

rate American Angus for periods up to 150 days. This process takes place in specially designed chambers, that allows us to store the meat in the perfect ambience. During the process the meat develops exquisite notes that reminisce of iberic hams and cured cheeses. Definitely something worth trying out.

CHECK OUR CHALKBOARD OR ASK A
WAITER TO KNOW THE OFFER OF THE DAY..



FROM OUR WOOD FIRED GRILL

American
Angus Ribeye
x 500g
\$ 140

American Angus
Tomahawk
x 900g
\$ 239

American
Angus Picanha
x 300g x 420g
\$90 \$120

American
Porterhouse
x 900g
\$199

American Angus short
rib marinated "Kolgí Style"
x 650g
\$92

American Angus
New york Steak
x 500g
\$ 110

FROM OUR KITCHEN

APPETIZERS

Beef tenderloin croquettes
Smoked beef tenderloin, tuna sashimi, ponzu sauce.
\$40

Tuna and Salmon Roll-ups
Salmon and tuna, ponzu sauce, crispy potatoes, smoked avocado and tomatillo salsa with a hint of spice.
\$38

Salmon Tostadas
Corn tortilla, salmon, garlic chips, tomatillo salsa, chile serrano.
\$35

Birria Tacos
Mix of american cuts, intense broth of mexican dried chiles and smoked vegetables. Smoked tomatillo and chile pasilla sauce
\$35

Spicy Tuna Crispy Rice
Crispy Sushi Rice, tuna, smoked avocado and tomatillo salsa.
\$35

Wood fired Eggplant with miso
Costeño cheese, citric salad with smoked peaches, dried cranberries and a yogurt sauce.
\$30

Beef Carpaccio
Beef tenderloin, toasted & ground pistachios, grana padano, micro arugula, citric vinaigrette.
\$38

Steak Tartar
Beef tenderloin, pickles, dijon mustard, quail egg yolk, "Papa Amarilla" chips.
\$35

SALADS

Smoked beets and goat cheese salad
Green mix, pickled onions and radishes, cherry tomatoes.
\$30

Smoked peach salad
Green mix, pickled onions and radishes, toasted and ground brazil nuts, fresh buffalo mozzarella, fennel.
\$28

House Salad
Asian green mix, orange, toasted and ground pistachios, cherry tomatoes.
\$22

SIDE DISHES

Crispy potato
wedges..... \$12

Grilled
asparagus..... \$22

"la Jefa"
Rice..... \$12

Glaed
baby carrots..... \$12

Ratatouille with
smoked chimichurri.... \$12



MAIN COURSES

Baby octopus grilled over open fire
Sweet potato puree, smoked chimichurri.
\$48

Grilled salmon marinated in miso
Served with grilled vegetables.
\$40

House Burger
200 gr, muenster cheese, cured egg yolk, smoked pork belly, tomatoes, house sauce.
\$42



DESSERT

Meringue and soursop
Soft soursop cream, lulo shaved ice, streusel, dehydrated meringue.
\$91