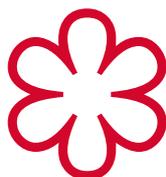


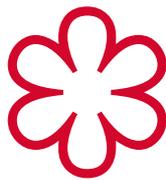
ARAYA



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

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

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

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

FOIE GRAS
Smoked eel, Ibérico,
yuzu dashi

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

CHANCHO EN PIEDRA
Peach gazpacho, cucumber,
parsley soil

EMPANADA
Wagyu beef,
pebre

AGED ECUADORIAN CACAO
Roasted Bresse pigeon croquette,
umeboshi plum chutney

or

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

LUCUMA
Andean fruit, rum espuma,
caramelised apple & pecans

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

ANDES

298 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

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

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

CHANCHO EN PIEDRA
Peach gazpacho, cucumber,
parsley soil

EMPANADA
Wagyu beef,
pebre

PICAÑA
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

OR

AGED ECUADORIAN CACAO +48
Roasted Bresse pigeon croquette,
umeboshi plum chutney



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

ANTÁRTICA
Goat's milk, snow, cinnamon anglaise,
Patagonia berries, dulce de leche

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

TASTE OF ARAYA

178 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

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

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

PRINCIPALES / MAINS

MADAI
Slow-cooked seabream, nori,
yellow chilli, white kombu

or

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri



EL POSTRE / DESSERT

CHERRIES & CACAO
South American chocolate, pink peppercorn, coffee, cherries

CHEF'S FAVOURITES (Add-on)

FOIE GRAS +28
Smoked eel, Ibérico, yuzu dashi

EMPANADA +12
Wagyu beef, pebre

CHORIZO ARROZ +12
Koshihikari rice, ñora peppers

CHAWANMUSHI +12
Shirako, grilled corn, merkén

CHOCOLATE TROLLEY EXPERIENCE +30
Single-origin house-made chocolates

VEGETARIANO

298 / person

SNACKS

TOMATO TARTARE
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



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
Peach gazpacho, cucumber,
parsley soil

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

EMPANADA
Mushroom,
pebre



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

ANTÁRTICA
Goat's milk, snow, cinnamon anglaise,
Patagonia berries, dulce de leche

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

SUNSET MENU

\$98



MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

Served with merkén chilli butter and cochayuyo seaweed butter

CEVICHE RAINBOW

Hokkaido scallops, leche de tigre, daikon radish,
Andean oca potato, avocado sorbet

CORAL

Andean mashua potato, quinoa,
huacatay black mint emulsion, pickled seaweed

MADAI

Slow-cooked seabream, nori,
yellow chilli, white kombu

or

PICAÑA +28

Grilled Wagyu beef rump cap,
cochayuyo chimichurri

HONEY & CHOCOLATE

Honey mousse, caramel popcorn,
single-origin chocolate



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

VEGETARIAN SUNSET MENU

\$98



MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

Served with merkén chilli butter and cochayuyo seaweed butter

BEET RIBBON SALAD
Confit beetroot, roasted beetroot sorbet,
quinoa, pickled cherries

CORAL
Andean mashua potato, quinoa,
huacatay black mint emulsion, pickled seaweed

CELERIAC
Celeriac mille-feuille, celeriac jus,
celeriac purée

HONEY & CHOCOLATE
Honey mousse, caramel popcorn,
single-origin chocolate



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

BUSINESS LUNCH

\$58

LA PANERA / BREAD

Served with merkén chilli butter and cochayuyo seaweed butter

BOCADO DE DAMA
Nori-Wagyu roll

MARRAQUETA
Classic Chilean bread

ENTRADAS / STARTERS

(Choose one)

BEET 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
Slow-cooked seabream, nori, yellow chilli, white kombu

CELERIAC (V)
Celeriac mille-feuille, celeriac jus,
celeriac purée

POLLO
Chicken escabeche marinate, quinoa stew

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

POSTRES / 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, caramel popcorn,
single-origin chocolate

CHEF'S FAVOURITES

(Add-on)

FOIE GRAS +28
Smoked eel, Ibérico, yuzu dashi

CHORIZO ARROZ +12
Koshihikari rice, ñora peppers

EMPANADA +12
Wagyu beef, pebre

CHAWANMUSHI +12
Shirako, grilled corn, merkén

CHOCOLATE TROLLEY EXPERIENCE +30
Single-origin house-made chocolates

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

