

26°



# Happening

S A N T I A G O

## For Sharing

<b>Mix A-Quatic</b> Mix A-Cuático <i>Atlantic shrimp, garlicky conger eel cheeks with octopus</i> (Subject to availability)	\$ 22.000	<b>Pure Pig</b> Puro Chanco <i>Smoked Bacon, pork flank steak and tender pork rolled.</i>	\$ 15.500
<b>Sausage Mix</b> Mix de embutidos <i>Argentine sausage, Chilean sausage, Traditional mild Sausage and Blood Sausage</i>	\$ 14.000	<b>Finger 600 g</b> <i>Subject to availability</i> Tecla 600g	\$ 18.000
		<b>Finger 800 g</b> <i>Subject to availability</i> Tecla 800g	\$ 20.000

## Starters

<b>Argentine Sausage</b> Chorizo argentino	\$ 3.600	<b>Chilean Sausage</b> Chorizo chileno	\$ 3.600
<b>Blood Sausage</b> Morcilla	\$ 3.600	<b>Soft Mild Pork Sausage</b> Butifarra suave	\$ 3.600
<b>Beef or Cheese Empanada</b> <i>Empanada de Carne o queso</i>	\$ 2.800	<b>Cheese and Prawn Empanada</b> <i>Empanada Queso/langostino</i>	\$ 3.200
<b>Sweetbreads</b> Mollejas	\$ 8.800	<b>Grilled Provolone Cheese</b> Provoleta	\$ 6.600
<b>Salmon Tartare</b> Tártaro de salmón	\$ 12.500	<b>Grilled Octopus</b> <i>(Subject to availability)</i> Pulpo Grillado	\$ 12.800
<b>Salmon Carpaccio</b> Carpaccio salmón	\$ 9.200	<b>Steak Tartare</b> Tártaro de filete	\$ 14.000
<b>Steak Carpaccio</b> Carpaccio filete	\$ 9.200	<b>Atlantic Prawn</b> <i>(four pieces)</i> Langostino del Atlántico	\$ 14.000

## From The Grill

<b>Thin Flank</b> Vacío	\$ 15.500	<b>Thin Skirt Steak</b> Entraña	\$ 21.000
<b>Thin Ribs</b> Banderita	\$ 16.500	<b>Beef Tenderloin</b> Medallón de lomo	\$ 19.500
<b>Beef Tenderloin</b> Bife de lomo	\$ 19.500	<b>Striploin</b> Bife de chorizo	\$ 19.500
<b>Striploin 450 g</b> Bife de chorizo 450 g	\$ 22.500	<b>Cube Roll</b> Bife ancho	\$ 19.500
<b>Cube Roll 450 g</b> Bife ancho 450 g	\$ 22.500	<b>Tomahawk 600 g</b> Tomahawk 600 g	\$ 25.500
<b>Tomahawk 800 g</b> Tomahawk 800 g	\$ 34.000	<b>Tomahawk 1000 g</b> Tomahawk 1000 g	\$ 42.500
<b>Short Ribs 600 g</b> Asado de tira 600 g <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	\$ 20.000	<b>Short Ribs 900 g</b> Asado de tira 900 g <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	\$ 32.000
<b>Thin Pork Flank</b> Malaya de cerdo <i>Steak with special spices</i>	\$ 14.800	<b>Pork Ribs</b> Costillar de cerdo <i>From Murcia, Spain</i>	\$ 16.000
<b>Rack of Lamb</b> Costillar de cordero <i>French Butcher Cut style</i>	\$ 24.000		

## Very special Cuts

Ask for more information

26°



*From The Kitchen*

<b>Che burger</b> Che burger <i>200g of beef with tomato and grilled onions</i>	<b>\$ 10.800</b>	<b>Tenderloin Milanese</b> Milanese <i>Served with roasted pumpkin purée</i>	<b>\$ 14.000</b>
<b>Braised Lamb Shank</b> Garrón de cordero <i>Cooked at low temperature for 18 hours and finished in a charcoal oven</i>	<b>\$ 16.500</b>	<b>Braised Veal Shanks 800 g</b> Osobuco 800 g <i>Prepared in wine sauce and slow cooked for 48 hours</i>	<b>\$ 17.000</b>
<b>Braised Veal Shanks 1000 g</b> Osobuco 1000 g <i>Prepared in wine sauce and slow cooked for 48 hours</i>	<b>\$ 19.000</b>	<b>Roasted 1/2 Chicken</b> 1/2 Pollo <i>Free Range</i>	<b>\$ 15.000</b>
<b>Malfatti</b> <i>Spinach and ricotta dumplings with Grana Padano and Mozzarella, served in a housemade pomodoro sauce</i>	<b>\$ 14.800</b>	<b>Homemade Meatballs</b> Albóndigas Patti <i>In housemade pomodoro sauce with Mozzarella and Grana Padano cheese</i>	<b>\$ 16.000</b>
<b>Duck confit</b> Confit de pato <i>Served with an orange sauce and roasted king oyster mushrooms</i>	<b>\$ 14.000</b>	<b>Grilled catch of the day</b> Pesca del día parrilla	<b>\$ 16.000</b>
		<b>Catch of the day</b> Pesca del día <i>With roasted carrot and beet purée</i>	<b>\$ 16.800</b>

*Side Plates*

<b>Rice / Pumpkin Purée</b> Arroz / Puré de zapallo	<b>\$ 3.500</b>	<b>Native Chilote Potatos Purée</b> Puré chilote	<b>\$ 4.500</b>
<b>Cheesy Mashed Potatoes</b> Aligot Happening	<b>\$ 4.500</b>	<b>French Fries</b> Papas fritas	<b>\$ 4.000</b>
<b>French fries</b> Papas fritas <i>With truffled olive oil</i>	<b>\$ 4.800</b>	<b>French Fries</b> Papas fritas <i>With Grana Padano</i>	<b>\$ 5.200</b>
<b>Baked Potato</b> Papa al rescoldo <i>With compound butter</i>	<b>\$ 4.000</b>	<b>Chilean Green Salad</b> Ensalada verde / chilena	<b>\$ 4.000</b>
<b>Corn Pie</b> Pastelera de choclo	<b>\$ 4.000</b>	<b>Chilean causeo to share / *Seasonal</b> Causeo <i>Subject to availability</i>	<b>\$ 5.200</b>
<b>Sauteed Mushroom Mix</b> Mix de setas salteadas	<b>\$ 6.000</b>	<b>Grilled Peppers (3) to share</b> Pimientos grillados	<b>\$ 9.000</b>
<b>House Salad</b> Ensalada especial	<b>\$ 4.500</b>	<b>Broad Bean Purée</b> Puré de habas <i>Broad beans sautéed in olive oil with fennel seeds and zucchini curry</i>	<b>\$ 9.000</b>
<b>Potato Gratin</b> Gratin de papa <i>With walnuts and grilled caramelized onions</i>	<b>\$ 9.000</b>		
<b>Trout Gravlax</b> Gravlax de trucha <i>Mix de hojas verdes y dressing de la casa</i>	<b>\$ 9.000</b>		

*Desserts*

<b>Apple Pancake</b> Pañqueque de manzana	<b>\$ 3.600</b>	<b>Ice Cream</b> Helado	<b>\$ 3.600</b>
<b>Milk Jam</b> Panqueque dulce de leche	<b>\$ 3.900</b>	<b>Additional ice cream scoop</b> Recargo helado	<b>\$ 1.400</b>
<b>Homemade Flan</b> Flan casero	<b>\$ 3.900</b>	<b>Strudel</b>	<b>\$ 4.800</b>
<b>Chocolate volcano cake</b> Semilíquido	<b>\$ 5.000</b>	<b>Chocolate cake</b> Torta Benjamín	<b>\$ 5.000</b>
<b>White Chocolate Brownie</b> Brownie de chocolate blanco <i>With orange-whiskey ice cream and topped with toasted almonds and a bitter orange-chocolate sauce</i>	<b>\$ 5.000</b>		

