

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

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SPARKLING
WINE

ESPUMANTES		Botella / Copa
	Freixenet CAVA SPAIN	\$25.900
	Chandon ARGENTINA	\$29.900 / \$6.900
	Montes Lumina	\$30.900 / \$6.500
	Casa Silva Fervor Lago Ranco	\$39.900

CHAMPAGNE	Tattinger FRANCE	\$99.000
	Moet Chandon FRANCE	\$139.900
	Veuve Clicquot FRANCE	\$149.900
	Dom Perignon FRANCE	\$389.900

WHITE WINE

SAUVIGNON BLANC	Casa Silva Cool Coast	\$24.900
	Montes Outer Limits	\$26.900
	Amayna Inox	\$28.900 / \$7.900

CHARDONNAY	Matetic EQ	\$23.900
	Casa Silva Cool Coast	\$24.900 / \$6.900
	Montes Alpha	\$26.900

CARMENERE	Casa Silva Terroir de Familia	\$17.900
	Tarapacá Gran Reserva	\$18.900
	Santa Ema Gran Reserva CACHAPOAL	\$20.900
	Casa Silva Gran Terroir	\$22.900
	Marqués de Casa Concha	\$23.900
	Montes Alpha	\$28.900
	Pérez Cruz Limited Edition	\$29.900 / \$7.900
	Terrunyo	\$34.900
	Casa Silva S7	\$35.900
	Lapostolle Cuvee Alexandre	\$32.900

CABERNET SAUVIGNON	Casa Silva Terroir de Familia	\$17.900
	Tarapacá Gran Reserva	\$18.900
	Santa Ema Gran Reserva MAIPO	\$20.900
	Casa Silva Gran Terroir	\$22.900 / \$5.900
	Marqués de Casa Concha	\$23.900
	Montes Alpha	\$28.900
	Tabali Talud	\$29.900
	Terrunyo	\$34.900
	Casa Silva S38	\$35.900
	Lapostolle Cuvee Alexandre	\$32.900

WINE
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