

BETWEEN
COFFEE & BAR

MENU
Between

Opening Hours
8:00 - 16:30 Hrs

BETWEEN

COFFEE & BAR

Breakfast

8:00 a 11:30 hrs

BREAKFAST

Includes coffee with milk, hot chocolate, tea or infusion, plus juice of the day.

Buen día \$7.500

Scrambled or fried eggs served with bread of your choice.

Between \$8.900

Avocado cup, leg ham and Gouda cheese, served with bread of your choice.

Bread options: *Traditional baguette, classic croissant, multigrain croissant, white toast or whole wheat toast.*

Bonjour \$7.500

Ham and cheese filled croissant (white or multigrain).

2727 \$7.900

Ham, cheese and tomato omelet served with mixed salad and toast.

Keto \$9.900

Scrambled or fried eggs, bacon, roasted tomato, avocado and green salad.

CROISSANT

White or Multigrain Croissant

Italian Croissant \$7.500

Croissant filled with prosciutto, soft-boiled egg, hollandaise sauce, cherry tomatoes with pesto, and arugula.

Danish Croissant \$7.500

Croissant filled with salmon spread and chive cream cheese, soft-boiled egg, hollandaise sauce, and mixed greens.

Ham & Cheese Croissant \$5.900

Croissant filled with ham and cheese.

TRIANGLES & TOASTS

Toasts (White or Whole Wheat)

Chicken & Avocado Triangle \$4.900

White bread sandwich filled with chicken spread, mayonnaise, and fresh avocado.

Salmon & Cream Cheese Triangle \$5.300

White bread sandwich filled with salmon spread, chive cream cheese, and fresh lettuce.

Ham & Cheese Triangle \$4.900

White bread sandwich filled with ham and cheese.

Egg & Avocado Toast \$6.300

Toasts topped with avocado and soft-boiled egg, finished with hollandaise sauce.

Avocado Toast \$5.300

Toasts of your choice served with avocado spread and butter.

Jam Toast \$4.900

Toasts of your choice served with jam and butter.

ADD TO YOUR BREAKFAST



Sweet Add-on \$1.900

Seasonal fruit cup or yogurt with granola or two warm Argentine vigilantes pastries.

Coffee Refill \$1.900

Maximum one per guest, only available with breakfast purchase.

BETWEEN

COFFEE & BAR



SWEET MOMENT

* Reference photo

TEMPTATIONS

Natural Yogurt with Granola	\$5.500
Natural yogurt bowl with seasonal fruit and berry jam.	
Seasonal Fresh Fruit	\$4.900
Fresh seasonal fruit bowl served with honey and nuts.	
Cookie Selection	\$3.900
Selection of filled and plain cookies (100 g).	
Argentinian "Vigilantes"	\$2.500
Two warm traditional pastries dusted with sugar and served with dulce de leche sauce.	
Pastel de Nata	\$2.300
Classic Portuguese custard tart filled with pastry cream.	
Cinnamon Roll	\$2.300
Classic cinnamon roll.	
Chocolate Chip Cookie	\$2.500
Classic DoubleTree cookie with chocolate chips and walnuts.	
Muffins	\$2.900
Belgian chocolate, blueberry, or raspberry muffins.	
Homemade Brownie	\$2.900
Homemade brownie. (Subject to availability)	
New York Cheesecake	\$4.900
Served with sauce of your choice: passion fruit with seeds, mixed berries, or dulce de leche.	
Cake Slice	\$4.900
Slice of homemade cake. (Subject to availability)	
Apple Strudel	\$4.700
Classic Austrian recipe filled with apples, cinnamon, and walnuts.	
Fruit Tart	\$4.700
Fruit tart of the day. (Subject to availability)	
Kuchen	\$4.500
Slice of homemade kuchen. (Subject to availability)	
Lemon Pie	\$4.500
Smooth lemon cream topped with caramelized Swiss meringue.	
Sugar-Free Options	\$5.200
Please ask about our sugar-free pastry selection.	

TIME IN A BREATH



ADD-ONS



Almond Milk	\$1.200
Soy Milk	\$700
Whipped Cream	\$700

JUICES, SOFT DRINKS & WATER

Fresh Fruit Juice <small>(please ask about availability)</small>	\$3.700
Soft Drinks	\$2.900
Acqua Panna Still Water 505 cc	\$4.200
San Pellegrino Sparkling Water 505 cc	\$4.200
Porvenir Water (Still or Sparkling) 330 cc	\$2.900

COFFEE

Category	Single	Double
Ristretto <small>One espresso shot extracted with 15 ml of water.</small>	\$2.700	
Espresso <small>One espresso shot extracted with 30 ml of water.</small>	\$2.700	\$3.300
Lungo <small>One espresso shot extracted with 60 ml of water.</small>	\$2.700	
Macchiato <small>Espresso topped with milk foam.</small>	\$2.900	\$3.500
Americano <small>One part espresso and two parts hot water.</small>	\$2.900	\$3.500
Cortado <small>Single: equal parts coffee and milk. Double: double espresso with one measure of milk.</small>	\$3.200	\$3.900
Cappuccino <small>Equal parts espresso, steamed milk, and foam.</small>	\$3.200	\$3.900
Moccaccino <small>Espresso with textured milk and chocolate sauce.</small>	\$3.700	\$4.600
Latte <small>Single: equal parts coffee and milk. Double: double espresso with one measure of milk.</small>	\$3.400	\$4.300
Flavored Latte <small>Flavors to choose from: condensed milk, dulce de leche, pistachio, amaretto, vanilla, or hazelnut.</small>	\$3.700	\$4.600
Latte Bombón <small>Espresso with condensed milk and textured milk.</small>		\$4.100
Afogatto <small>Vanilla ice cream topped with one shot of espresso.</small>		\$4.100
Iced Coffee with Ice Cream <small>Americano coffee with cold milk, two scoops of ice cream, and whipped cream.</small>		\$5.900
Hot Chocolate		\$4.700
Flavored Hot Chocolate <small>Flavors to choose from: condensed milk, dulce de leche, pistachio, amaretto, vanilla, or hazelnut.</small>		\$4.900
Chai Latte (Masala or Cardamom)		\$4.200
Selection of Teas & Herbal Infusions		\$3.100
MilkShake <small>Two scoops of vanilla ice cream with milk; flavor choice: berries or banana.</small>		\$5.300
Banana Milk <small>Fresh milk blended with banana and ice.</small>		\$4.200
Irish Coffee <small>Americano coffee with whisky, cream, and sugar.</small>		\$4.900

BETWEEN

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Lunch

12:00 a 16:30 hrs



STARTERS

Lomo Saltado Empanadas \$8.900

5 beef empanadas with tomato and red onion, a classic Peruvian recipe.

Jalisco Empanadas \$8.900

5 Jalisco-style empanadas filled with beef, bacon, onion, jalapeño, and cheddar cheese.

Cheese Empanadas \$8.600

5 empanadas filled with semi-soft cheese.

Beef Tartare \$12.700

Valdivian-style beef tartare served with traditional garnishes and yogurt sauce. Served with toast.

Salmon & Shrimp Ceviche \$14.500

Salmon and shrimp ceviche with red onion, cilantro, leche de tigre, crispy corn, and orange-glazed sweet potato.

Tuna & Avocado Ceviche \$14.300

Tuna and avocado ceviche with red onion, cilantro, leche de tigre, crispy corn, and orange-glazed sweet potato.

Between Mini Salad \$6.900

Smoked salmon and sautéed shrimp over mixed greens, cherry tomatoes, Parmesan cheese, and sliced almonds, served with yogurt dressing.

Mini Caesar Salad \$6.500

Herb-seasoned chicken breast over mixed greens, Parmesan cheese, croutons, and Caesar dressing.

Soup of the Day \$5.700

Chef's choice soup or cream of the day.

SALADS

Between Salad \$11.500

Smoked salmon and sautéed shrimp over mixed greens, cherry tomatoes, Parmesan cheese, and sliced almonds, served with yogurt dressing.

Tuna Salad* \$11.500

Sesame-seared tuna and sliced avocado over mixed greens, hearts of palm, tomato, and corn, served with yogurt dressing.

Italian Salad \$10.300

Prosciutto and fresh mozzarella pearls over mixed greens, roasted tomato, black olives, and Genovese pesto, served with balsamic dressing.

Caesar Salad \$10.500

Herb-seasoned chicken breast over mixed greens, Parmesan cheese, croutons, and Caesar dressing.

Palta Reina \$10.900

Avocado stuffed with shredded chicken breast, mayonnaise, and chives, served with mixed greens, Chilean salad, and olives.

Palta Austral \$11.300

Avocado stuffed with roasted salmon, cream cheese, and chives, served with mixed greens, Chilean salad, and olives.

Mexican Salad \$11.300

Sautéed chicken breast and shrimp over mixed greens, avocado, tomato, corn, hearts of palm, and homemade nachos, served with yogurt dressing.

* Reference photo

TASTE FOR THE DAY



MAIN COURSES

Includes Side Dish

Side dish of your choice: white rice, mashed potatoes, French fries, sautéed vegetables, or lettuce, tomato and hearts of palm salad.

FISH

Grilled Salmon with Butter \$14.500

Grilled salmon with butter, roasted lemon, and side dish of your choice.

Oriental Tuna \$14.500

Sesame-crusting tuna with teriyaki sauce and side dish of your choice.

Rainbow Trout with Capers \$14.300

Rainbow trout in caper and toasted almond butter, with side dish of your choice.



MEATS

Beef Tenderloin \$15.500

Beef tenderloin medallions with Hollandaise sauce and a side dish of your choice.

Slow-Braised Beef in Carménère Wine \$12.900

Slow-braised beef in its own sauce with Carménère wine, served with a side dish of your choice.

Pollo a la plancha \$11.900

Grilled chicken breast with mustard sauce and a side dish of your choice.

MILANESAS

Neapolitan Milanese \$12.900

Breaded beef or chicken cutlet topped with pomodoro sauce, ham and gratinated mozzarella, served with a side dish of your choice.

Between Milanese \$13.300

Breaded beef or chicken cutlet gratinated with ham and cheese, served with arugula, Parmesan cheese and roasted tomatoes with balsamic dressing.

EXTRA SIDE DISHES



White rice, mashed potatoes, French fries, sautéed vegetables or lettuce, tomato and hearts of palm salad.

\$4.500

BETWEEN

COFFEE & BAR



PASTA

Penne or Spaghetti

Caprese Pasta

\$11.900

Your choice of pasta with sautéed tomatoes, fresh bocconcini mozzarella and Genovese pesto.

Pasta Salmone e Rucola

\$12.900

Pasta of your choice in a salmon cream sauce with scallions and garlic, finished with fresh arugula.



SANDWICHES & BURGERS

Served with French fries.

Churrasco Italiano

\$11.900

Grilled thin-sliced beef steak with mashed avocado, tomato and mayonnaise on brioche bread.

Churrasco Luco

\$11.700

Grilled thin-sliced beef steak with melted cheese on brioche bread.

Cheeseburger*

\$11.900

Double smash burger with Cheddar cheese, bacon, tomato, onion, lettuce and BBQ sauce on brioche bread.

Hamburguesa Italiana*

\$11.900

Double smash burger with mashed avocado, tomato and mayonnaise on brioche bread.

Pollo Campesino

\$10.900

Breaded chicken cutlet with Gouda cheese, avocado, tomato and lettuce on brioche bread.

VEGGIE CORNER



Veggie Salad 🌱

\$9.900

Sliced avocado and tofu over mixed greens, cucumber, hearts of palm, sweet corn and tomato, topped with mixed seeds and served with balsamic or citrus vinaigrette.

Vegan Burger 🌱

\$10.900

Vegan burger served with sautéed vegetables and a small lettuce and hearts of palm salad.

Chickpea Curry 🌱

\$11.900

Classic chickpea curry made with coconut milk, served with rice.

**REMINDER:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BETWEEN

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DESSERTS

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|---|----------------|
| Dessert of the Day | \$4.200 |
| Homemade dessert of the day. (Subject to availability) | |
| Between Affogato | \$5.900 |
| Two scoops of vanilla ice cream drowned in two shots of hazelnut espresso. | |
| Brownie with Ice Cream | \$5.900 |
| Warm chocolate brownie served with vanilla ice cream and house-made sauce. | |
| Apple Strudel with Ice Cream | \$5.900 |
| Apple-filled strudel, served warm with vanilla ice cream and house-made sauce. | |
| New York Cheesecake | \$4.900 |
| Served with sauce of your choice: passion fruit, mixed berries or dulce de leche. | |
| Pastel de Nata | \$2.300 |
| Classic Portuguese pastry filled with vanilla custard cream. | |
| Cake Slice | \$4.900 |
| Slice of homemade cake. (Subject to availability) | |
| Fresh Fruit Tart | \$4.700 |
| Fruit tart of the day. (Subject to availability) | |
| Kuchen | \$4.500 |
| Slice of homemade kuchen. (Subject to availability) | |
| Lemon Pie | \$4.500 |
| Smooth lemon cream topped with caramelized Swiss meringue. | |
| Ice Cream Cup (2 Flavors) | \$4.500 |
| House ice cream served with house-made sauce. | |
| Seasonal Fresh Fruit | \$4.900 |
| Bowl of fresh seasonal fruit served with honey and nuts. | |
| Sugar-Free Options | \$5.200 |
| Please ask about our sugar-free pastry selection. | |



THERE
IS STILL
SPACE FOR
A DESSERT

BETWEEN

COFFEE & BAR

*The flavor that
Refresh your food*



Reference photo

SOFT DRINKS, JUICES & LEMONADES

**Jilguero Tropical
(Signature Mocktail)** \$7.500

Red Bull Tropical, passion fruit and mango purée, finished with crushed ice and soda.

Suspiro Spritz \$7.300

Zero-alcohol sparkling wine with strawberry, lemon, ice and lavender syrup.

Fresh Fruit Juice \$3.700
(subject to availability)

Lemonade \$3.900

Mint, Mint & Ginger or Berries.

Soft Drinks \$2.900

Acqua Panna Still Water 505 ml \$4.200

San Pellegrino con gas 505cc \$4.200

Porvenir Water 330 ml \$2.900
(still or sparkling)

**Premium Tonic Water or
Ginger Beer** \$3.500

Red Bull Original or Tropical \$3.500

SOURS

Size	Large	Regular
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Between Pisco Sour	\$9.800	\$5.400
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Pisco Mal Paso Pedro Jiménez.

Flavored Sour	\$10.100	\$5.600
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Passion fruit, mango or berries.

Peruvian Sour	\$11.200	\$6.400
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Pisco Quebranta.

Premium Sour	\$9.500	
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Pisco Wakar.

Disaronno Sour	\$7.200	
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Whisky Sour	\$6.700	
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Chardonnay Sour	\$4.900	
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SPRITZ

Sparkling wine of your choice: Brut or Zero.

Aperol Spritz	\$7.500	
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Ramazotti Rosato/Violetto	\$7.500	
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St. Germain Spritz	\$9.900	
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Chambord Spritz	\$7.900	
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Limoncello Spritz	\$7.500	
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Disaronno Spritz	\$7.900	
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APERITIFS

Martini Dry	\$6.900	
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Negroni	\$7.300	
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Boulevardier (Bourbon)	\$7.300	
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Sbagliato (Espumante)	\$6.900	
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Americano (Soda)	\$6.500	
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BETWEEN

COFFEE & BAR



CHELADAS

Tropical Chelada \$1.200

Hints of passion fruit, mango and salt.

Chelada \$900

Hints of lime and salt.

Michelada \$900

Hints of lime, Worcestershire sauce, Tabasco, smoked chili pepper and salt.

BEERS

DRAFT BEER (PINT)

Austral Calafate \$5.800

Heineken \$5.200

BOTTLE

Kunstmann Torobayo (Lager or Non-Alcoholic) \$4.300

Austral (Lager or Calafate) \$4.300

Heineken (Classic or 0,0) \$3.900

CAN LOA 470CC

Entrenubes \$4.900

Pale Lager.

Otra Ronda \$5.100

Amber Ale.

Minga Loca \$5.300

West Coast IPA.

Flor de Truco \$5.700

Hazy IPA.

WINES & SPARKLING

WINES / GLASS

Brut, Viña Undurraga \$4.900

Free Alcohol, Viñamar \$4.500

T.H. Terroir Hunter, Viña Undurraga \$5.500

Carmenere, Cabernet Sauvignon, Sauvignon Blanc & Chardonnay.

Carmenere, Founders Colecion, Viña Undurraga \$6.500

Cabernet Sauvignon, 1865, Viña San Pedro \$6.500

Ensamblaje, Coyam, Viña Emiliana \$7.500

WINES & SPARKLING

WINES / BY THE BOTTLE

SPARKLING WINES

Brut, Viña Undurraga \$19.900

Free Alcohol, Viñamar \$18.900

Extra Brut Método Tradicional, Viña Viñamar \$22.900

CARMENERE

T.H. Terroir Hunter, Viña Undurraga, Peumo \$23.900

Founders Colecion, Viña Undurraga, Colchagua \$29.900

Terrunyo, Viña Concha y Toro, Cachapoal \$39.900

WINES & SPARKLING

WINES / BY THE BOTTLE

CABERNET SAUVIGNON

T.H. Terroir Hunter, Viña Undurraga, Maipo	\$22.900
1865, Viña San Pedro, Maipo	\$29.900

SAUVIGNON BLANC

T.H. Terroir Hunter, Viña Undurraga, Limarí	\$22.900
Outer Limits, Viña Montes, Zapallar	\$28.900

CHARDONNAY

T.H. Terroir Hunter, Viña Undurraga, Limarí	\$22.900
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PINOT NOIR

Trama, Viña Undurraga, San Antonio	\$27.900
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MALBEC

Wayra, Viña Calyptra, Uco Argentina	\$29.900
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MERLOT

Gran Merlot, Viña Calyptra, Cachapoal	\$29.900
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SYRAH

Montes Alpha, Viña Montes, Colchagua	\$29.900
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ICONOS

Coyam, Viña Emiliana, Colchagua	\$35.900
Sideral, Viña San Pedro, Cachapoal	\$39.900
Altazor, Viña Undurraga, Maipo	\$69.900

**TOAST
FOR MORE
OUTINGS**

BETWEEN

COFFEE & BAR



ADD-ONS

Almond Milk	\$1.200
Soy Milk	\$700
Whipped Cream	\$700



COFFEE

Category	Single	Double
Ristretto	\$2.700	
One espresso shot extracted with 15 ml of water.		
Espresso	\$2.700	\$3.300
One espresso shot extracted with 30 ml of water.		
Lungo	\$2.700	
One espresso shot extracted with 60 ml of water.		
Macchiato	\$2.900	\$3.500
Espresso topped with milk foam.		
Americano	\$2.900	\$3.500
One part espresso and two parts hot water.		
Cortado	\$3.200	\$3.900
Single: equal parts coffee and milk. Double: double espresso with one measure of milk.		
Cappuccino	\$3.200	\$3.900
Equal parts espresso, steamed milk, and foam.		
Moccaccino	\$3.700	\$4.600
Espresso with textured milk and chocolate sauce.		
Latte	\$3.400	\$4.300
Single: equal parts coffee and milk. Double: double espresso with one measure of milk.		
Flavored Latte	\$3.700	\$4.600
Flavors to choose from: condensed milk, dulce de leche, pistachio, amaretto, vanilla, or hazelnut.		
Latte Bombón		\$4.100
Espresso with condensed milk and textured milk.		
Afogatto		\$4.100
Vanilla ice cream topped with one shot of espresso.		
Iced Coffee with Ice Cream		\$5.900
Americano coffee with cold milk, two scoops of ice cream, and whipped cream.		
Hot Chocolate		\$4.700
Flavored Hot Chocolate		\$4.900
Flavors to choose from: condensed milk, dulce de leche, pistachio, amaretto, vanilla, or hazelnut.		
Chai Latte (Masala or Cardamom)		\$4.200
Selection of Teas & Herbal Infusions		\$3.100
Milkshake		\$5.300
Two scoops of vanilla ice cream with milk; flavor choice: berries or banana.		
Banana Milk		\$4.200
Fresh milk blended with banana and ice.		
Irish Coffee		\$4.900
Americano coffee with whisky, cream, and sugar.		

RELAX
YOUR
MOMENT

BETWEEN
COFFEE & BAR

OUR CONTACTS



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