

ANDINA

# CHAMANA

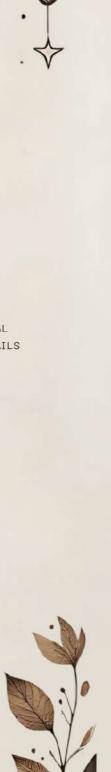




AT CHAMANA, EACH COCKTAIL IS A MASTERPIECE, CRAFTED WITH LOCAL HERBS AND ANCESTRAL TECHNIQUES TO DELIVER A TRULY UNIQUE AND AUTHENTIC EXPERIENCE. OUR SIGNATURE COCKTAILS HONOR THE RICHNESS OF NATURE AND THE TRADITIONS OF ARGENTINA.

# Signature Herbal Cocktails

Bombay Gin, yerba mate infusion, cedron syrup, fresh lemon juice, muña leaves (Andean mint).	15 €
PACHAMAMA  Pisco La Botija, coca mate leaves, passion fruit juice, agave syrup, a touch of ground chili, slice of lime.	14 €
ALAS DE QUETZAL  Patron tequila, mirabelle juice, sage infusion, agave syrup, jalapeño slice.	15 €
LA CURANDERA  Mitre Mezcal, boldo leaf infusion, honey syrup, grapefruit juice, pineapple, pinch of worm salt.	13 €
CHAMANA Grey Goose vodka, elderberry liqueur, cranberry juice, bay leaf infusion, orange zest.	16 €
HIERBA SANTA  Bombay Gin, Club Mate, honey syrup, fresh lime juice, pineapple leaves and fresh basil.	16 €



15 €









### Herbal Mocktails

PATAGÓNICO

Club Mate, cucumber juice, fresh lemon juice,
pineapple syrup, basil leaves.

12 €

RITUAL DE LA SELVA 12 €

Hibiscus infusion, lime juice, honey syrup, sparkling water, edible flowers.

#### Classics 11€

If you prefer to enjoy traditional cocktails, please consult with our staff, they will be happy to prepare one for you.





## BEER

CORONA	7 €
DRAFT HEINEKEN HALF PINT / PINT	3/6€
DRAFT AGUILA HALF PINT / PINT	3/6€



CLUB MATE	6 €
SOFT DRINKS	4 €
SPARKLING OR STILL WATER 50CL / 1L	3/6€
ESPRESSO	2 €

