MENU

STARTERS AND SNACKS

SALMON CONES $13.900
Salmon tartare, crispy wonton wrapper, avocado and aioli

TRUFFLED CROQUETTES $9.900
Mushrooms, black truffle, béchamel and panko

GUACAMOLE WITH TORTILLA CHIPS $9.900
Avocado, tomato, onion, cilantro, chicharrón and tortilla chips

CORN TOSTADA WITH OCTOPUS $13.900
Panca miso, avocado, lettuce and fried leek

PORK BELLY GYOZA
$12.900
Gyoza dough, braised pork belly and pork sauce

STREET-CORNER CEVICHE $16.900
Catch of the day, crispy calamari, tiger's milk and sweet potato purée

PEJERREY CAUSA $17.900
Peruvian causa topped with fresh pejerrey ceviche, crispy fried pejerrey, olive oil mayonnaise and tartare sauce

OCTOPUS CONES $13.900
Octopus in olive sauce, avocado and wonton wrapper

SHRIMP CROQUETTES $10.900
Shrimp, béchamel, bisque and panko

POP SHRIMP TACOS $13.900
Prawns, tempura, spicy sauce and flour tortilla

"HUEVOS ROTOS" $9.900
Artisanal chistorra, potatoes, eggs and white truffle oil.

PROSCIUTTO AND BURRATA PIZZA $11.900
Prosciutto, burrata cheese, peaches and basil oil

NIKKEI CEVICHE $17.900
Salmon, cucumber, radish, avocado and yuzu sauce

STEAK TARTARE $14.900
Beef tenderloin tartare seasoned with pickles, capers, red onion, anchovies, and steak sauce, served with french fries

STEAK TARTARE CONES $12.900
Steak tartare, avocado and wonton dough

BEEF CROQUETTES
$12.900
Braised beef, béchamel, demi-glace and panko

AL PASTOR TACOS $14.900
Pork collar, corn tortilla, grilled pineapple, onion and cilantro

MINI BURGER $13.900
With cheese, bacon and house sauce

PIZZA FUNGO E CAPRA $11.900
Mushrooms, goat cheese, parsley and spicy olive oil

SMOKED TIRADITO
$20.900
Catch of the day, crispy octopus and smoked yellow chili

SUSHI BAR

CRAB GUNKAN
$13.900
Juan Fernández crab, acevichada mayo, nori and masago

SALMON NIGIRI
$9.900
Acevichada and ikura

SMOKE ROLL $14.900
Furai-style fish, fish mousse and Vietnamese mayo

WAGYU NIGIRI $10.900
Wagyu beef, batayaki and foie gras

SASHIMI $8.900
Salmon, white fish, octopus and prawn

MAKI CRUSTED $14.900
Spicy salmon tartare, cucumber, avocado, sprouts and tobiko

WHITE FISH NIGIRI
$10.900
Smoked yellow sauce and chalaquita

MAKI JERO $15.900
Furai prawn, tuna, crispy calamari, avocado and chipotle acevichada sauce

VEGGIE ROLL $13.900
Josper-grilled mushrooms, Kyuri avocado and vegan bechamel

MAINS

TRUFFLED GNOCCHI
$17.900
Potato, cream, Parmesan, truffle and thyme

JERO'S LASAGNA $18.900
Pork Bolognese, mushrooms, Parmesan and basil

CRAB TAGLIATELLE $20.900
Fresh pasta, crab sauce, scallops and shrimp

PRAWN FIDEUÀ
$18.900
Capellini pasta, peppers, bisque, langoustines and aioli

DUCK CONFIT SAHOFÁN $19.900
Rice noodles, duck confit, carrot, broccoli and mushrooms

THAI-STYLE FISH STEW $18.900
Catch of the day, scallops, prawns, curry and spiced rice

FISH CURRY $21.900
Green curry, tomatillos, snow peas, peanuts and stir-fried rice

GOLDEN CRAB CHUPE $22.900
Juan Fernández golden crab, brioche cream and Grana Padano

BROTHY RICE WITH OSSO BUCO $19.900
Brothy rice with morels and braised beef shank

SEAFOOD RICE $25.900
Arborio rice, yellow chili paste, scallops, octopus, shrimp and tiger's milk

RICE WITH SKIRT STEAK $32.900
Josper-grilled skirt steak on portobello risotto with aioli

LAMB SHANK WITH NORTHERN-STYLE RICE
$33.900
Patagonian lamb shank, Northern-style rice and chalaquita

JOSPER

GRILLED OCTOPUS $22.900
Confit potatoes, capers, olives, tomatoes and bell pepper

RIB EYE $32.900
Ribeye steak

NEW YORK $29.900
Strip steak

OUTSIDE SKIRT $34.900
American skirt steak

DESSERTS

CHURROS $9.900
TRES LECHES NUTELLA $8.900
CREMA VOLTEADA $7.900
MILHOJAS $8.900
SUSPIRO LIMEÑO $9.900
CHOCOLATE AND TRUFFLE MOUSSE $9.900
BLUEBERRY CHEESECAKE $10.900
ARTISAN ICE CREAM $6.900

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BAR

Classics

Chilean Pisco Sour	$5.900
Peruvian Pisco Sour	$6.900
Chilean Pisco Sour Catedral	$8.900
Peruvian Pisco Sour Catedral	$9.900
Premium Chilean Pisco Sour	$10.900
Premium Peruvian Pisco Sour	$12.900
Amaretto Sour	$5.900
Chardonnay Sour	$6.900
Sherry Sour	$6.900
Chilcano	$5.900
Caipirinha	$5.900
Mojito	$6.900
Daiquiri	$6.900
Bellini	$5.900
Kir Royal	$5.900
Black Russian	$5.900
White Russian	$5.900
Cosmopolitan	$6.900
Cosmopolitan Grey Goose	$12.900
Espresso Martini	$6.900
Espresso Martini Grey Goose	$12.900
Bloody Mary	$7.900
Moscow Mule Grey Goose	$12.900
Last Word	$6.900
Dry Martini	$6.900
Dry Martini Hendrick's	$12.900
Tom Collins	$6.900
Bramble	$7.900
Negroni	$7.900
Negroni Hendrick's	$10.900
Bijou	$8.900
London Mule Hendrick's	$12.900
Manhattan	$6.900
Manhattan Maker's Mark	$10.900
Rusty Nail	$6.900
Old Fashioned	$7.900
Old Fashioned Maker's Mark	$10.900
Penicillin	$9.900
Carajillo	$6.900
Tequila Margarita	$9.900
Paloma Patrón Silver	$12.900

Beers

Corona	$4.200
Corona Cero	$4.200
Austral Calafate	$4.600
Austral Lager	$4.600
Austral Torres del Paine	$5.900
Cusqueña Golden	$4.900
Draft Cusqueña Golden	$5.900
Kunstmann Bock	$4.900
Kunstmann Lager	$4.900
Kunstmann Unfiltered	$4.900
Kunstmann Torobayo	$4.900
Heineken 0.0	$4.900
Stella Artois	$4.900
LOA Amber Ale	$5.900
LOA Pale Lager	$5.900
LOA West Coast IPA	$5.900
Draft LOA Entrenubes Pale Lager	$6.000

Spritz

Aperol Spritz	$6.900
Ramazzotti Spritz	$6.900
St-Germain Spritz	$8.900

Liqueurs

Jerez Tío Pepe	$5.900
Kahlúa	$5.900
Limoncello	$5.900
Araucano	$6.900
Fernet-Branca	$6.900
Frangelico	$6.900
Jägermeister	$6.900
Licor 43	$6.900
Crème de Cassis	$6.900
Pacharán	$6.900
Baileys	$7.900
Campari	$7.900
Cynar	$7.900
Dolin Génépy	$7.900
Drambuie	$7.900
Galliano L'Autentico	$7.900
Galliano Sambuca	$7.900
Mint Liqueur	$7.900
Amaretto Disaronno	$8.900
Bénédictine	$8.900
Cointreau	$8.900
Hennessy Cognac	$12.900
Cocchi Vermouth	$7.900
Martini Rosso Vermouth	$7.900
La Madre Vermouth	$7.900
Martini Extra Dry Vermouth	$8.900

Chilean Pisco

Alto del Carmen 35°	$5.600
Alto del Carmen 40°	$5.900
Alto del Carmen 40° Reservado	$7.900
Mistral 35°	$5.600
Mistral 40°	$5.900
Mistral Gran Nobel 40°	$8.900
Horcón Quemado 35°	$6.900
Horcón Quemado 40°	$6.900
El Gobernador	$7.900
Waqar 40°	$9.900
Bou Barroeta Noor	$10.900

Peruvian Pisco

4 Gallos Quebranta 40°	$7.900
4 Gallos Mosto Verde Italia	$7.900
1615 Mosto Verde Italia	$9.900
1615 Mosto Verde Quebranta	$9.900

Vodka

Absolut	$6.900
Absolut Elyx	$8.900
Grey Goose	$9.900
Grey Goose La Poire	$9.900

Gin

Carpintero Negro	$6.900
Beefeater London Dry	$7.900
Bombay Sapphire	$7.900
Tanqueray 0.0	$8.900
Tanqueray No. Ten	$9.900
Citadelle	$9.900
Roku	$9.900
Hendrick's	$10.900
The London No. 1	$10.900
Gin Mare	$11.900
Monkey 47	$15.900

Rum

Flor de Caña	$7.900
Bacardí Reserva Ocho	$8.900
Planteray 5 Years Old	$8.900
Planteray Overproof	$9.900
Santa Teresa	$11.900
Zacapa 23	$14.900
Zacapa XO	$36.900

Mezcal

Ojo de Tigre Joven	$7.900
Ojo de Tigre Reposado	$8.900
400 Conejos	$9.900
Pulque Abuelo Fuego	$12.900
Burrito Fiestero	$13.900
Señor Sotol	$18.900

Tequila

José Cuervo Reposado	$6.900
José Cuervo Silver	$6.900
Maestro Dobel Diamante	$10.900
1800 Cristalino	$11.900
Don Julio Blanco	$11.900
Don Julio Reposado	$12.900
Don Julio 1942	$38.900
Comisario	$12.900
Patrón Silver	$12.900
Patrón Reposado	$13.900

Whiskey & Bourbon

Johnnie Walker Red Label	$6.900
Johnnie Walker Black Label	$9.900
Johnnie Walker Blue Label	$45.900
Jack Daniel's Old No. 7	$8.900
Maker's Mark	$9.900
Chivas Regal 12 Years Old	$10.900
Chivas Regal 18 Years Old	$18.900
The Glenlivet Founder's Reserve	$10.900
Glenmorangie The Original 10 Years Old	$10.900
Glenmorangie 18 Years Old	$36.900
Iwai Whisky	$13.900
Ardbeg 10 Years Old	$26.900
The Macallan 12 Years Old	$28.900

Signature cocktails

Camino del Samurai **$8.900**
Vodka, sake, rhubarb,
rosé wine and tonic water

Tamarindero **$8.900**
Selection of rum, Frangelico,
tamarind, grapefruit juice
and jalapeño syrup

Paloma de la Muerte **$8.900**
Tequila, mezcal, Cointreau,
smoky cordial, orange juice,
grapefruit and key lime

Brave Heart **$8.900**
Whisky, mezcal, Cynar,
passion fruit pulp and
apple syrup

Negroni de la Muerte **$8.900**
Mezcal, vermouth, Néctar
Pedro Ximénez, Campari,
Frangelico and drops of truffle oil

Tahona **$9.900**
Tequila, mezcal, Cointreau,
lemon verbena, orange juice and
tamarind

Pedregal **$9.900**
Whisky, apple syrup, balsamic
vinegar, mandarin juice and
cacao bitters

Golden Haze **$9.900**
Aged pisco, herbal liqueur,
citrus blend, roasted pineapple
juice, honey water and ginger

Scream **$10.900**
Selection of rum, orange juice,
passion fruit pulp and pineapple
juice

Jeronimo **$11.900**
Vodka, mezcal, génépi, lemon,
jalapeño syrup and tonic water

Mocktails

Herbal Lemonade	$4.900
Coconut Water	$4.900
Citrus Mint	$4.900
Iced Tea	$4.900
Jamaica Jamaica	$4.900
Non-Alcoholic Mojito	$5.900

Waters & Soft Drinks

Vital	$2.900
Soft Drinks	$2.900
Schweppes Tonic Water	$2.900
Inca Kola	$2.900
Fever-Tree Ginger Beer	$3.900
Fever-Tree Pink Grapefruit Soda	$3.900
Fever-Tree Premium Indian Tonic Water	$3.900
Red Bull	$3.900
Acqua Panna	$4.900
S.Pellegrino	$4.900

Juices & Lemonades

Passion Fruit, Raspberry or Strawberry Juice	$3.900
Classic Lemonade	$4.600
Mint Lemonade	$4.600
House Lemonade	$4.900
Mint and Ginger Lemonade	$4.900

Coffee & Tea

Ristretto	$2.600
Espresso	$2.600
Double Espresso	$3.600
Lungo	$2.600
Americano	$2.600
Cortado	$2.600
Cappuccino	$3.600
Chamomile Infusion	$2.900
Oolong Tea	$2.900
Chai Masala Black Tea	$2.900
Affogato	$4.900

JERONIMO

COCINA DEL MUNDO

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WINE LIST

		Bottle/ Glass 150 cc
SPARKLING	**Azur Extra Brut** LIMARÍ	$42.900
	Casa Silva Fervor Lago Ranco FUTRONO	$39.900
	Montes Lúmina Brut ZAPALLAR	$30.900 / $6.900
	Chandon Brut MENDOZA, ARGENTINA	$27.900 / $6.200
	Freixenet Cordón Negro PENEDÉS, CATALONIA	$23.900
CHAMPAGNE	**Dom Pérignon Vintage 2015** EPERNAY, FRANCE	$389.900
	Moët & Chandon Brut EPERNAY, FRANCE	$129.900
	Taittinger Brut REIMS, FRANCE	$124.900
SAUVIGNON BLANC	**François Chidaine** TOURAINE - LOIRE, FRANCE	$30.900
	Montes Outer Limits ZAPALLAR	$28.900
	Amayna Inox LEYDA	$27.900 / $6.200
	Casa Marín Huidobro LO ABARCA	$27.900
	TH Undurraga LIMARÍ	$22.900
	Casa Silva Cool Coast PAREDONES	$20.900
CHARDONNAY	**Aquitania Sol de Sol** MALLECO, TRAIGUÉN	$66.900
	Pandolfi Price Los Patricios ITATA	$39.900
	Villard Grand Vin CASABLANCA	$33.900
	Matetic EQ Quartz SAN ANTONIO	$32.900
	Montes Alpha ACONCAGUA COSTA	$25.900 / $5.900
	Casa Silva Cool Coast PAREDONES	$20.900
OTHER WHITES	**Fernando Almeda Anduriña Albariño** CURICÓ	$33.900
	Reta Mal Semillón ITATA	$32.900
	Pandolfi Larkún Riesling ITATA	$23.900 / $5.200
ROSÉ	**VIK La Piu Belle Rosé** MILLAHUE, CACHAPOAL	$34.900
	Casa Marín Cartagena LO ABARCA	$25.900
ORANGE	**JCV Ramato Pinot Gris** CASABLANCA	$27.900
PINOT NOIR	**Tabali Talinay** LIMARÍ	$28.900
	Casa Silva Cool Coast PAREDONES	$25.900
	Villard Expresion CASABLANCA	$21.900 / $4.900
SMOOTH REDS	**Fattoria di Ródano Chianti Classico Sangiovese** TOSCANA, ITALY	$39.900
	Viñedos Lo Abarca n°4 Garnacha LO ABARCA	$34.900
	Fernando Almeda Fuerza Natural Cinsault ITATA	$33.900
	Ignacio Recabarren Merlot CASABLANCA	$30.900 / $6.900
	A Los Viñateros Bravos Volcánico País ITATA	$23.900

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		Bottle/ Glass 150 cc
RED BLENDS	**VIK Milla Cala** MILLAHUE	**$61.900**
	Caballo Loco Gran Cru APALTA	**$55.900**
	Clos Apalta Prelude APALTA	**$53.900 / $11.900**
	Altair Sideral CACHAPOAL ANDES	**$49.900**
	Casa Silva Quinta Generación COLCHAGUA	**$39.900**
	Pargua Anka MAIPO	**$36.900**
CARMÉNÈRE	**Casa Silva S7** COLCHAGUA, LOS LINGUES	**$46.900**
	Terrunyo PEUMO	**$44.900**
	VIK A MILLAHUE	**$39.900 /$8.900**
	Pérez Cruz Limited Ed MAIPO ANDES	**$27.900**
	Marques de Casa Concha PEUMO	**$25.900/ $5.900**
	Montes Alpha COLCHAGUA	**$25.900**
	Casa Silva Gran Terroir de los Andes LOS LINGUES	**$22.900/ $5.200**
MALBEC	**El Enemigo** MENDOZA, ARGENTINA	**$59.900**
	Luigi Bosca de Sangre LUJÁN DE CUYO	**$40.900 / $9.000**
	Riccitelli Hey MENDOZA, ARGENTINA	**$29.900**
	Undurraga TH LIMARÍ	**$21.900**
CABERNET SAUVIGNON	**Terrunyo** PIRQUE	**$44.900**
	Tabali Talud MAIPO	**$31.900**
	Aquitania MAIPO	**$27.900 / $6.200**
	Undurraga Founder´s Collection MAIPO	**$26.900**
	Montes Alpha COLCHAGUA	**$25.900**
	Casa Silva Gran Terroir de los Andes LOS LINGUES	**$22.900 / $5.200**
ICONS	**Don Melchor Concha y Toro** PUENTE ALTO, MAIPO	**$389.900**
	Almaviva PUENTE ALTO, MAIPO	**$349.900**
	Purple Angel Montes APALTA	**$159.900**
	Casa Silva Microterroir LOS LINGUES	**$99.900**
	VIK La Piu Belle MILLAHUE	**$98.900**
	Epu Almaviva PUENTE ALTO, MAIPO	**$79.900**
	R. López de Heredia Viña Bosconia RIOJA, SPAIN	**$56.900**
SWEET	**Niepoort Tawny** PORTUGAL	**$30.900**
	Casas Patronales Lujuria S. Blanc/ Riesling MAULE	**$16.900 /$ 3.900** (90 cc)