

COCKTAILS

MARGARITAS

CLASICA SILVER TEQUILA AND LIME JUICE	145
PUNTO´S SILVER TEQUILA, RASPBERRY, BLUEBERRY AND BLACKBERRY	145
¡LA HOT! SILVER TEQUILA AND SERRANO PEPPER SYRUP	145
MAREA ROJA SILVER TEQUILA AND SPICED HIBISCUS SYRUP	150
HOST-ANANA SILVER TEQUILA, CINNAMON SYRUP AND FRESH PINEAPPLE JUICE	195
¡LA CHAPU! AGED TEQUILA, GRAND MARNIER, AGAVE SYRUP AND LEMON JUICE	

TONICS

SALMONCITO DRY GIN, CAMPARI, GRAPEFRUIT AND TONIC WATER	160
PALAPITA DRY GIN, GINGER SYRUP, LIME AND ROSEMARY	140

CLASSIC
COCKTAILS

OLD FASHINED BOURBON WHISKEY, BITTER AND SUGAR	180
NEGRONI CAMPARI, VERMOUTH ROSSO AND DRY GIN	150
ESPRESSO MARTINI ESPRESSO SHOT, VODKA AND COFFEE LICOR	120
APEROL SPRITZ APEROL AND SPARKLING WINE	180
NAKED & FAMOUS APEROL, YELLOW CHARTREUSE, MEZCAL AND LEMON JUICE	220
MOJITO WHITE RUM, SPEARMINT, SYRUP, LIME JUICE AND SPARKLING WATER	120

BEERS

CORONA	45
PACIFICO	45
NEGRA MODELO	70
MODELO ESPECIAL	

W I N E

G L A S S	CABERNET AUTORITAS. CENTRAL VALLEY, CHILE	100
	MALBEC AUTORITAS. CENTRAL VALLEY, CHILE	100
	MERLOT AUTORITAS. CENTRAL VALLEY, CHILE	100
	SAUVIGNON BLANC AUTORITAS. CENTRAL VALLEY, CHILE	100
	CHARDONNAY AUTORITAS. CENTRAL VALLEY, CHILE	100
	PINOT GRIGIO BOLLA. VENICE, ITALY	145
B O T T L E	CABERNET AUTORITAS. CENTRAL VALLEY, CHILE	450
	CABERNET RESERVA LFE. COLCHAGUA VALLEY, CHILE	730
	MALBEC AUTORITAS. CENTRAL VALLEY, CHILE	450
	MERLOT AUTORITAS. CENTRAL VALLEY, CHILE	450
	PINOT NOIR INDIGO EYES. NAPA, CALIFORNIA	930
	SAUVIGNON BLANC AUTORITAS. CENTRAL VALLEY, CHILE	450
	CHARDONNAY AUTORITAS. CENTRAL VALLEY, CHILE	450
	PINOT GRIGIO BOLLA. VENICE, ITALY	670
	ROSE PASION. LISBON, PORTUGAL	770

ALCOHOL-FREE DRINKS

MOCKTAILS	LIMONADE	45
	ORANGE	45
	BERRIES	70
	STRAWBERRY	70
	HIBISCUS	70
	CINNAMON	70
	GINGER	70

COFFEE

CLASSICS	ESPRESSO	30
	DOUBLE ESPRESSO	40
	AMERICANO	35
	LATTE	50
	MOCHA	55
	CAPPUCCINO	50
	MACCHIATO	40
	COFFEE & BAILEYS	120
	CARAJILLO	140

S T A R T E R S

P O T A T O W E D G E S	SEASONED FRIES WITH HOMEMADE HABANERO DRESSING ON THE SIDE (300 GR)	80
O N I O N R I N G S	CRISPY FRIED ONION RINGS WITH HOMEMADE HABANERO DRESSING ON THE SIDE (180 GR)	90
V I E T N A M E S E R O L L	RICE PAPER ROLLS FILLED WITH RED CABBAGE, LETTUCE MIX, JICAMA, CUCUMBER, CARROT, AVOCADO AND ALFALFA SPROUTS	100
B O N E L E S S	SERVED WITH CELERY AND CARROT STICKS AND HABANERO DRESSING ON THE SIDE (300 GR)	180
	<ul style="list-style-type: none"> • BBQ • BÚFALO • PARMESAN • LEMON-PEPPER 	
W I N G S	SERVED WITH CELERY AND CARROT STICKS, AND HABANERO DRESSING ON THE SIDE (480 GR)	160
	<ul style="list-style-type: none"> • BBQ • BÚFALO • PARMESAN • LEMON-PEPPER 	
N I G I R I	15 GR OF RICE TOPPED WITH SALMON, TUNA AND SHRIMP (6 PIECE)	180

S A L A D S

F R U T O S R O J O S	LETTUCE MIX, SPINACH, WILD BERRIES MIX, ALMOND AND MUSTARD DRESSING	100
C A P R E S E	TOMATO, FRESH MOZZARELLA CHEESE AND PESTO	110
A S I A T I C A	AVOCADO STUFFED WITH KANIKAMA AND MAYONNAISE, EEL SAUCE, FRIED RICE NOODLES AND BLACK SESAME	130

SUSHI

TRADICIONAL	SEAWEED AND TAMPICO SALAD ON THE OUTSIDE. CUCUMBER, AVOCADO, SHRIMP AND PHILADELPHIA ON THE INSIDE	160
DE CAMARON	RICE AND SESAME ON THE OUTSIDE. SEAWEED, AVOCADO AND SHRIMP ON THE INSIDE	150
EMPANIZADO	SEAWEED, CUCUMBER, AVOCADO, PHILADELPHIA AND SHRIMP ON THE INSIDE. BREADED ON THE OUTSIDE. TAMPICO SALAD ON TOP	160
GUSANO ROLL	AVOCADO ON THE OUTSIDE. SEAWEED, CUCUMBER AND FRIED SHRIMP ON THE INSIDE	180
MAKI MASAGO	MASAGO ON THE OUTSIDE. SEAWEED, CUCUMBER, AVOCADO AND FRESH TUNA ON THE INSIDE	190
COLORIDO	SEAWEED, CUCUMBER AND SURIMI ON THE OUTSIDE. AVOCADO, SHRIMP AND SALMON ON THE INSIDE	210
PICOSITO	CUCUMBER, AVOCADO AND KANIKAMA ON THE INSIDE TOPPED WITH SPICY TUNA AND TEMPURA	195
PICOSITO ESPECIAL	SPICY SHRIMP AND BREADED ON THE OUTSIDE. SEAWEED, CUCUMBER, AVOCADO AND KANIKAMA ON THE INSIDE	200
DE SALMON	SEAWEED, AVOCADO, PHILADELPHIA AND KANIKAMA ON THE INSIDE. A SOFT SALMON TARTARE AND TEMPURA ON THE OUTSIDE	190
MAKI KANIKAMA	SALMON ON THE OUTSIDE. SEAWEED, AVOCADO AND TEMPURA KANIKAMA ON THE INSIDE	195
MACHO	FRIED PLANTAIN ON THE OUTSIDE. SEAWEED, CUCUMBER, AVOCADO AND SHRIMP ON THE INSIDE	180
TROPICAL ROLL	SEAWEED, SURIMI, JICAMA AND PHILADELPHIA ON THE INSIDE. TROPICAL FRUIT ON THE OUTSIDE	160
RICE BOWL	250 GR OF RICE, CARROT, CUCUMBER AND AVOCADO. ADD A PROTEIN: TOFFU, TUNA, SHRIMP, KANIKAMA Y SALMON	170

HAMBURGERS & RIBS

BBQ RIBS	450 GR OF BBQ RIB, MASHED POTATOES AND LETTUCE MIX SALAD	245
CLASICA	200 GR OF BEEF MEAT, GRILLED MANCHEGO CHEESE, LETTUCE MIX, TOMATO AND ONION	160
TRADICIONAL	200 GR OF CHICKEN, GRILLED MANCHEGO CHEESE, LETTUCE MIX, TOMATO AND ONION	160
HAWAIANA	200 GR OF CHICKEN, HAM, GRILLED MANCHEGO CHEESE, GRILLED PINEAPPLE, LETTUCE MIX, TOMATO AND ONION	180
LA AROS	200 GR OF BEEF MEAT, GRILED MANCHEGO CHEESE, BACON, ONION RINGS AND BBQ SAUCE	190
LA DOBLE	400 GR OF HANDCRAFTED BEEF MEAT, DOUBLE GRILLED MANCHEGO CHEESE, DOUBLE BACON AND AVOCADO	240
VEGETARIANA	LETTUCE MIX, GUACAMOLE, MIXED PEPPERS WITH ONION, MUSHROOMS, TOMATO AND GRILED MANCHEGO CHEESE	170
LA WACAMOLE	200 GR OF BEEF MEAT, GRILLED MANCHEGO CHEESE, BACON, LETTUCE MIX AND GUACAMOLE	200
CHAMPIQUESO	200 GR OF BEEF MEAT, MUSHROOMS MIX, GRILLED MANCHEGO CHEESE, LETTUCE MIX, TOMATO AND ONION	170
DEL MAR	200 GR OF SHRIMP, PEPPER MIX, ONION, MUSHROOMS, GRILLED MANCHEGO CHEESE, LETTUCE MIX, TOMATO	240
MAR Y TIERRA	200 GR OF BEEF MEAT, 200 GR OF SHRIMP, PEPPER MIX, BACON, ONION, MUSHROOMS, GRILLED MANCHEGO CHEESE, LETTUCE MIX AND TOMATO	270
CAPRICHOSA	200 GR OF CHICKEN, FRESH MOZZARELLA CHEESE, PESTO, TOMATO AND ARUGULA	190