

Start your day with a good *Café*



\$2.500 LIMITED

Extraction of extra concentrated coffee beans (20 ml)

\$2.500 ESPRESSO

Concentrated extraction of coffee beans (30 ml).

\$2.800 AMERICAN

Concentrated extraction of coffee beans (30 ml).

\$2.800 SMUDGED

20 ml of espresso topped with textured milk foam.

\$3.100 ITALIAN CAPPUCCINO

A shot of freshly ground Italian coffee with steamed milk.

\$3.000 DOUBLE ESPRESSO

60 ml of pure espresso.

\$3.600 STAINED MILK OR LATTE

Steamed, emulsified milk with a half shot of freshly ground Italian coffee.

\$3.600 VIENNESE

Italian cappuccino topped with whipped cream and sprinkled with chocolate flakes.

\$2.100 TEA / INFUSIONS

\$2.500 MILK TEA

Barista's suggestion.

\$3.800 TEAPOTS FOR 2

Available flavors: green tea, black tea, chai tea, red tea, rooibos tea, hibiscus, green tea with jasmine.



Suggestions of the *Barista*

\$3.900 HOT CHOCOLATE

Textured milk with Musetti chocolate, topped with marshmallow.

\$3.900 FANTASY CAPPUCCINO

A layer of syrup of your choice, almond, vanilla or caramel flavors, diluted in milk stained

\$3.900 MOKKACCINO

A layer of chocolate sauce mixed with espresso and textured milk.

\$4.500 GOOD GOOD

A layer of condensed milk, espresso, textured milk, whipped cream, and chocolate shavings.

\$4.500 IRISH COFFEE

A short of whiskey and a shot of espresso, topped with textured milk foam.

\$4.500 DROWNED

Double espresso with vanilla ice cream.

Breakfasts (AVAILABLE FROM 09:30 TO 12:00)

\$6.900 EXPRESS BREAKFAST

Your choice of tea, espresso, Americano, or Lavazza cappuccino, served with a ciabatta sandwich with caramelized ham, Gouda cheese, and butter, plus a glass of natural juice.

\$7.900 SWEET TEMPTATION

Your choice of tea, espresso, Americano, or Lavazza cappuccino, served with scrambled eggs, bacon, mushrooms, and a glass of natural juice.

Pizzas

32 cm thin Italian dough



\$9.990 MARGHERITA

Basil, mozzarella, and tomato sauce.



\$9.990 PISA

Caramelized ham, mozzarella, tomato sauce, and oregano.



\$9.990 MILAN

Salami, mozzarella, tomato sauce, and oregano.



\$10.990 PEPPERONI

Pepperoni, mozzarella, tomato sauce and oregano

\$10.990 FOUR FORMAGI

Mozzarella, parmesan, brie, Roquefort, and tomato sauce.



\$10.990 HUNTER.

Chicken, corn, mozzarella, and cream.

\$10.990 MEXICO

Chorizo, caramelized onion, Tabasco, mozzarella, and tomato sauce.

\$10.990 FROM THE GARDEN



Zucchini, eggplant, mushrooms, a mix of peppers, broccoli, mozzarella, and tomato sauce.

\$10.990 CAPRICIOUS

Caramelized ham, artichoke hearts, mushrooms, mozzarella, and tomato sauce.



\$11.990 SPANISH

Chorizo, caramelized ham, a mix of peppers, diced tomatoes, mozzarella, and tomato sauce.

\$11.990 4 SEASONS

Caramelized ham, salami, hearts of palm, mushrooms, mozzarella and tomato sauce

\$11.990 TONINO

Bacon, basil, cherry tomatoes, black olives, mozzarella and tomato sauce

\$11.990 FLORENCE

Ecuadorian shrimp, cherry tomatoes, cilantro, mozzarella and tomato sauce

\$13.490 VICENCIO

Chicken, bacon, paprika mix, mozzarella, tomato sauce and oregano

\$13.490 SERENA

Shredded beef, corn, mozzarella, tomato sauce, and oregano.

\$13.490 LAND AND SEA

Chicken, shrimp, mushrooms, mozzarella and tomato sauce

\$13.990 BIANCA

Smoked salmon, green chili, cream cheese, mozzarella and tomato sauce



Aggregates

GREEN CHILI CALZONE, EXTRA MOZZARELLA CHEESE, TOMATOES, BLACK OLIVES, PAPRIKA, ONION, CORN, MUSHROOM, ARTICHOKE HEART, AVOCADO \$1.000 \$2.000
HEARTS OF PALM, BACON, SALAMI, CHORIZO, MEAT, CHICKEN, SHRIMP \$2.990 \$4.990
FRENCH FRIES 300GRS

Share



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To Begin

\$13,990 TUNA TARTAR

Bluefin tuna with avocado cubes marinated in Dijon mustard, capers, red onion, soy sauce, and lemon.

\$13,990 SALMON CEVICHE

Salmon cubes, red onion, a mix of peppers, corn, green chili, and lemon, served with garlic sauce and toast.

\$13,990 SALMON CARPACCIO

Thin slices of smoked salmon seasoned with lemongrass, capers, and parmesan.

\$13,990 SHRIMP MIX

8 garlic shrimp and 8 breaded shrimp accompanied by papaya sauce with amaretto

\$17,990 ICON CEVICHE

Salmon and red tuna cubes, red onion, paprika, green chili and lemon accompanied by shrimp marinated in vinegar, avocado fan, tiger's milk, toast and garlic sauce, ideal for sharing.

\$17,990 RUSTIC TABLE

A board with chicken strips in cream and mushrooms, mozzarella cubes, Caprese crostinis, Seville olives, guacamole, and pizza nachos.

\$19,990 TABLE TERRACE

Salmon ceviche, beef sautéed in wine, chicken in mushroom sauce, breaded shrimp, and crab cake.

CHILDREN'S MENU

Up to 8 years old

\$6.900 SALCHIPAPAS OR NUGGETS PAPAS

\$6.900 SPAGHETTI BOLOGNESE

\$7.900 HAMBURGER WITH TOPPINGS

Served with French fries or rice.



Suggestions of the Chef



\$10,990 LASAGNA BOLOGNESE

Pasta sheets with Bolognese sauce and béchamel, topped with parmesan and mozzarella.



\$10,990 LASAGNA FROM THE GARDEN

Pasta sheets with grilled garden vegetables, blue cheese, parmesan, and mozzarella. Available in risotto.

\$10,990 SLOW-COOKED BEEF LASAGNA

Pasta sheets with slow-cooked shredded beef and bacon, served with a soft béchamel sauce.

\$10,990 MEAT RAVIOLI

Ravioli stuffed with shredded beef, served with Sorrento sauce.

\$10,990 RICOTTA RAVIOLI

Ravioli stuffed with ricotta, spinach, and walnuts, served with mushroom sauce.



\$10,990 HOMEMADE GNOCCHI

Homemade gnocchi sautéed with your choice of Alfredo, Bolognese, pesto, four cheese, or surf and turf sauce.

\$14,990 SALMON FILLET

Grilled salmon in Meunière sauce, served with mushroom risotto.

\$14,990 BLUEFIN TUNA

Grilled bluefin tuna fillet, served with sautéed vegetables.

\$16,990 SMOOTH LOIN

Tenderloin served with mushroom risotto. Ask for the "a lo pobre" option. Chicken breast "a lo pobre" for \$12.990.

Something Fresco?



\$8.990 CAESAR CHICKEN

Chicken fillets (shrimp option \$9.990), mixed lettuce, croutons, parmesan, and Caesar dressing.



\$8.990 ROME

Chicken fillets, mixed lettuce, cherry tomatoes, basil, and avocado

\$9.990 SALMON

Smoked salmon slices, mixed lettuce, brie cheese, red onions, and artichoke hearts.



\$7.990 FISH

Tuna, mixed lettuce, avocado, tomatoes, and caramelized onions.



\$7.990 GREEK

Natural cheese, mixed lettuce, corn, mushrooms, tomatoes, hearts of palm, artichoke hearts, and olives.

\$10.490 MARINA

Sautéed Ecuadorian shrimp, mixed lettuce, tomatoes, avocado, hearts of palm, green olives, and parmesan.

\$10.490 MEAT

Thin strips of beef, hearts of palm, avocado, tomato quarters, corn, and a mix of lettuce.

\$1.000 LEMON SHOTS



You can replace animal protein with the House Veggie Burger. Add fries to any sandwich for \$2.000.



\$8.990 THE CLASSICS

The classic options from the Italian, chacarero or Barros Luco sandwich, available with chicken or beef.



\$8.990 CLEAN

Shredded beef, caramelized onions, sautéed bell peppers, and mayonnaise. Luco shredded beef option available.

\$8.990 CORDON BLEU

Chicken fillets, melted cheese, caramelized ham, caramelized onions, tomato, lettuce, and mayonnaise.

\$8.990 MUSHROOMS

Beef, sautéed mushrooms, melted cheese, caramelized onions, and mayonnaise.

\$9.990 VEGGIE BURGER

Quinoa veggie burger with lentil pasta, red onions, grated carrots, and a touch of mustard. Served with French fries.

\$9.990 FROM THE SEA

Smoked salmon, cream cheese, lettuce, red onions, and green chili.

\$9.990 HOUSE BURGER

Homemade Terrazza burger (250 grams), red onions, tomatoes, avocado, lettuce, melted cheese, and mayonnaise.

\$9.990 GERMAN BURGER

Homemade Terrazza burger (250 grams), bacon, fried egg, melted cheese, lettuce, and mayonnaise.

Share

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desserts of the home

\$3.000 MEME CAKE

Classic 3 leches cake from our beloved Mema, topped with whipped cream and a touch of cinnamon

\$3.800 TIRAMISU

Our specialty, with soft notes of Italian Lavazza coffee and finished with bitter cocoa.

\$3.800 CREMME BRULEE

Cream, sugar, egg yolks

\$3.800 PANNA COTTA

Soft vanilla panna cotta with papaya or berry sauce.

\$3.800 ALVAREZ CARMONA CAKE

Walnut delicacy or chocolate pancake from the renowned Alvarez Carmona Pastry Shop

\$4.500 HOMEMADE BROWNIE WITH ICE CREAM

Homemade brownie with vanilla ice cream, whipped cream, and your choice of sauce.

\$4.900 ICE CREAM CUP

Drinks

\$2,500 COCA COLA LINE

Canned flavors: Coca Cola, Fanta, Sprite, Ginger Ale, and tonic. Light or Zero versions available.

\$2,500 LINE CCU

Can flavors: Pepsi, Pap, Bilz, Kem, Lemon soda, crush. Check out their Light or Zero versions.

\$3.200 ENERGETICAS

Monster and redbull flavors: traditional, watermelon, tropical, blueberry, zero,



Juices, Waters and Tonics

\$2,500 NECTAR JUICE

Peach or orange flavored bottle

\$3,500 PAPAYA NECTAR

Bottle of artisanal papaya juice

\$3,500 I PLAY GUALLARAUCO

Flavors: Pineapple, Mango, Strawberry and Passion Fruit

\$2,000 MINERAL WATER

Con o sin Gas Vital 330cc

\$3.000 FENTIMAS ROSE

Lemon, rose and orange flavoured tonic water

Bebestible Alcohol Free

\$3.600 LEMONADE FLAVORS

Lemon and sugared mint base, flavoured with your choice of ginger, strawberry, mango or passion fruit. Ask for the zero version.

\$3,800 ZERO ALCOHOL BEER

Kunstmann o heineken

\$5,000 PIÑA COLADA

\$5,000 MOJITO FLAVORS

\$5,000 CARIBE TERRACE

Orange Juice- Passion Fruit Juice- Coconut Cream- Shredded coconut

\$5,000 SPRING

Canned fruit- Grenadine- Orange juice- Pineapple juice- Soda

Share



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Sour's



\$6,900 SOUR TASTING

Regional Pisco from Ovalle, independent, in traditional flavors, Copao regional fruit, Serena sour with our papaya and Calafate fruit representative of our Patagonia

\$4.500 PISCO SOUR

Pisco Malpaso-Lemon-sugar powder

\$4,500 MANGO SOUR

Pisco Malpaso-lemon-sugar-mango pulp

\$4.500 STRAWBERRY SOUR

Pisco Malpaso-Rubber-Strawberry pulp

\$4.500 SERENA SOUR

Pisco Malpaso-Goma-Papaya

\$4,200 PASSION YAURO SOUR

Pisco Malpaso-Lemon-Mint-Sugar-Passion Fruit

\$4.200 COPAO SOUR

Pisco Malpaso-Lemon-Mint-Sugar-Copao

\$4.200 AMARETTO SOUR

Amaretto-lemon-sugar

\$6.000 WHISKY SOUR

Guiligan's Whisky-Lemon-Sugar

Glued

\$6,000 PINA COLADA

Havana Blanco- Sugar- Coconut Cream- Pineapple Pulp

\$6,000 MANGO COLADA

Havana Blanco- Sugar- Coconut Cream- Mango

\$6.000 BERRIES COLADA

Havana Blanco- Sugar- Coconut Cream- Berries

\$6,000 PASSION FRUIT COLADA

Havana Blanco- Sugar- Coconut Cream- Passion Fruit



Mojitos



\$5.500 CUBAN MOJITO

Havana White-Lemon-Mint-Gum-Soda

\$6,600 MOJITO FLAVORS

Havana Blanco-Lemon-Mint-Rubber Syrup- Flavor: Berries, Mango, Passion Fruit, Apple

\$7,000 CARIBBEAN MOJITO

Havana Rum, Malibu Rum, Vodka, Blue Curacao, Pineapple Juice, Lime, Gum Syrup

\$6,000 MOJITO MALIBU

Malibu Rum-Lemon-Mint-Rubber Syrup

\$5.500 DEVILISH MOJITO

Pisco Diablo-Rubber syrup-Lemon juice- Passion fruit, Bitter bitterness- Mint

\$5,500 MOJITO URBAN

Vodka- Grapefruit- Gum syrup- Lemon juice- Basil- Tonic water

\$6,500 MOJITO FROM THE GARDEN

Gin- Mint- Lemon juice- Syrup- Rubber- Celery- Cucumber- Pineapple Juice

\$7,500 MOJITO JAGGER

Jaggermeister- Vodka- Passion Fruit- Mint- Lemon Juice

\$7.000 MOJITO BOTANICAL

Havana rum- mint- lemon juice- gum syrup- Botanical Spritz Malpaso

\$7,000 MOJITO BEER

Goblet with Mojito flavored base - Heineken bottle

\$7,000 MOJITO REDBULL

Goblet with Mojito flavor base - Redbull Can

Share

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Cocktails de la Terrazza

\$5.500 GIN TONIC

Gin-Tonic-lemon juice-cucumber

\$5.500 SEX ON THE BEACH

Vodka- Peach Liqueur- Orange Juice- Grenadine-
Maraschino- Orange Slice

\$6,600 PHOTO

Pisco Malpaso- Mint liqueur- Orange juice-
Grenadine

\$6.600 LONDON MULE

Gin- Ginger Beer- Pica Lemon- Lemon Juice

\$6,000 ORGASM

Amaretto- Coffee Liqueur- Baileys- Chantilly
Cream- Chocolate Rama

\$7,200 TROPICAL PASSION

Vodka- Malibu- Casis- Crema- Arandano-
Lemon Juice - Gum Syrup

\$7.200 TROPICAL GIN

Gin- RedBull Tropical- Lemon juice- Orange-
Passion fruit pulp

\$8.400 PINK TONIC

Beefeater pink- Fentimans Rose lemonade- Red
fruits- Lemon juice

\$9.000 MOSCOW MULE

Vodka- Ginger Beer- Pica Lemon- Lemon Juice

**50% Thursday
for them**



\$7,000 FRESH FROM LIMARI

60 ML Malpaso Pedro Jimenez lemon juice, gum,
green apple juice, celery and a touch of green chili.

\$9,000 MALPASO PISTON

60 ML Pisco malpaso icon 40°, Fentimans rose
tonic water or light tonic, apple slices, you can
add pulp flavors

\$9.000 GUILI'S COFFEE

Guiligan's Whisky, Kalhua, Lavazza double bean
espresso coffee, gum and albumin

\$9000 GUILI'S MULE

Guiligan's Whisky, lemon juice, ginger beer, basil leaves

\$5.700 CAIPIRIHA

Cachaça 51- Pica Lemon- Sugar

\$5,700 TWILIGHT

Pisco-Lemon-Sugar-Strawberry-Mint

\$5.700 COSMOPOLITAN

Vodka-cranberry juice-lemon juice-sugar

\$6.000 TEQUILA BLUE

Tequila-lemon-Curacao Blue-sugar

\$6,000 TEQUILA MARGARITA

Tequila-lemon-triple sec-sugar

\$6.600 OLD FASHION

Ballantines-Angostura-Sugar-Maraschino

\$6,600 RUSSIAN WHITE OR BLACK

Vodka - Kahlúa - Cream

\$5.700 STRAWBERRY DAIQUIRI

Havana Blanco-Lemon-Sugar-Strawberry Pulp

\$7,200 RUSTY NAIL

Ballantines- Drambuie- Maraschino- Clove

\$5,500 MARTINI ROCKROSSO

Martini Rosso - Orange Slice

\$5.500 DRY MARTINI

Dry Martini - Bosford's Gin - Green Olive



Distilled spirits

Vodka

\$4,500 STOLICHNAYA
\$5,000 ABSOLUT
\$6,000 ABSOLUT SABORES
\$7,000 ABSOLUT + REDBULL

Ron

\$4,500 PAMPERO
\$4,500 HAVANA ESPECIAL
\$5,000 HAVANA RESERVA
\$6,000 HAVANA 7 YEARS
\$7,500 MASTER SELECTION

Whisky

\$5,400 BALLANTINES FINEST
\$6,000 THE GUILIGANS DISTINGUISHED
\$7,200 JACK DANIELS N°7
\$7,800 JACK DANIELS HONEY
\$8,000 GENTLEMAN
\$6,600 JAMESON IRISH
\$6,000 JOHNNIE WALKER RED LABEL
\$7,200 JOHNNIE WALKER BLACK L
\$8,000 CHIVAS 12 AÑOS

Gin

\$6,000 KANTAL
\$5,500 BEEFEATER
\$7,900 TANQUERAY

Tequila

\$4,000 2 SHOTS BLACK HAT
\$6,000 2 SHOTS OLMECA

Beers

\$3,800 REGIONAL BEERS

Scottish brown trap

\$3,200 CLASSIC BEERS

Estrella Damm, Miller, Corona and Heineken

\$3,200 BLUE MOON

Belgian White Ale Craft Beer 5.4°

\$3,800 AUSTRAL

330cc Calafate, lager or Torres del Paine bottle

\$3,800 CROSS

330cc golden and stout bottle

\$3,800 KUNSTMANN

330cc bottle Blueberry, honey, lager, torobayo
alcohol free

\$6,000 BIG TOROBAYO

500cc bottle

\$3,000 SHOP ESTRELLA (330 CC)

\$4,500 SHOP ESTRELLA DAMM (500 CC)

\$6,000 SHOP KROSS GOLDEN (500 CC)



Pisco

\$5,400 MALPASO 35 °
\$6,000 MALPASO 40 °
\$6,600 MALPASO PEDRO JIMENEZ
\$7,000 MALPASO DEUX
\$7,000 MALPASO ICO RESERVED
\$5,400 PISCO DIABLO 35 °
\$6,000 PISCO DIABLO 40 °
\$5,400 MISTRAL 35 °
\$6,000 MISTRAL NOBEL
\$6,600 MISTRAL BARRICAS
\$5,400 ALTO DEL CARMEN 35 °
\$6,000 ALTO DEL CARMEN 40 °
\$6,600 GOVERNOR
\$7,000 BOU BARRETA
\$9,900 BOU BARRETA BROTHERHOOD
\$9,900 BOU BARRETA MARIAS
\$5,000 NICHES 35
\$6,000 NICHES 40
\$6,900 ELQUI SPIRIT 40
\$7,500 ESPIRITU ELQUI 45
\$7,800 TOLOLO BLACK
\$7,800 TOLOLO BLUE
\$6,000 ESPIRITU ANDES
\$7,800 OVALLE
\$9,990 KAPPA
\$9,900 WAQAR

2x1 Gypsy
Curse Monday

2x1 Friday at
the Pisquero
Bar

Share

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Cocktails of Y MOCKTAIL Author

40% Author
and Wine
Tuesday

\$6,500 HONEY ROAD

A mix of honey and passion fruit, with the enveloping bubbles of sparkling wine.

\$9,500 PERFECT LOVE

For cold afternoons and evenings, a creamy cocktail with hints of coffee, almond and cocoa, decorated with chantilly cream and crunchy pistachio praline.

\$9.500 LADY IN GREEN

Each ingredient is designed to delight your palate, providing tones of green apple, the freshness of mint with the softness and warmth of cream.

\$9.500 NEW YOUR SOUR DEUX

A Terrazza-style classic! Our exquisite MalPaso deux with a touch of orange, sweetened with lemon oleo saccharum, finished with Carmenere wine.

\$9.500 FIREMAN

A strong drink with a mix of vodka, Blue Curacao, lemon juice, and gum syrup topped with fire will put you out.

\$9,500 MR. PEDRO JIMENEZ

A cocktail with character, blending elderberry liqueur with saccharum oil, passion fruit, and our MalPaso Pedro Jiménez pisco, creating a rich experience for your palate.

WINES and Sparkling Wines

\$4,500 GLASS OF WINE

Adobe organico sepas Carmenere, Cabernet sauvignon, sauvignon blanc

\$4,500 GLASS OF SPARKLING WINE

SBX Brut Sparkling Wine

\$6.900 GLASS OF SANGRIA

Glass of red wine, Pisco MalPaso, Havana rum, syrup, tonic, slices of seasonal fruit

\$12,990 ORGANIC ADOBE

Adobe organic sepas Carmenere, Cabernet sauvignon, Merlot, sauvignon blanc

\$14,990 DEVIL'S LOCKER

Devil's Box Knows Carmenere, Cabernet Sauvignon, Merlot, Sauvignon Blanc

\$14.990 PATAGONIA

This Carmenere has notes of black fruits with hints of chocolate. Cabernet, Carmenere, Sauvignon Blanc, Chardonnay varieties

\$19,990 PRIVATE RESERVATION LOCKER

Devil's Box You Know Carmenere, Cabernet sauvignon

\$19,990 DEVIL WINE

Cabernet, Dark Red, Carmenere y Golden

\$19,990 CONCHA HOUSE BRANDS

Brands of Casa Concha Sepas Carmenere, Cabernet sauvignon, Merlot, sauvignon blanc, chardonnay, Rosé

\$12,900 SBX SPARKLING WINE

SBX Brut Sparkling Wine

\$14,990 SPARKLING WINE LOCKER

Brut Reserva is the first Super Premium Sparkling Wine from the Limarí Valley



PISCO INDEPENDIENTE
MALPASO
... VALLE DEL LIMARÍ ...

Terrazza

PET FRIENDLY

Everyone is welcome!

ICE
CREAM
\$4.000

(Check the flavor)