

FOR SHARING

EMPANADAS BOARD

\$ 15.600

4 empanadas board: goat cheese and cilantro, blood sausage and apple, seafood and cheese, and Rio Platense.

SHREDDED BEEF AND CHEESE CROQUETTES

\$14.900

Croquette of shredded meat with creamy cheese on a delicate romesco sauce and bacon jam.

OYSTERS AU GRATIN

\$ 19.900

Parmesan Oysters au gratin with a blend of cheeses, Creole sauce, crispy quinoa and seasonal sprouts.

MUSHROOMS AU GRATIN WITH PIL PIL SAUCE

\$ 14.900

Mushrooms in pil pil sauce stuffed with vegetable ragout, au gratin with a blend of cheeses, Creole sauce, crispy quinoa and seasonal sprouts.

FIRE BOARD

\$ 31.900

American skirt steak, smoked chicken, pork belly, chorizo with green chili and artisanal blood sausage, served with mini sopapilla with smoked pebre and rica rica chimichurri.

SEA BOARD

\$ 28.900

Sautéed pil pil shrimp, grilled octopus, mussels in their shell with muña chimichurri, salmon tataki and crispy fried fish, served with mini sopapilla, rica rica chimichurri and smoked pebre.

BEEF ANTICUCHO

\$ 14.600

Beef anticucho with creamy cheese and smoked paprika, served with maqui chimichurri and almond foam.

CHICKEN ANTICUCHO

\$ 14.600

Chicken skewer with green chili and bacon accompanied by smoked pebre.

SEAFOOD ANTICUCHO

\$ 14.600

Grilled octopus anticucho with cacho de cabra chili vinaigrette, mild heat and golden potatoes.

CHEESE AND CHARCUTERIE BOARD

\$ 27.200

Selection of cheese and charcuterie with oregano-infused Edam, goat cheese and creamy cheese, accompanied by arrollado de huaso, Chilean salami, pastrami, Serrano ham, seasonal fruits, macerated olives and toast.

VEGETABLE FRITTERS ON MERKÉN HUMMUS

\$ 14.900

Crispy vegetable fritters on chickpea hummus scented with merkén and seasonal sprouts.

STARTERS

CEVICHE

\$ 17.900

Diced tuna marinated in rica rica-infused tiger's milk, roasted avocado, fresh cucumber, onion, glazed sweet potato and fried plantain.

ABALONE TIRADITO

\$14.900

Thin slices of Pacific abalone on cuttlefish emulsion, green sauce with cochayuyo seaweed, black lumpfish caviar and seasonal sprouts.

PACIFIC AVOCADO

\$ 13.900

Diced salmon and grilled avocado marinated in spicy sauce, topped with ceviche sauce and crispy shrimp wafer.

ORCHARD BURRATA

\$ 14.900

Artisan burrata on a mix of roasted organic cherry tomatoes, pesto sauce, roasted pine nuts and seasonal sprouts.

BEEF CARPACCIO

\$ 13.900

Thin slices of seasoned beef, accompanied by fresh baby arugula, cold capers and shavings of Parmesan cheese, finished with a balsamic reduction.

MAIN COURSE



SEA RISOTTO

\$ 19.900

Creamy squid ink risotto with seafood medley and slow-cooked shrimp, finished with ceviche sauce.

MUSHROOM RISOTTO

\$ 18.900

Creamy rice with seasonal mushrooms and truffle oil, finished with thinly sliced mushrooms.

CREAMY GREEN CHILI RICE AND GLAZED ROAST LAMB

\$23.200

Creamy rice with a base of green chili and a slight spiciness, accompanied by lamb braised in its own juices and topped with mature goat cheese.

BRAISED FLANK STEAK PASTEL DE CHOCLO

\$ 28.900

48 hrs-braised flank steak (180 g.) accompanied by sweet corn soufflé, Azapa olive powder and basil sauce topped with a fried quail egg.

PAILA MARINA

\$ 24.600

Seafood mix, mussels in their shells, 36/40 shrimp, prawns, sausages with chili and Chilote potatoes in a silky bisque sauce.

FARM CHICKEN

\$ 19.900

Confit boneless chicken leg on sweet potato mousse, accompanied by native potatoes and yucca, topped with broad beans cooked in embers with bacon.

PIZZAS, HAMBURGERS AND SANDWICHES



PEPPERONI PIZZA

\$ 17.600

Pomodoro, mozzarella, fiordilatte and artisanal pepperoni.

MARGHERITA PIZZA

\$ 15.900

Mozzarella, pomodoro, basil sauce and roasted cherry tomatoes.

CLASSIC HAMBURGER

\$14.900

Angus beef, cheddar cheese, pickles, lettuce and tomato in a delicate artisan brioche bun.

THE GLASS HAMBURGER

\$ 17.300

Triple beef patty (210 g.), layered cheddar and creamy cheese blend, crispy bacon, egg yolk sauce and caramelized onion on a delicate brioche sandwich bread.

VEGETARIAN HAMBURGER

\$ 14.900

Hamburger made with flavored legumes, cheddar cheese, pickles, lettuce and tomato on a delicate artisan brioche bun.

SANDWICH CLUB

\$ 16.900

Marinated chicken (150 g.), crispy bacon, creamy cheese, artisan ham, fried egg, lettuce and tomato on brioche bread.

CHIVITO

\$ 16.900

Steak (150 g.), crispy bacon, creamy cheese, artisanal ham, fried egg, tomato, lettuce, pickled chili and paprika on lady's bite bread.

BARROS LUCO

\$ 14.900

Steak (150 g.) and creamy cheese in brioche bread.

PASTAS



PUMPKIN SORRENTINO

\$ 17.900

Handmade egg pasta filled with roasted pumpkin puree.

SHREDDED BEEF CAPPELLETTI

\$ 17.900

Handmade egg pasta filled with slow-cooked shredded beef.

GNOCCHI

\$16.900

Artisanal egg pasta.

FETTUCCINE

\$ 16.900

Artisanal egg pasta.

PASTA SAUCE

Pomodoro / Seafood Sauce / Pesto / Herb Butter

SOUPS AND SALADS



PUMPKIN CREAM

\$ 9.500

Cream made with sweet potato squash

CHICKEN CONSOMMÉ

\$ 9.500

Chicken consommé with shredded chicken and seasonal vegetables.

ORCHARD SALAD

\$ 14.900

Mix of hydroponic lettuces, roasted avocado, baby corn, hearts of palm, roasted cherry tomatoes and cubes of goat cheese finished with a balsamic reduction.

CHICKEN/SHRIMP CAESAR

\$ 15.300

Grilled marinated chicken or slow-cooked shrimp served with romaine lettuce, croutons, Parmesan cheese and Caesar dressing.

SMOKED SALMON SALAD

\$ 15.300

A mix of hydroponic lettuces, arugula, smoked salmon, fresh quinoa, sliced cucumber and sweet apple crisp, accompanied by a delicate balsamic vinegar and honey reduction.

BUILD YOUR PLATE

ROOFTOP
glass
DIECIS1E7E

SKIRT STEAK

\$ 28.000

American skirt steak 250 g. raw.

STEAK

\$ 17.000

Angus steak 220 g. raw.

ENTRECÔTE

\$ 22.600

American Angus entrecôte 250 g. raw.

SALMON OR CATCH OF THE DAY

\$ 17.000

Southern salmon or catch of the day (220 g).

CHICKEN BREAST

\$ 14.000

Farm chicken breast (200–220 g).

FRIES

\$ 5.900

Portion of fries (250 g.).

RICE

\$ 5.600

Portion of cooked rice (200 g.).

GREEN SALAD

\$ 6.900

Hydroponic lettuce, fresh tomato and Hass avocado.

SAUTÉED VEGETABLES

\$ 6.900

Mixed vegetables, bell pepper, zucchini, eggplant and carrot.

desserts

POSTRES



CARMENERE WINE CAKE

\$ 6.800

Walnut shortbread filled with blueberry, walnut sponge and wine mousse finished with an orange meringue and mulled wine sauce.



RASPBERRY FUDGE CAKE

\$ 6.800

Gluten-free oat and raisin bar, served with homemade dulce de leche and raspberry jam.



PEACH MOUSSE AND MOTE CRISP

\$ 6.800

Semi-frozen peach dessert with chancaca cream on a base of mote crisp and crowned with a veil of spices.

PROFITEROL IN CHANCACA SAUCE

\$ 6.800

Pumpkin choux pastry filled with white chocolate ganache and orange gel, finished with chancaca sauce.

SEASONAL TEXTURES

\$ 6.800

Creamy red berry, citrus sponge and seasonal fruit macerated in its own juices.

SEASONAL FRUITS

\$ 6.000

Portion of seasonal fruit.

ICE CREAM CUP

\$ 6.800

Trio of ice creams of your choice.

ALMOND TEMPTATION

\$ 6.800

Almond brownie with chocolate mousse, salted caramel toffee center and chocolate sauce.