






Spring retreat

Menú degustación "Sabores de Chile" para compartir en el Rooftop Bar

Tablas


Carpaccio de guanaco de tierra del fuego, vinagreta de berries y hojas verdes
(2 unidades)

Mollejas de cordero laqueadas, cremoso pure de apio y jugo trufado 
(1 unidad)

Pulpo sellado sobre papa rostí  
(2 unidades)

Chupe mixto de centolla y Ostiones de magallanes
(2 unidades)

Postre

Pastel almendrado de plátano y manjar 
(2 unidades)

Cóctel

Incluye 1 cóctel de autor o copa de vino por persona

 Sin Gluten

 Sin Lactosa

Opciones veganas/vegetarianas disponibles

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Spring retreat

Special menu for two to share in the flavors of Chile at The Rooftop Bar

Appetizer

Guanaco from Tierra del Fuego Carpaccio, berry vinaigrette and green leaves
(2 serving)

Lacquered lamb sweetbreads, celery puree and truffled juice gluten free
(1 serving)

Sealed octopus over rosti potatoes gluten and lactose free
(2 serving)

King crab and scallops "chupe"
(2 serving)

Dessert

Almond, caramel and banana cake
(1 serving)

Cocktail

Includes one special signature cocktail or cup of wine per person

✂ Gluten free

✂ Lactose free

Vegan and vegetarian options available

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