



Menu

Specialty Coffee Shop

Order it at your ideal temperature

Americano | \$2.800

Espresso | \$2.800

Cappuccino | \$3.700

Flat White | \$3.700

Macchiato | \$2.900

Latte | \$3.900

Mocha | \$4.200

White Mocha | \$4.200

Filtered | \$5.600

Artisanal method that highlights the purity and unique flavors of each coffee bean, a true art.

Hot Chocolate | \$4.200

Preparation of 100% organic cocoa and milk.

EXTRAS | \$700

- Extra Shot of Coffee
- Specialty Decaf
- Plant-Based Milk
- Syrup Flavors
- Marshmallows

Signature Coffee

Choco Matcha | \$5.990

Matcha, chocolate, and milk. A smooth and creamy blend.

Dirty chai | \$5.990

Iced coffee with milk and chai syrup.

Almond Affogato | \$6.990

Vanilla ice cream topped with espresso and a touch of toasted almonds.

Filtered Summer | \$6.990

Filtered with fine herbs or seasonal fruit over ice.

Ice Cream Coffee | \$7.990

Milk, coffee, vanilla ice cream, and whipped cream.

House Cold Brew | \$5.990

Specialty cold brew coffee steeped for 24 hours.

Coco latte (cold) | \$6.990

Latte with coconut cream.

Berries Matcha | \$5.990

Matcha drink with a hint of red fruits and ice.

Orange Espresso | \$5.990

Freshly squeezed orange juice with espresso coffee.

Signature coffees made by our baristas Yan Caro and Matías Jorquera

100% organic strands, leaves, and flowers

Origin Tea

Black Rukeri

Individual \$4.200 | For Sharing \$7.900

Organically cultivated single state black tea from the Rukeri garden in Rwanda.

Cinnamon Black

Individual \$4.200 | For Sharing \$7.90

Black tea from Rwanda with cinnamon stick.

Green

Individual \$4.200 | For Sharing \$7.90

Green tea with papaya, passion fruit essence, and sunflower petals.

Masala Chai

Individual \$4.200 | For Sharing \$7.90

Black tea, cinnamon, cardamom, clove, pepper, and ginger.

Masala Chai Latte

\$4.900

Black tea with spices, topped with textured milk.

Matcha Latte

\$4.900

Green tea from the summer harvest with textured milk.

Infusions

Golden Milk

\$4.900

Turmeric, ginger, cinnamon, cardamom, black and white pepper, clove, nutmeg with textured milk.

Green Rooibos

Individual \$4.200 | For Sharing \$7.90

Green rooibos, apple pieces, carrot, orange, citrus peel, and lemon balm.

Black Rooibos

Individual \$4.200 | For Sharing \$7.90

Rooibos, piece of rosehip, elderberries, blueberry, lavender petals, and rose.

Elderflower and hibiscus

Individual \$4.200 | For Sharing \$7.90

Elderberries, raisins, and hibiscus petals.

CHOOSE OUR PLANT-BASED
MILK OPTIONS | \$800

Oat
Soy

Bakery

Walnut Cake | \$4.990

Lemon Pie | \$4.990

Passion Fruit Cheesecake | \$4.990

Oreo Cheesecake | \$4.990

Berries Cheesecake | \$4.990

Carrot Cake | \$4.990

Cake of the day | \$5.290

Bakery gluten-free

(Gluten-Free, Lactose-Free, Sugar-Free, Sweetened with Allulose, not suitable for allergies)

Crème Brûlée | \$5.290

Golden Pie Passion
Fruit Raspberries | \$5.290

Orange Chocolate Bar | \$5.200

Raspberry Toffee | \$5.200

Pastries

TRADITIONAL BROWNIE | \$4.290

PEANUT BUTTER BROWNIE | \$4.290

SALTED CARAMEL BLONDIE | \$4.290

VEGAN BROWNIE | \$4.290

CROISSANT | \$2.690

CINNAMON ROLL | \$5.290

MUFFINS | \$3.990

SWISS CHOCOLATE BREAD | \$5.290

COOKIE | \$3.990

FILLED CROISSANT | \$5.990

ECLAIR | \$5.290

Drinkables

Sodas | \$2.300

- CocaCola Original
- CocaCola Zero
- CocaCola Light
- Sprite Original
- Sprite Zero
- Fanta
- Fanta Zero

Mineral Water | \$2.900

- Sparkling Water
- Still Water

Kombuchas | \$3.500

- Berries
- Lemon Ginger
- Mango Passion Fruit

Non-Alcoholic Beer | \$3.500

Order your Extra Chelada or Michelada (\$800)

Natural Juices

- Orange | \$5.000
- Orange berries | \$5.000
- Mango mint | \$5.000
- Happy cherimoya | \$5.000
- Mango | \$4.000
- Raspberry | \$4.000
- Cherimoya | \$4.000

Lemonades

- Mint ginger | \$4.990
- Berries | \$4.990
- Traditional | \$4.990
- Basil | \$4.990
- Coconut | \$5.490

DETOX | \$6.900

Juices with fresh fruits and vegetables.

Varieties:

- Pineapple basil orange
- Orange mango carrot

SMOOTHIES | \$6.990

Creamy seasonal fruit smoothies, Greek yogurt, and granola.

Varieties:

- Mango Passion Fruit Smoothie
- Berries Smoothie

Mocktails

Non-Alcoholic Cocktail

DULCINEA | \$2.990

HOUSE DIGESTIVE

Wrap your palate to continue enjoying with our tasty rooibos digestive with apples, orange carrot, melissa, and hints of anise.

PINK JULIET | \$8.990

SWEET, FLORAL, BITTER

Our cordial Oh my berries envelops your palate with sweet and floral notes, balanced with hints of bitterness provided by grapefruit, accompanied by a Pink tonic and a fresh cucumber finish.

AUTUMN EMBRACE | \$8.990

WARM, EARTHY, SUBTLE SPICE

Discover warm and smooth earthy flavors with the rooibos and herbal cordial accompanied by a ginger embrace, sealed with tonic to balance your palate and a decorative ginger soil that adds aroma.

APEROL SPRITZ | \$7.990

SWEET, BITTER

A must-try from classic cocktails arrives at Juliet in its non-alcoholic version, with sweet and bitter notes of orange and zero sparkling.

MOSCOW MULE | \$8.990

SWEET, SPICY

A classic, and at Juliet's we prepare it with lemon, ginger syrup, and ginger ale to refresh your visit.

ESPRESSO TONIC | \$7.990

BITTER

Delicious tonic soda and our specialty coffee.

WIKI WIKI | \$8.990

SWEET, HERBAL

A gentle tickle of flavors is delivered by our kiwi cordial with citrus lemon peels, rosemary syrup topped with lemon ginger kombucha.

LADY HUBISCUS | \$8.990

ACIDIC, SWEET, SALTY

Ideal for celebrating life in the company of a sweet and sour beverage. Discover our non-alcoholic tequila accompanied by hibiscus flower that elevates its flavor and color.

ROSA BRAVA | \$7.990

SWEET, SPICY

An unexpected journey, fruits as sweet and soft as pears and green apples accompanied by non-alcoholic chardonnay lead your palate to a spicy and unexpected finish highlighting the green chili.

BAILEYS | \$6.990

SWEET, CREAMY

Great texture, creaminess, and sweetness are the qualities of this non-alcoholic Baileys, made with our specialty coffee combined with dairy, cinnamon, and vanilla.

MOJITOS | \$8.990

CITRUS, SWEET

Prepared like the classic mojito but without alcohol, very delicious. Try it in its different versions with kombucha flavors: mango passion fruit, red berries, and lemon ginger.

Menu created by our bartender Andrea Silva

Breakfasts and Tea Time

From 09:00 AM to 1:00 PM / 5:00 PM to 8:30 PM

*AVAILABLE JUST ON BREAKFAST TIME

BRUNCH JULIET TO SHARE | \$35.990

Includes two coffees of your choice, two freshly squeezed orange juices, yogurt mousse with mango sauce and another with raspberry decorated with granola, seasonal fruits, pancakes with palm honey, slice of the cake of the day.

Two mini breads (mini croissant and mini ciabatta) mashed avocado, gouda cheese and leg ham, smoked salmon, sour cream and herb butter.

CROISSANT SERRANO | \$9.990

Croissant filled with chiffonade spinach, crispy serrano ham, yogurt sauce with ricotta, and tomato jam with basil.

CROISSANT CAPRESE | \$8.990

Croissant filled with lettuce, fior di latte cheese, sliced tomato, tomato paste, and house-made basil pesto.

VEGGIE TOSTADAS | \$11.990

Multigrain toast with a base of spinach and sliced avocado, finished with roasted eggplant baba ganoush with pomodoro and mushroom duxelle with peanut and coconut cream, garnished with beet pebre and house pickles.

MIXED DUO | \$10.990

A pair of focaccia bread toasts, one toast topped with a mixed tuna and salmon tartare, onion, cilantro, and the house's special ceviche sauce. The other toast with blue cheese sauce, bacon jam, and carmenere onion.

SALMON BAGEL | \$12.990

Bagel filled with honey mustard sauce, watercress, slices of smoked salmon, homemade pickled cucumbers, and chive sauce.

HAM AND CHEESE CROISSANT | \$7.990

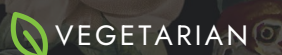
Croissant filled with slices of gouda cheese and artisanal ham.

CREAMY SCRAMBLED EGGS PAN \$6.990

Scrambled eggs with a touch of cream, served with focaccia toast.

CROISSANT | \$3.900

EXTRA AVO | \$2.000



VEGETARIAN



VEGAN

Breakfasts and Tea Time

From 09:00 AM to 1:00 PM / 5:00 PM to 8:30 PM

PASTRAMI SANDWICH | \$14.990

Toasted slices of brioche bread with butter, filled with pastrami, melted cheese, mixed coleslaw, pickled cucumbers, and old-fashioned mustard sauce.

JULIET BENEDICT EGGS | \$12.990

Brioche toast decorated with slices of avocado, smoked salmon or serrano ham with poached egg and finished with béarnaise sauce.

MECHADA LUCO IN BAGUETTE | \$11.990

Slices of baguette bread spread with butter, filled with shredded meat in its juice, sliced avocado, and melted gouda cheese, accompanied by its meat sauce.



POMODORO EGG SKILLET | \$9.990

Poached eggs paila on a bed of homemade pomodoro sauce, garnished with cherry tomatoes and homemade basil pesto.

CROQUE MADAME WITH PASTRAMI | \$13.990

Slices of brioche bread filled with pastrami and cheese, covered in béchamel sauce, gratinated with mozzarella cheese, topped with a poached egg and pickled mustard.



NOT SO FRENCH TOAST | \$12.990

Slices of brioche bread soaked in a house blend and then toasted, filled with an orange custard and finished with a brûlée-style caramel, accompanied by red fruits.



BOWL AÇAÍ | \$10.990

Creamy acai sorbet with peanut butter sauce, seasonal fruit, granola, and coconut flakes.



VEGETARIAN



VEGAN

CROISSANT | \$3.900

EXTRA AVO | \$2.000

Entrees, appetizers and to share

From 1:00 PM to 9:00 PM.

CHEDDAR FRIES WITH BACON | \$10.990

French fries topped with cheddar cheese sauce, roasted bacon, and fresh chives.

SPANISH CROQUETTES | \$12.990

Serrano ham, spinach, and onion croquettes, breaded in panko, served over a red wine and cranberry sauce, garnished with sprouts and chive sauce.

SALMON AND TUNA TARTARE | \$14.990

Mix of salmon and tuna seasoned with cilantro, red onion, fried capers, and a house-made ceviche sauce, served with focaccia bread.

EGGPLANT WITH TOMATO SAUCE | \$10.990

Roasted eggplant, breaded in panko on a base of pomodoro, finished with mozzarella fior di latte and basil pesto.

Children *Up to 12 years old*

SPAGHETTI POMODORO OR ALFREDO | \$7.990

Fresh pasta with house-made tomato sauce or Alfredo sauce.

GRILLED CHICKEN WITH RICE, FRENCH FRIES OR SALAD | \$7.990

Grilled chicken with a side of your choice.

SHREDDED BEEF WITH RICE, FRENCH FRIES OR SALAD | \$7.990

Shredded beef with a side of your choice.



Seasonal Dishes

From 1:30 PM to 5:00 PM.

STUFFED GNOCCHI WITH 3 CHEESE SAUCE | \$12.990

Handmade gnocchi stuffed with plum, nuts marinated in liquor, topped with a three-cheese sauce, sesame, finished with a cranberry and red wine reduction.

SALMON SOUR | \$14.990

Grilled seared salmon fillet with orange caramel sauce, accompanied by rustic potatoes in a sour sauce and avocado pieces.

ORZOTTO WITH PESTO AND YELLOWFIN TUNA | \$15.990

House pesto orzotto pasta, accompanied by seared tuna with a crust of tapenade made from dried olives, crispy onion, and toasted bread.

SPANISH TORTILLA | \$12.990

Potato and onion tortilla with carmenere, garnished with pesto, cherry tomatoes, and slices of serrano ham, served with roasted pepper lactonesa.

CURRY LENTILS WITH AROMATIC RICE | \$12.990

Lentils in curry sauce with coconut and almonds, accompanied by ginger and lemon scented rice, garnished with beet pebre.

BREADED FILET WITH SWEET POTATO PUREE AND ANNATTO | \$18.990

Breaded beef fillet in panko, served with creamy mashed potatoes and red squash with annatto milk, finished with sautéed asparagus, meat sauce, and red wine.

SEPIA FETTUCCINE WITH SHRIMP AND GARLIC MUSHROOMS | \$12.900

Squid ink pasta in sautéed mushroom sauce, shiitake mushrooms, shrimp, garlic cream, and a touch of soy.

SOUP OF THE DAY | \$6.990

Soup of the day with seasonal ingredients.

Salads

FRIED BURRATA SALAD | \$13.990

Mixed greens, strawberries, fresh cucumber, pomegranate, nuts with breaded and fried burrata accompanied by balsamic vinegar and raspberry dressing.

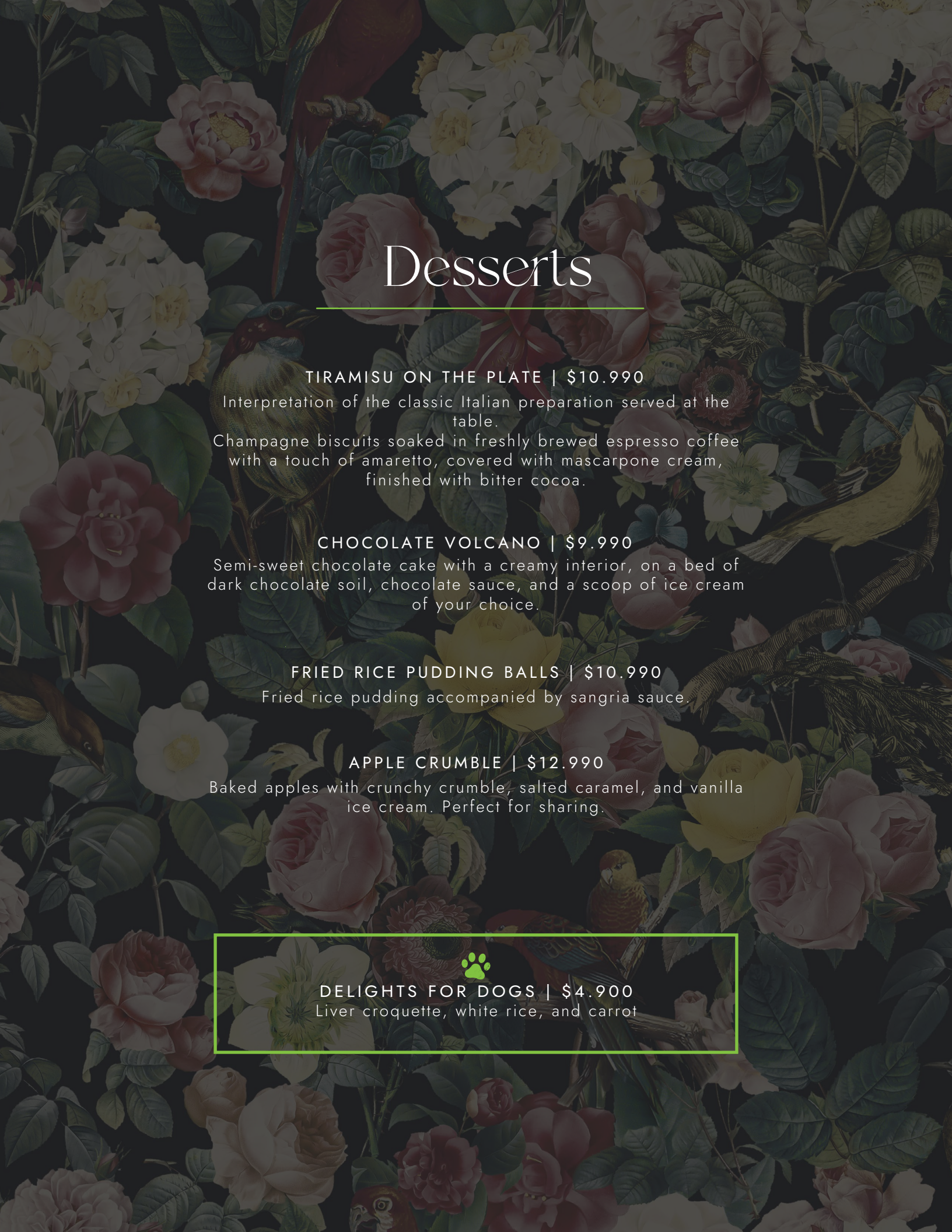
CESAR JULIET | \$12.990

Escarole lettuce on a chicken milanese, garnished with house Caesar sauce, crispy onion, and Parmesan cheese.

QUINOA SALAD | \$10.990

Mix of quinoa, tomato, fresh cucumber, red onion, cilantro, avocado, tuna, and salmon, dressed with the house's acevichada sauce.

Menu created by Chef Adin Gilbert, Sous Chef Rosa Conoepan and their team



Desserts

TIRAMISU ON THE PLATE | \$10.990

Interpretation of the classic Italian preparation served at the table.

Champagne biscuits soaked in freshly brewed espresso coffee with a touch of amaretto, covered with mascarpone cream, finished with bitter cocoa.

CHOCOLATE VOLCANO | \$9.990

Semi-sweet chocolate cake with a creamy interior, on a bed of dark chocolate soil, chocolate sauce, and a scoop of ice cream of your choice.

FRIED RICE PUDDING BALLS | \$10.990

Fried rice pudding accompanied by sangria sauce.

APPLE CRUMBLE | \$12.990

Baked apples with crunchy crumble, salted caramel, and vanilla ice cream. Perfect for sharing.



DELIGHTS FOR DOGS | \$4.900

Liver croquette, white rice, and carrot