



CASA
JULIET

EST. 2018

Menu

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
- Decaf
- Vegetable Drinks (Soy, almond)
- Syrups (Vanilla - Caramel)
- Marshmallows

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
- Black tea
- Green tea
- Chai 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

- Oreo Cheescake
- 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

(Gluten-Free, Lactose-Free, Sugar-Free)

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
- Coke Zero
- Coke Light
- Sprite Original
- Sprite Zero
- Fanta(Orange)
- San Pellegrino Water
- Agua tónica
- Gingerbeer

Natural Juices

- Orange | \$5.000
- Raspberry | \$4.000
- Mango | \$4.000
- Pineapple | \$4.000
- Orange with blueberries | \$5.000
- Mango with mint | \$4.000

Lemonades | \$4.990

- Red Fruits
- Traditional
- Mint-Ginger
- Basil
- Coconut

Alcohol Free Beer | \$3.500

Order the michelada with lemon for (\$800)

Kombuchas | \$3.500

- Red Fruits
- Lemon & Ginger
- Mango Passion Fruit

DETOX JUICE

Juice with fresh fruit and vegetables | \$6.900

Varieties:

- 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.

MOJITO | \$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.

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.

EGG POTS



CREAMY EGGS | \$6.900

Scrambled eggs with cream, spring onions and focaccia bread.



POMODORO EGGS | \$8.900

Poached eggs in pomodoro sauce and focaccia toast.



AMERICAN 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.

CROISSANT | \$3.900

EXTRA AVOCADO | \$2.000



:VEGETARIAN



:VEGAN

Sandwiches

From 13:00 to 21:00 hrs.

All our sandwiches are accompanied by fries and house's agli oli sauce.

MILANESE STEAK | \$12.900

Breaded steak with: Tomato, lettuce, pickled cucumber and red onion on Ciabatta bread.

CHICKEN MILANESE | \$12.500

Pechuga de pollo apanada con ensalada Coleslow, Pepino encurtido, Lechuga y Salsa mostaza-miel en pan ciabatta.

EGGPLANT MILANESE | \$10.900

Breaded eggplant with rocket, ricotta cheese, pomodoro base and pesto on Ciabatta bread.

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.

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.

TRUFFLED RUSTIC POTATOES | \$9.900

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.

Childrens Menu
Up to 12 years o/d.

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.

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 lemon-grass 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.

 :VEGETARIAN

 :VEGAN

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.

PEAR 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.

 :VEGETARIAN

 :VEGAN

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.

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

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

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.

CHOCOLATE VOLCANO | \$6.900

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

BROWNIE WITH ICE CREAM | \$6.900

Chocolate brownie, vanilla ice cream, chocolate syrup.

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.