

HIGH VIBRATIONAL FOOD

TO INITIATE

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| Pythagoras Crispy Paradise Prebiotic vegetables in chia crispy with teriyaki and Ponzu sauces. | \$ 12.900 |
| Voltaire Raw Carrot timbale marinated with seaweed, sea salt and Dijon mustard with avocado layer, all over a bed of organic green leaves and delicious potato chips finished with orange dressing and topped with beet caviar. | \$ 9.900 |
| Da Vinci Eggplant Faux Gras and tomato jam over sourdough toasts with flaxseed. | \$ 10.900 |
| Chul-Han or The Art of a Slow Life Truffled edamame with Cahuil salt. | \$ 8.900 |
| Plotino Cauliflower wings marinated in chimichurri sauce. | \$ 7.900 |

TO GO DEEP IN OURSELVES

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| *The Fountain of Youth Crispy seaweed with native potatoes, roasted brussels sprouts seasoned with yellow pepper, nutritional yeast, cacho de cabra pepper, coriander and ponzu sauce. | \$ 12.900 |
| Oxygen broth Soupy rice with nori, wakame, chapsui and white seaweed, seasoned with fried red pepper, creole salad, vegetables broth and Miso soup. | \$ 10.900 |
| The Princess of Babylon Flamed rice paper rolls stuffed with purple cabbage, red peppers, black olives, cucumber, avocado, carrot, spearmint and coriander with top of Miso sauce, aceto and yellow pepper. All this with side of green pepper sauce and sea salt. | \$ 10.900 |
| Ikigay Tasting of 8 nigiris based on marinated vegetables in different dressings. | \$ 10.900 |
| Alice in her Country Stewed purple cabbage over broad beans puree, caramelized onion sauce, and basmati rice, all nested within a universe of purple cabbage. | \$ 14.900 |

TO INTEGRATE

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| The Intellectual Pistachio terrine over orange carpaccio with grapefruit caviar touches. | \$ 5.500 |
| Floral Chaos Chocolate cake with vegan Nutella and berry sauce. | \$ 5.500 |
| The De-constructed Lemon pie without dough and decorated with aquafaba meringues. | \$ 4.900 |
| The Protected Rose sorbet dipped in Japanese Sake. | \$ 5.500 |

* ACCORDING TO SEASON

HEALING FOOD



STARTERS

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| Vitamin Ceviche Cauliflower, broccoli, ginger, avocado, purple onion with lemon sauce, yellow & rocoto pepper, finished with coriander leaves. | \$ 6.900 |
| Chilean seaweed ceviche Tender Chilean seaweed, purple onion, avocado, ginger with lemon sauce, yellow & rocoto pepper finished with coriander leaves. | \$ 7.900 |
| Bidasoa Salad Green leaves, zucchini, cherry tomatoes, mushrooms, artichoke hearts, soybean & pea sprouts finished with pumpkin seeds. | \$ 8.900 |

ENTRÉES

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| Piquillo Peppers Piquillo peppers stuffed with mushrooms pate over Biscay sauce. | \$ 9.900 |
| Cauliflower rice risotto Diced cauliflower with olive oil, truffle paste, oyster mushrooms, yellow pepper with cherry tomato and fried paris mushrooms. | \$ 11.900 |
| Protein, B12, and omega 3 Hemp pizza (30 grs protein) Hemp seed dough, flaxseed, almond, , dehydrated tomato sauce with pieces of zucchini, topped with broccoli, artichoke hearts, cauliflower, yeast cheese, avocado, caramelized onions, olives, fried mushrooms, nutritional yeast and yellow pepper. | \$ 12.900 |

SUGAR FREE DESSERTS

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| Chocolate Pyramid Stuffed with roasted peanuts paste, European hazelnut and sesame seeds. | \$ 6.500 |
| Vegan Sphere Stuffed with coconut based caramel sauce and chocolate crunch. | \$ 6.500 |
| Vegan truffles tasting 5 snacks of vegan truffle, each covered with different toppings. | \$ 6.500 |

Notes: Because we care about your health and the environment, our team has developed for you a variety of Low Carb recipes that don't contain animal products. These recipes help reduce the inflammation in your body that is the leading cause of most diseases. On the same way, in an effort to build a "sustainable cuisine", all these recipes are Plant Based to help protect the Environment from the deforestation, water over consumption, pollution and species extinction of Factory animal.

* Please notify our team if you have any food allergy

DESSERTS

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| Family recipe of pumpkin custard | \$ 4.900 |
| Carob Creme Brulée | \$ 4.900 |
| Brownies with handmade ice cream | \$ 5.900 |
| Handmade ice cream | \$ 4.900 |
| Vegan Carrot cake | \$ 5.900 |

TO DRINK

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| Prisma water or sparkling Prisma water 500cc. | \$ 1.800 |
| San Pellegrino 750cc. | \$ 4.200 |
| Evian 750cc. | \$ 4.200 |
| Homemade lemonade Mint, ginger or both with honey, sweetener, sugar or raw. | \$ 2.800 |
| Natural Pulp juice Custard apple and raspberry | \$ 2.800 |
| Drinks | \$ 1.900 |

COFFEE

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| Twinings tea Chamomile, mint, green tea, earl gray, English breakfast, chai and red fruits. | \$ 2.400 |
| Té Pura Organic&handmade tea; Malva Rosa Sweet Dreams, Manu Pink Rose, Cedron Souer Garden and Orange Flower Explosion. | \$ 2.900 |
| Herbs infusion Mint, ginger, lemon or all the above. | \$ 1.900 |
| Espresso | \$ 2.200 |
| Coffee with milk or vegetable milk foam small \$2.200 big | \$ 2.500 |
| Capuccino | \$ 2.200 |
| Ristretto | \$ 2.200 |
| Macciato | \$ 2.200 |

STARTERS

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| * Avalon seafood tasting | \$ 15.900 |
| Tempered & fried avalon with 4 different dressings. Green sauce (onion, rocoto pepper, ginger and coriander), huancaína sauce, olive sauce and bearnaise sauce (butter & tarragon). Everything with side of potatoes & mayo. | |
| Peruvian ceviche | \$ 11.900 |
| Pippin fish with “leche de tigre”, yellow pepper paste, rocoto pepper, coriander, toasted corn, Peruvian corn and sweet potato paste. | |
| Mixed ceviche | \$ 12.900 |
| Octopus and shrimps | |
| * Aphrodisiac ceviche | \$ 14.900 |
| Octopus, shrimps, avalon and sea urchin or oyster. | |
| Spanish tortilla | \$ 5.900 |
| Potato, egg & fried onion. | |
| Stone baked pizza | \$ 9.900 |
| Serrano ham & avocado / sauteed vegetables & shrimps / olives, mozzarella & basil. | |
| Serrano ham plate | \$ 11.900 |
| Serrano ham with toasties and Tomaca. | |
| Iberian Acorn-fed ham plate | \$ 16.900 |
| Iberian ham with toasties and Tomaca. | |
| * Olive octopus | \$ 11.900 |
| Northern octopus slices with olive cream from the Azapa Valley. | |
| Pil-Pil shrimps | \$ 9.900 |
| Sauted shrimps with cacho de cabra pepper and garlic. | |
| Tuna tiradito | \$ 12.900 |
| Sealed tuna pieces with shrimps and tiger milk. | |
| Tuna Tataki | \$ 11.900 |
| Tuna slices lightly sealed with ponzu sauce, chives and sesame. | |

* ACCORDING TO SEASON

SALADS

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| Oriental beef tenderloin | \$ 11.900 |
| Marinated with Chinese spices over a bed of organic lettuce, grated carrots, sprouts, red pepper and coriander leaves with ginger sauce. | |
| Chicken & Shrimps | \$ 10.900 |
| With Quinoa, lettuce, celery, avocado, turnip, grated carrots and Cesar sauce. | |
| Crispy Shrimps | \$ 8.900 |
| Shrimps in spring roll sauce, organic lettuce, onion, coriander leaves, grated carrots and sesame dressing. | |
| Hake Salad | \$ 12.900 |
| Green salad with hake loin, capers and asparagus vinaigrette with boiled egg. | |

SÁNDWICH

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| Creole Steak | \$ 11.900 |
| Sautéed steak with onions, mushrooms, paprika, avocado and mozzarella cheese, all in baguette bread. | |
| Chicken Col | \$ 8.900 |
| With bacon, organic lettuce, tomato, coleslaw (carrot, cabbage, may with sriracha sauce and lemon squeeze.) all in burger bread. | |
| La (V)urguer del futuro | \$ 11.900 |
| 100% vegetable, non GMO hamburger that mimics animal muscle fiber, based on isolated protein accompanied by fried onion, New Orleans sauce, organic lettuce, tomato and vegan cheddar cheese based on coconut oil and beta-carotene, with side of French fries. | |
| Hot-(V)og | \$ 7.900 |
| Plant base protein sausage with sauerkraut, pickle, smashed avocado, diced tomato, ketchup and mustard. Accompanied with sauces. | |

* GLUTEN-FREE OPTION; WRAPPED IN LETTUCE *

PASTAS

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| Spanish Spaghetti | \$ 10.900 |
| Dry pasta with cream & parmesan sauce, mushrooms with garlic, everything wrapped with serrano ham and pieces of Manchego cheese. | |
| Homemade Risotto | \$ 11.900 |
| Risotto with squid ink, grilled octopus in "anticuchera" sauce topped with coleslaw. | |
| Huancaína spaghetti with sautéed steak or sautéed seafood | \$ 13.900 |
| Spaghetti in huancaína sauce, chives, tomatoes and onions with Peruvian sautéed steak or seafood. | |
| Homemade Pasta | \$ 10.900 |

MEAT

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| Porcini steak 250 grams of steak with homemade papardelles pasta in Funghi Porcini sauce. | \$ 14.900 |
| Skirt Steak Skirt steak stew in red wine for hours with homemade mashed potatoes and Chilean salad top. | \$ 12.900 |
| Sautéed Striploin Wok cooked steak with onion, tomato, chives, rocoto & yellow pepper with side of French fries. | \$ 13.900 |

FISH & SEAFOOD

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| Southern Hake Hake loin with yellow pepper sauce, shrimps and beans, side with mortar potatoes. | \$ 12.900 |
| Rapa Nui Tuna On smashed carrots puree with cardamom, aceto reduction and potato chips. | \$ 13.900 |
| Fish & Chips Pieces of marinated fish, fried with French fries, tartar sauce and creole salad. | \$ 12.900 |
| Peruvian fried rice Wok sautéed rice with shrimps, shredded egg tortilla, broccoli, paprika, ginger, chives, soybean sprouts, soy and sesame oil. | \$ 10.900 |
| * Grilled octopus With "anticuchera" sauce accompanied with olluco and bruja potatoes, cherry tomatoes, paprika, onion topped with olivo and huancaína sauce. | \$ 13.900 |
| Seafood rice Peruvian paella style with octopus, shrimps, squid, scallops and "chorizo" seasoned with garlic, "leche de tigre" panka and yellow pepper topped with Chilean creole salad and rocoto. | \$ 13.900 |
| Classic homemade chickpeas with shrimps Whith roasted vegetable broth and pil pil shrimps. | \$ 11.900 |

VEGETARIAN

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| Zucchini Carpaccio Thin slices of Zucchini moistened with oriental sauce (oil, vinegar, soy and ginger), goat&parmesan cheese, cherry tomatoes, capers, diced yellow pepper finished with broccoli tabbouleh, diced tomatoes, may and mustard. | \$ 9.900 |
| Peruvian fried Quinoa Wok sautéed quinoa with broccoli, paprika, ginger, soybean sprouts, chives, soy and sesame oil. | \$ 9.900 |
| Lentil Salad Organic lettuce bed with lentils, onion, mushrooms, paprika, goat cheese, mustard and vinegar sauce with a reduction of honey&truffle. | \$ 9.900 |

* ACCORDING TO SEASON