

MENU

COLD BAR

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

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

BURGERS & TACOS

JFK \$14.900
(Jerónimo 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

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

Liqueurs

Amaretto Disaronno	\$8.900
Araucano	\$6.900
Baileys	\$7.900
Campari	\$7.900
Cognac Hennessy	\$12.900
Cointreau	\$8.900
Cynar	\$7.900
Benedictino	\$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 Piscos

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

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

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

WINE
LIST

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

RED WINES

RED BLENDS	Loma Larga Quinteto	\$30.900
	Calyptra Petit Inédito	\$31.900
	Casa Silva 5° Generación	\$30.900 / \$7.900

OTHER WINES

OTHER RED VARIETIES	Casa Silva Cool Coast PN	\$23.900
	Montes Alpha Syrah	\$28.900
	Montes Alpha Merlot	\$28.900
	Maquis Gran Reserva C. Franc	\$36.900
	Piubelle Vik Rosé	\$36.900

GREAT REDS

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