

BUSINESS LUNCH

\$58

LA PANERA / BREADS

Served with Chilean smoked spice butter & cochayuyo seaweed butter

CHAPALELE

Sourdough potato bread

MARRAQUETA

Classic Chilean baguette

ENTRADAS / STARTERS

(Choose one)

BEETS RIBBON SALAD (V)

Confit beetroot, roasted beetroot sorbet, quinoa, pickled figs

TOMATO MOUSSE (V)

Strawberry gazpacho

AVOCADO "CARDENAL"

Chicken salad, avocado, celery

CEVICHE RAINBOW +12

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

PRINCIPALES / MAINS

(Choose one)

MADAI

Grilled sea bream, aji amarillo sauce, white kombu

CELERIAC (V)

Celeriac mille-feuille, celeriac jus, caramelised cauliflower purée

POLLO

Chicken escabeche marinate, quinoa stew

PICAÑA +28

Grilled Wagyu beef rump cap, cochayuyo chimichurri

EL POSTRE / DESSERTS

(Add-on)

CHERRIES & CACAO +12

South American chocolate, pink peppercorn, coffee, cherries

PAVLOVA +10

Chef Fernanda's house-made orange-custard apple

HONEY & CHOCOLATE +10

Honey mousse, popcorn, chocolate

CHEF'S FAVOURITES

(Add-on)

FOIE GRAS +22

Smoked eel, Ibérico, yuzu dashi

CHORIZO ARROZ +12

Koshihikari rice, ñora peppers

EMPANADA +12

Wagyu empanada, pebre

CHAWANMUSHI +12

Shirako, grilled corn, merkén

CHOCOLATE TROLLEY EXPERIENCE +30

House-made single-origin chocolates

Prices are subject to 10% service charge and 9% government tax