

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

copa de Granola



\$20.900

Homemade granola with strawberries, banana,
and greek yogurt

YOGURT PARFAIT

parfait de yogur



\$24.800

Seasonal fruit, granola
and greek yogurt



HAPPY BOWL



\$26.900

Banana, apple, blueberries, home made granola,
and 65% chocolate on a 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

BAGEL

With cream cheese and jam \$10.800

CORN AREPAS

arepas de queso



Filled with melted cheese and
home made salsa \$16.900

CASSAVA AREPA

arepa de yuca



With avocado and fresh cheese \$16.900

SWEET CORN AREPAS

arepas de ch3colo



With fresh cheese \$17.800

YUCCA WAFFLE

waffle de yuca



With cream cheese and berries \$16.900

TOAST GLUTEN FREE

tostadas de pan sin gluten



With cream cheese and honey \$16.800

MINI FRENCH TOAST

mini tostadas francesas

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

FRENCH TOAST

tostadas francesas

With strawberries, banana, and honey \$19.800

FRENCH TOAST GLUTEN FREE

tostadas francesas sin gluten



With strawberries, banana, and honey \$23.900

**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  **\$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
on avocado \$19.800
+ 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

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

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. Comes with corn chips

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 **\$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

Favoritos de Cuina

ITALIAN FOCACCIA ✓ **\$19.800**
focaccia italiana

Tomato, cheese, and pesto
+Ham \$23.300
+ jamon
+Koller Ham \$27.300
+ jamon de koller

Favoritos de Cuina

GREEN MELT ✓ **\$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

ADD-ONS

Parmesan **\$4.500**

Feta Cheese **\$6.800**
queso feta

Bocconcini **\$6.800**

Bacon Strips **\$7.900**
tocineta en tiras

French Fries **\$7.500**
papas a la francesa

Chicken **\$9.500**
pollo

Serrano **\$6.800**

Salmon **\$32.800**

Smoked Salmon **\$16.800**
salmon ahumado

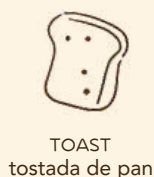
Shrimp **\$18.000**
camarones

Beef Sirloin **\$28.800**
solomo de res

Turkey Breast **\$16.800**
pechuga de pavo

1. Choose your bread:

✓ Vegetarian



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 \$16.900
+ Chicken \$26.400

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

CHICKEN
pollo \$24.500
Creamy chicken with bacon

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

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

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

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



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, balsamic glaze
and pita bread

BURRATA \$32.800

With roasted tomatoes,
mushrooms and balsamic glaze

+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



GYOZAS \$26.800
nachos

NEW!

Pork and vegetables. 6 un

HUMMUS \$19.900

With pita bread

+Celery and carrot \$24.500
+ apio y zanahoria

LOADED FRIES \$32.800
papas loaded

NEW!

French fries with with yellow melted
cheese, pulled pork, crispy bacon
and a hint of chipotle

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,
caraota beans, 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



BAKED PASTA CASSEROLE \$34.800
cazuela de pasta al horno



Short pasta in cheese sauce with
mushrooms and buffalo mozzarella

Salads & Bowls

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

1. Pick your salad or bowl

CUINA SALAD \$27.900
ensalada cuina

Bacon, cheese, cherry tomato, avocado, and dijon mustard vinaigrette

THAI SALAD \$26.800
ensalada thai

Avocado, feta, cherry tomatoes, carrots, celery, and rice noodles

GREEK SALAD \$32.000
ensalada griega

Avocado, sautéed 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

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

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

TUSCAN SALAD \$28.800
ensalada toscana

Sautéed cherry tomatoes, celery, mushrooms, avocado, olives, feta, rice noodles and balsamic glaze

MEXICAN BOWL \$27.900
bowl mexicano

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

MEDITERRANEAN BOWL \$36.800
bowl mediterraneo

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

ORIENTAL BOWL \$26.800
bowl oriental

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

2. Pick your protein

Chicken 100 gr \$9.500
pollo

Chicken breast 180 gr \$16.900
pechuga de pollo

Turkey breast \$16.800
pechuga de pavo

Roastbeef \$12.900

Beef sirloin \$28.800
solomo de res

Shrimp \$18.000
camarones

Thai shrimp \$19.800
camarones thai

Smoked salmon \$16.800
salmon ahumado

Salmon \$32.800
salmón

Tataki tuna \$32.800
tataki de atun

Sesame crusted salmon \$35.800
salmón en costra de ajonjolí



Pasta and Rice Dishes

Pasta Dishes

CHOOSE BETWEEN SHORT OR LONG PASTA

PASTA AL BURRO  \$26.900
With butter and parmesan cheese

CREAMY CHEESE PASTA  \$26.900
pasta en salsa de queso
With parmesan cheese

CARBONARA PASTA WITH BACON AND MUSHROOMS \$30.900
pasta carbonara con tocineta y champiñones
with parmesan cheese

CAPRESSE PASTA  \$31.800
Olives, cherry tomatoes, feta, and pesto

POMODORO PASTA  \$29.800
Natural tomato sauce and parmesan cheese

CREAMY PESTO PASTA  \$28.900
pasta al pesto cremoso
Greek yogurt base **NEW!**

Rice Dishes

CREAMY RICE  \$26.900
arroz cremoso
With parmesan cheese

CARBONARA RICE \$30.900
arroz carbonara
With bacon, mushrooms and parmesan cheese

ASIAN RICE  \$26.900
arroz oriental
Stir-Fried rice with carrots, celery, cherry tomatoes, mushrooms, corn and sesame seeds

GREEN SALAD \$7.900
SIDE DISH
adicion de ensalada verde

Pick your protein

Chicken 100 gr \$9.500
pollo
Chicken breast 180 gr \$16.900
pechuga de pollo
Turkey breast \$16.800
pechuga de pavo
Roastbeef \$12.900
Beef sirloin \$28.800
solomo de res
Shrimp \$18.000
camarones

Thai shrimp \$19.800
camarones thai
Smoked salmon \$16.800
salmon ahumado
Salmon \$32.800
salmón
Tataki tuna \$32.800
tataki de atun
Sesame crusted salmon \$35.800
salmón en costra de ajonjolí

ADD-ONS

Parmesan cheese \$4.500
queso parmesano
Feta cheese \$6.800
queso feta
Boconccini \$6.800
Bacon \$7.900
tocineta
Serrano \$6.800

 Vegetariano



Main Courses

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

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

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

RED CURRY CHICKEN
pollo al curry rojo
With vegetables and coconut milk.
Served with rice, pasta, or quinoa
\$42.800

BEEF STROGANOFF
With mushrooms, served with rice,
pasta, or quinoa
\$44.900

CHICKEN BREAST
pechuga de pollo
With pesto pasta with
parmesan or quinoa and salad
\$41.900

BEEF SIRLOIN
solomo de res
Beef medallion served with
pesto pasta with parmesan or
quinoa and salad
\$54.800

AMERICAN BURGER
hamburguesa americana
100% top sirloin beef cap, yellow cheese,
tomato, lettuce, and onion, served with
french fries
\$42.800

CUINA BURGER
hamburguesa cuina
100% top sirloin beef cap, covered in
mushroom sauce with tomato pieces,
served with french fries
\$42.800
**Not served with bread*

GRILLED SALMON
salmon a la plancha
Grilled salmon served with
pesto pasta with parmesan or
quinoa and salad
\$58.800

TUNA TATAKI
tataki de atun
Sesame-crust served with
pesto pasta with parmesan or
quinoa and salad
\$56,800

ADDITION OF
GREEN SALAD
adición de ensalada verde
\$7.900

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

Cuina
kids

CHICKEN POPCORN
crispetas de pollo
Pieces of 100% chicken breast, breaded in sesame
with french fries
\$18.900

PASTA AL BURRO OR IN CHEESE SAUCE
pasta al burro o en salsa de queso
Served with parmesan cheese
+ Chicken \$24.800
+ pollo
\$16.900



- 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

ICE CREAM ADD-ON \$4.800

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 \$14.800
torta de brownie sin azucar

With coconut oil and arequipe with
no added sugar

SUGAR-FREE MUFFIN \$8.800
muffin sin azucar

With butter and sweetened with
stevia

BANANA MUFFIN WITH 70%
CACAO CHOCOLATE \$13.800
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 \$12.800
tartaleta de arequipe sin azucar

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

SUGAR-FREE GOLDENBERRY
CHEESECAKE \$14.800
cheescake 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,
cassava flour, oats, honey,
egg, milk*

A little coffee...

and then I'll see what trouble I get into today.



AMERICAN COFFEE café americano	\$6.500	HERBAL INFUSION aromática de hierbas	\$4.600
COLD LATTE latte frio	\$8.800	DEHYDRATED FRUIT INFUSION aromática de frutas deshidratadas	\$8.900
MACCIATO	\$8.200	ALMOND MILK leche de almendras	\$6.900
CAFÉ LATTE	\$8.800	Addition of almond milk \$3.500 adición de leche de almendras	
CAPUCCINO	\$8.800	HOT WATER agua caliente	\$4.200
CUINA CAPPUCCINO WITH CREAM cappuccino cuina con crema	\$9.800	GLASS OF MILK leche vaso	\$3.800
+Baileys \$16.300 + Baileys		AFFOGATO Espresso and ice cream	\$11.300
MOCHACCINO WITH CREAM mochaccino con crema	\$9.800	MILKSHAKE WITH CREAM malteada con crema	\$17.800
COFFEE SLUSHY WITH CREAM Granizado de cafe + crema	\$9.800	Vanilla / Coffee / Chocolate vainilla / café / chocolate	
HOT CHOCOLATE WITH CREAM chocolate caliente con crema	\$9.800	SPECIAL MILKSHAKE WITH CREAM malteada especial con crema	\$19.800
HOT MILO milo caliente	\$8.800	Milo / Brownie / Caramel / Oreo / Blackberry milo brownie caramelo oreo mora	
COLD MILO milo frio	\$9.800	With Liqueur	
SPECIAL TEA IN WATER te especial en agua	\$8.900	IRISH COFFEE café irlandés	\$20.800
SPECIAL TEA IN MILK te especial en leche	\$10.900	With cream	
HOT CHAI TEA te chai caliente	\$16.800	OPERA Coffee with ice cream and cream	\$20.800
COLD CHAI TEA te chai frio	\$18.600	+ Baileys \$24.700 + baileys	
		ADDITION OF BAILEYS adición de baileys	\$6.500

Beverages

Juices

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

NATURAL JUICE Cold Pressed

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

Lemonades

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

**All our drinks are prepared with sugar*

Flavored Sodas

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

Beverages

HATSU \$8.900

HATSU SODA \$6.800
soda hatsu

HATSU WATER \$6.500
hatsu agua

HATSU SPARKLING WATER \$6.500
agua con gas hatsu

HIT JUICES \$5.500
jugos hit

SODAS \$6.900
sodas

H2O \$6.900
h2o

Breña \$6.900

*Michelada addition.....\$2.500

*Lemon addition.....\$2.500

Beers

NATIONAL

\$8.900

Heineken

\$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 CRIANZA – RED tinto		\$79.800	\$110.000
HOUSE WINE – WHITE/RED vino de la casa blanco / tinto	\$24.800	\$59.800	\$88.800