## TO START

<b>Hummus,</b> chiles toreados, olive oil, paprika and pita bread (160g)	\$205	CASA	O
Salmon gravlax, sour cream and blinis (90gr)	\$415		
<b>White ceviche,</b> tomato, lemon, and avocado (120 gr)	\$335	CHE	ESES
Filet carpaccio, bernesa, straw potatoes, and chili oil (100gr)	\$335	Roasted tomato tartare, burrata and crispy kale (120 gr)	\$230
Ensenada abalone, shaved with chipotle (80gr)	\$310	<b>Tender artichoke</b> , parmesan cheese sauce and artichoke chips (1pz)	\$325
Octopus popcorn, french fries and tartar sauce (120 gr)	\$375	Fondue croquettes and figs in textures (8 pzas)	\$205
Marinated tuna tostada, avocado, spicy mayonnaise, and crunchy vegetables (80 gr)	\$140	Goat cheese soufflé, tapenade and cherry tomato (240 gr)	\$295
Duck tacos crunchy with plum sauce (6pz)	\$330	Mushroom fondue, truffle and grilled bread (180 gr)	\$375
<b>Rib tacos</b> braised in its juice and crushed sauce (4 pzs)	\$355	SOIL TO	SOUL
	SPOON	Artichoke carpaccio, mushrooms, apple, and parmesan (140 gr)	\$345
<b>Lentil soup</b> curry with soufflé potato	\$195	<b>Green salad,</b> roasted avocado and Provence vinaigrette (260 gr)	\$220
(300 ml)  Roasted mushroom cream, truffle essence and croutons (300 ml)	\$195	<b>Herilom tomato salad,</b> asparagus, almonds, goat cheese, and balsamic vinaigrette (380 gr)	\$230
Onion soup, croutons and gruyère (400 ml)	\$225	Greek salad, cucumber, tomatoes, Kalamata olives, avocado, onion, parsley, feta (420 gr)	\$225
Vegetable soup, spinach, asparagus, squash, broccoli, and carrot (300 ml)	\$195	Mixed greens salad, figs, walnuts, honey mustard dressing, and red berry coulis (260 gr)	\$225



## MAIN COURSES

## **CASA O**

<b>Truffle spaghetti</b> , parmesan and pepper (350 gr)	\$425	
<b>Pomodoro penne</b> and warm burrata (350 gr)	\$395	
Pappardelle, braised short rib and grilled chilies (120 gr)	\$435	
<b>Soupy rice with seafood</b> , saffron and fennel, scented with citrus (350 gr)	\$520	
<b>Provençal fish</b> , roasted tomato, capers, herbs, and olive oil (200 gr)	\$520	
Baked fish, butter, almond, and confit artichoke (200gr)	\$530	Baguet
<b>Grilled shrimp</b> , olive oil, parsley, and Eureka lemon (5 pz)	\$590	(120 gr Rib eye
Arriero salmon with habanero orzo (200gr)	\$510	cheese
Salt-crusted fish, charred kale and broccoli (1kg)	\$1060	Hambu mayo, i
<b>Duck confit</b> , mushroom and bacon rice (250 gr)	\$510	
<b>Grilled octopus</b> , beans and paprika vinaigrette (180 gr)	\$520	
Filet mignon, blue cheese sauce, bacon, mashed potatoes, and onion rings (180 gr)	\$610	
Steak & frites (200 gr)	\$610	
Charcoal-grilled entrecote with grilled asparagus (400gr)	\$940	

BETWEEN BREADS

Baguette, raclette and cornichons (120 gr)	\$380
<b>Rib eye baguette,</b> caramelized onion, cheese dip (180 gr)	\$465
Hamburger Ó, gruyère cheese, truffle, tartar mayo, frites (200gr)	\$465

Sauces to choose from:

- Béarnaise sauce
- Charred bone marrow sauce
- Morel sauce