



For Sharing

Caracú Roast marrow (Saltpepper, parsil and roast garlic)	\$ 12.000	Veal Cheeks Carilleras (Whith creole sausage, chives. Mini chilean salad and potatoe rostii)	\$ 16.000
Pure Pig Puro Chanco Smoked Bacon, pork flank steak and tender pork rolled.	\$ 19.000	Mix A-Quatic Mix A-Cuático Atlantic shrimp, garlicky conger eel cheeks with octopus (Subject to availability)	\$ 29.000
Sausage Mix Mix de embutidos Argentinean sausage, chilean sausage, xistorra, creole sausage	\$ 29.000		

Starters

Argentinean Sausage Chorizo argentino	\$ 5.500	Chilean Sausage Chorizo chileno	\$ 5.500
Creole Sausage Morcilla	\$ 5.500	Xistorra Chistorra	\$ 12.500
Beef Empanada Empanada de carne	\$ 4.200	Eggplant Empanada Empanada de berenjena	\$ 4.200
Creole Empanada Empanada de morcilla	\$ 4.200	Octopus Empanada Empanada de pulpo	\$ 4.200
Salmon Tartare Tártaro de salmón	\$ 17.000	Grilled Provolone Cheese Provoleta	\$ 9.000
Steak Tartare Tártaro de filete	\$ 18.500	Roast Provolone Cheese Endives and hot sweet sauce Provoleta al horno	\$ 15.800
Salmon Carpaccio Carpaccio salmón	\$ 12.000	Sweetbreads (Generous portion) Mollejas	\$ 18.000
Steak Carpaccio Carpaccio filete	\$ 12.000	Grilled Octopus (Subject to availability) Pulo grillado	\$ 18.000
Sea Urchins Only in season Erizos	\$ 16.000	Atlantic Prawn (four pieces) Langostino del Atlántico	\$ 18.000

From The Grill

Thin Flank Vacío	\$ 18.500	Cube Roll 400 g Bife ancho	\$ 30.000
Thin Skirt Steak Entraña	\$ 32.000	Striploin 400 g Bife de chorizo	\$ 30.000
Beef Tenderloin Medallón de lomo	\$ 28.000	Short Ribs 300 g Asado de tira Cooked at low temeperature (Sous Vide), finished in a charcoal oven	\$ 16.500
Beef Tenderloin Bife de lomo	\$ 28.000	Short Ribs 400 g Asado de tira Cooked at low temeperature (Sous Vide), finished in a charcoal oven	\$ 22.000
Cube Roll & Strip Loin w/bone 500 g Chuletón de Cañete	\$ 37.500	Short Ribs 500 g Asado de tira Cooked at low temeperature (Sous Vide), finished in a charcoal oven	\$ 27.500
Cube Roll & Strip Loin w/bone 600 g Chuletón de Cañete	\$ 45.000	Picanha Cooked at low	\$ 23.000
Cube Roll & Strip Loin w/bone 700 g Chuletón de Cañete	\$ 52.500	Pork Ribs From Murcia, Spain Costillar de cerdo	\$ 19.300
Cube Roll & Strip Loin w/bone 800 g Chuletón de Cañete	\$ 60.000	Wild Catch Pesca silvete	\$ 23.000
Cube Roll & Strip Loin w/bone 1000 g Chuletón de Cañete	\$ 75.000	Rack of Lamb Costillar de cordero French Butcher Cut style	\$ 28.500
Thin Pork Flank Malaya de cerdo Steak with special spices	\$ 17.500		

Dry aged * Ask for more information



From The Kitchen

<p>Che burger \$ 15.000 Che burger 200g of beef with tomato and grilled onions</p>	<p>Tenderloin Milanese \$ 18.000 Milanese Served with roasted pumpkin purée</p>
<p>Braised Lamb Shank \$ 22.000 Garrón de cordero Cooked at low temperature (Sous Vide), finished in a charcoal oven</p>	<p>Roasted 1/2 Chicken \$ 20.000 1/2 Pollo Free Range</p>
<p>Braised Veal Shanks 500 g \$ 17.000 Osobuco 500 g Cooked at low temperature (Sous Vide), finished in a charcoal oven</p>	<p>Homemade Meatballs \$ 18.000 Albóndigas Patti In housemade pomodoro sauce with Mozzarella and Grana Padano cheese</p>
<p>Braised Veal Shanks 600 g \$ 18.000 Osobuco 600 g Cooked at low temperature (Sous Vide), finished in a charcoal oven</p>	<p>Malfatti \$ 18.000 Spinach and ricotta dumplings with Grana Padano and Mozzarella, served in a housemade pomodoro sauce</p>
<p>Braised Veal Shanks 700 g \$ 19.000 Osobuco 1000 g Cooked at low temperature (Sous Vide), finished in a charcoal oven</p>	<p>Catch of the day \$ 22.000 Pesca del día Vetch's purée in white wine reduction with mushrooms</p>
	<p>Duck confit Confit de pato \$ 20.000 Served with stir fry Kale and Portobello mushrooms</p>

Side Plates

<p>Rice / Pumpkin Purée \$ 4.500 Arroz / Puré de zapallo</p>	<p>Native Chilote Potatos Purée \$ 6.500 Puré chilote</p>
<p>French fries Genrous portion \$ 8.000 Papas fritas</p>	<p>Potato Gratin \$ 9.000 Gratin de papas With almonds and grilled caramelized onions</p>
<p>French fries \$ 9.000 With truffled olive oil / Genrous portion Papas fritas</p>	<p>Roast Potatoes Purée \$10.000 Puré de papas asadas Roast onions, olive oil. Broad beans and green peas stir fry in butter</p>
<p>French fries \$10.000 With Grana Padano / Genrous portion Papas fritas</p>	<p>Broad Bean Purée \$10.000 Puré de habas Broad beans sauteed in olive oil and sweet peppers</p>
<p>Chickpeas duo with roasted cherry tomatoes \$10.000 Dúo de garbanzos y tomates cherry asados</p>	<p>Creamed spinach \$ 6.500 Espinacas a la crema</p>
<p>Corn Pie \$ 5.000 Pastelera de choclo</p>	<p>Green salad / Chilean salad \$ 5.500 Ensalada verde / chilena</p>
<p>Sauteed Mushroom Mix \$ 7.000 Mix de setas salteadas</p>	<p>House Salad \$ 6.800 Ensalada especial</p>
<p>Grilled Peppers (3) to share \$12.000 Pimientos grillados</p>	<p>Sauteed Asparagus Only in season \$ 6.000 Espárragos salteados</p>
<p>Avocado salad \$ 7.500 Ensalada palta</p>	

Desserts

<p>Apple Pancake \$ 5.500 Panqueque de manzana</p>	<p>Ice Cream \$ 6.000 Helado</p>
<p>Milk Jam Pancake \$ 5.700 Panqueque dulce de leche</p>	<p>Additional ice cream scoop \$ 2.200 Recargo helado</p>
<p>Homemade Custard \$ 5.000 Flan casero</p>	<p>Strudel \$ 6.800</p>
<p>Chocolate volcano cake \$ 6.800 Semilíquido</p>	<p>Chocolate cake \$ 7.000 Torta Benjamín</p>
<p>Cheesecake \$ 6.000</p>	

