



CAFE

Small macchiato	\$2.500
Large macchiato	\$3.100
Single Espresso	\$2.300
Double Espresso	\$2.800
Nescafé with milk	\$2.800
Nescafé large	\$2.300
Glass of milk	\$1.900
Irish Coffee	\$3.800



APERITIFS

Peruvian Pisco Sour	\$4.000
Pisco sour	\$3.500
Pisco Sour - Flavours	\$4.100
Mango sour	\$3.900
Amaretto sour	\$3.900
Whisky sour	\$3.500
Wine sour	\$3.200
Tio Pepe's sour Sherry	\$3.500
Martini dry	\$4.200
Tequila margarita	\$4.200
Whipped Bitter	\$3.500
Kir royal	\$3.500
Tio Pepe's Sherry	\$4.200
Manhattan	\$4.500



TALL DRINKS

Aperol spritz	\$6.500
Caipiriña	\$4.200
Caipiroska	\$4.200
Cuban Mojito	\$5.500
White Russian	\$4.200
Black Russian	\$4.200
Tom Collins	\$4.900
John Collins	\$5.200
Bloody mary	\$5.500
Campari	\$5.900
Rusty Nail	\$6.900
Tequila sunrise	\$6.500



AFTER MEAL DRINKS

Baileys	\$5.900
Jagermeister	\$5.100
Alpenkrauter	\$4.900
Araucano	\$4.500
Amaretto Disaronno	\$6.900
Frangelico	\$5.900
Cointreau	\$5.900
Drambui	\$5.900
Gran Manier	\$6.900
Kalhua	\$5.900

WHISKY

Chivas Rigal 12 years	\$8.500
Johnnie Walker black 12 years	\$8.500
Ballantine's 12years	\$8.500
Jack Daniel's	\$7.500
Jack Daniels Honey	\$7.500
Johnnie Walker red 6 years	\$5.900
Ballantine's 6 years	\$5.900

GIN

Beefeater	\$6.500
Tanqueray	\$6.900

VODKA

Grey goose	\$8.900
Absolut blue	\$6.900
Stolichnaya	\$5.900

RUM

Habana Club 7 years	\$7.900
Pampero aniversario	\$8.900

PISCOS

Gobernador	\$5.600
Mistral 35°	\$5.200
Mistral nobel	\$5.900
Alto del Carmen	\$5.600
Peruvian Pisco	\$5.900



TEQUILA

Cazadores white	\$5.900
Cazadores aged	\$5.900

COGNAC & BRANDY

Martel vs	\$8.900
Remy Martan	\$9.900
Torres 10	\$6.900

NON-ALCOHOLIC BEVERAGES

Soft drinks	\$2.600
Sparkling or plain water	\$2.600
Pulp juice	\$2.900
Virgin Colada	\$2.900
Mojito Virgin Mojito	
Virgin Caipiriña	\$3.600
Lemonades	\$2.500

BEER

Kunstmann Torobayo	\$3.200
Kunstmann Lager	\$3.200
Kunstmann alcohol free	\$3.200
Austral Lager	\$3.200
Austral Calafate	\$3.200
Flugel Craft	\$3.200
860 Km Cuadrados Craft	\$3.200

WINE BY THE GLASS

Carménère	\$4.000
Souignon Blanc	\$4.000
Cabernet Sauvignon	\$4.000

VINOS EN BOTELLA

Casa Silva Reserva 3/4	\$14.500
Casa Silva Reserva 1/2	\$8.000
Santa Digna 3/4	\$14.500
Santa Digna 1/2	\$8.000
Manso de Velasco 3/4	\$62.000

WINE BY THE BOTTLE

Doña Dominga 3/4	\$12.000
Doña Dominga 1/2	\$8.000
Estelado 3/4	\$18.500



PLATTERS

PLATTER FROM THE PACIFIC \$29.800

Salmon & avocado ceviche, parmesan scallops, garlic shrimp, smoked salmon carpaccio, octopus in olive oil and merkén-garlic bruschettas.

AMONGST DEVILS PLATTER \$28.900

A la diablo steak cuts, chicken and shrimp, sauteed in olive oil, green pepper, tomato, white wine and house made "sopaipillas" (pumpkin bread)

COUNTRYSIDE PLATTER \$28.600

Local charcuterie, variety of hams, sausages, semi-soft cheese, cherry tomatoes, mushrooms, olives, dried fruit.



SANDWICH

HOUSE SHREDDED BEEF \$8.500

Shredded beef, mushroom, caramelized onion, tomato, cheese, fries, garlic lactonnaise

"CHURRASCO ITALIANO" \$8.200

Grilled meat slices, avocado, tomato, fries, garlic lactonnaise

"BARROS LUCO" \$7.500

Grilled meat slices, grilled cheese, fries, garlic lactonnaise.

"BARROS JARPA" \$6.900

Ham, grilled cheese, fries, garlic lactonnaise.

BOWL OF FRIES \$4.800

BOWL OF SPICY POTATO WEDGES \$4.800

SLICE OF CAKE \$3.900

SLICE OF KUCHEN PIE \$3.200