

Specialty Coffee Shop

Order in your ideal temperature

Espresso | \$2.800

Affogato | \$3.900

Mocha | \$4.200

Café Bombón | \$4.000 Condensed milk base, with espresso lungo and milk foam.

Cappuccino | \$3.700

Filtered| \$5.600

Ask for coffee preparation methods and available coffee varieties.

Machiato | \$2.900 Espresso + milk foam

Latte | \$3.900

Americano | \$2.800

Flat White | \$3.700

EXTRAS | \$700

- Extra Shot of coffee

- Syrups (Vanilla Caramel)
- Marshmellows

COLD DRINKS

FILTERED SUMMER | \$6.900

Specialty cold coffee with seasonal fruit and ice.

COLD BREW | \$5.900

Specialty cold coffee brewed for 24 hours.

DIRTY CHAI | \$5.500

Coffee with milk and Chai.

ICE CREAM COFFEE | \$7.990

Milk, coffee, Madagascar vanilla ice cream and whipped cream topped with dulce de leche.

TEA

COLD TEA | \$4.900 CHAI LATTE | \$3.800

MATCHA LATTE | \$3.800

INDIVIDUAL KETTLE | \$3.900

KETTLE TO SHARE | \$6.800

- Varieties: Black tea with cinnamon
- Green tea
- Relaxing blue
- Fuchsia energizing
- Detoxifying purple

HOT DRINKS

HOT CHOCOLATE | \$3.500 Add marshmallows for (\$400)

COFFEE TO GO

COFFEE BEANS BRASIL 250gr | \$20.000

RWANDA 250gr | \$20.000

Pastry

Walnut Kuchen | \$4.990

Brownie | \$4.290

Lemon Tart | \$4.990

Brownie Flavors | \$4.290

Peanut Butter Brownie

Salted Caramel Brownie

Cheescake | \$4.990

- Red Fruits Cheescake
- Passion Fruit Cheescake

Baked Goods

- Croissant | \$1.990
- Two Croissants| \$3.490 Cinnamon Roll | \$3.990
- Donuts | \$2.490

Gluten-Free Pastry

Creme Brulé Manjar | \$5.200 Milk Pudding creamy dessert on almond

flour-based cookie.

Lemon Tart | \$5.200

Classic lemon and condensed milk pie, with dried fruit cookies (walnut and almond).

Passion fruit and raspberry

Golden pie | \$5.200 Fresh passion fruit pie with almond flour cookie topped with raspberries.

Vegan Tiramisú | \$5.200

Delicious cocoa cookie with coffee and cream.

Chocolate Almendron | \$5.200

Exquisite chocolate mousse on almond cookie.

Drinks

Soft Drinks | \$2.300

- CocaCola Original

- Sprite Original
- Sprite Zero
- Fanta(Orange)
- San Pellegrino Water
- - Gingerbeer

Natural Juices

- Orange | \$5.000
- Raspberry | \$4.000 Mango | \$4.000

Lemonades | \$4.990

- Red Fruits

Alcohol Free Beer | \$3.500

Order the michelada with lemon for (\$800)

Kombuchas | \$3.500

- Red Fruits

DETOX JUICE

Juice with fresh fruit and vegetables | \$6.900

- Pineapple and basil with orange
- Orange, celery, carrot and beet
- Blueberries, chia, ginger and mint

Mocktails

Alcohol-free cocktails

FRESH TONIC | \$7.200

Tonic water with raspberry syrup, garnished with blueberries.

TROPICAL | \$7.200

Mango & Passion fruit kombucha, green tea and lemon juice.

MOSCOW MULE | \$7.200

Ginger beer, touches of ginger, lemon and gum.

MO||TO | \$7.200

Fresh mint and subtle lemon with flavored Kombucha.

- Mint and ginger
- Mango and passion fruit
- Red berries

ESPRESSO TONIC | \$7.200

Espresso and tonic water-based cocktail with orange slices.

WINES

SUMMER

RED | \$16.990

Jug of non-alcoholic red wine, energy drink, orange juice and seasonal fruit.

CLERY | \$16.990

Jug of non-alcoholic white wine, mix of red fruits and orange slices.

Breakfast and Tea Time

From 09:00 to 13:00hrs / 16:00 to 21:00 hrs.

CROQUE MADAME | \$7.900

Toasted white bread topped with ham and cheese, covered in béchamel sauce and crowned with Madame's hat, the poached egg.

SMOKED SALMON BAGEL | \$9.900

Smoked salmon, watercress, pickled cucumber, old mustard and sour cream.

BAGEL MECHADA LUCO PALTA | \$8.900

Shredded beef with sliced avocado and melted cheese.

CROISSANT | \$3.900 EXTRA AVOCADO | \$2.000

:VEGETARIAN

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EGGS BENEDICT | \$10.990

Toast with sliced avocado, smoked salmon or Spanish ham, poached eggs and hollandaise sauce with sprouts.

TRILOGY OF BRUSCHETTAS | \$12.000

- smoked salmon with sliced avocado
- hummus with confit cherry tomatoes
- ricotta cheese with quince jelly slices and dulce de leche

DUO OF VEGETARIAN TOASTS | \$9.900

- Hummus and beet toast, sliced avocado and sprouts
- Toast with classic hummus, cherry tomato and sprouts

GLUTEN-FREE TOAST DUO | \$9.900

Ricotta cheese with roasted pears, cherry tomato confit with grapes and sliced avocado.

CROISSANT CAPRESSE | \$8.900

Fresh tomato sandwich, mozzarella, lettuce and basil pesto.

SPANISH HAM CROISSANT | \$9.900

Crispy Spanish ham, cheese sour cream sauce, arugula and caramelized onions with Carménère.

HAM AND CHEESE CROISSANT | \$6.900

Classic ham and cheese duo on croissant bread.

CREAMY EGGS | \$6.900

Scrambled eggs with cream, spring onions and focaccia bread.

OPOMODORO EGGS | \$8.900

Poached eggs in pomodoro sauce and focaccia toast.

MAMERICAN PAN | \$9.990

Poached eggs, cherry tomato confit, sliced avocado and caramelized bacon on focaccia toast.

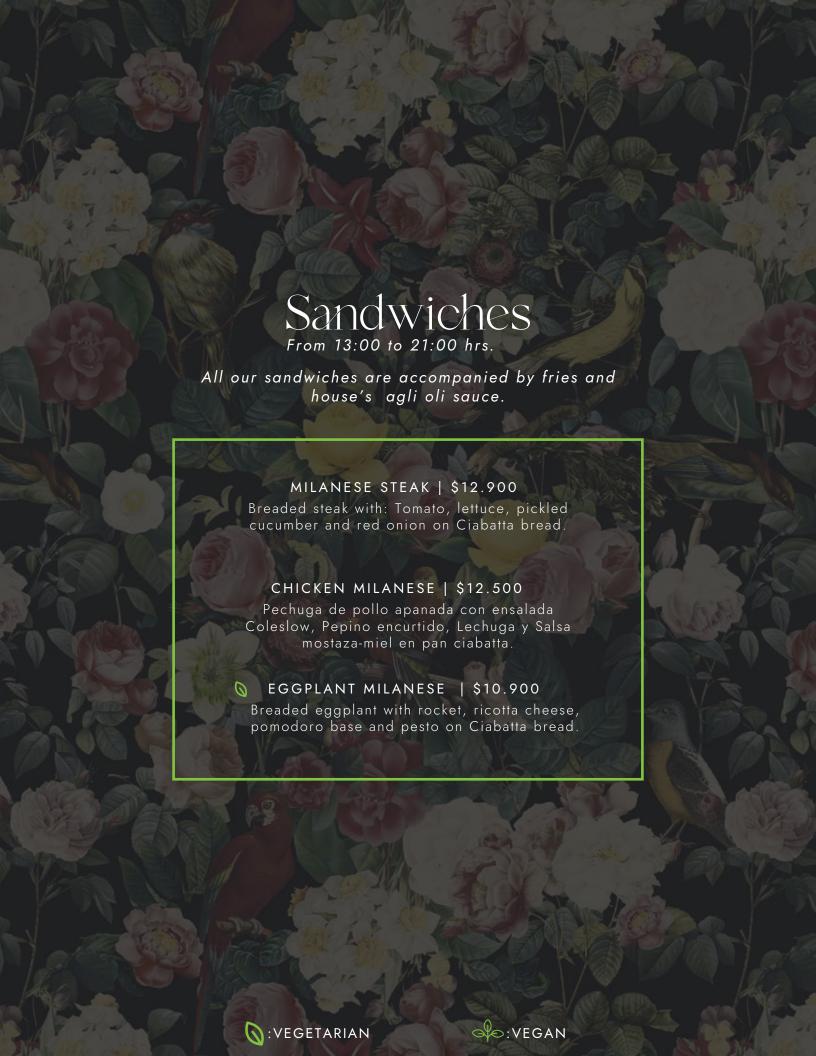
FRENCH TOAST | \$9.900

Juliet-style French toast with red berries, walnut crumble and whipped cream and palm honey.

ACAÍ BOWL | \$9.900

Acai ice cream with granola, rolled coconut and seasonal fruit.

:VEGAN



Starters and to share

From 13:00 to 16:00 hrs.

SIRLOIN TARTARE | \$14.990

Finely chopped loin meat mixed with cucumbers, capers, red onion, coriander and cucumber, seasoned with a mixture of lemon juice, mustard and olive oil. Finished with a pickled egg yolk.

EGGPLANT

MILANESE WITH TOMATO | \$7.900

Eggplant breaded in panko, topped with pomodoro sauce, mozzarella cheese and pesto.

Childrens Menu Up to 12 years old.

SPAGHETTI ALFREDO | \$6.900 Cream with cooked ham.

SPAGHETTI POMODORO | \$6.900 Tomato sauce.

SHREDDED MEAT OR
BREADED CHICKEN | \$7.900
Shredded meat or breaded chicken
with fries, rice or salad.

SHRIMP AND CREAMY MUSHROOMS IN GARLIC | \$9.900

Shrimps and mushrooms sautéed with garlic and crumbled with white wine, finished with cream and soy sauce and garnished with finely chopped coriander.

Duo of rustic potatoes garnished with truffle powder, parmesan cheese and perejil.

CREAM OR SOUP OF THE DAY | \$3.990 Consult option of the day.

CHILDREN PANCAKES | \$4.500

One unit of crepes with dulce de leche syrup and vanilla ice cream.

JUNIOR PIZZA | \$6.900

Pizza with a base of tomato sauce, cooked ham and oregano.

Pizzas

MARGHERITA | \$10.990

Tomato sauce base, Fior di latte mozzarella, basil.

PROSCIUTTO BURRATA | \$16.990

Tomato sauce base, burrata cheese, spanish ham, parmesan and a touch of balsamic vinegar.

SHREDDED BEEF | \$12.990

Tomato sauce base, Fior di latte mozzarella, shredded beef, red onion, sliced avocado.

CHICKEN BBQ | \$12.990

Barbecue base, Fior di latte mozzarella, chicken breast, Carmenère onion, spring onion.

AL PESTO | \$12.990

Pesto base, Fior di latte mozzarella, candied cherry tomatoes, basil, balsamic vinegar and hints of lemon.

BIANCA SALMON | \$13.900

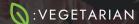
White sauce base, rolled salmon, capers, red onion, fried spring onion and lemongrass oil.

PEPPE PISTACHO | \$12.990

Tomato sauce base, Fior di latte mozzarella, pepperoni, pistachio.

BURRATA CHEESE WITH ROASTED GRAPES | \$9.900

Ball of burrata cheese, roasted grapes and balsamic vinegar reduction, basil leaves, all on pizza base.





Seasonal Dishes

From 13:00 to 16:00 hrs.

STUFFED GNOCCHI | \$10.900

Gnocchi stuffed with plums hydrated in cognac and walnuts in a 3-cheese sauce with a red wine reduction with blueberries.

SALMÓN SOUR | \$12.900

Grilled salmon with orange caramel sauce, accompanied by potatoes with avocado sour cream.

SAUTÉED LOIN | \$11.900

Sautéed loin meat with red onion, tomato and coriander with sautéed loin sauce, accompanied by half a portion of fries and half a portion of rice.

BBQ RIBS | \$14.900

400g of smoked ribs glazed with BBQ sauce, accompanied by a portion of truffled potatoes and a portion of Coleslaw (red cabbage, carrots, onions, mayonnaise, honey and vinegar).

SPAGHETTI À LA CAPRESE | \$10.900

Spaghetti in pesto sauce garnished with bocconcini cheese, candied cherry tomatoes and sliced almonds.

SEARED TUNA WITH CREAMY MOTE | \$12.900

Tuna seared in sesame accompanied by a creamy basil and tomato mote.

MILANESE BEEF WITH PIEMONTESE PUREE | \$13.900

Breaded beef cutlet accompanied by mashed potatoes flavored with roasted peppers and finished with fried ciboulette.

MUSHROOM BOURGUIGNON WITH CAULIFLOWER PUREE | \$10.900

Mushrooms stew with vegetables in red wine and tomato concentrate, accompanied by a cauliflower and potato puree (vegan) and garnished with tomato oil and toasted sesame seeds.

Salads

CESAR | \$10.900

Grilled chicken, lettuce mix, focaccia croutons, Parmesan cheese, cherry tomatoes, Caesar dressing.

HUMMUS AND ESCALIVADA | \$9.900

Creamy chickpea hummus, native potato chips, mixed greens, tricolor peppers, pesto.

OPEAR AND BLUE CHEESE SALAD | \$10.900

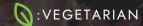
Pears, celery, mixed greens, blue cheese, dried fruit, balsamic vinegar.

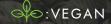
QUINOA SALAD WITH SALMON | \$10.900

Duo of red and white quinoa, chunks of salmon, red onion, coriander, tomato, avocado, seasoned with lemonade and a touch of yellow pepper.

POACHED EGG SALAD | \$10.900

Green mix, poached egg, crispy serrano ham, roasted peppers, cherry tomatoes and parmesan.





Desserts

SOPAIPILLAS PASADAS | \$4.990

Classic Chilean preparation of fried pumpkin dough, bathed in a sauce made from chancaca (raw sugar cane syrup), orange, cinnamon and cloves.

PANCAKES IN ORANGE TOFFEE SAUCE AND FLAVORED ICE CREAM | \$6.900

Pancakes sautéed in orange toffee sauce, decorated with pistachios and orange slices, accompanied by a scoop of ice cream.

BROWNIE WITH ICE CREAM | \$6.900

Chocolate brownie, vanilla ice cream, chocolate syrup.

PEARS IN RED WINE WITH CARAMEL MOUSSE AND PRALINE | \$6.900

Pears cooked in a red wine reduction, served with a smooth caramel mousse and accompanied by a crunchy praline.

CHOCOLATE VOLCANO | \$6.900

A small chocolate cake, creamy on the inside, served with vanilla ice cream and walnut crumble.

ICE CREAM CUP | \$5.900

3 scoops of ice cream to choose between: chocolate, vanilla or red berries.



DOG FOOD | \$4.900

Plate of rice, minced meat and carrots.