



Enjoy our Food

BARRIO | *Lastarria* | 276
STGO. CENTRO

→ AND

share with friends

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IODIZED

Black rimmed oysters (6 un)	\$8.900
Oysters Trilogy (12 un)	\$16.000
Seaweed ceviche, wasabi and avocado foam	\$6.500
Pacific ocean expresion: seafood mix in different preparations	\$19.000

CITRUS

Vegan lentil balls, roast beet and pickled vegetable salad	\$6.500
Salmon Slices, avocado and crispy clams	\$9.500
Ceviche: Fresh fish, toasted wheat and chef´s dressing	\$10.500

CREAMY

Salmon Tartar	\$8.500
Deer tartar, confit egg yolk and skipjack mayonnaise	\$12.000
> Quinoa and amaranth cream whith vegetable ragú	\$7.500
> Oysters Rissotto	\$13.000
> Roast sweetbreads, poached egg, bacon foam and mashed peas	\$8.500

HERBACEOUS

Chilean olives trilogy marinated with herbs	\$5.900
Carpaccio caprese from the Limarí valley	\$8.500
Antipasti: Artichokes, grilled vegetables, olives and roast camembert	\$13.800

SWEET AND SOUR

Blue cheese and pear salad	\$7.800
Provoleta whith grilled avocado, kimchi and pickles	\$9.500
Grilled black pudding with mango and pineapple chutney	\$6.500
> Porkflank confit with grilled sweet potatoes, sour cream and kale	\$9.500

SPICED

Bocanariz's Patatas Bravas	\$5.500
Fresh Fish slices marinated with chili yellow pepper, avocado and beetroot	\$8.500
Chilean peasant´s Pork Rolls, chancho en piedra and pickles	\$9.500
> Grilled Southern hake with lentils, orange and peanut curry	\$11.000

SMOKED

Homemade Sausage, hondashi and pickles	\$6.500
> Grilled Octopus, eggplant purée, pickled peppers and potato chips	\$12.000
> Angus T- bone steak homemade fried potatoes with roast garlic and shallot purée	\$18.000

UMAMI

Mushrooms carpaccio, wakame and manchego cheese	\$9.000
> Mushroom tortellini, butter sauce, peas and fennel	\$11.000
> Conger eel confit, mushroom mix and creamy black rice	\$15.000

STEWED

Empanaditas: Pastry dough filled with shredded beef and caramelized onions	\$7.800
> Shoulder of lamb galangal and carrot purée	\$16.000
> Slow-cooked Oxtail with balsamic vinegar and beet confit	\$9.500
> Short ribs with corn textures	\$15.500

AGED

—Cold cuts with toast and homemade pickles:

Iberian Black pudding (50 grs)	\$4.900
Iberian Morcon ham (50 grs)	\$6.000
Wild boar ham (50 grs)	\$7.500
Acorn Iberian shoulder (50 grs)	\$9.500

Chilean and european cheese with toast and homemade chutney:

—From Chile:

Umbria (50 grs): Cow´s blue cheese aged 4 months	\$4.900
Solana (50 grs): Cow´s cheese aged 4 months	\$4.900
Viñedo (50 grs): Goat´s cheese aged 6 months	\$4.900

—From Europe:

Manchego (50 grs)	\$4.500
Saint-Nectaire (50 grs)	\$5.700
Prefozola (50 grs)	\$5.700
Comté (50 grs)	\$6.900

SWEET

White chocolate cheesecake, basil and passion fruit sauce	\$5.500
Macaron filled with chocolate and lucuma, caramelized milk sauce and golden berry chutney	\$5.500
Berlines: Pastry filled with white chocolate and citrus custard and whipped cream	\$4.500
Peanut butter textures, chocolate and sweet potato cream	\$4.000
Bitter chocolate fondant, spiced cream, cardamom and vanilla ice cream	\$5.500
Pears poached in white wine, brandy crunch, fennel and yogurt ice cream	\$4.500

WINE & FOOD PAIRING MENU

\$39.000

STARTER

Snacks trilogy: (Black rimmed oysters / Grilled black pudding with mango and pineapple chutney / Mini brioche with pork flank)

Wine Pairing: Bocanáriz's Flight "Chilean Diversity" (3 taste glasses, 50cc each)

Taste three amazing wines that show quality, history, diversity and landscapes of Chile as a wine country. Wines with great personality and faithful reflection of their place of origin.

Sauvignon Blanc; Ribera del Lago, Laberinto (Maule)

País; Maturana Wines & Bocanáriz, Patel (Paredones, Colchagua Coastal)

Carignan; Meli, Vigno (Maule)

MAIN COURSE OPTIONS

Mushroom tortellini, butter sauce, peas and fennel

Wine Pairing: Glass (150cc) Merlot; Lugarejo (Colchagua)

Grilled Southern hake with lentils, orange and peanut curry

Wine Pairing: Glass (150cc) Semillón; Carmen, D.O (Colchagua)

Short ribs with corn textures

Wine Pairing: Glass (150cc) Syrah; Santa Rita, Casa Real (Limarí)

DESSERT OPTIONS

White chocolate cheesecake, basil and passion fruit sauce

Pairing: Taste (30cc) Pisco Waqar (Limarí Valley)

Macaron filled with chocolate and lucuma, caramelized milk sauce and golden berry chutney

Pairing: Taste (50cc) Calyptra, Fort (Cachapoal)

*Still or sparkling water and coffee are included

