ENGLISH



# mala mia

## COCINA & BAR



AV. ITALIA 825 · PROVIDENCIA
BARRIO ITALIA – STGO

mala mia
COCINA ARMÓNICA



## WE ARE A WARM LITTLE CORNER

where everyone feels at home,
a green space full of plant
(those we care ourselves)
luminous and full of good vibes.
Here, we love to build a community and make
everyone feel welcome.

## OUR PRETTY FOOD

For us, balance is everything!
our mainly concern is to work with fresh
and natural ingredients, mostly seasonal,
of cultivation, local production and with
healthy and homemade manufacturing
processes which ends in exquisite, balanced
and nutritious dishes, with bright colours and
unique flavours.
This is what we call: COCINA ARMÓNICA

## WHAT MOVES US IS NO LABELS

in order to build a free and flexible life style with no
labels and judgments, we love diversity and us to
being a single and unique universe, with different
needs and where
all choices are valid. Here we just allow ourselves to
flow, create and enjoy our food!

## IMPORTANT!

FREE-RANGE CHICKEN CERTIFIED EGGS | SOURDOUGH CRAFT BREAD NATIONAL PRODUCTION OF DAIRY AND NATURAL CHEESE

FRESH FRUITS AND VEGETABLES EVERY DAY | WE MAKE OUR OWN PICKLES, GRANOLA, BUTTER, PULP AND SYRUPS

WE REDUCE TO THE MAXIMUM OUR WASTE BY USING EVERY PART OF OUR FOOD IN ORDER TO CREATE NEW RECIPES AND DECORATIONS.

95% OF OUR PROVIDERS ARE NATIONAL.

# BREAKFAST
*all day long!*

## SWEET

### $8.990
### ENJUNDIOSA´S PANCAKE

two cocoa and vanila spongy pancakes + fresh fruit puree, nuts, syrup and sesame, season fruit + homemade syrup

NO SOY · NO PEANUTS · WITH NUTS · WITH EGG

OPTION: 100% VEGGIE



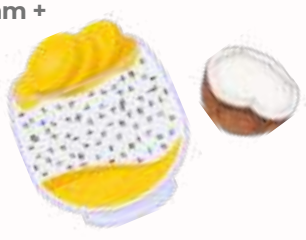
### $6.890
### PUDÍN DE CHÍA
MADE WITH OUR GRANOLA AND FRESH SEASON FRUIT



**TROPIPUDÍN**
soft and creamy activated chia + natural passion fruit sauce with mango, lemongrass, ginger and pineapple pieces.



**FRUTOS DEL SUR**
soft and creamy activated chía with coconut cream + berries reduction



NO SOY · NO PEANUTS · GLUTEN FREE · 100% VEGGIE · WITH NUTS

### $6.990
### BOWL DE TEMPORADA


**CIELO DEL ELQUI**
soft berries smoothie, banana and our homemade granola, fresh fruit and nuts, syrup and sesame.



**CHIRIMOYA ALEGRE**
soft smoothie of the most sweet custard apple, banana and orange zest, with homemade granola, fresh fruit orange reduction and little meringues.



NO SOY · NO PEANUTS · WITH NUTS · GLUTEN FREE · 100% VEGGIE

### $6.990
### CREMOSITO

perfect lemon cream and greek yogurt + season fruit + our homemade granola and orange-scented meringues



WITH EGG · WITH DAIRIES · GLUTEN FREE · NO SOY · NO PEANUTS



### $7.290
### CHOKITA

whole grain oats porridge with cocoa, nutmeg, ginger, cinnamon, and orange spiced almond milk + little pieces of cocoa cake, fresh season fruit, our homemade granola, nuts, syrup and sesame plus the final touch: melted chocolate chips



NO SOY · NO PEANUTS · WITH NUTS · 100% VEGGIE



TAG US!
@MALAMIA.REST

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CELEBRATE WITH US

# BREAKFAST
all day long!

SALTED



TATE!

$7.990

## HUEVO REVUELTO

fresh countryside scrambled eggs + aromatic tomato paste + craft sourdough bread + green leaves and homemade pickles.

NATURALLY FERMENTED · WITH EGG · HIGH IN PROTEIN



$8.990

HUEVÓN

## POCHADO

fresh countryside poached eggs over avocado, cherry tomato + craft sourdough bread and roasted beet hummus.

WITH EGG · HIGH IN PROTEIN





EL GROSSO

$8.990

## OMELETTE GARBANZOS

chickpea omelette stuffed with white wine sauteed mushrooms and spinach crowned with our tasty pebre quillotano all over our homemade merken mayonnaise.

GLUTEN FREE · HIGH IN PROTEIN · 100% VEGGIE



PULENTA

$9.990

## MOZARELLA

spiced mozarella cheese over roasted cherry tomatoes with weeds and homemade pesto + craft sourdough bread

WITH DAIRIES · HIGH IN PROTEIN

## CIABATTA SANDWICHES

*WITH HOME MADE POTATO





$6.890

## FINOLI

sourdough ciabatta spread with pesto, melted goat cheese, roasted tomatoes, green leaves mix and our pickles dressed with our tartar sauce.



$10.990

## LOMOLAIS

120 grs of beef sirloin slices dressed in our homemade mustard, garlic and cilantro seeds and arugula, caramelized onion, fennel pesto and garlic mayo.

NEW SANDWICH

$10.990

## PECECILLO

with smoked salmon on a smooth cream cheese spread, capers, toasted sesame seeds, and lemon, papaya apple chutney and fresh pea sprouts



## ADDS

| | |
|---|---|
| POACHED OR SCRAMBLED EGG (2 unid) | $1.500 |
| BACON | $1.500 |
| SALMON | $3.000 |
| AVOCADO | $1.000 |
| GOAT CHEESE | $1.500 |
| GOUDA CHEESE | $1.000 |
| MOZARELLA CHEESE | $3.500 |

| | |
|---|---|
| SUNFLOWER SEEDS RICOTTA | $1.200 |
| BEETROOT HUMUS | $1.500 |
| HOMEMADE PICKLES | $1.000 |
| HONEY | $500 |
| MUESLI | $1.200 |
| SOURDOUGH BREAD | $1.200 |

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CELEBRATE WITH US!

# BRUNCH

*we love them!*

**EVERYDAY UNTIL 15:30 PM**

I COULDN'T CHOOSE
I WANT IT ALL!

OUR BREAKFAST OPTIONS REUNITED IN AN INCREDIBLE FEAST TO TRY A LITTLE BIT OF EVERYTHING!

## BOSQUE $14.900

Poached egg / scrambled / mozzarella
+ craft bread + avocado + homemade veggie pate
+ pickles or sweet of the day treat
+ homemade muffin and fresh fruits
+
✳ **Of your choice:** chia pudding / season bowl / cremosito / chokita (oat porridge)

NO PEANUTS · HIGH IN PROTEIN · NATURALLY FERMENTED · WITH EGG · WITH NUTS

DRINKS INCLUDED

**OP.1** coffee espresso, americano, cappuccino, latte or green, red or black tea + daily juice

ADD: GLASS OF SPARKLING WINE | MIMOSA | KIR ROYAL FOR $4.000

**OP.2** REPLACE coffee/tea & juice for a glass of sparkling wine | mimosa | kir royal

## MONTAÑA $14.900

Chick pea omelette + sourdough bread + avocado + sunflower seeds ricotta + pickles or sweet of the day treat
+ 100% veggie homemade muffin and fresh fruits
+
✳ **Of your choice:** chia pudding / season bowl / chokita (oat porridge)

NO PEANUTS · 100% VEGGIE · NATURALLY FERMENTED · HIGH IN PROTEIN · WITH NUTS

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CELEBRATE WITH US!

# STARTERS

LUNCH FROM 12:30

TO SHARE



CAN'T BE MISSED:

## PAPITAS
(FRENCH FRIES)

rustic and seasoned, ready to dip in with our garlic mayo and a homemade ketchup

$6.590



$9.590

## CEVICHITO

mushroom, celery, peppers, fresh mango, red onion and cilantro marinated with leche de tigre in coconut cream, rocoto pepper and sesame oil, sweet potato crisp and peruvian corn

PICOR MEDIO

100% VEGETAL



$10.990

## Y LA QUESO

creamy goat cheese with fine herbs, lemon and merken breaded in panko, with our rosemary and seasonal chutney, toasts and cherries, olives, capers, onion and parsley pebre.



BOARD
$19.990

## AH! UN MANJARS

Selection of charcuterie and cheeses: coppa, peperoni and serrano ham, blue cheese, smoked cheese, green olive, roasted pepper sauce, roasted garlic and fine herbs butter, jam of the day, nuts and toast



BOARD
$15.990

## LA ROSA ESPINOZA

Panko-breaded mozzarella with tomato and spice jam, roasted beetroot hummus, mushroom stew, homemade pickles, nuts, and crunchy tortilla to spread



CHECK OUT OUR COCKTAIL MENU

# LUNCH & DINNER

LUNCH FROM 12:30

## MAIN DISHES



### DESMADRE — $12.390

the most family chingona! stuffed quesadilla with red beans, cheese, sauteed cabbage in sesame oil, carrots and corn, with a fresh salad, pico de gallo, and a fresh sauce made of cucumber, mint and yogurt.

100% VEGGIE

### SOUP OF THE DAY — $6.590



Smooth, warm cream soup made with fresh, seasonal ingredients.
*Includes seeds and croutons



### GNOCCHIS — $13.990

Fresh, homemade gnocchi that will surprise you every day with different side dishes

DON'T FORGET! PUT A BILL MONEY UNDER YOUR PLATE ON THE 29TH OF EACH MONTH.



### PITUCA SALAD — $11.990



Delicious caviar lentils and sauteed tricolor quinoa mixed with celery, mint, cranberries, toasted almonds, orange zest and olive oil over a soft cream of carrots, ginger, coconut and cilantro seeds, mushrooms, sauteed peaches and cherries, with a green leaves mix and lemonette.

100% VEGGIE · WITH NUTS · GLUTEN FREE · NO PEANUTS





### CHUPE DE CHAMPI — $12.990

Warm and delicious mushroom stew made with sourdough bread and gratin cheese. Comes with sourdough bread toasts, green leaves mix and dressed pickles.

WITH DAIRIES

### GUATERITO — $13.990

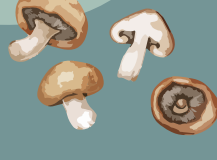
NO PEANUTS · GLUTEN FREE · WITH DAIRIES

Perfect creamy rice with roasted beet dye and mushrooms with peas croquettes stuffed with caramelized onions, ginger and goat cheese.

OUR FRESH TOUCH?

our fresh pesto and green salad with mango dressing.





### BAILA CON CÉSAR! SALAD — $10.990



Our version of a classic! a mix of lettuce, green leaves, celery bathed in caesar dressing, croutons, olives, cherrys, sauteed mushrooms, parmesan cheese and a poached egg.

WITH EGG · WITH DAIRIES





FROM 12:30 PM

# BURGERS

OUR BURGERS ARE MADE WITH MUSHROOMS, ROASTED GARLIC AND ANDEAN CEREALS

*now!*

**CHOOSE YOUR BREAD**

SOURDOUGH BREAD (DAIRY FREE)

POTATO BRIOCHE BREAD (WITH DAIRY)

WITH FRENCH FRIES AND HOMEMADE KETCHUP

**$11.990**

OPCIONES PARA TODOS

REPLACE WITH homemade beef burger or BEEF

+$3.000

CHANGE ANY BURGER WITH BEEF



## CON TOO SI NO PA`QUE

tomato, onion, green chili and cilantro salad, goat cheese, sliced avocado, fresh green leaves, and homemade pickle radish mayo.



## ¡NUNCA FOME!

a mix of cabbage, green apple, carrots and toasted walnuts mixed with mustard, blue cheese and our homemade caramelized onion mayo.

## *chacarero*

**ME PASÉ 3 PUEBLOS!**

our version of the classic “chacarero” with shredded beef, caramelized onion, roasted tomato, sauteed green beans, pickled green chili and garlic mayo.



**100% VEGGIE OPTION:**

WE CHANGE THE CHEESE FOR SUNFLOWER SEEDS RICOTTA



## $10.990 LOMO LAIS

120 grs of tender loin slices dressed in our homemade mustard, garlic and cilantro seeds and arugula, caramelized onion, fennel pesto and garlic mayo.

#WITH HOME MADEPOTATO

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CELEBRATE WITH US!

WE´RE NOT A PIZZERÍA, BUT
*we went all in on making the best!*

# PIZZAS

**$14.990**

## LA DETONÁ

Bocconcini cheese, mushrooms, pepperoni, green olives, cherry tomato, basil pesto



## ANDAI CON LA PERA

blue cheese, artichoke, sautéed pears, capers, serrano ham, dried tomato pesto

You can order them in a veggie version!

# CAKES & DESSERTS

OUR HOMEMADE RECIPESMADE WITH LOVE

## LEMON PIE — $5.290

our special recipe with natural yogurt, cream and coconut milk, lemon zest over a crunchy cookie base and golden meringue.

WITH DAIRIES · WITH EGG



## CHEESECAKE — $5.490

crunchy cookie base stuffed with a soft mixture of cream, cream cheese and natural yogurt, with our homemade sauces, one of your choice.

WITH DAIRIES · WITH EGG



## MUFFINS — $2.500

our own recipe

2 FLAVORS:

-chocobanana (100% veggie)

-Muffin of the day (contains egg and milk)

OPTION 100% VEGGIE



## COOKIES — $2.200

made with almond flour and brown sugar

3 FLAVORS:

- chocolate and almonds
- peanut butter and raspberry
- orange, pistachio and cranberries

100% VEGGIE · GLUTEN FREE



## VOLCÁN DE CHOCOLATE — $6.290

our version of a classic! cocoa warm cake with ganache cream liquid center with ice cream of your choice.

100% VEGGIE



## CRAFT ICE CREAM — $4.890

Homemade with 100% natural and in season ingredients. pick two flavors - according to availability

*EXTRA ICE CREAM $1.750

add an ice cream flavor to any of our cakes or desserts.



## RAQUELITA CAKE — $5.690

Poppy seed sponge cake filled with soft layers of lemon pastry cream and raspberry jam, topped with meringue

CON LECHE · CON HUEVO

*ALSO ASK ABOUT THE CAKE OF THE DAY



## TARTA CUÁTICA — $5.990

SOFT - INTENSE - PERFECT

two layers of non-baked coconut and cajun dough; the first layer of cocoa, avocado and coconut and our homemade syrup over a second layer of peanut butter and a rain of toffee sauce.

GLUTEN FREE · WITH NUTS · 100% VEGGIE



## BROWNIE Y TOFFEE — $5.990

pure cocoa brownie with peanut butter and homemade toffee

WITH EGG · WITH NUTS · WITH DAIRIES



# CAFETERÍA

+infusiones y chocolates

CAFE DE GRANO, TUESTE FRESCO Y LOCAL

## CAFETERÍA

| | | |
|---|---|---|
| RISTRETTO | shot corto y concentrado de café - 25 ml aprox. | $2.000 |
| ESPRESSO | shot simple 35 ml | $2.300 |
| LUNGO | shot largo de espresso - 45 ml aprox. | $2.400 |
| DOPPIO | doble carga de café - 65 ml aprox. | $2.600 |
| AMERICANO | espresso simple diluido en agua caliente 360 ml | $3.200 |
| MACCHIATO | espresso con un toque de leche texturizada - 50 ml aprox | $2.500 |
| CAPUCCINO | espresso más leche texturizada a 70° - 180 ml | $3.600 |
| LATTE | espresso más leche texturizada a 70° - 360 ml aprox. | $4.200 |
| FLATWHITE | doppio ristretto más leche sutilmente texturizada - 180 ml | $3.900 |
| MOCHA | espresso + cacao ecuatoriano + leche texturizada + 360 ml | $4.500 |







## CHOCOLATES Y LECHES

| | | |
|---|---|---|
| CHOCOLATE CALIENTE | cremoso chocolate con leche a elección | $4.500 |
| CHOCOLATE FRAMBUESA | cremoso chocolate con leche y pulpa frambuesa | $4.700 |
| LECHE DORADA | Leche especiada con jengibre, cúrcuma, canela, cardamomo | $4.600 |
| CHAI LATTE | hebras de té negro y especias infusionadas en leche | $4.500 |
| DIRTY CHAI LATTE | té negro y especias infusionadas en leche + shot espresso | $4.800 |
| SALTED CARAMEL MACCHIATO | leche texturizada, ristretto y delicioso syrup de caramelo con un toque salpimentado | $4.800 |



## TÉ E INFUSIONES

| | | |
|---|---|---|
| NEGRITO | té negro ceylán | $3.000 |
| VERDE | té verde oolong | $3.000 |
| ROJO | té rojo pu-erh | $3.000 |
| CHAI | cardamomo, canela, clavo olor, nuez moscada, naranja | $3.500 |
| LIMONADA CALIENTE | limón, miel , jengibre | $3.200 |



## EXTRAS

| | | |
|---|---|---|
| SHOT ESPRESSO | agrega a tú café una carga extra de espresso | $900 |
| SYRUP | añade sabor a tu café (consulta sabores disponibles) | $800 |
| LECHE VEGETAL | NUDE avena | $1.000 |



OPCIONES PARA TU CAFECITO CON LECHE

LECHE
VACA
ENTERA
DESCREMADA
SIN LACTOSA

BEBIDA VEGETAL



PÍDE CUALQUIERA PARA LLEVAR TAKE AWAY

# JUGOS

y más pa´refrescarse!

## JUGOS NATURALES

LICUADOS SIN AZÚCAR AÑADIDA

| | | |
|---|---|---|
| CACHAI | mango | $4.500 |
| NANAI | frambuesa | $4.500 |
| FRUTA DEL DÍA | según temporada | $4.500 |
| VITAMINA | 100% naranja exprimida | $4.800 |



## LIMONADA

BASE LIMÓN NATURAL Y AGUA FILTRADA

$3.900

| | |
|---|---|
| MUY PIOLA! | limón, menta fresca y jengibre |
| MÁS MINA | limón, arándanos y frambuesa |



## ICED TEA

$3.900

| | | |
|---|---|---|
| BACÁN | té verde, limón, menta, miel | |
| QUE FOERTE | té ceylán, rooibos, frutas tropicales | |
| PICHES | té ceylán, durazno | |
| CHAI | cardamomo, canela, clavo olor, naranja | |
| MATCHA LATTE | syrup matcha, leche, hielo | $4.900 |



## CAFÉS FRÍOS

| | | |
|---|---|---|
| TONIC COFFEE | espresso doble + tónica + hielo y un toque de limón | $4.900 |
| ICED LATTE | espresso simple + leche + hielo | $4.500 |
| COLD BREW | café infusionado en frío por 12 horas | $4.200 |
| GINGER COLD BREW | infusión de café en frío y ginger beer | $5.200 |
| ESPRESSO NARANJA | espresso + jugo de naranja natural | $5.200 |



## KOMBUCHA

BEBIDA VIVA A BASE DE TÉ, NATURAL, RICA EN PROBIÓTICOS, BURBUJEANTE

| | | |
|---|---|---|
| BILOBA 500 CC. | TÓNICO FERMENTADO CON BOTÁNICOS Y ADAPTÓGENOS | $4.600 |



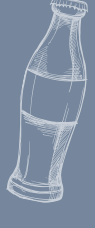

## AGUAS

| | | |
|---|---|---|
| AGUA TÓNICA | | $3.000 |
| AGUA CON/SIN GAS | 500 ML - BOTELLA RETORNABLE | $3.200 |

## BEBIDAS

| | | |
|---|---|---|
| PEPSI | REGULAR Y ZERO 220 ML - LATA | $1.900 |
| RED BULL | ENERGY DRINK - TRADICIONAL Y SUGAR FREE | $2.900 |
| COCA COLA | REGULAR Y ZERO 350 ML - VIDRIO RETORNABLE | $2.500 |
| SPRITE | MID CAL 350 ML - VIDRIO RETORNABLE | $2.500 |
| TÓNICA | SCHWEPPES REGULAR Y ZERO 310 ML - LATA | $2.900 |
| GINGER ALE | SCHWEPPES SIN AZÚCAR 310 ML - LATA | $2.900 |





# MOCKTAILS

COCTELERÍA
SIN ALCOHOL

## LAS SOAS FRESCAS

**SABOR SANDÍA, MANGO O KIWI** — $4.900
Soda fresquita y burbujeante con syrup de fruta, trozos de fruta, hielo frappé y agua gasificada.



## MOCKTAILS

**APIROL (NUESTRO APEROL SIN ALCOHOL)** — $5.900
jugo de pomelo, syrup spritz, hielo frappé, agua gasificada y rodajas pomelo deshidratado.

**BESITO EN LA FRENTE** — $6.200
infusión té verde, jugo de pomelo, bitter de cardamomo, albahaca, almíbar, toque de pimienta y hielo frappé.



**PIPIRISNAIS** — $5.700
syrup casero de frutos rojos, syrup lavanda, limón, agua gasificada, hielo frappé.

**UNA COSITA** — $5.700
syrup de rosas, limonada de rosas, jugo de limón, toque de arándanos, hielo cubo.



**MOJITO** — $5.900
syrup de caña, jugo limón, menta fresca, limón sutil, hielo frapé y agua gasificada.

**MOJITO MARACUYÁ** — $6.300
syrup de caña, pulpa maracuyá, jugo limón, menta fresca, limón sutil, hielo frapé y agua gasificada,

**TONIC MATCHA** — $5.600
syrup de matcha, tónica, hielo *nuevo!*



## CHELITA 0°

| | | |
|---|---|---|
| **CERVEZA SIN ALCOHOL** | heineken cero 330 ml | $3.600 |
| **CHELADA / MICHELADA** | extra | $1.100 |

# COCTELERÍA

## NUESTRA COCTELERÍA — $7.800

**BESITO EN LA FRENTE**
Gin Beefeater, infusión té verde, jugo de pomelo, bitter de cardamomo, albahaca, almíbar, toque de pimienta y hielo frappé.

**PIPIRISNAIS**
Gin Beefeater, syrup casero de frutos rojos, syrup lavanda, limón, agua gasificada, hielo frappé.

**UNA COSITA**
Gin Beefeater, syrup de rosas, limonada de rosas, jugo de limón, toque de arándanos, hielo cubo.

## COCTELERÍA CLÁSICA

| | | |
|---|---|---|
| RAMAZZOTTI SPRITZ | Ramazzotti rosato, espumante brut | $7.100 |
| RAMAZZOTTI VIOLETTO | Ramazzotti violetto, espumante brut | $7.200 |
| MIMOSA | Viñamar Brut Unique 187ml y juego recién exprimido de naranjas | $4.900 |
| KIR ROYAL | Viñamar Brut Unique 187ml y licor de cassis | $4.800 |
| APEROL SPRITZ | Aperol, espumante brut, agua gasificada | $6.990 |
| CAMPARI SPRITZ | Espumante, campari, agua gasificada | $6.900 |
| NEGRONI SPAGLIATO | Espumante brut, campari, vermouth rosso | $6.600 |
| TOM COLLINS | Gin beefeater, limón, syrup simple | $6.400 |
| PISCO SOUR | Pisco, jugo de limón, syrup y toque de amargo de angostura | $5.900 |
| PISCO SOUR SABORES | pregunta por los sabores disponibles | $6.300 |
| PISCO SOUR CATEDRAL | El clásico en versión grande | $7.900 \| $8.300 SABORES |
| SOUR ANDES | Pisco Espíritu de los Andes, jugo de lima, syrup y amargo de angostura | $8.300 \| $9.900 CATEDRAL |
| CHILCANO | Pisco, limón, Ginger Ale y toque de amargo de angostura. | $6.700 |
| MOJITO | Ron blanco, jugo de limón, syrup, menta fresca | $6.700 |
| MOJITO MARACUYÁ / FRAMBUESA | | $6.900 |
| CAIPIRISSIMA BERRIES | Ron blanco, licor de cassis, syrup y gajos de limón sutil | $6.200 |
| MOSCOW MULE | Smirnoff, syrup, limón, ginger beer Fentiman's y menta fresca | $7.900 |
| CAIPIROSKA | Smirnoff, syrup, limón sutil | $5.900 |
| RUSO BLANCO | Absolut Blue, licor de café, crema de leche | $6.000 |
| ORANGE SMASH | Vodka Absolut, jugo recién exprimido de naranja | $7.700 |
| LONDON MULE | Gin Beefeater, ginger beer Fentiman's, limón, syrup y menta fresca | $8.100 |
| GIN TONIC | Gin Tanqueray London Dry, Schweppes tónica | $8.400 |
| NEGRONI | Gin london dry, vermouth rosso, campari | $6.800 |
| MARGARITA | Tequila Olmeca blanco, triple sec, jugo de limón y sal | $6.800 |
| LUXURY MARGARITA | Tequila Don Julio, jugo de lima, néctar de agave y sal | $10.900 |
| PALOMA | Tequila Olmeca blanco, jugo de pomelo, limón, néctar de agave y soda | $7.200 |
| MANHATTAN | Whisky, vermouth y amargo de angostura | $8.700 |
| OLD FASHIONED | Whisky, syrup, toque de amargo de angostura | $8.400 |
| ESCOCÉS | Whisky, espresso, syrup de caramelo, toque crema de leche salpimentada | $8.400 |
| BLACK SOUR | J.W. black label, Jugo de limón, syrup y amargo de angostura (contiene huevo) | $8.200 |
| JHON COLLINS | Whisky, jugo de limón, syrup | $7.800 |
| ESPRESSO MARTINI | shot de espresso, martini | $6.900 |

## CERVEZAS

| | | |
|---|---|---|
| LOA MINGA LOCA | WEST COAST IPA - LATA 470 | $6.000 |
| LOA ENTRENUBES | PALE LAGER - LATA 470 | $5.800 |
| LOA OTRA RONDA | AMBER ALE - LATA 470 | $5.800 |
| LOA MOMENTUM | STOUT - LATA 470 | $6.000 |
| DEER & BEER: SCHOP AUSTRAL MAS SHOT DE JÄGERMEISTER | | $7.900 |
| HEINEKEN CERO SIN ALCOHOL - BOTELLA 330 ML | | $3.600 |
| MICHELADA / CHELADA | EXTRA | $1.100 |

## SCHOP

| | | |
|---|---|---|
| SCHOP AUSTRAL LAGER | 500 ML | $5.800 |
| SCHOP AUSTRAL CALAFATE | 500 ML | $6.200 |

## DESTILADOS

| | | con bebida |
|---|---|---|
| MISTRAL 35° | | $5.300 |
| ALTO 35° | | $5.300 |
| ESPIRITU DE LOS ANDES | | $7.200 |
| BEEFEATER | | $7.500 |
| TANQUERAY LONDON DRY | | $8.400 |
| TANQUERAY TEN | | $13.000 |
| ABSOLUT BLUE | | $8.400 |
| SMIRNOFF | | $9.900 |
| JÄGERMEISTER | shot | $4.000 / 2X$7.500 |
| JÄGERMEISTER | ronda 6 shots para compartir | $21.900 |
| JÄGERMEISTER COLDBREW | Jägermeister, café infusión en frío | $5.800 |
| DON JULIO BLANCO | Shot Tequila Don Julio + jugo de limón sutil y sal | $7.000 / 2X$13.500 |
| TEQUILA OLMECA | Shot Tequila Olmeca + jugo de limón sutil y sal | $4.100 / 2X$7.500 |
| JOHNNIE WALKER BLACK | | $9.900 |
| RON HAVANA AÑEJADO ESPECIAL | | $6.990 |
| CINZANO VERMOUTH ROSSO | Campari, vermouth rosso, soda | $4.900 |
| GRINGO | Campari, agua tónica, hielo y lima | $6.700 |
| TONIC CAMPARI | Campari, agua tónica, hielo | $6.800 |

## VINOS Y ESPUMANTES

| | | |
|---|---|---|
| COPA ESPUMANTE | Viñamar Brut / Moscato botella 187 ml | $4.500 |
| ESPUMANTE VIÑAMAR | Brut / Moscato 750 ml. | $16.900 |
| COPA VINO TINTO | Carmenere, Cabernet Sauvignon | $4.900 |
| COPA VINO BLANCO | Sauvignon blanc, Chardonnay | $4.900 |
| LEYDA RESERVA / BOTELLA | Chardonnay | $16.900 |
| CASTILLO DE MOLINA / BOTELLLA | Carmenere, Cabernet Sauvignon | $17.900 |
| NAVEGAO | vino tinto, especias y naranja infusionado a fuego lento. | $5.000 |
| SANGRÍA JARRA 1.7 LT / COPA | | $15.990 / $5.500 |
| CLERY JARRA 1.7 LT / COPA | | $15.990 / $5.500 |
| BORGOÑA JARRA 1.7 LT / COPA | | $15.990 / $5.500 |

mala mia
COCINA ARMÓNICA



## SHOP

TAKE THE FLAVOURS OF OUR KITCHEN TO YOUR HOME!

GRANOLA
COFFEE BEANS OR GROUND
COLDBREW
CRAFT CHAI
COOKIES
PEANUT BUTTER

## PUPPY MENU

WE LOVE THAT YOU COME WITH YOUR PUPPY!

DISHES AND TREATS
NO DYES
NO FLAVORINGS
HUMAN GRADE



HERE WE
RESPECT EVERYONE
ANY ASSAULT TO OUR TEAM WILL BE REGULATED BY THE LAW N° 21.643

WE ARE
SAFE SPACE LGTBIQ+
PET FRIENDLY
ACCESIBILITY