

# To start off on the right foot...

 **GLUTEN FREE**

*\*Our products may contain rice flour, chickpea flour, yucca flour, oats, honey, egg, milk*

**FRUIT BOWL** \$12.800  
bowl de Frutas  
Seasonal fruit

**GRANOLA CUP**  \$20.900  
copa de Granola  
Homemade granola with strawberries, banana, and greek yogurt

**YOGURT PARFAIT**  \$24.800  
parfait de yogur  
Seasonal fruit, granola and greek yogurt

**HAPPY BOWL**  \$26.900  
Banana, apple, blueberries, home made granola, and 65% chocolate.  
Açaí or greek yogurt base



## Freshly baked...

**Cheese Croissant** \$6.200  
croissant de queso

**Chocolate Croissant** \$7.800  
croissant de chocolate

**Brownie Croissant** \$8.900  
croissant de brownie

**Almond Croissant** \$10.900  
croissant de almendras

**Choco-almond Croissant** \$11.900  
croissant de chocoalmendras

**Cheese Stick** \$7.900  
dedo de queso

**Cinnamon Roll** \$6.500  
rollo de canela

**Silk bread** \$6.900  
pan seda

**Sausage Bread Roll** \$7.800  
perro en pijama

**Chicken Pastry** \$8.900  
pastel de pollo

**Cheese Muffin** \$7.900  
muffin de queso

**Carrot Muffin** \$6.900  
muffin de zanahoria

**WAFFLE**  
With butter and honey \$9.900

**YUCCA WAFFLE**  \$16.900  
waffle de yuca  
With cream cheese and berries

**BAGEL**  
With cream cheese and jam \$10.800

**TOAST GLUTEN FREE**  \$16.800  
tostadas de pan sin gluten  
With cream cheese and honey

**CORN AREPAS**  \$16.900  
arepas de queso  
Filled with melted cheese and home made salsa

**MINI FRENCH TOAST**  
mini tostadas francesas  
With honey, chocolate, and arequipe (milk caramel) \$22.800

**YUCCA AREPAS**  \$16.900  
arepas de yuca  
With avocado and fresh cheese

**FRENCH TOAST**  
tostadas francesas  
With strawberries, banana, and honey \$19.800

**SWEET CORN AREPAS**  \$17.800  
arepas de chόcolo  
With fresh cheese

**FRENCH TOAST GLUTEN FREE**  \$23.900  
tostadas francesas sin gluten  
With strawberries, banana, and honey

**It's not just  
breakfast...  
It's starting the  
day beautifully.**

**EGGS YOUR WAY**   **\$11.800**  
huevos al gusto  
WITH 1 ADDITION  
Ham jamón, cheese queso, tomato tomate, bacon tocineta,  
corn maíz, home made salsa hogao, or mushrooms o  
champiñones  
Ingrediente ad. \$2.000

**MANDIOCA EGGS**   **\$20.800**  
huevos mandioca  
On yucca arepa with avocado and fried  
or scrambled eggs  
+ Bacon slices \$28.700  
+ tocineta en tiras

**STUFFED AREPITAS**   **\$19.500**  
arepitas rellenas  
Corn arepas stuffed with scrambled  
eggs and cheese  
+ Avocado \$24.300  
+ aguacate

**KOLLER EGGS**  **\$21.300**  
huevos koller  
Scrambled eggs, served with koller  
sausages (approx. 50gr-6 units)

**BREAKFAST BOWL**  **\$32.800**  
Fried or scrambled eggs, grilled  
cheese, avocado, bacon, and cherry  
tomatoes with toast 

**HUEVOS RANCHEROS**   **\$18.900**  
On corn chips with tomato, cheese, and  
sour cream

**CHEESE EGG**  **\$23.900**  
Fried eggs on our cheese sandwich  
+ Gratin \$30.700  
+ gratinado  
+ Gluten Free Bread \$31.900  
+ pan sin gluten

**SPINACH PAN COOK**  **NEW!** **\$22.800**  
pan cook de espinaca  
Filled with egg and spinach, finished  
with arugula, sun-dried tomatoes,  
and feta cheese

**EGG PAN COOK**  **\$15.900**  
pan cook de huevo  
Egg with tomato and cheese  
+Bacon \$20.900  
+ bites de tocineta  
+Gratin \$22.700  
+ gratinado

**RUSTIC EGGS**  **\$17.900**  
huevos rusticos  
With cheese, tomato, and arugula

**EGG TART** **\$19.800**  
tartaleta de huevo  
With bacon, bread, and cheese

**BURGER EGG** **\$20.800**  
Scrambled eggs, tomato, cheese,  
and bacon

**MIGAS**  **\$19.800**  
With onion, tomato, and cheese  
+ Bacon bites \$24.800  
+ tocineta

**Favoritos  
de  
Cuina** 

**OLIVIA CASSEROLE**  **\$22.800**  
cacerola olivia  
Eggs over a mix of spinach and  
cheese with sun-dried tomatoes  
and parmesan



 **Vegetarian**

 **GLUTEN FREE**

*\*Our products may contain  
rice flour, chickpea flour,  
yucca flour, oats, honey,  
egg, milk*

# 1. Choose your bread:

Vegetarian



# 2. Choose your egg:

**KOLLER HAM AND CHEESE**  
jamón koller y queso  
Scrambled or fried eggs  
with Koller ham and cheese **\$23.900**

**SERRANO EGGS**  
huevos serrano  
Scrambled or fried eggs with  
serrano ham, cheese, and arugula **\$24.500**

**AVOCADO EGGS**  
huevos avocado  
Scrambled eggs with cheese **\$19.800**  
on avocado  
+ Bacon \$27.700  
+ tocineta

**CROQUE MADAME**  
Fried eggs with ham, cheese,  
and covered in our cheese  
sauce **\$24.900**



**VEGGIE**  
Fried eggs, with grilled  
cheese, avocado, and arugula **\$26.900**

**BEEF** **NEW!**  
vacuno  
Fried or scrambled eggs on roast  
beef with tomatoes, cheese, and  
arugula **\$28.900**

**BLT**  
Fried or scrambled eggs, with  
arugula, tomato, bacon **\$24.800**  
+Cheese... \$27.700  
+ queso

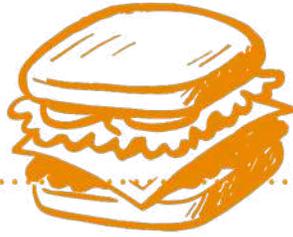
**TURKEY** **NEW!**  
cocono  
Fried or scrambled eggs on our turkey  
breast with avocado, tomato, and  
finished with parmesan **\$29.900**

ADDITIONS

Ham  
jamón \$3.500  
Koller Ham  
jamón de Koller \$7.500  
Mozzarella \$2.900  
Chopped Bacon  
tocineta picada \$5.000  
Bacon Strips  
tocineta en tiras \$7.900  
Parmesan  
parmesano \$4.500  
Gratin  
gratinado \$6.800

American Cheese  
queso amarillo \$4.500  
Mushrooms  
champiñones \$5.000  
Eggs (1 un)  
huevos \$5.200  
Eggs (2 un)  
huevos \$9.800  
Smoked Salmon  
salmon ahumado \$16.800  
Mini Koller Sausages  
salchichitas koller  
(6 un aprox) \$11.500

# Sandwiches & more



✓ Vegetarian

\*Ask for your sandwiches on gluten-free bread or sourdough bread  
Addition \$8.000.

\*Some of our dishes are decorated with balsamic reduction

HAM AND CHEESE SANDWICH  
sanduche de jamón y queso **\$14.800**  
+ Gratin \$21.600  
+ gratinado

CROISSANT SÁNDWICH **\$15.900**  
With ham and cheese  
+ Gratin \$22.700  
+ gratinado

MEXICAN WRAP **\$29.800**  
wrap mexicano  
Chicken breast, avocado, tomato, cheese, beans, and chipotle

MELTED CHEESE **\$15.900**  
derretido de queso  
With mozzarella and american cheese

+Bacon \$20,900  
+ tocineta  
+Koller Ham \$23.400  
+ jamon koller  
+Turkey Breast \$32.700  
+ pechuga de pavo

SHAWARMA WRAP **NEW!** **\$27.800**  
Spiced chicken and yogurt, lettuce, tomato, cucumber, red onion, and feta  
+ French Fries \$35.300  
+ papas a la francesa

HAM AND CHEESE WRAP **\$13.800**  
wrap de jamón y queso  
+ Gratin \$20.600  
+ gratinado

CHICKEN SANDWICH **\$20.800**  
sánduche de pollo  
Creamy chicken with bacon  
+ Gratin \$27.600  
+ gratinado



ITALIAN FOCACCIA **\$19.800**  
focaccia italiana  
Tomato, cheese, and pesto

+Ham \$23.300  
+ jamon  
+Koller Ham \$27.300  
+ jamon de koller



GREEN MELT **NEW!** **\$23.900**  
derretido verde

With avocado, spinach, hummus, and mozzarella

+ Koller Ham \$31.700  
+ jamon koller  
+ Chicken \$33.400  
+ pollo  
+ Turkey Breast \$40.700  
+ pechuga de pavo

## ADDITIONS

Parmesan	\$4.500
Feta Cheese queso feta	\$6.800
Bocconcini	\$6.800
Bacon Strips tocineta en tiras	\$7.900

French Fries papas a la francesa	\$7.500
Chicken pollo	\$9.500
Serrano	\$6.800
Salmon	\$32.800

Smoked Salmon salmon ahumado	\$16.800
Shrimp camarones	\$18.000
Beef Sirloin solomo de res	\$26.800
Turkey Breast pechuga de pavo	\$16.800

# 1. Choose your bread:

✓ Vegetarian



TOAST  
tostada de pan



BAGEL  
\$2.000



GLUTEN FREE BREAD  
\$4.800  
pan sin gluten



WHOLE WHEAT  
SOURDOUGH BREAD  
\$4.200  
pan integral masa madre



CROISSANT  
\$3.500



WRAP  
\$1.000

# 2. Choose your option:

TRADITIONAL  
Koller ham and cheese  
\$18.500

CLUB  
Chicken, cheese, avocado,  
bacon, tomato, and dijon  
\$30.800

MOZZARELLA  
Cheese, tomato, and pesto  
+ Chicken \$26.400  
\$16.900

PROSCIUTTO  
Serrano ham, roasted tomatoes,  
buffalo mozzarella, arugula, and  
balsamic  
\$28.900

CHICKEN  
pollo  
Creamy chicken with bacon  
\$24.500

TURKEY  
pavo  
Turkey breast, avocado, arugula,  
tomato, cheese, and dijon  
\$29.800

NORWAY  
noruega  
Smoked salmon, cream cheese,  
arugula, and avocado  
\$24.800

ROASTBEEF  
Roastbeef, cheese, tomatoes,  
grilled onion  
\$28.900

PORK  
cerdo  
Pork leg, cheese, sautéed onions, and  
dijon  
\$26.800



# To share

BEET OR CASSAVA CHIPS \$10.800  
chips de remolacha o yuca

With sour cream

POTATO OR PLANTAIN CHIPS \$7.800  
chips de papa o platano

With sour cream

CAPRESSE TOMATOES \$18.900  
tomates capresse

With mozzarella, pesto, and pita

BURRATA \$32.800

With roasted tomatoes and mushrooms

+Prosciutto \$39.600

+Gluten-free bread \$4.800

+ pan sin gluten

SHRIMP CEVICHE \$29.800

ceviche de camarones

With avocado

GRILLED CHEESE \$22.800  
queso asado

With candied goldenberries



CORN CHIPS \$14.800  
nachos

NEW!

With guacamole

HUMMUS \$19.900

With pita bread

+Celery and carrot \$24.500

+ apio y zanahoria

# Soups & Casseroles

ONION SOUP \$15.900  
sopa de cebolla

With cheese

TOMATO SOUP \$12.900  
sopa de tomate

Fresh tomato soup

+Chicken \$22.400

+ pollo

TOMATO AND MOZZARELLA SOUP \$19.700  
sopa de tomate y mozzarella

With buffalo mozzarella, pesto, and sour cream

+Chicken \$29.200

+ pollo

MEXICAN SOUP \$26.500  
sopa mexicana

Natural tomato soup with a spicy kick, corn, avocado, corn chips, and sour cream

+Chicken \$36.000

+ pollo

PUMPKIN SOUP \$15.900  
sopa de ahuyama

With coconut milk

CHICKEN CASSEROLE \$34.800  
cazuela de pollo

With corn, bacon, and green salad

MEXICAN CASSEROLE \$39.900  
cazuela mexicana

Cochinita pibil, beans, cheese, tomato, avocado, corn chips, and sour cream



# Salads & Bowls

CHICKEN \$36.900  
pollo

Chicken, bacon, cheese, cherry tomato, avocado, and dijon mustard vinaigrette

THAI \$42.800

Thai shrimp, avocado, feta, cherry tomatoes, carrot, celery, and rice noodles

ROAST BEEF SALAD \$41.800  
ensalada de roastbeef

Roast beef, lettuce, avocado, cherry tomato, mushrooms, kalamata olives, feta, and sesame with oriental vinaigrette

ARTESA SALAD \$28.000  
ensalada artesa

Pesto pasta, cherry tomatoes, buffalo mozzarella, and olives

+Chicken..... \$37.500  
+ pollo

+Shrimp..... \$46.000  
+ camarón

+Salmon..... \$60.000

APPLE AND FETA SALAD \$29.900  
ensalada de manzana y feta

Lettuce, feta cheese, apple, dried fruits, and balsamic and raisin vinaigrette

+Chicken..... \$39.400  
+ pollo

+Salmon..... \$62.700

+Turkey Breast..... \$46.700  
+ pechuga de pavo

TURKEY \$36.900  
pavo

Turkey breast, sautéed cherry tomatoes, celery, mushrooms, avocado, olives, and feta

MEXICAN BOWL \$36.900  
bowl mexicano

Chicken, tomato, cheese, beans, corn, avocado, corn chips, and chipotle sauce

SMOKED SALMON \$32.600  
salmon ahumado

Smoked salmon, avocado, cherry tomato, feta cheese, balsamic, and rice noodles

MEDITERRANEAN BOWL \$36.800  
bowl mediterraneo

Quinoa, hummus, avocado, cucumber, tomato, feta cheese, arugula, and pita bread

+Chicken..... \$46.300  
+ pollo

+Shrimp..... \$54.800  
+ camarón

+Salmon..... \$69.600

ORIENTAL BOWL \$52.900  
bowl oriental

Sesame-cruste salmon, cherry tomatoes, avocado, bocconcini, carrot, and oriental vinaigrette

Favoritos de *Cuina*

ARABIC BOWL \$30.800  
bowl árabe

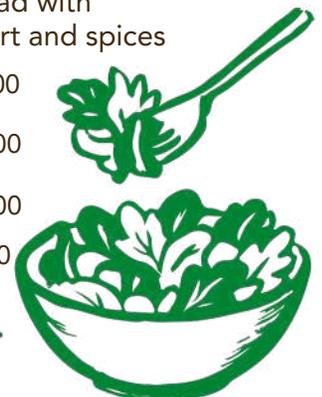
Lettuce, tomato, cucumber, red onion, feta cheese, and pita bread with vinaigrette made of yogurt and spices

+Chicken x 100g ..... \$40.300  
+ pollo

+Chicken Breast ..... \$47.700  
+ pechuga de pollo

+Shrimp..... \$48.800  
+ camarón

+Salmon..... \$63.600



# Pastas

BAKED PASTA CASSEROLE  \$34.800  
cazuela de pasta al horno

Short pasta in cheese sauce with mushrooms and buffalo mozzarella

PASTA AL BURRO  \$26.900

With butter and parmesan cheese

- +Chicken..... \$36.400  
+ pollo
- +Shrimp..... \$44.900  
+ camarón
- +Salmon..... \$59.700

PASTA IN CHEESE SAUCE  \$26.900  
pasta en salsa de queso

- +Chicken..... \$36.400  
+ pollo
- +Shrimp..... \$44.900  
+ camarón
- +Salmon..... \$59.700

CARBONARA PASTA WITH BACON AND MUSHROOMS \$30.900

- pasta carbonara con tocineta y champiñones
- +Chicken..... \$40.400  
+ pollo
  - +Shrimp..... \$48.900  
+ camarón

CAPRESSE PASTA  \$31.800  
pasta capresse

Olives, cherry tomatoes, feta, and pesto

- +Chicken..... \$41.300  
+ pollo
- +Shrimp..... \$49.800  
+ camarón
- +Salmon..... \$64.600

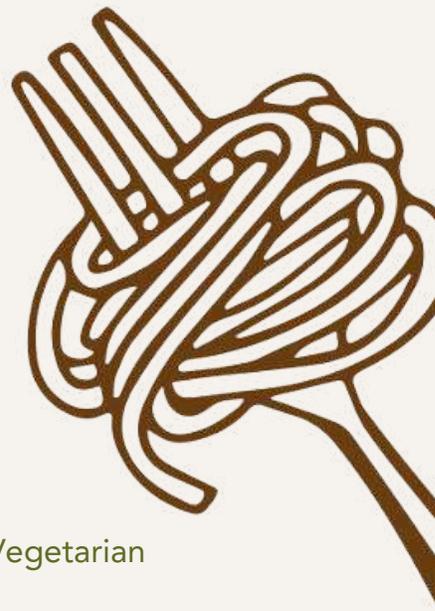
POMODORO PASTA  \$29.800  
pasta pomodoro

Natural tomato sauce

- +Bocconcini and pesto..... \$39.300
- +Chicken..... \$39.300  
+ pollo
- +Shrimp..... \$47.800  
+ camarón
- +Salmon..... \$62.600

## ADDITIONS

Parmesan .....	\$4.500
parmesano	
Feta Cheese .....	\$6.800
queso feta	
Boconccini .....	\$6.800
Bacon .....	\$7.900
tocineta	
Chicken x 100g .....	\$9.500
pollo x 100g	
Chicken breast x 180g .....	\$16.900
pechuga pollo x 180g	
Rice .....	\$5.800
arroz	
Green Salad .....	\$7.900
ensalada verde	
Serrano .....	\$6.800
Salmón .....	\$32.800
Smoked Salmon .....	\$16.800
salmon ahumado	
Camarones .....	\$18.000
shrimp	
Beef Sirloin .....	\$26.800
solomo de res	
Turkey Breast .....	\$16.800
pechuga de pavo	
French Fries .....	\$7.500
papas a la francesa	



 Vegetarian

*\*All our pastas are finished with parmesan cheese.*

*\*Ask for your pasta*  
**GLUTEN FREE \$4.500 +10 minutes**  
sin gluten

# Main Courses

CHICKEN PAN COOK  
pan cook de pollo \$34.800  
In cheese sauce

SHRIMP PAN COOK \$38.900  
pan cook de camarones  
In cheese sauce

STROGANOFF PAN COOK \$42.800  
pan cook stroganoff  
With mushrooms and tomato **NEW !**

CREAMY RICE  \$26.900  
arroz cremoso

+Chicken..... \$36.400

+pollo  
+Shrimp..... \$44.900

+camaron

+Salmon..... \$59.700

+Beef Sirloin ..... \$53,700

CARBONARA RICE \$30.900  
arroz carbonara

With bacon and mushrooms

+Chicken..... \$40.400

+pollo  
+Shrimp..... \$48.900

+camaron

ASIAN RICE **NEW !** \$26.900  
Arroz Oriental

Stir-Fried rice with carrots, celery,  
cherry tomatoes, mushrooms,  
cornand sesame seeds

+Chicken..... \$36.400

+pollo  
+Shrimp..... \$44.900

+camaron

RED CURRY CHICKEN \$42.800  
pollo al curry rojo

With vegetables and coconut milk.

Served with rice, pasta, or quinoa

BEEF STROGANOFF \$44.900

With mushrooms, served with rice,  
pasta, or quinoa

AMERICAN BURGER **NEW !** \$39.800  
hamburguesa americana

100% top sirloin beef cap, yellow cheese,  
tomato, lettuce, and onion, served with  
french fries

CUINA BURGER **NEW !** \$39.800  
hamburguesa cuina

100% top sirloin beef cap, covered in  
mushroom sauce with tomato pieces,  
served with french fries

*\*Not served with bread*

CHICKEN BREAST \$40.900  
pechuga de pollo

With pesto pasta or quinoa **IMPROVED !**  
and salad

BEEF SIRLOIN \$52.800  
solomo de res

Beef medallion served with **IMPROVED !**  
pesto pasta or quinoa and  
salad

GRILLED SALMON \$56.800  
salmon a la plancha

Grilled salmon served with **IMPROVED !**  
pesto pasta or quinoa and  
salad

TUNA TATAKI **NEW !** \$54,800  
tataki de atun

Sesame-cruste served with  
pesto pasta or quinoa and salad

ADDITION OF GREEN SALAD \$7.900  
adición de ensalada verde

*\*If you have a food allergy or special dietary  
requirement, please inform a staff member*

**Cuina  
kids**

CHICKEN POPCORN \$18.900  
crispetas de pollo

Pieces of 100% chicken breast, breaded in sesame  
with french fries

PASTA AL BURRO OR IN CHEESE SAUCE \$16.900  
pasta al burro o en salsa de queso

Served with parmesan cheese

+ Chicken \$24.800  
+ pollo



## - Sweet - TEMPTATIONS



A good dessert is  
the sweetest way  
to say: I love you!

CHOCOLATE BROWNIE \$6.800

brownie de chocolate

+Ice Cream ..... \$11.600  
+ helado

BLONDIE WITH CHOCOLATE \$7.900

blondie con chocolate

+Ice Cream ..... \$12.700  
+ helado

CHEESECAKE \$10.900

Blackberry - goldenberry - salted caramel  
mora ochuva caramelo salado

BAKED CHEESECAKE \$10.900

cheesecake horneado

Blackberry - goldenberry - salted caramel  
mora ochuva caramelo salado

WAFFLE WITH AREQUIPE OR \$15.900

CHOCOLATE

waffle con arequipe o chocolate

With strawberries and whipped cream

+Ice Cream.....\$20.700  
+ helado

WAFFLE WITH NUTELLA \$17.900

+Ice Cream.....\$22.700  
+ helado

CAKE SLICE \$8.900

porción de torta

Ask about our different flavors

+Ice Cream.....\$13.700  
+ helado

BREAD PUDDING SLICE \$12.900

porción de torta de pan

With arequipe, bocadillo (guava  
paste), and english cream

+Ice Cream.....\$17.700  
+ helado

BROWNIE AND BLONDIE CAKE \$10.800

torta de brownie y blondie

+Ice Cream.....\$15.600  
+ helado

CHOCOLATE VOLCANO \$11.800

volcan de chocolate

+Ice Cream.....\$16.600  
+ helado

MILO DESSERT \$10.900

postre de milo

LEMON PIE \$9.900

pie de limon

APPLE PIE \$14.800

pie de manzana

+Ice Cream.....\$19.600  
+ helado

FRESHLY BAKED COOKIE \$14.800

galleta recién horneada

With chocolate chunks and ice cream  
(12 min to make)

FRESHLY BAKED BROWNIE \$14.800

brownie recién horneado

With chocolate chunks and ice cream  
(12 min to make)

AREQUIPE TART \$10.200

tartaleta de arequipe

+Ice Cream.....\$15.000  
+ helado

BROWNIE CUP \$14.800

copa de brownie

With strawberries and whipped cream

+Ice Cream.....\$19.600  
+ helado



**"Life is a  
balancing act:  
indulging  
ourselves, but  
also taking  
care of  
ourselves."**

*Cuina*  
**-BALANCE-**



**sugar-free,  
gluten-free,  
guilt-free.**

SUGAR-FREE BROWNIE \$8.800  
brownie sin azucar

SUGAR-FREE BROWNIE CAKE \$12.800  
torta de brownie sin azucar

With coconut oil and arequipe  
sweetened with stevia

SUGAR-FREE MUFFIN \$7.500  
muffin sin azucar

With coconut oil and arequipe  
sweetened with stevia

BANANA MUFFIN WITH 70%  
CACAO CHOCOLATE \$12.800  
muffin de banano con chocolate al 70%

Oats, coconut oil, almond milk, and  
sweetened with stevia  
(contains egg).\*

SUGAR-FREE CARROT MUFFIN \$10.800  
muffin de zanahoria sin azucar

With coconut oil, oats, almond flour,  
and sweetened with stevia

SUGAR-FREE AREQUIPE TART \$10.500  
tartaleta de arequipe sin azucar

Oats, almond flour, butter, stevia,  
and arequipe with no added sugar

SUGAR-FREE GOLDENBERRY  
CHEESECAKE \$12.900  
cheesecake de ochuva sin azucar

Oats, almond flour, butter, stevia, condensed  
milk with stevia, no added sugar

♥ GLUTEN FREE

*\*Our products may contain  
rice flour, chickpea flour,  
yucca flour, oats, honey,  
egg, milk*

**A little coffee...  
and then I'll see what trouble I get  
into today.**



AMERICAN COFFEE \$6.500  
café americano

COLD LATTE \$8.800  
latte frio

MACCIATO \$8.200

CAFÉ LATTE \$8.800

CAPUCCINO \$8.800

CUINA CAPPUCCINO WITH CREAM \$9.800  
cappuccino cuina con crema  
+Baileys \$16.300  
+ Baileys

MOCHACCINO WITH CREAM \$9.800  
mochaccino con crema

COFFEE SLUSHY WITH CREAM \$9.800  
Granizado de cafe + crema

HOT CHOCOLATE WITH CREAM \$9.800  
chocolate caliente con crema

HOT MILO \$8.800  
milo caliente

COLD MILO \$9.800  
milo frio

SPECIAL TEA IN WATER \$8.900  
te especial en agua

SPECIAL TEA IN MILK \$10.900  
te especial en leche

HOT CHAI TEA \$16.800  
te chai caliente

COLD CHAI TEA \$18.600  
te chai frio

HERBAL INFUSION \$4.600  
aromática de hierbas

DEHYDRATED FRUIT INFUSION \$8.200  
aromática de frutas deshidratadas

ALMOND MILK \$6.900  
leche de almendras  
Addition of almond milk \$3.500  
adición de leche de almendras

HOT WATER \$4.200  
agua caliente

GLASS OF MILK \$3.800  
leche vaso

AFFOGATO \$11.300  
Espresso and ice cream

MILKSHAKE WITH CREAM \$17.800  
malteada con crema  
Vanilla / Coffee / Chocolate  
vainilla café chocolate

SPECIAL MILKSHAKE WITH CREAM \$19.800  
malteada especial con crema  
Milo / Brownie / Caramel / Oreo / Blackberry  
milo brownie caramelo oreo mora

**With Liqueur**

IRISH COFFEE \$20.800  
café irlandés  
With cream

OPERA \$20.800  
Coffee with ice cream and cream  
+ Baileys \$24.700  
+ baileys

ADDITION OF BAILEYS \$6.500  
adición de baileys

# Beverages

## Juices

FRUIT JUICE IN WATER jugo en agua	\$8.500
FRUIT JUICE IN MILK jugo en leche	\$11.100
SPECIAL FRUIT JUICES jugos especiales	\$14.500
Chulupa and blackberry / Lulo and feijoa chulupa y mora	
Mango and lulo / Mango and passion fruit mango y maracuyá	
MANDARIN JUICE jugo de mandarina	\$10.500
STRAWBERRY-MANDARIN JUICE jugo de fresa y mandarina	\$14.800

## NATURAL JUICE Cold Pressed

ALWAYS GREEN siempre verde Cucumber, celery, pineapple, spinach, lemon and mint	\$13.800
REVIVE renacer Tomato, carrot, celery, spinach, beet, lemon, cayenne pepper	\$13.800
GREEN MAGIC Magia Verde Celery and lemon	\$13.800
PINK OCEAN mar rosa Watermelon, lemon, peppermint	\$13.800
ROOTS raíces Carrot, root, pineapple, chard, lemon, peppermint	\$13.800
MOTHER EARTH madre tierra Cucumber, celery, kale, chard, lemon	\$13.800
SUNRISE amanecer Carrot, pineapple, orange, roman lettuce, ginger, lemon	\$13.800
FIRE SHOT shot fuego Pineapple, orange, ginger, lemon, turmeric, cayenne pepper, black pepper	\$7.800

## Lemonades

NATURAL LEMONADE limonada natural	\$10.900
STRAWBERRY LEMONADE limonada de fresa	\$14.500
COCONUT LEMONADE limonada de coco Contains sugar	\$14.500
GREEN MANGO LEMONADE limonada de mango biche	\$14.500

*\*All our drinks are prepared  
with sugar*

## Flavored Sodas

LEMON AND GINGER SODA soda de jengibre y limon	\$14.800
LYCHEE SODA soda de lyches	\$14.800
BERRY SODA soda de frutos rojos	\$12.500
CITRUS SODA soda cítrica	\$12.500

# Beverages

## HATSU

\$8.900

HATSU SODA  
soda hatsu

\$6.800

HATSU WATER  
hatsu agua

\$6.500

HATSU SPARKLING WATER  
agua con gas hatsu

\$6.500

HIT JUICES  
jugos hit

\$5.500

SODAS  
sodas

\$6.900

H2O  
h2o

\$6.900

**Breña**

\$6.900

\*Michelada addition.....\$2.500  
\*Lemon addition.....\$2.500

## Beers

NATIONAL

\$8.900

 **Heineken**<sup>®</sup>

\$9.800

**3** CORDILLERAS  
cerveza artesanal premium

\$10.800



... What if  
**We have some wine?**

	PICCOLO	HALF BOTTLE	BOTTLE
MARQUES DE RISCAL – WHITE blanco		\$79.800	\$138.800
MARQUES DE RISCAL – RED tinto		\$79.800	\$138.800
RAMON BILBAO VERDEJO – WHITE blanco			\$125.800
RAMON BILBAO VERDEJO – RED tinto		\$79.800	\$125.800
PARTAGER – WHITE/RED blanco / tinto		\$59.800	\$88.800
DUQUE DE MEDINAL – RED/WHITE blanco / tinto	\$24.800	\$49.800	\$69.800