

MENU

SMALL THINGS

Burnt eggplant croquette, labneh and
lemon
\$190

Shrimp empanada with ginger, cilantro
and llajua
\$230

Whole wheat toast with fresh pears,
blue cheese and kale
\$170

Steak tartar with egg at low
temperature, garlic chips and sprouts
\$190

APPETIZERS

Soup of the day
\$190

Grilled spicy eggplant , goat cheese,
pink radish, tomatoes, herbs and
sesame seeds
\$310

Grilled zucchinis with dukkah, mint,
labneh and fried chillie
\$310

Asparagus, mozzarella, pears, lemon
confit, rocket and
hazelnut bread crumbs
\$410



Burnt peaches, homemade copicola,
basil, greens and caramelized
caju nuts
\$330

Octopus, romesco, arugula, fried sweet
potato and red onion
\$410

Chicken and kale salad with soft boiled
egg, almond crunch and parmesan cheese
\$330

MAIN COURSES

Fish of the day with gribiche sauce,lemony
mashed potatoes, asparagus and peas
\$630

Chicken thigh milanese, avocado cream,
tomatoes, daikon, red onion, raisins,
parsley and cilantro
\$630

Portobello, spinach and leeks cannelloni,
burned tomatoes sauce, whipped cream
and fried walnuts
\$610

Rib eye steak with chimichurri, domino
sweet potato and criolla sauce
\$650

Fettuccini with shrimp, parsley, garlic, dry
cherry tomatoes, basil
and toasted hazelnuts
\$630



Pork sirloin with cauliflower puree, fresh
beetroot salsa and garlic chips
\$640

COVER SEAT \$90

Soda (coke) \$95
Natural juice \$190

Virgen(mineral water) 750 Cc \$120

Jariola- national soda \$120
Yerba Mate, lemon & ginger
Tonic wather & herbs

Flavored Waters \$180
Lemon, lime, ginger & mint
Orange & rosemary
Grapefruit, celery & basil
Iced tea