

# Breakfast >> << <>> <<

until noon  
includes freshly squeezed orange juice  
and black tea/espresso/americano

- Atacameña

\$11.900

House toasts accompanied by a piece of goat cheese, quince jelly and northern olive tapenade, and a bowl of chañar with natural yogurt
- San Pedrino

\$10.500

Bagel stuffed with ham, sliced tomato and mixed green leaves accompanied by natural yogurt with homemade granola and berries
- Chileno

\$6.900

Scrambled eggs with butter accompanied by homemade toast
- Nortino

\$6.900

artisanal dobladitas filled with melted buttery cheese

# Brunch Emporio from noon

- Altiplano

\$10.500

Roasted cherry tomatoes, melted goat cheese and a touch of basil and olive pesto, accompanied by artisan bread toast, natural juice of the day and coffee of your choice
- Andino

\$10.500

Omelette, grilled mushrooms, pickled gherkins and green mix accompanied by house toast, natural juice of the day and coffee of your choice

- Atacama

\$11.900

Toasted sourdough bread, sliced avocado, a poached egg and green mix accompanied by a mini bowl of yogurt, homemade granola, chocolate and Chañar syrup

# Bowl Natural yogurt base and mixed fruit, topped with homemade granola, nuts, and seasonal fruits.

- Choose your base

\$6.700
- Antioxidant

Strawberry, raspberry, grape, and blueberry
- Energizing

Mango, peach, passion fruit, and pineapple
- Detoxifying

Green apple, tuna melon, spinach, pineapple, and kiwi



# Empanadas baked, house specialty. check availability



- Pino

\$3.500

Chilean classic, mix of minced beef, onion, olive and egg.
- Pollo

\$3.500

Chicken pieces, red pepper and mozzarella cheese
- Oriental

\$3.500

Chicken pieces, mozzarella cheese and a touch of sautéed chives with soy sauce
- Rustica

\$4.000

Goat cheese, tomato and touch of basil leaves
- Red vegan

\$3.500

Mixed soy meat, mushroom pieces, onion and olives
- Green vegan

\$3.500

Spinach leaves, corn and vegan cheese
- Napolitana

\$3.500

Mozarella cheese, diced tomato, chunk of ham and a touch of oregano
- Capresse

\$3.500

Mozarella cheese, diced tomato and a touch of basil leaves
- Champiñón

\$3.500

Fresh mushroom slices, corn and mozzarella cheese

# sandwiches accompanied by potato chips

- Catarpe

\$8.500

sautéed strips of meat, melted buttery cheese and caramelized onions
- Solon

\$5.200

melted buttery cheese and caramelized ham
- Poconche

\$6.900

Sautéed mushrooms with garlic, melted vegan cheese, and a mix of green leaves
- Condeduque

\$8.900

Sautéed beef strips, sliced tomato, Hass avocado and house lactonesa
- Checar

\$7.300

Serrano ham, cream cheese and a mix of green leaves
- Quitor

\$6.900

Goat cheese, cherry tomato, sliced olive mix, with a touch of oregano and olive oil

# Bruschettas Emporio >> << <>> <<

- Caspana

\$7.500

Artisan sourdough bread, sliced avocado, mozzarella/-vegan cheese, cherry tomato, arugula and toasted sesame seeds
- San pedro

\$7.500

Artisan sourdough bread, avocado, beetroot hummus, watercress, and pistachios
- Guatin

\$6.900

Artisan sourdough bread, cream cheese, mushrooms sautéed with garlic and a touch of chives
- Andeo

\$7.500

Artisan sourdough bread, cream cheese, quince jelly, Serrano ham, and walnuts.

# sourdough



- Avocado

\$4.900
- Scrambled eggs

\$5.200
- Chickpea, beet, and olive hummus

\$4.700
- Butter and northern olive tapenade

\$4.900
- Cream cheese and berry jam

\$5.200

# salad Served with house dressing

- Licancabur

\$8.500

Chunks of traditional or vegan mozzarella cheese, cherry tomato, basil pesto, olive mix, walnuts and pumpkin seeds on a base of spinach, lettuce and arugula greens
- Quimal

\$9.200

Serrano ham or sautéed mushrooms, multi-colored quinoa, cherry tomatoes, cucumber and avocado cubes, flaked almonds and toasted sesame seeds on a base of green leaves of spinach, lettuce and arugula greens



## Hot drinks

### Coffee

Espresso	\$2.300
Americano	\$3.000
Flat White	\$3.500
Capuccino	\$3.500
Latte	\$3.500
Caramel/Vainilla	\$3.800
Mocaccino	\$4.200
V6o pour- over	\$4.500
Chemex filtration	\$4.500

### Tea/Herbal teas

Chai latte	\$3.800
Matcha latte	\$4.000
Golden milk	\$4.000
Black tea teapot	\$3.000
Flavored tea teapot	\$3.500

### Hot Chocolate

Hot chocolate	\$4.000
Chocolate marshmallow	\$4.400

## Cold drinks

### Coffee

Americano	\$3.800
Latte	\$4.200
Caramel/Chañar	\$4.500
Espresso tonic	\$4.800
Espresso ginger	\$4.800
Frappe Classic/Caramel/Moca	\$4.600
Ice cream coffee	\$4.900
Affogato	\$4.000

### Tea/juices/smoothies

Chai Latte	\$4.500
Matcha latte	\$4.500
Iced tea berries	\$4.500
Fresh juices	
Consult flavors	\$4.300
Squeezed orange	\$4.500
Smoothies	
Mixed fruit smoothies with water/milk/vegetable drink consult flavors	\$4.700
Kombucha	\$3.500
Soda	\$2.000
Sparkling water/still water	\$2.000

