



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

Causa, silverside ceviche, fried silverside, olive mayo, and tartar 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, kiuri, radish, avocado and yuzu sauce

STEAK TARTAR \$14.900

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

STEAK TARTAR

CONES \$12.900

Steak tartare, avocado and wonton dough

BEEF CROQUETTES

\$12.900

Braised beef, béchamel, demi-glace, 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

MUSHROOM AND GOAT

CHEESE PIZZA \$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, ikura

SMOKE ROLL \$14.900

Furai-style fish, fish mousse, Vietnamese mayo

WAGYU NIGIRI \$10.900

Certified Angus skirt steak, batayaki, 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, chalaquita

MAKI JERO \$15.900

Furai prawn, tuna, crispy calamari, avocado, and chipotle acevichada sauce

VEGGIE ROLL \$13.900

Josper-grilled mushrooms, Kyuri avocado, vegan bechamel

THE MAIN ONES

TRUFFLED GNOCCHI

\$17.900

Potato, cream, Parmesan, truffle, and thyme

JERO'S LASAGNA \$18.900

Pork Bolognese, mushrooms, Parmesan, basil

CRAB TAGLIATELLE \$20.900

Fresh pasta, crab sauce, oysters, 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 STEAMED

FISH \$18.900

Catch of the day, oysters, prawns, curry, and spiced rice

FISH CURRY \$21.900

Green curry, tomatillos, snow peas, peanuts, and stir-fried rice

GOLDEN CRAB CHOWDER

\$22.900

Juan Fernández golden crab, brioche cream, and grana padano

ARROZ CALDOSO CON

OSOBUCO \$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

SHORT RIB \$34.900

20-hour slow-cooked meat, demi-glace, purée, and confit baby carrot

JOSPER

GRILLED OCTOPUS \$22.900

Confit potatoes, capers, olives, tomatoes, and bell pepper

RIB EYE \$32.900

Ribeye steak

NEW YORK \$29.900

Sirloin 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

Signature cocktails

Camino del Samurai \$8.900

Vodka, sake, rhubarb, rosé wine y tonic

Tamarindero \$8.900

Selection of rum, frangelico, tamarind, grapefruit juice, jalapeño syrup

Paloma de la Muerte \$8.900

Tequila, mezcal, Cointreau, smoked cordial, orange juice, grapefruit, limón sutil (peruvian lime)

Brave Heart \$8.900

Whiskey, mezcal, cynar, passion fruit pulp and apple syrup

Negroni de la Muerte \$8.900

Mezcal, vermouth, Pedro Ximénez Nectar, Campari, Frangelico, finished with a few drops of truffle oil

Tahona \$9.900

Tequila, mezcal, cointreau, hierba luisa (lemon verbena), orange juice y tamarind

Pedregal \$9.900

Whiskey, apple syrup, balsamic vinegar, mandarin juice, cocoa bitters

Golden Haze \$9.900

Aged pisco, herbal liqueur, citrus blend, roasted pineapple juice, honey water, ginger scream

Scream \$10.900

Selection of rum, orange juice, passion fruit pulp, pineapple juice

Jeronimo \$11.900

Vodka, mezcal, génépy (alpine herbal liqueur), lime, jalapeño syrup y tonic

Classics

Chilcano \$5.900

Last Word \$6.900

Bramble \$7.900

Penicillin \$9.900

Bijou \$8.900

Tequila Margarita \$9.900

Negroni \$7.900

Daiquiri \$6.900

Pisco Sour Chileno \$5.900

Pisco Sour Chileno Catedral \$8.900

Pisco Sour Premium Chile \$10.900

Chardonnay Sour \$6.900

Pisco Sour Peruano \$6.900

Pisco Sour Peruano Catedral \$9.900

Pisco Sour Premium Perú \$12.900

Caipirinha \$5.900

St-Germain Spritz \$8.900

Aperol Spritz \$6.900

Cosmopolitan \$6.900

Ramazzotti Spritz \$6.900

Amaretto Sour \$5.900

Mojito \$6.900

Manhattan \$6.900

Black Russian \$5.900

Bellini \$5.900

Dry Martini \$6.900

White Russian \$5.900

Tom Collins \$6.900

Rusty Nail \$6.900

Bloody Mary \$7.900

Old Fashioned \$7.900

Sherry Sour \$6.900

Kir Royal \$5.900

Espresso Martini \$6.900

Carajillo \$6.900

Beers

Austral Calafate \$4.600

Austral Lager \$4.600

Austral Torres del Paine \$5.900

Corona \$4.200

Corona Cero \$4.200

Cusqueña Golden \$4.900

Kunstmann Block \$4.900

Kunstmann Lager \$4.900

Kunstmann Unfiltered \$4.900

Kunstmann Torobayo \$4.900

Loa Amber Ale \$5.900

Loa Pale Lager \$5.900

Loa West Coast IPA \$5.900

Stella \$4.900

Heineken Zero \$4.900

Schop Cusqueña Golden \$5.900

Schop LOA Entrenubes Pale Lager \$5.900

Liqueurs

Amaretto Disaronno	\$8.900
Araucano	\$6.900
Fernet Branca	\$6.900
Baileys	\$7.900
Campari	\$7.900
Cognac Hennessy	\$12.900
Cointreau	\$8.900
Cynar	\$7.900
Benedictine	\$8.900
Dolin Genepy	\$7.900
Drambuie	\$7.900
Frangelico	\$6.900
Galliano L'Autentico	\$7.900
Galliano Sambuca	\$7.900
Jäger	\$6.900
Jerez Tío Pepe	\$5.900
Kahlúa	\$5.900
Licor 43	\$6.900
Cassis Liqueur	\$6.900
Mint Liqueur	\$7.900
Limoncello	\$5.900
Pacharán	\$6.900
Vermouth Cocchi	\$7.900
Vermouth Martini Rosso	\$7.900
Vermouth La Madre	\$7.900
Vermouth Martini Dry	\$8.900

Chilean Pisco

Alto 35°	\$5.600
Alto 40°	\$5.900
Alto 40° Reservado	\$7.900
Mistral 35°	\$5.600
Mistral 40°	\$5.900
Mistral 40° Gran Nobel	\$8.900
El Gobernador	\$7.900
Waqar 40°	\$9.900
Horcón Quemado 35°	\$6.900
Horcón Quemado 40°	\$6.900
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

Gin

Beefeater Dry	\$7.900
Bombay Sapphire	\$7.900
Carpintero Negro	\$6.900
Citadelle	\$9.900
Hendrick's	\$10.900
London N1	\$10.900
Roku	\$9.900
Tanqueray 0.0	\$8.900
Tanqueray Ten	\$9.900
Mare	\$11.900
Monkey 47	\$15.900

Vodka

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

Rum

Bacardi 8 Años	\$8.900
Flor de Caña	\$7.900
Plantation 5 Años	\$8.900
Plantation Overproof	\$9.900
Santa Teresa	\$11.900
Zacapa 23 Años	\$14.900
Zacapa X0	\$36.900

Tequila

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

Mezcal

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

Whiskey & Bourbon

J.W Red	\$6.900
J.W Black	\$9.900
J.W Blue	\$45.900
Chivas 12 Años	\$10.900
Chivas 18 Años	\$18.900
Ardbeg 10 Años	\$26.900
The Glenlivet Founder's Reserve	\$10.900
Glenmorangie 10 Años	\$10.900
Glenmorangie 18 Años	\$36.900
Jack Daniel's N°7	\$8.900
Maker's Mark	\$9.900
Whisky Iwai	\$13.900
Macallan 12	\$18.900

Mocktails

Herb Lemonade	\$4.900
Coconute Water	\$4.900
Citrus Mint	\$4.900
Iced Tea	\$4.900
Jamaica Jamaica (hibiscus)	\$4.900

Waters & Soft Drinks

Vital	\$2.900
Soft Drinks	\$2.900
Acqua Panna	\$4.900
San Pellegrino	\$4.900
Fever Tree Ginger Beer	\$3.900
Fever Tree Grapefruit Soda	\$3.900
Fever Tree Tonic	\$3.900
Schweppes Tonic	\$2.900
Inca Kola	\$2.900
Red Bull	\$3.900

Juices & Lemonades

Passion Fruit Juice	\$3.900
Raspberry Juice	\$3.900
Strawberry Juice	\$3.900
House Lemonade	\$4.900
Classic Lemonade	\$4.600
Mint Lemonade	\$4.600
Mint & Ginger Lemonade	\$4.900
Virgin Mojito	\$5.900

Coffee & Tea

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

WINE LIST

		Bottle/ Glass 150cc
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, CATALUÑA	\$23.900
CHAMPAGNE	Dom Perignon Vintage 2015 EPERNAY, FRANCIA	\$389.900
	Moet & Chandon Brut EPERNAY, FRANCE	\$129.900
	Taittinger Brut REIMS, FRANCE	\$124.900
SAUVIGNON BLANC	Francois 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 Piu Belle 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 RED	Fattoria di Ródano Chianti Classico	
	Sangiovese TOSCANA, ITALIA	\$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 150cc
GREAT MIXES	Vik Milla Cala MILLA HUE	\$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
CARMENERE	Casa Silva S7 COLCHAGUA, LOS LINGUES	\$46.900
	Terrunyo PEUMO	\$44.900
	Vik A MILLA HUE	\$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 MILLA HUE	\$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 (90cc)