



ARAYA



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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

YERBA MATE CEDRON
Fermented mate tea

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

FOIE GRAS
Smoked eel, Iberico, yuzu dashi



PRINCIPALES / MAINS

MOQUECA
Mebaru, aceite de dende, kiwicha

CHANCHO EN PIEDRA
Strawberry 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
Chilean-Andean fruit, rum espuma, caramelised apple & pecans

CHOCOLATE TROLLEY EXPERIENCE
Handmade Single-Origin Chocolate Selection



ANDES

298 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE CEDRON
Fermented mate tea

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
Strawberry 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, snow, cinnamon anglaise, Patagonia berries, dulce de leche

CHOCOLATE TROLLEY EXPERIENCE
Handmade Single-Origin Chocolate Selection



TASTE OF ARAYA

178 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE CEDRON
Fermented mate tea

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

CHERRIES & CACAO
South American chocolate truffle, coffee mousse, cherries

A SWEET TASTE OF SOUTH AMERICA

Add-on

CHOCOLATE TROLLEY EXPERIENCE
Handmade Single-Origin Chocolate Selection



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



VEGETARIANO

298 / person

SNACKS

TOMATO TARTARE
Tomato meringue

YERBA MATE CEDRON
Fermented mate tea

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 figs

CORAL

Mashua, quinoa, huacatay salsa, pickled seaweed



PRINCIPALES / MAINS

MOQUECA

Yuba, aceite de dende, kiwicha

CHANCHO EN PIEDRA

Strawberry 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, snow, cinnamon anglaise, Patagonia berries, dulce de leche

CHOCOLATE TROLLEY EXPERIENCE

Handmade Single-Origin Chocolate Selection

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

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