



ARAYA

A CULINARY ODYSSEY ROOTED IN
CHILEAN AND SOUTH AMERICAN CUISINE,
WITH INDIGENOUS AND JAPANESE
INGREDIENTS.

Araya expresses the soulful heritage and journeys of Chefs Francisco Araya and Fernanda Guerrero through Chile, South America and Japan. Each creation embodies love and deep respect for provenance and seasonality anchored by South American and Japanese ingredients, and exceptional techniques.





COSTA

368 / person

SNACKS

AMA EBI
Tomato meringue

CHICHA DE UVA
Fermented grape nectar

CORN FLAN
Choclitos



LA PANERA / BREAD

MARRAQUETA
Classic pan Chileno

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori

Served with artisanal merken and cochayuyo butters



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca & daikon, leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa, pickled seaweed



PRINCIPALES / MAINS

FOIE GRAS
Smoked eel, Iberico, yuzu dashi

MOQUECA
Mebaru, aceite de dende, kiwicha

CHANCHO EN PIEDRA
Cantaloupe gazpacho, cucumber

EMPANADA
Wagyu beef, pebre

AGED ECUADORIAN CACAO
Roasted Bresse pigeon

OR

PICAÑA +28
Grilled Wagyu beef rump cap, cochayuyo chimichurri



POSTRES / DESSERT

PERA
Pear, vanilla, verbena, citrus

LUCUMA
Lucuma ice cream, rum espuma, caramelised apple & pecans

CARRITO DE DULCES
A sweet taste of South America



ANDES

298 / person

SNACKS

AMA EBI
Tomato meringue

CHICHA DE UVA
Fermented grape nectar

CORN FLAN
Choclitos



LA PANERA / BREAD

MARRAQUETA
Classic pan Chileno

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori

Served with artisanal merken and cochayuyo butters



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca & daikon, leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa, pickled seaweed



PRINCIPALES / MAINS

MOQUECA
Mebaru, aceite de dende, kiwicha

CHANCHO EN PIEDRA
Cantaloupe gazpacho, cucumber

EMPANADA
Wagyu beef, pebre

PICAÑA
Grilled Wagyu beef rump cap, cochayuyo chimichurri

OR

AGED ECUADORIAN CACAO +48
Roasted Bresse pigeon



POSTRES / DESSERT

PERA
Pear, vanilla, verbena, citrus

ANTÁRTICA
Goat's milk ice cream, crispy milk, cinnamon anglaise, Patagonia berries, dulce de leche

CARRITO DE DULCES
A sweet taste of South America



FESTIVE MENU

178 / person

SNACKS

AMA EBI
Tomato meringue

CHICHA DE UVA
Fermented grape nectar

CORN FLAN
Choclitos



LA PANERA / BREAD

MARRAQUETA
Classic pan Chileno

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori

Served with artisanal merken and cochayuyo butters



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca & daikon, leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa, pickled seaweed



PRINCIPALES / MAINS

MADAI
Grilled sea bream, aji amarillo, tobiko, shiro kombu
OR
PICAÑA +28
Grilled Wagyu beef rump cap, cochayuyo chimichurri



EL POSTRE / DESSERT

CLEMENTINES & CACAO
South American chocolate truffle, coffee mousse, clementines

A SWEET TASTE OF SOUTH AMERICA

Add-on

CARRITO DE DULCES +30
Single-origin chocolates



CHEF'S FAVOURITE SNACKS

Add-on

FOIE GRAS +22
Smoked eel, Iberico,
Yuzu dashi

EMPANADA +12
Wagyu beef,
Pebre

CHORIZO ARROZ +12
Koshikari rice,
Chorizo

CHAWANMUSHI +24
King crab, grilled corn,
Merken



MENU RÁPIDO

88 / person

Available for lunch from Tuesday to Saturday, excluding public holidays

LA PANERA / BREAD

MARRAQUETA

Classic pan Chileno

Served with artisanal merken and cochayuyo butters



ENTRADAS / STARTERS

BEETROOT

Confit beetroot, roasted beet sorbet, quinoa, pickled strawberries

OR

CEVICHE RAINBOW +20

Hokkaido scallops, oca & daikon, leche de tigre, avocado sorbet



PRINCIPALES / MAINS

MADAI

Grilled sea bream, aji amarillo, tobiko, shiro kombu

OR

PICAÑA +28

Grilled Wagyu beef rump cap, cochayuyo chimichurri

Served with

CHORIZO RICE

Koshihikari rice, chorizo



EL POSTRE / DESSERT

MAÍZ

Corn ice cream, honey mousse, 76% dark chocolate

A SWEET TASTE OF SOUTH AMERICA

Add-on

CARRITO DE DULCES +30

Single-origin chocolates



CHEF'S FAVOURITE SNACKS

Add-on

FOIE GRAS +22
Smoked eel, Iberico,
Yuzu dashi

CHAWANMUSHI +24
King crab, grilled corn,
Merken

EMPANADA +12
Wagyu beef,
Pebre



VEGETARIANO

298 / person

SNACKS

TOMATO TARTARE
Meringue

CHICHA DE UVA
Fermented grape nectar

CORN FLAN
Choclitos



LA PANERA / BREAD

MARRAQUETA
Classic pan Chileno

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori

Served with artisanal merken and cochayuyo butters



ENTRADAS / STARTERS

BEETROOT

Confit beetroot, roasted beet sorbet, quinoa, pickled strawberries

CORAL

Mashua, quinoa, huacatay salsa, pickled seaweed



PRINCIPALES / MAINS

MOQUECA

Yuba, aceite de dende, kiwicha

CHANCHO EN PIEDRA

Cantaloupe gazpacho, cucumber

EMPANADA

Mushroom, pebre

MIL HOJAS

Celeriac, allium purée, roasted celeriac jus, crunch puffed quinoa



POSTRES / DESSERT

PERA

Pear, vanilla, verbena, citrus

ANTÁRTICA

Goat's milk ice cream, crispy milk, cinnamon anglaise, Patagonia berries, dulce de leche

CARRITO DE DULCES

A sweet taste of South America

ARAYA



