



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



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


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



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 jamon \$3.500
Koller Ham jamon 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, dijon and balsamic glaze
\$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

Served with bread 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 ✓ NEW!
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

*All our salads and bowls are made with a lettuce base

CHICKEN \$36.900
pollo

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

THAI \$42.800

Thai shrimp, avocado, feta, cherry tomatoes, carrots, 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 glaze, 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-crusted salmon, cherry tomatoes, avocado, bocconcini, carrot, and oriental vinaigrette



ARABIC BOWL \$30.800
bowl árabe

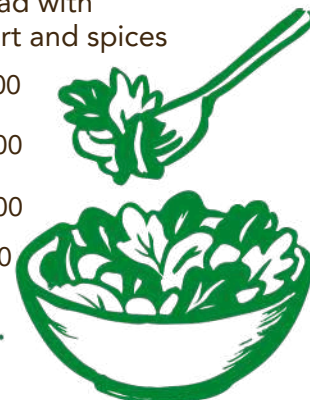
Lettuce, tomato, cucumber, red onion, feta cheese, and pita bread with vinaigrette made of yogurt and spices

+Chicken x 100g \$40.300
+ pollo

+Chicken Breast \$47.700
+ pechuga de pollo


+Shrimp..... \$48.800
+ camarón

+Salmon..... \$63.600




Pastas

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

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

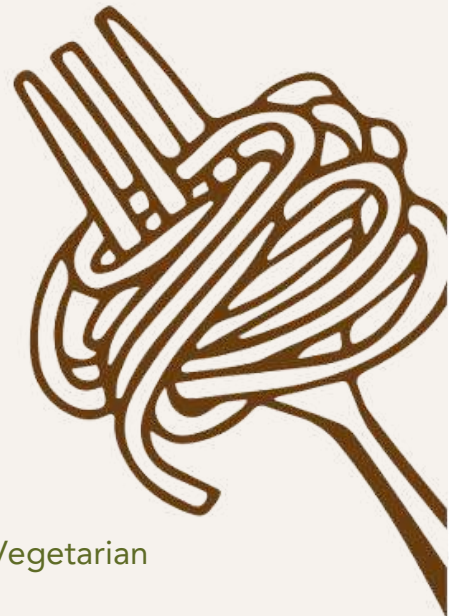
POMODORO PASTA  **\$29.800**
pasta pomodoro

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**

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

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

+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 with **IMPROVED !**
parmesan or quinoa and salad

BEEF SIRLOIN \$52.800
solomo de res

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

GRILLED SALMON \$56.800
salmon a la plancha

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

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

Sesame-cruste served with
pesto pasta with parmesan 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 CHOCOLATE \$15.900

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

BASQUE CAKE \$10.900

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 with
no added sugar

SUGAR-FREE MUFFIN \$7.500
muffin sin azucar

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

Lemonades

NATURAL LEMONADE limonada natural	\$10.900
STRAWBERRY LEMONADE limonada de fresa	\$14.500
COCONUT LEMONADE limonada de coco	\$14.500
Contains sugar	
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**
TRADE MARK

\$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

\$110.000

RAMON BILBAO VERDEJO – RED
tinto

\$79.800

\$110.000

PARTAGER – WHITE/RED
blanco / tinto

\$59.800

\$88.800

DUQUE DE MEDINAL – RED/WHITE
blanco / tinto

\$24.800

\$49.800

\$69.800