

PANES DE FERMENTOS NATURALES
Campo, Negro, crackers & Focaccia



CAFÉ & RESTAURANT

ESMALTADOS DISEÑO EXCLUSIVO
LUCIA SORIA

◆ SOUP ◆

\$160 / \$180

SALADS



Plums, arugula, endives, goat cheese and caramelized sunflower \$350

Chicken and kale with parmesano cheese, soft boiled egg, dijon dressing and almond crunch \$ 370

Thin Cerdeña bread topped with Peaches, avocado, tomatoes, toasted hazelnuts and fresh mozzarella \$ 370

Grilled zucchinis, house made labneh, fresh greens, lemon confit, feta cheese and pistacchios \$360

Heirloom Tomatoes, burnt ricotta, fried capers, basil and balsamic dressing \$ 370

Asparagus, arugula, soft boiled egg, pecorino cheese, dijon dressing and toasted almonds \$ 410

THINGS IN BREAD



Campo bread toast with avocado, soft boiled egg, pink radish, cilantro and chives \$310

Campo bread toast with creamy ricotta, grilled zucchinis, kale and lemon confit \$310

National blue cheese toast, beetroot hummus, spring onion, parsley and caramel sunflower seeds \$320

Grilled eggplant sandwich, goat cheese, romesco and fresh herbs \$ 390

Homemade Copa sandwich, ancient mustard, tomatoes, radishes and greens \$ 390

Camaron roll with roasted garlic mayonnaise, celery, onion and cilantro \$410

◆◆ MAIN COURSES ◆◆

Ricotta and arugula tortelli, lemon butter, toasted buckwheat and basil sprouts \$ 630

Carrot, goat cheese and spring onion Rotolo with almonds and herbs pangrittata \$620

Entrecotte with the bone, garlic mayonnaise, mashed potatoes, burnt red peper and carpers sauce with fried parsley \$650

Chicken thigh Milanese, avocado and lime cream, summer salad with dried apricot and sesame seeds \$630

Braised Pork ribs with crushed sweet potatoes, spiced yogurt, spring onions and peanut crunch \$630

Fish of the day with dukkah, beet, asparagus, onion petals and tahine cream \$630

◆ COVER SEAT \$90 ◆

◆◆ DRINKS ◆◆

◆ VIRGEN (MINERAL WATER) 750cc \$120 ◆ ◆ ICE TEA \$170 ◆ ◆ SODA (COKE) \$95 ◆ ◆ NATURAL JUICE \$170 ◆

◆ FLAVORED WATER \$170 ◆

Lime, lemon, mint & jinger // Orange & rosemary
Grapefruit & thyme

◆ JARIOLA- NATIONAL SODA ◆

Yerba mate, lemon & ginger
Tónico water & herbs