

LUNCH

1:00 p.m. to 4:00 p.m.
Saturday and Sunday
only salads

Octopus Salad

Mixed lettuce, rustic potatoes with merkén, sautéed octopus, roasted bell pepper, and olive dressing. \$14.900

Serrano Ham Salad

Mixed lettuce served with Serrano ham, mozzarella cheese, grilled nectarines, frozen watermelon spheres, cherry tomatoes, pickled cucumbers, and a balsamic honey. \$11.900

Falafel Salad (Vegetarian)

Mixed lettuce, cherry tomatoes, roasted beets with a chickpea and paprika dressing, falafel, and pickled vegetables. \$11.500

Smoked Salmon Salad

Mixed lettuce with smoked salmon, cream cheese, caramelized almonds, pear compote, pickled cucumbers, cherry tomatoes, and a honey mustard dressing. \$11.900

Atún

Seared tuna steak with sesame, served with confit tomatoes, quinoa timbale, and cucumber-mint sauce. \$18.500

Lomo

Southern national beef (300g) served with salad. \$ 18.500

Milanesa de ave

Breaded-chicken steak, served with coleslaw salad, fried sweet potato, and lemon jam. \$14.900

Salmon

Salmon with almond rice and vegetables. \$18.500

Ñoquis a la putanesca

Gnocchi served with a tomato-based sauce, anchovies, capers, and black olives. \$14.500

Ñoquis zapallo

Gnocchi served with pumpkin sauce, blue cheese, and hazelnut crumble. \$13.500

Monday to Friday
Except from 1:00 p.m. to 3:00 p.m.

SANDWICH

Four cheeses Ciabatta

Creamy yellow cheese, blue cheese, goat cheese and cream cheese. \$9.100

Iberian Ciabatta

Serrano ham, Iberian cheese and lettuce mix. \$9.100

Neapolitan Ciabatta

Goat cheese, mantecoso cheese, tomato, olives, and oregano. \$8.500

Ham/Cheese Ciabatta

Creamy yellow cheese and smoked ham. \$7.900

Vegetarian Baguette

Mushrooms and roasted vegetables, pickled cucumbers, and hummus. \$8.500

Smoked Salmon

With pickled cucumbers, cream cheese, and lettuce mix. \$9.900

TOASTED

Toast with Avocado

Two slices of toast served with Hass avocado, sesame seeds, and cherry tomato \$6.500

Toast with Eggs and Ham

Two slices of toast served with a mini pot of scrambled eggs and caramelized ham. \$5.900

Toast with Mixed Jams

Two slices of toast served with lemon, orange, and tomato jam. \$4.800

Toast with Egg

Two slices of toast served with a mini pot of scrambled eggs. \$5.400

Toast with Eggs and Tomato

Two slices of toast served with a mini pot of scrambled eggs and tomato. \$5.500

Toast with Avocado and Egg

Two slices of toast served with Hass avocado and poached egg. \$6.000

"Our breads are made with sourdough, kneaded daily in our workshops."

DESSERTS

Leche asada \$4.800

Served with vanilla ice cream and toffee sauce.

Brownie with Ice Cream \$5.100

Homemade chocolate brownie served with El Taller's artisanal ice creams.

Manjar flan \$5.500

Homemade chocolate brownie served with El Taller's artisanal ice creams.

Double Ice Cream \$4.800

Two scoops of El Taller ice cream resting on a waffle cone.

COFFEE

Espresso	\$2.200	Americano	\$2.200
Double Espresso	\$3.000	Latte	\$3.100
Ristretto Lungo	\$2.200	Mokka	\$3.200
Machiatto	\$2.200	Double Mokka	\$3.700
Double Machiatto	\$2.200	Afogatto	\$3.900
Cappuccino	\$2.900	Cortado	\$2.900
Double Cappuccino	\$3.200	Double Cortado	\$3.200
		Flat White	\$3.200

TEA

Chai Latte	\$3.300
Pot for one	\$4.000
Por for two	\$5.000
Green Matcha Latte	\$4.000
Takeaway Tea	\$2.800
Infusion for One	\$4.000

REFRESH

Lemonade Mint/Ginger	\$4.500
Ice Matcha Latte	\$3.700
Ice Latte	\$3.700

JUICES

Orange	\$3.500
Raspberry	\$3.200
Custard apple	\$3.200
Mango	\$3.200

PASTRIES

Media Luna	\$2.100
Media Luna with Sweet Milk	\$2.500
Mini Top Chocolate	\$1.900
Vegan Brownie Gluten-Free	\$3.500
Brownie	\$3.200
Croissant	\$3.500
Ham/cheese Croissant	\$4.900
Salmon Croissant	\$5.900
Smoked salmon, cream cheese, pickled cucumbers, and greens	
Iberian Croissant	\$5.900
Serrano ham, Iberian cheese, dried tomatoes, and mixed greens	

BAKERY

Chilenito.	\$2.300
Red Velvet.	\$4.900
Hojarasca Chocolate.	\$4.900
Hojarasca Sweet-Milk.	\$4.900
Vegan Gluten-Free Cookie.	\$2.300

WINES

Glass; Cabernet, Carmenera, Chardonnay	\$3.900
Amaluna brut	\$19.000
Coyam	\$21.000

BEERS

La Montaña lager	\$3.900
La Montaña American Porter	\$3.900
La Montaña Session IPA	\$3.900
La Montaña La Sobria (no alcohol)	\$3.700

COCKTAILS

We use local products:
Limache Viejo Vermouth and Pajarillo Gin.

Pisco sour	\$5.500
Gin sour	\$6.500
Gin tonic	\$6.500
Vermut mediterráneo	\$5.500
Vermut blanco a la romana	\$5.500

DRINKS

Mate La Montaña	\$3.000
Still Water	\$1.900
Sparkling Water	\$1.900
Coke	\$1.900
Sprite	\$1.900
Fanta	\$1.900
Water for Takeaway	\$2.100

