

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

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

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

Dry aged * Ask for more information

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

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

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

