

# MENU

# COLD BAR

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**SALMON CONES** \$13.900  
Salmon tartare, masa wan (wonton wrapper) crisped, palta (avocado) aioli

**CORN TOAST WITH OCTOPUS** \$13.900  
Panca miso (panca chili miso), avocado, lettuce, crispy leeks

**ACEVICHADA SEA FOOD FRY** \$24.900  
Fish of the day, shrimp, calamari, smoked rocoto (peruvian hot pepper) sauce, cassava

**GUACAMOLE WITH TOTOPOS** \$9.900  
Avocado, tomato, onion, crispy pork, totopos (corn tortilla chips)

**SMOKED TIRADITO** \$20.900  
Fish of the day, crispy octopus, smoked peruvian yellow chili pepper

**VIETNAMESE SPRING ROLL** \$12.900  
Crispy pork, fansi (chifa-style noodles), lettuce, herbs, asparagus

**BURRATA SALAD** \$16.900  
Burrata, cherry tomatoes, sweet chilli sauce, arugula

**CEVICHE DE ESQUINA** \$16.900  
Fish of the day, crispy calamari, "leche de tigre" (peruvian citrus marinade), sweet potato pure

**NIKKEI CEVICHE** \$17.900  
Salmon, kiuri (japanese cucumber) radish, avocado, yuzu sauce

# HOT BAR

**CROQUETTES** \$9.900  
Mushrooms, black truffle, bechamel, panko

**GNOCCHI** \$17.900  
Potato, cream, parmigiano, truffle, thyme

**JERO CARBONARA** \$19.900  
Udon noodles, pork, asparagus, parmigiano

**FISH CURRY** \$21.900  
Green curry, tomatillos holantao (snow peas), peanuts, stir-fried rice

**CREAMY NORTEÑO RICE** \$33.900  
Rice with Patagonian lamb shank, northern style base and chalaquita

**CHAR KWAY TEOW** \$16.900  
Rice noodles, shrimp, chistorra, (spanish-style sausage), soy

**LASAGNA** \$18.900  
Bondiola (pork shoulder), mushrooms, parmigiano, basil

**PAPPARDELLE** \$19.900  
Ragù, rabo (oxtail), fresh pasta, red wine, mushrooms

**NAKAYAMA FISH** \$22.900  
Light broth, mushrooms, bok choy, white chaufa (peruvian-style fried rice)

**SHORT RIB** \$34.900  
20 hour slow cook, demi glace, purée, baby carrot confit

# JOSPER BAR

**GRILLED SCALLOPS** \$13.900  
Sweet spicy sauce, lemon juice, scallions (4u)

**MUSHROOM & GOAT CHEESE PIZZA** \$11.900  
Mushroom, goat cheese, parsley, spicy olive oil

**SUDADO THAI** \$18.900  
Fish of the day, scallops, shrimp, curry, spiced rice

**BELL PEPPER RICE** \$18.900  
Chistorra (spanish style sausage), red bell pepper, maple chorizo, aioli

**SATAI RICE** \$16.900  
Chicken things, tomatillos, yogurt, basil

**PROSCIUTTO & BURRATA PIZZA** \$11.900  
Prosciutto, burrata, peaches, basil oil

**GRILLED OCTOPUS** \$22.900  
Confit potatoes, capers, olives, tomatoes, peppers

**HUEVOS ROTOS** \$9.900  
House chistorra, potatoes, eggs, white truffle oil

# SUSHI BAR

**SASHIMI SELECTION** \$8.900  
Salmon, white fish, octopus, shrimp (4u)

**JERO ROLL** \$15.900  
Langostino furai (fried shrimp), tuna, crispy calamari, avocado, acevichada of chipotle

**SMOKE ROLL** \$14.900  
Fried fish, fish mousse, vietnamese style mayo

**BEEF NIGIRI** \$10.900  
Entraña (skirt steak), certified angus, batayaki, (butter glaze soy), foie gras (2u)

**NIGIRI WHITE FISH** \$10.900  
Smoked salsa amarilla (ají amarillo sauce), chalaquita (peruvian onion lime relish)

**SALMON POKE** \$16.900  
tataki salmon, avocado, gari (pickled ginger), acevichada (ceviche style sauce), sweet chili

**SALMON NIGIRI** \$9.900  
Acevichada (ceviche style sauce), ikura (salmon roe)

**MAKI CRUSTED** \$14.900  
Spicy salmon tartare, cucumber, avocado, sprouts, tobiko (flying fish roe)

**VEGGIE ROLL** \$13.900  
Josper roasted mushrooms (charcoal oven), avocado, kiuri (japanese cucumber), vegan bechamel

## BURGERS & TACOS

### MEAT CUTS

**NEW YORK** \$29.900  
Bife angosto (Argentine style strip steak) 400g

**RIB EYE** \$32.900  
Bife ancho (Argentine style ribeye) 400g

**OUTSIDE SKIRT** \$34.900  
Entraña americana (Outside skirt steak) 300g

### DESSERTS

**CHOCOLATE & TRUFE MOUSSE** \$9.900

**NUTELLA TRES LECHES CAKE** \$8.900

**MILHOJAS** \$8.900

**SUSPIRO LIMEÑO** \$9.900

**CHURROS** \$9.900

**PERUVIAN CARAMEL FLAN** \$7.900

**BLUEBERRY CHEESECAKE** \$10.900

**HOUSE- MADE ICE CREAM** \$6.900

**JFK** \$14.900  
(Jeronimo Fried Chicken)  
Chicken, buttermilk, sriracha coleslaw, brioche bun

**TACOS POP SHRIMP** \$13.900  
Shrimp, tempura, spicy sauce, flour tortilla

**TACOS AL PASTOR** \$14.900  
Bondiola (pork shoulder), corn tortilla, grilled pineapple, onion, cilantro

**ST. LOUIS PORK RIBS**  
(For tacos) \$69.900  
Josper grilled (charcoal oven) corn tortillas, sauces

**ANGUS BURGER** \$15.900  
Angus beef, bacon, cheese, lettuce, tomato, chipotle mayo

**TACOS CAMPECHANOS** \$13.900  
Lomo fino (tenderloin), chistorra (spanish style sausage), chicharrón (crispy pork), corn tortilla

**TACOS DE ENSENADA** \$14.900  
White fish, tempura, pico de gallo, flour tortilla

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**BAR**

# Liqueurs

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

# Chilean Piscos

<b>Alto 35°</b>	<b>\$5.600</b>
<b>Alto 40°</b>	<b>\$5.900</b>
<b>Alto 40° Reservado</b>	<b>\$7.900</b>
<b>Mistral 35°</b>	<b>\$5.600</b>
<b>Mistral 40°</b>	<b>\$5.900</b>
<b>Mistral 40° Gran Nobel</b>	<b>\$8.900</b>
<b>El Gobernador</b>	<b>\$7.900</b>
<b>Waqar 40°</b>	<b>\$9.900</b>
<b>Horcón Quemado 35°</b>	<b>\$6.900</b>
<b>Horcón Quemado 40°</b>	<b>\$6.900</b>
<b>Bou Barroeta Noor</b>	<b>\$10.900</b>

# Peruvian Pisco

<b>4 Gallos Quebranta 40°</b>	<b>\$7.900</b>
<b>4 Gallos Mosto Verde Italia</b>	<b>\$7.900</b>
<b>1615 Mosto Verde Italia</b>	<b>\$9.900</b>
<b>1615 Mosto Verde Quebranta</b>	<b>\$9.900</b>

# Gin

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

# Vodka

<b>Absolut</b>	<b>\$6.900</b>
<b>Absolut Elyx</b>	<b>\$8.900</b>
<b>Grey Goose</b>	<b>\$9.900</b>
<b>Grey Goose La Poire</b>	<b>\$9.900</b>

# Rum

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

# Tequila

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

# Mezcal

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

# Whiskey & Bourbon

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

# Mocktails

<b>Herb Lemonade</b>	<b>\$4.900</b>
<b>Coconute Water</b>	<b>\$4.900</b>
<b>Citrus Mint</b>	<b>\$4.900</b>
<b>Iced Tea</b>	<b>\$4.900</b>
<b>Jamaica Jamaica (hibiscus)</b>	<b>\$4.900</b>

# Waters & Soft Drinks

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

# Juices & Lemonades

<b>Passion Fruit Juice</b>	<b>\$3.900</b>
<b>Raspberry Juice</b>	<b>\$3.900</b>
<b>Strawberry Juice</b>	<b>\$3.900</b>
<b>House Lemonade</b>	<b>\$4.900</b>
<b>Classic Lemonade</b>	<b>\$4.600</b>
<b>Mint Lemonade</b>	<b>\$4.600</b>
<b>Mint &amp; Ginger Lemonade</b>	<b>\$4.900</b>
<b>Virgin Mojito</b>	<b>\$5.900</b>

# Coffee & Tea

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

# 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

**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

# WINE LIST

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SPARKLING  
WINE

		Botella / Copa
<b>ESPUMANTES</b>	<b>Casa Silva Fervor Lago Ranco</b> ARGENTINA	<b>\$39.900</b>
	<b>Montes Lumina</b>	<b>\$24.900</b>
	<b>Chandon</b> ARGENTINA	<b>\$29.900 / \$6.900</b>
	<b>Freixenet</b> CAVA SPAIN	<b>\$25.900</b>

<b>CHAMPAGNE</b>	<b>Tattinger</b> FRANCE	<b>\$99.000</b>
	<b>Moet Chandon</b> FRANCE	<b>\$139.900</b>
	<b>Veuve Clicquot</b> FRANCE	<b>\$149.900</b>
	<b>Dom Perignon</b> FRANCE	<b>\$389.900</b>

WHITE WINE

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

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

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

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

WINE  
LIST

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Botella / Copa

## MALBEC

<b>Los Intocables</b>	<b>\$24.900</b>
<b>Riccitelli Hey Malbec</b> MENDOZA	<b>\$26.900</b>
<b>Luigi Bosca</b> D.O.C SINGLE VINEYARD	<b>\$29.900 / \$7.900</b>
<b>Loma Larga</b>	<b>\$30.900</b>
<b>Catena Zapata</b>	<b>\$45.900</b>
<b>El Enemigo</b> MENDOZA	<b>\$48.900</b>

RED WINES

## RED

<b>Loma Larga Quinteto</b>	<b>\$30.900</b>
<b>Calyptra Petit Inédito</b>	<b>\$31.900</b>
<b>Casa Silva 5° Generación</b>	<b>\$30.900 / \$7.900</b>

## BLENDS

OTHER WINES

## OTHER RED VARIETIES

<b>Casa Silva Cool Coast PN</b>	<b>\$23.900</b>
<b>Montes Alpha Syrah</b>	<b>\$26.900</b>
<b>Maquis Gran Reserva C. Franc</b>	<b>\$36.900</b>
<b>Piubelle Vik Rosé</b>	<b>\$36.900</b>

GREAT REDS

## GREAT RED WINES

<b>Caballo Loco Apalta</b>	<b>\$44.900</b>
<b>Altair Sideral</b>	<b>\$39.900</b>
<b>Vik Milla Cala</b> CACHAPOAL	<b>\$49.900</b>
<b>Almaviva EPU</b>	<b>\$89.900</b>
<b>Casa Silva Microterroir</b>	<b>\$94.900</b>
<b>Montes Alpha Purple Angel</b>	<b>\$179.900</b>
<b>Carmín de Peumo</b>	<b>\$189.900</b>
<b>Lapostolle Clos de Apalta</b>	<b>\$259.900</b>
<b>Don Melchor</b>	<b>\$299.900</b>
<b>Almaviva</b>	<b>\$299.900</b>