

BETWEEN

CAFÉ

BREAKFASTS

Breakfast time: 8:00 AM - 11:00 AM

*All breakfasts include: juice of the day, coffee (espresso, americano, macchiato or with milk) or infusion.

BETWEEN	\$6.300
Buttery cheese, ham, avocado, butter and warm baguette.	
BUEN DÍA	\$5.300
Fried or scrambled eggs, accompanied by butter and warm baguette.	
BONJOUR	\$5.900
Stuffed Croissant with ham and cheese.	
GUTTEN MORGEN	\$7.900
Fried or scrambled eggs, cocktail sausage, buttery cheese and butter, served with multigrain croissant and stuffed little Berlin.	
SALUDABLE	\$6.900
Turkey ham, farm cheese, avocado slices, Whole toast, yogurt compote with berries and granola.	

SALADS

BETWEEN	\$8.300
Leaves mix, smoked salmon, sautéed shrimps, tomato, parmesan cheese and cut almonds.	
ITALIANA	\$7.900
Leaves mix, prosciutto, boconccini fior di late, roasted tomato, black olive and pesto.	

SALADS

CÉSAR	\$7.500
Leaves mix, chicken sheets with fine herbs, parmesan cheese and croutons.	
ANDINA	\$7.800
Leaves mix, quínoa, avocado, palmetto, corn, purple onion, tomato, asparagus and sunflower seeds.	
ATÚN	\$8.100
Leaves mix, sealed tuna, palmetto, tomato, asparagus, roasted peppers and toasted sesame.	
MARROQUÍ	\$8.200
Leaves mix, sautéed shrimp, cous-cous basil flavored, cucumber, olive mix, tomato and nuts.	
Dressing for choice: Cesar, Yogurt ciboulette, Balsamic, Dijon limoneta.	

PROMOTIONS

Available from 3:30 p.m. onwards.

EMPANADITAS MIX + 2 WINE GLASSES TO CHOOSE	\$10.900
Variety of 8 empanadas: pino, cheese, shrimp cheese and neapolitan.	
PIZZA + 2 SCHOP	\$12.900
Choose from our variety of Pizzas + Schops of Heineken 350cc.	
CEVICHE + 2 DRINKS TO CHOOSE	\$13.900
Mixed ceviche to share + 2 drinks to choose between Ramazzotti or Aperol, flavored mojitos or schops of Heineken 350cc.	

SANDWICHES, BURGUERS AND WRAPS

AVE PALTA SIMPLE	\$3.600
Three layers of mold bread, shredded chicken breast with mayonnaise and avocado slices.	
AVE PALTA DOBLE	\$5.500
CROISSANT JAMÓN & QUESO	\$4.800
MOLDE JAMÓN Y QUESO	\$4.500
NAPOLITANO	\$5.900
Baguette stuffed with leg ham, mozzarella cheese, roasted tomato and oregano.	
DE PARMA	\$7.900
Baguette stuffed with prosciutto, fior di late mozzarella, roasted tomato, basil pesto and arugula.	
PARISINO	\$7.200
Baguette stuffed with roasted chicken breast, camembert cheese, roasted paprika and green mix.	
ECUATORIAL	\$8.200
Baguette stuffed with shrimp, melted mozzarella cheese, red onion, dill mayonnaise and green mix.	
NORDICO	\$6.800
Multigrain croissant stuffed with smoked salmon, avocado, roasted tomato, and green mix.	
CHURRASCO ITALIANO	\$8.200
A cut of Grilled beef steak, avocado, tomato and mayonnaise on brioche bread.	

SANDWICHES, BURGUERS AND WRAPS

BARROS LUCO	\$7.900
A cut of Grilled beef steak with warm buttery cheese on brioche bun.	
AMERICAN CHESSEBURGER	\$7.900
Burger, cheddar cheese, bacon, pickle, tomato, red onion, lettuce and BBQ sauce on brioche bun.	
BTL BURGER	\$7.500
Burger, bacon, tomato, lettuce and BBQ sauce on brioche bun.	
HAMBURGUESA ITALIANA*	\$7.900
Burger, avocado, tomato and mayonnaise on brioche bun.	
WRAPS DE SALMÓN AHUMADO	\$6.800
Smoked salmon, avocado, roasted tomatoes, green mix and chives yogurt dressing.	
WRAPS DE CAMARÓN	\$6.800
Sautéed prawns, roasted paprika, tomato, green mix and ciboulette yogurt dressing.	
WRAPS DE POLLO	\$6.500
Roasted chicken breast, tomato, palmetto, corn, parmesan cheese, green mix and Caesar dressing.	

*Ask for vegetarian burger.

OUR CLASSICS

SOAP OF THE DAY Chef's choice.	\$4.500
EMPANADITAS MIX 8 UNIDS Variety of empanadas: pino, cheese, cheese shrimp and neapolitan.	\$5.900
CEVICHE MIXTO Salmon and shrimp ceviche, red onion, cilantro, tiger milk and crispy canchita	\$8.200
POLLO A LA MOSTAZA Mustard chicken breast accompanied by green mix and seasonal vegetables.	\$8.900
SALMÓN ORIENTAL Grilled salmon accompanied by fried rice with vegetables, sesame and oriental sauce.	\$11.500
BISTEC DE RES Thin slices of veal scented with herbs accompanied by fries, green mix and tomato.	\$10.500
PLATEADA AL CARMENERE Slow-cooked beef plated with carmenere sauce accompanied by ciboulette purée.	\$9.500
MILANESA DE RES A LA NAPOLITANA Milanese of beef covered with pomodoro, oregano and ham, gratin with Mozzarella, accompanied by arugula, roasted tomatoes and balsamic dressing	\$9.300
LASAGNA BOLOGNESE Classic Italian recipe stuffed with bolognese sauce, béchamel, basil leaves and hints of parmesan cheese.	\$9.500

PIZZAS

MARGHERITA	\$7.300
Mozzarella, basil pesto and olive oil.	
CINCO CARNES	\$9.500
Mozzarella, pepperoni, beef, ham, bacon, sausage.	
GAMBERETTI	\$9.200
Mozzarella, shrimp, tomato and basil pesto.	
PROSCIUTTO E RÚCULA	\$8.900
Mozzarella, raw prosciutto, arugula, parmesan and olive oil.	
SALMÓN AHUMADO	\$9.000
Mozzarella, smoked salmon, olives and arugula.	
PEPPERONI	\$8.800
Mozzarella and pepperoni.	
CUATTRO FORMAGGI	\$8.200
Mozzarella, Roquefort, goat and Parmesan.	
NAPOLETANA	\$7.700
Ham, tomato, olives and oregano.	
VEGETARIAN	\$7.700
Mozzarella, mix of olives, roasted paprika, asparagus, tomato, palmetto and basil pesto.	

PASTRY AND DESSERTS

MEDIA LUNA	\$1.100
MINI BEIGNET RELLENOS (2 UND)	\$1.600
MUFFIN OF CHOICE	\$2.000
DONUT SIMPLE	\$1.200
FILLED DONUTS	\$1.500
CROISSANT DE MANTEQUILLA O MULTIGRANO Includes butter and jam.	\$2.000
CINNAMON ROLLS	\$2.000
SELECTION OF HOMEMADE DESSERTS	\$3.900
TARTALLETTS FROM OUR PASTRY SHOP	\$3.500
KUCHEN OF TEH DAY	\$3.900
PIE OF THE DAY	\$3.900
CHEESECAKE OF THE DAY	\$4.500
CAKE OF THE DAY	\$4.000
APPLE STRUDELL	\$4.300
APPLE STRUDELL WITH ICE CREAM	\$5.000
WARM BROWNIE WITH ICE CREAM	\$4.500
WAFFLE Served with syrup or red fruit sauce.	\$3.600

ICE CREAM TRILOGY	\$4.200
YOGURT WITH RED FRUITS AND GRANOLA	\$3.500
FFRUITS OF THE SEASON	\$3.000

COFFEE SHOP

SIMPLE

DOUBLE

RISTRETTO & ESPRESSO	\$2.400	
ESPRESSO DOBLE		\$2.800
ESPRESSO MACCHIATO	\$2.700	\$3.100
AMERICANO	\$2.700	\$3.100
WITH MILK	\$2.800	\$3.100
CAPPUCCINO	\$2.900	\$3.200
LATTE	\$2.900	\$3.200
LATTE OF FLAVORS	\$3.100	\$3.600
Flavors of your choice Condensed milk, delicacy, pistachio, vanilla and hazelnut.		
MOKA	\$3.100	\$3.700
HOT CHOCOLATE		\$3.200
HOT CHOCOLATE OF FLAVORS		\$3.500
Flavors of your choice Condensed milk, delicacy, pistachio, vanilla and hazelnut.		
CHAI LATTE MASALA-CARDAMOM		\$3.300
TEA AND INFUSIONS		\$2.300

CHOICE OF VEGETABLE MILKS

\$400

Almond, oats or soy.

SPECIALTY COFFEE SHOP

IRISH COFFE CAPPUCCINO

\$4.500

Espresso, Irish cream liqueur, whipped cream and bitter cocoa.

IRISH COFFE LATTE

\$4.200

Espresso with milk and foamed Irish cream liqueur.

BOURBON COFFE

\$3.800

Americano coffee, shot of Bourbon, triple Sec and frosted rim with brown sugar.

MARTINI ESPRESSO

\$4.500

Espresso, vodka, kaluha and brown sugar with coffee beans topping.

SODA, JUICES AND LEMONADES

FRUIT JUICE

\$2.900

VITAMINA DE NARANJA

\$3.300

LIMONADE

\$2.700

LEMONE OF FLAVORS

\$3.000

Mint, mint Ginger, Berries or Cucumber

SODA

\$2.500

MINERAL WATER (SODA OR NORMAL)

\$2.200

FENTIMANS TONIC WATER

\$3.000

BEERS

SCHOP OF HEINEKEN 350CC Lager	\$3.900
KUNSTMANN TOROBAYO 330CC Amber	\$3.700
KUNSTMANN BOCK 330CC Black	\$3.700
AUSTRAL LAGER 330CC Lager	\$3.700
AUSTRAL CALAFATE 330CC flavored amber	\$3.700
KUNSTMANN IPA 330CC	\$3.700
KUNSTMANN ALCOHOL FREE 330CC	\$3.700

WINES

	GLASS	BOTTLE
SIBARIS RESERVA, UNDURRAGA Carmenere, Cabernet Sauvignon, Sauvignon Blanc y Chardonnay	\$4.000	\$15.000
SPARKLING BRUT, UNDURRAGA	\$3.500	\$13.000

COCKTAIL BAR

PISCO SOUR BETWEEN \$4.200
NATIONAL PISCO, LEMON AND SYRUP.

PISCO SOUR PERUANO PERUVIAN PISCO, SUBTLE LEMON AND SYRUP.	\$5.100
PISCO SOUR OF FLAVORS Berries, Mango y Maracuyá.	\$4.800
PISCO SOUR CATEDRAL Peruvian pisco, subtle lemon and syrup.	\$8.500
SPRITZ TO CHOICE Aperol o Ramazzotti.	\$5.500
MOJITOS Classic, Berries, Mango o Maracuyá.	\$5.500
BAILEY'S	\$5.500
PISCO MISTRAL 35°	\$5.000
PISCO ALTO DEL CARMEN 40°	\$5.500
WHISKY JOHNNIE WALKER RED LABEL	\$6.000
JOHNNIE BLACK LABEL \$8.500	
JACK DANIELS OLD N°7	\$6.500
RON HAVANA CLUB 7 AÑOS	\$6.500
GIN BOMBAY SAPPHIRE	\$6.500
GIN HENDRICKS	\$8.000
VODKA ABSOLUT BLUE	\$6.000

All distillates include soda of your choice.