



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 (Subject to availability)</i>	<b>\$ 26.000</b>	<b>Pure Pig</b> Puro Chanco <i>Smoked Bacon, pork flank steak and tender pork rolled.</i>	<b>\$ 19.000</b>
<b>Sausage Mix</b> Mix de embutidos <i>Argentine sausage, Chilean sausage, Traditional mild Sausage and Blood Sausage</i>	<b>\$ 18.000</b>		

## Starters

<b>Argentine Sausage</b> Chorizo argentino	<b>\$ 4.500</b>	<b>Chilean Sausage</b> Chorizo chileno	<b>\$ 4.500</b>
<b>Blood Sausage</b> Morcilla	<b>\$ 4.500</b>	<b>Soft Mild Pork Sausage</b> Butifarra suave	<b>\$ 4.500</b>
<b>Beef or Cheese Empanada</b> Empanada de Carne o queso	<b>\$ 3.600</b>	<b>Cheese and Prawn Empanada</b> Empanada Queso/langostino	<b>\$ 4.200</b>
<b>Sweetbreads</b> <i>Generous portion</i> Mollejas	<b>\$ 16.000</b>	<b>Grilled Provolone Cheese</b> Provoleta	<b>\$ 8.500</b>
<b>Salmon Tartare</b> Tártaro de salmón	<b>\$ 15.400</b>	<b>Grilled Octopus</b> <i>(Subject to availability)</i> Pulpo Grillado	<b>\$ 15.000</b>
<b>Salmon Carpaccio</b> Carpaccio salmón	<b>\$ 12.000</b>	<b>Steak Tartare</b> Tártaro de filete	<b>\$ 18.500</b>
<b>Steak Carpaccio</b> Carpaccio filete	<b>\$ 12.000</b>	<b>Atlantic Prawn</b> <i>(four pieces)</i> Langostino del Atlántico	<b>\$ 18.000</b>

## From The Grill

<b>Thin Ribs</b> Banderita	<b>\$ 19.000</b>	<b>Cube Roll 350 g</b> Bife ancho	<b>\$ 26.000</b>
<b>Thin Flank</b> Vacío	<b>\$ 17.000</b>	<b>Cube Roll 450 g</b> Bife ancho	<b>\$ 32.000</b>
<b>Thin Skirt Steak</b> Entraña	<b>\$ 25.500</b>	<b>Striploin 350 g</b> Bife de chorizo	<b>\$ 26.000</b>
<b>Beef Tenderloin</b> Medallón de lomo	<b>\$ 26.000</b>	<b>Striploin 450 g</b> Bife de chorizo	<b>\$ 32.000</b>
<b>Beef Tenderloin</b> Bife de lomo	<b>\$ 26.000</b>	<b>Short Ribs 400 g</b> Asado de tira <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	<b>\$ 19.000</b>
<b>Tomahawk 500 g</b>	<b>\$ 34.000</b>	<b>Short Ribs 500 g</b> Asado de tira <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	<b>\$ 24.000</b>
<b>Tomahawk 600 g</b>	<b>\$ 41.000</b>	<b>Short Ribs 600 g</b> Asado de tira <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	<b>\$ 28.500</b>
<b>Tomahawk 700 g</b>	<b>\$ 47.500</b>	<b>Short Ribs 800 g</b> Asado de tira <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	<b>\$ 38.000</b>
<b>Tomahawk 800 g</b>	<b>\$ 54.000</b>	<b>Short Ribs 1000 g</b> Asado de tira <i>Cooked at low temperature for 24 hours and finished in a charcoal oven</i>	<b>\$ 47.500</b>
<b>Tomahawk 1000 g</b>	<b>\$ 67.500</b>		
<b>Thin Pork Flank</b> Malaya de cerdo <i>Steak with special spices</i>	<b>\$ 17.500</b>		
<b>Rack of Lamb</b> Costillar de cordero <i>French Butcher Cut style</i>	<b>\$ 28.500</b>		
<b>Pork Ribs</b> Costillar de cerdo <i>From Murcia, Spain</i>	<b>\$ 19.300</b>		

*Dry aged* Ask for more information



No. 1

### From The Kitchen

<b>Che burger</b> Che burger 200g of beef with tomato and grilled onions	<b>\$ 13.500</b>	<b>Tenderloin Milanese</b> Milanese Served with roasted pumpkin purée	<b>\$ 17.600</b>
<b>Braised Lamb Shank</b> Garrón de cordero Cooked at low temperature for 18 hours and finished in a charcoal oven	<b>\$ 22.000</b>	<b>Roasted 1/2 Chicken</b> 1/2 Pollo Free Range	<b>\$ 17.600</b>
<b>Braised Veal Shanks 800 g</b> Osobuco 800 g Prepared in wine sauce and slow cooked for 48 hours	<b>\$ 19.800</b>	<b>Homemade Meatballs</b> Albóndigas Patti In housemade pomodoro sauce with Mozzarella and Grana Padano cheese	<b>\$ 18.000</b>
<b>Braised Veal Shanks 1000 g</b> Osobuco 1000 g Prepared in wine sauce and slow cooked for 48 hours	<b>\$ 23.000</b>	<b>Malfatti</b> Spinach and ricotta dumplings with Grana Padano and Mozzarella, served in a housemade pomodoro sauce	<b>\$ 18.000</b>
<b>Duck confit</b> Confit de pato Served with an orange sauce and roasted king oyster mushrooms	<b>\$ 18.500</b>	<b>Grilled catch of the day</b> Pesca del día parrilla	<b>\$ 18.500</b>
		<b>Catch of the day</b> Pesca del día With roasted carrot and beet purée	<b>\$ 19.500</b>
		<b>Wild Catch</b> Pesca silvete	<b>\$ 23.000</b>

### Side Plates

<b>Rice / Pumpkin Purée</b> Arroz / Puré de zapallo	<b>\$ 3.800</b>	<b>Native Chilote Potatos Purée</b> Puré chilote	<b>\$ 6.000</b>
<b>Cheesy Mashed Potatoes</b> Aligot Happening	<b>\$ 5.500</b>	<b>Broad Bean Purée</b> Puré de habas Broad beans sautéed in olive oil with fennel seeds and zucchini curry	<b>\$ 9.000</b>
<b>French fries</b> Papas fritas Generous portion	<b>\$ 7.000</b>	<b>Potato Gratin</b> Gratin de papa With walnuts and grilled caramelized onions	<b>\$ 9.000</b>
<b>French fries</b> Papas fritas With truffled olive oil / Generous portion	<b>\$ 7.500</b>	<b>Corn Pie</b> Pastelera de choclo	<b>\$ 4.500</b>
<b>French fries</b> Papas fritas With Grana Padano / Generous portion	<b>\$ 7.800</b>	<b>Creamed spinach</b> Espinacas a la crema	<b>\$ 5.500</b>
<b>Sauteed Mushroom Mix</b> Mix de setas salteadas	<b>\$ 7.000</b>	<b>Green salad / Chilean salad</b> Ensalada verde / chilena	<b>\$ 4.500</b>
<b>Chilean causeo</b> Causeo to share / *Seasonal Subject to availability	<b>\$ 6.000</b>	<b>House Salad</b> Ensalada especial	<b>\$ 5.800</b>
<b>Grilled Peppers (3) to share</b> Pimientos grillados	<b>\$ 9.500</b>	<b>Avocado salad</b> Ensalada palta	<b>\$ 6.800</b>
		<b>Stir fried asparagus</b> Espárragos salteados	<b>\$ 6.000</b>

### Desserts

<b>Apple Pancake</b> Pañqueque de manzana	<b>\$ 4.500</b>	<b>Ice Cream</b> Helado	<b>\$ 4.200</b>
<b>Milk Jam</b> Panqueque dulce de leche	<b>\$ 4.700</b>	<b>Additional ice cream scoop</b> Recargo helado	<b>\$ 1.800</b>
<b>Homemade Flan</b> Flan casero	<b>\$ 4.600</b>	<b>Strudel</b>	<b>\$ 6.000</b>
<b>Chocolate volcano cake</b> Semilíquido	<b>\$ 6.000</b>	<b>Chocolate cake</b> Torta Benjamín	<b>\$ 6.200</b>
<b>Cheesecake</b>	<b>\$ 6.000</b>		

