



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 tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

ODE TO THE ONION
Caramelized onion jelly, Kaviari Kristal caviar,
mushroom garum, hazelnut oil

CEVICHE RAINBOW
Hokkaido scallop, 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

EMPANADA
Wagyu beef, pebre

AGED ECUADORIAN CACAO
Bresse pigeon, tsukune pigeon croquette,
umeboshi plum

or

M5 WAGYU STRIPLOIN +28
Grilled Striploin,
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 roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallop, 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

M5 WAGYU STRIPLOIN
Grilled Striploin,
cochayuyo chimichurri

or

AGED ECUADORIAN CACAO +48
Bresse pigeon, tsukune pigeon croquette,
umeboshi plum



POSTRES / DESSERTS

PERA
Pear, vanilla, verbena,
citrus

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

CHOCOLATE TROLLEY
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

PAN DE QUINOA
Quinoa roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

BEETROOT
Confit beetroot, roasted beet sorbet,
quinoa, pickled plums

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,
Patagonian berries, dulce de leche

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

TASTE OF CHILE

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 roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallop, 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

M5 WAGYU STRIPLOIN +28
Grilled Striploin,
cochayuyo chimichurri



EL POSTRE / DESSERT

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

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
Snow crab, grilled corn,
merkén

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

MENU RAPIDO

\$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 plums

TOMATO MOUSSE (V)

Peach gazpacho

AVOCADO "CARDENAL"

Chicken salad, avocado, celery

CEVICHE RAINBOW +12

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

PRINCIPALES / MAINS

(Choose one)

MADAI +16

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

M5 WAGYU STRIPLOIN +28

Grilled Striploin, cochayuyo chimichurri

CELERIAC (V)

Celeriac mille-feuille, celeriac jus, celeriac purée

DUCK

Aged cacao sauce, seared foie gras, pickled plums

POSTRES / DESSERTS

(Add-on)

RHUBARB & WILD STRAWBERRIES +13

Strawberries, rhubarb, Chilean rosehip

PAVLOVA +13

Chef Fernanda's house-made orange-custard apple

ANTÁRTICA +22

Goat's milk, cinnamon anglaise, Patagonian berries, dulce de leche, marshmallows

HONEY & CHOCOLATE +13

Honey mousse, caramel popcorn, single-origin chocolate

CHOCOLATE TROLLEY EXPERIENCE +30

Single-origin house-made chocolates

CHEF'S FAVOURITES

(Add-on)

FOIE GRAS +28

Smoked eel, Ibérico, yuzu dashi

CHAWANMUSHI +12

Snow crab, grilled corn, merkén

EMPANADA +12

Wagyu beef, pebre

CHORIZO ARROZ +12

Koshihikari rice, ñora peppers

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

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