

# L A T I N

R E S T A U R A N T

W I N T E R  
M E N U

# LATIN

Each dish on our menu is an ode to the flavors of Chile, a journey that spans its coasts and the depths of Patagonia, celebrating the authenticity of our lands.

Let yourself be enveloped by the smoked Patagonian guanaco loin, a whisper of the southern winds. Discover the delicacy of the free-range Patagonian hare, marked by the robust flavors of the southern pastures and the sweetness of calafate. Or, savor the deer tartare, where Chilote potatoes intertwine with smoky notes that evoke the warmth of our ancestral kitchens.

Every bite pays homage to the history, the untamed geography, and the soul of a country that proudly expresses itself through its cuisine.





# STARTERS

**SEAFOOD TARTLET TRIO**

*Centolla (King Crab), Locos (Chilean Abalone), and Salmon.*

starters  
\$13.000

**JAIBA MORA**

*Chilean stone crab claw chowder with a bearnaise of its coral and lemon gel.*

\$17.500

**OPEN SMOKED TROUT AND HONEY ALFAJOR**

*Pistachio base, smoked trout tartare, lemon caviar, and orange blossom honey.*

\$16.500

**SPICY KING CRAB**

*Crispy sphere filled with King Crab foam and meat, with a goat horn chili aioli.*

\$21.500

**FOIE GRAS, CHILEAN HAZELNUT, AND CASSIS**

*Semi-frozen Foie Gras and Chilean hazelnut glazed with beetroot and cassis.*

\$17.500

# APPETIZERS

appetizers

**PICOROCO POT**

*A pot of Picorocos, oysters, Juan Fernández octopus, and clams from our aquarium, with sea broth air, piure gelée, crispy quinoa, and parsley.*

\$26.000

**CHILEAN ABALONE AND WHEAT BERRY TARTLET**

*Abalone gel tartlet with a salad of wheat berries, avocado, pickled beet, herb crackers, and candied anise seeds.*

\$19.500

**SALMON TARTARE**

*House-marinated salmon tartare, avocado, and basil yogurt, served with mini milcaos.*

\$15.000

**MUSSELS**

*A casserole of mussels fragrancd with garlic, goat horn chili, and cilantro, served with Melba toast.*

\$18.000

**LIVE OYSTERS**

*12 live oysters from our aquarium.*

\$25.000

APPETIZERS

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<b>BEETROOT, AVOCADO, AND PALM HEARTS (Veggie)</b> <i>Rose of beetroot glazed in vegetable syrup, served with avocado cream and pickled turnips filled with celery and avocado salad.</i>	<b>\$13.000</b>
<b>OCTOPUS, TOMATO, AND AVOCADO</b> <i>Grilled octopus glazed with a spicy sweet crushed tomato sauce, crispy battered avocado, and black garlic aioli.</i>	<b>\$21.000</b>
<b>JUAN FERNÁNDEZ GOLDEN CRAB AND MARINE PLANKTON</b> <i>Golden crab, plankton foam, marine chlorophyll gelée, crispy quinoa.</i>	<b>\$13.000</b>
<b>LOBSTER AND CELERY ROOT</b> <i>Roasted lobster with spicy tomato syrup, celery root ragout, broccoli, and creamy seafood sauce.</i>	<b>\$43.000</b>
<b>JERUSALEM ARTICHOKE, EGG, AND MUSHROOMS</b> <i>Jerusalem artichoke crème, poached egg, grilled mushrooms, morels, and mushroom consommé.</i>	<b>\$16.500</b>
<b>SOUTHERN KING CRAB</b> <i>King crab meat in hazelnut butter, fennel cream, infused apple, and puffed amaranth.</i>	<b>\$20.000</b>
<b>SURF AND TURF (VEGGIE)</b> <i>Marine plankton mousse, morels, cochayuyo, samphire, and Araucanian pine nuts.</i>	<b>\$14.000</b>
<b>SOUTHERN DUCK</b> <i>Confit duck croquette, purple cabbage and beetroot gelée, cardamom-scented pumpkin purée, carrots cooked in anise syrup, with quince and Chilean guava sauce.</i>	<b>\$34.000</b>







TERRA & MARE

terra & mare

<b>CHILEAN BLACK TRUFFLE</b> <i>3 grams (Only available in season).</i>	<b>\$15.000</b>
<b>XO RICE WITH SMOKED TONGUE AND SHRIMP</b> <i>Creamy rice cooked in XO sauce, smoked tongue, shrimp, and tomato pebre.</i>	<b>\$22.000</b>
<b>DIVERSITY OF LAMB</b> <i>Lamb in 3 versions: French chop topped with chutney, lamb loin roulade with basil farce wrapped in Serrano ham, and lamb leg terrine, accompanied by quince purée in a cinnamon pepper sauce.</i>	<b>\$33.000</b>
<b>BEEF TENDERLOIN AND BROCCOLI</b> <i>Beef tenderloin, truffled potato ingot, broccoli and almond crème flavored with bacon oil, and black garlic sauce.</i>	<b>\$26.500</b>
<b>NATIONAL ANGUS SHORT RIB</b> <i>Angus short rib cooked for 48 hours at a low temperature, with pear, pickled carrot, and artichoke foam.</i>	<b>\$28.000</b>
<b>PASTA AL NERO DI SEPIA</b> <i>Squid ink tagliatelle sautéed in goat horn chili oil, with langoustine, saffron sauce, and smoked paprika.</i>	<b>\$16.500</b>
<b>ZUCCHINI AND CAULIFLOWER</b> <i>Zucchini cannelloni filled with truffled cauliflower and creamy corn sauce.</i>	<b>\$14.000</b>

TERRA & MARE

terra & mare

<b>CHILEAN SALMON</b> <i>Glazed salmon crowned with crispy quinoa, accompanied by pea mousseline, bacon, tomato salad, and white tomato sauce.</i>	<b>\$24.000</b>
<b>CATCH OF THE DAY</b> <i>White fish medallion, saffron-scented cauliflower purée, fresh lettuce and green chili salad, caramelized lemon vinaigrette, and frothy leek and clam sauce.</i>	<b>\$25.000</b>
<b>FILET ROSSINI</b> <i>Beef tenderloin wrapped in mushroom farce, served with spinach, crispy brioche bread, sautéed foie gras, and truffled sauce.</i>	<b>\$32.000</b>
<b>DUCK, BEETROOT, AND CABBAGE</b> <i>Duck breast, purple cabbage confit, beetroot crème and foam, and meurette sauce</i>	<b>\$35.000</b>
<b>POTATOES AND MUSHROOMS (VEGGIE)</b> <i>Potatoes and truffled mushrooms with creamy potato sauce.</i>	<b>\$18.000</b>
<b>CRISPY VENISON</b> <i>Venison loin en croûte, served with cranberry and apple confit, celery root mousseline, and wild cranberry jus.</i>	<b>\$29.000</b>







SWEET ENDINGS

desserts

CRISPY SPHERE

Orange blossom honey mousse, filled with papaya compote and mango sorbet.

\$ 9.000

SOUR CHERRY PANNA COTTA

Whipped vanilla ganache, redcurrant and violet foam, with white chocolate ice cream.

\$ 9.000

PISTACHIO CANOE

Pistachio sablée cookie, with candied lemon crèmeux and Greek yogurt ice cream.

\$ 9.000

HOJARASCA INGOT

Layered pastry filled with light dulce de leche and Chilean guava jam, with quince ice cream.

\$ 9.000

PATAGONIAN BERRIES

Hazelnut chocolate mousse, Calafate berry gel, redcurrant "faux" sponge cake, and sarsaparilla ice cream.

\$ 9.000

KIDS

kids

<i>Beef Milanese served with mashed potatoes</i>	<b>\$ 10.500</b>
<i>Chicken Nuggets with french fries</i>	<b>\$ 10.500</b>
<i>Macaroni with Tomato Sauce and Parmesan cheese</i>	<b>\$ 9.500</b>
<i>Macaroni and Cheese</i>	<b>\$ 9.500</b>
<i>Mini Cheeseburger with french fries</i>	<b>\$ 9.500</b>
<i>Brownie with vanilla ice cream</i>	<b>\$ 7.000</b>

