.900
Watermelon syrup, gin, ginger beer and lemon juice

VODKA



- STOLICHNAYA** \$4.900
- VODKA GREY GOOSE** \$6.900
- VODKANADA PIÑA/APIO** \$5.900
Vodka stolicznaya, pineapple and celery.
- VODKANADA FRAMBUESA/MENTA** \$5.900
Vodka stoli, raspberry, lemon and mint.

- BLOODY MARY** \$5.900
Vodka stoli, tomatoes zumo, english sauce, celery, tabasco, salt and pepper.
- MOSCOW MULE** \$6.900
Vodka stoli, ginger beer and lemon.
- CAIPIROSKA** \$4.900
Vodka, lemon juice and sugar.
- ESPRESSO MARTINI** \$6.400
Black Coffee with vodka and kahula.

TEQUILA COCKTAILS

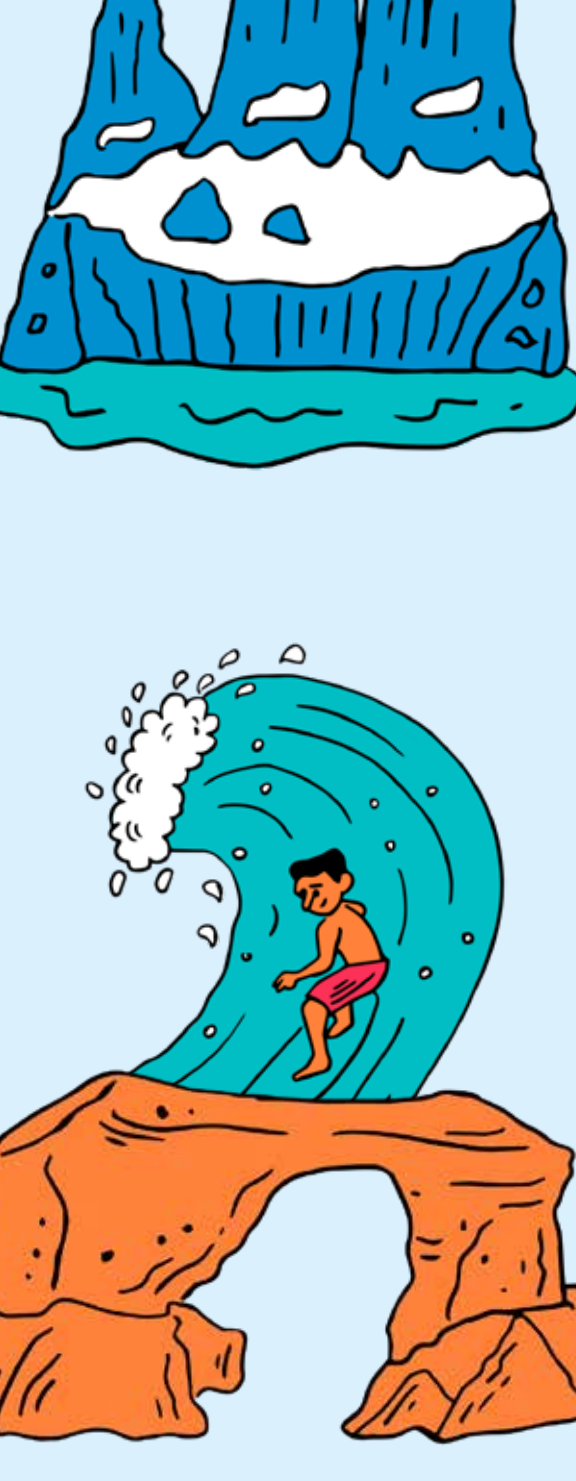


- MARGARITA** \$5.400
Tequila, lemon juice, triple sec, sugar.
- MARGARITA FLAVORS** \$5.900
Pinnacle, raspberry, passion fruit, mango
- MARGARITA WATERMELON (season)** \$5.900

- MARGARITA STRAWBERRY/ BASIL** \$5.900
- SHOT TEQUILA DON JULIO** \$5.900

RUM COCKTAILS

- DAIQUIRI TRADICIONAL** \$5.400
Rum, triple sec, sugar, lemon juice.
- BLUEBERRY MINT DAIQUIRI** \$5.900
White rum, blueberry mint, lemon and triple sec.
- DAIQUIRI CALAFATE** \$6.900
White rum, calafate syrup, gum and triple sec.
- TRADITIONAL MOJITO** \$5.400
Mint, lemon juice, sugar, rum and mineral water
- MOJITO WITH FLAVORS** \$5.900
Pinnacle, raspberry, mango and passion fruit.
- LA YUNTA MOJITO** \$6.900
White rum, calafate syrup, passion fruit juice, mint and mineral water.
- MOJITO JAGER** \$6.900
White rum, Jagermeister, lemon juice, mint and mineral water.
- HAVANA CLUB AÑEJO RESERVA** \$5.900



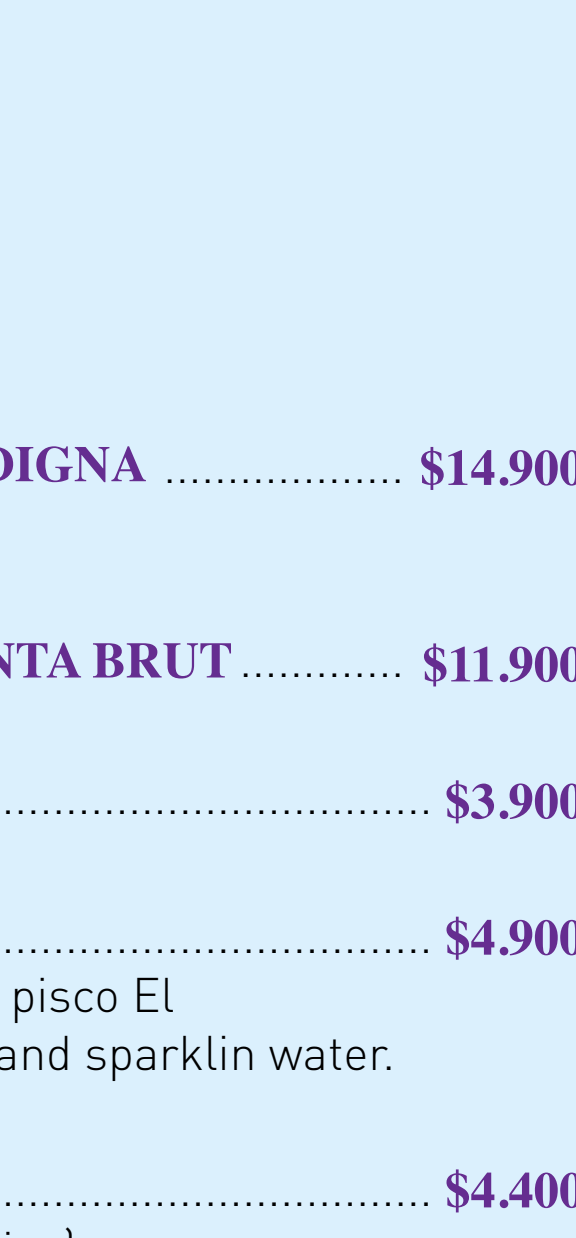
WHISKY

- JACK DANIELS** \$6.400
- JACK DANIELS HONEY** \$6.400
- JOHNNIE WALKER RED** \$5.900
- JOHNNIE WALKER BLACK** \$7.400
- WHISKY SOUR** \$6.400



CLASSIC COCKTAILS

- APEROL SPRITZ** \$5.900
- RAMAZZOTTI** \$5.900
- CAIPIRINHA** \$5.400
- AMARETTO SOUR** \$4.900
- AMARETTO DISARONNO SOUR** \$6.500



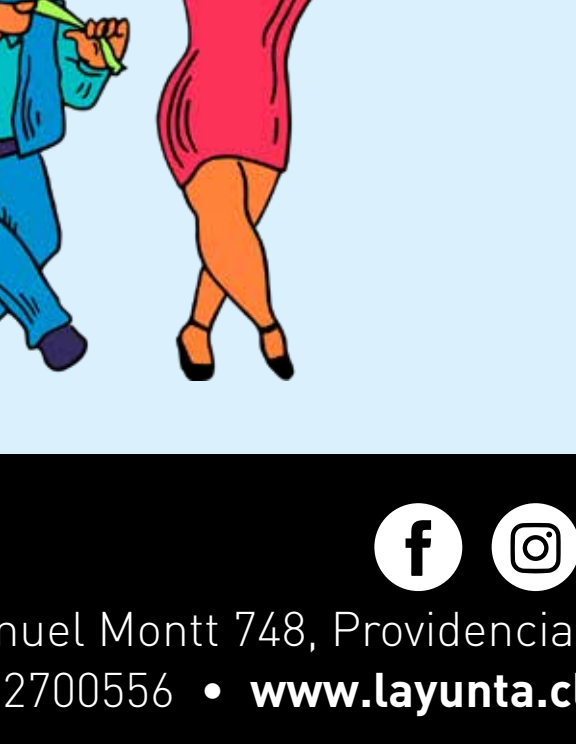
MOCKTAILS

- NOT APEROL** \$4.600
Red orange syrup, Not sparkling wine and Sparkling water.
- WATERMELON MULE** \$4.900
Watermelon syrup, lemon luice and ginger beer.
- KA'AY** \$4.900
Infusion yerba matte, honey water, orange juice and soda.



BEVERAGE

- COKE LIGHT, SPRITE, NORMAL COKE, GINGER** \$2.300
- MINERAL WATER** \$2.300
- NATURAL JUICE** (Pinnacle, Mango, Passion Fruit, Raspberry) \$3.500
- NATURAL LEMONADE** \$3.600
- TEENAGER MOJITO** [Not alcohol mojito] \$3.300
- TEENAGER FLAVOR MOJITO** [Not alcohol mojito] \$3.900
- LADRILLO** [Granadina, lemon juice and mineral water] \$2.900
- ENERGIZER RED BULL** \$2.900



BEER

- KUNSTMANN** (Torobayo, Lager, Bock y Miel) \$3.500
- KUNSTMANN ALCOHOL FREE** \$3.500
- DOLBEK MAQUI** (Chilean patagonic flavor) \$3.900
- SCHOP AUSTRAL 300cc** (Calafate, Torres del Paine) \$3.900
- SCHOP AUSTRAL 500cc** (Calafate, Torres del Paine) \$4.900
- SCHOP ESTRELLA DAMM 300cc** \$3.300
- SCHOP ESTRELLA DAMM 500cc** \$4.200
- SCHOP ARTESANAL 300cc** (Varietades) \$3.900
- SCHOP ARTESANAL 500cc** (Varietades) \$5.200
- ADDED MICHELADA SCHOP 300cc** \$1.000
- ADDED MICHELADA SCHOP 500cc** \$1.300
- ADDED MICHELADA MEXICANA** (Lemon juice, tabasco, english sauce, tomato juice and merken) \$1.600

WINES

- SANTA DIGNA** \$14.900
Cabernet sauvignon Reserva, Carmenera Reserva y Chardonnay Reserva.
- CORDILLERA** \$17.900
Cabernet sauvignon Gran Reserva, Carmenera Gran Reserva y Chardonnay Gran Reserva.
- LAS MULAS** \$13.900
Cabernet Sauvignon, Carmenera y Sauvignon Blanc.
- LOMAS DEL VALLE** \$14.900
Merlot

- SPARKLIKN WINE SANTA DIGNA** \$14.900
Estelado Brut Rose
- SPARKLIKN WINE AMARANTA BRUT** \$11.900
- CUP OF SPARKLING WINE** \$3.900
- PONCHE LA YUNTA** \$4.900
Especial wine, apple, blueberry, pisco El Gobernador macerate in maqui and sparklin water.
- HOUSE WINE** \$4.400
Cup of Miguel Torres wine varieties).

AFTER MEAL DRINKS

- FRANGELICO** \$4.500
- JÄGERMEISTER** \$4.500
- AMARETTO DISSARONO** \$5.300
- ARAUCAÑO** \$2.900
- COINTREAU** \$5.900

HOT DRINKS

- ESPRESSO** \$2.400
- TEA DOUBLE** \$2.900
- TEA DILMAH** \$2.400
- NATURAL INFUSION** \$2.400

