



SPRITZS AT THE RITZ

Berry nice | 8,500

Macerated berries, peppermint, lemon, gin

Monasterio | 7,000

Frangelico, bitter dark chocolate, mint essence, lemon

St-Germain Spritz | 10,000

Lime, cucumber, Sauco liqueur, pear juice, gin

Aperol / Spritz | 8,000

Aperol, sparkling wine, soda

Ramazzotti/ Spritz | 8,000

Ramazzotti , sparkling wine, soda

CLASSICS

Negroni | 9,700

Gin, Campari & Vermouth Rosso

Cosmopolitan | 9,700

Vodka, Cointreau, Cranberry juice

Margarita | 8,500

Tequila blanco, Cointreau & Lemon juice

Manhattan | 9,700

Bourbon, Vermouth Rosso, Angostura Bitter

Old Fashioned | 9,000

Bourbon, Brown Sugar, Bitter drops

Martini | 9,700

Vodka o Gin, Dry Vermouth (Dry, Dirty or Gibson)

Mojito | 8,000

Ron blanco, Syrup, Mint leaves, Lime wedges



CLASSICS

Moscow Mule | 9,000
Vodka, Lemon Juice, Ginger Beer

Mimosa | 7,000
Sparkling Wine, Orange Juice

Bloody Mary | 8,000
Vodka, Tomato juice, Lemon juice, Tabasco, Worcestershire
sauce

Tom Collins | 8,000
Gin, Syrup, Lemon Juice, Soda

Rusty Nail | 9,700
Scotch Whisky, Drambuie, Cloves

Daiquiri | 9,700
Fruit Juice, White Rum, Lemon Juice

Caipirinha | 8,000
Cachaça, Lima, Syrup



CLASSICS

Piña Colada | 10,500
Fresh pineapple, Rum, Cream

French 75 | 16,500
London n° 3, Lemon Juice, Sparkling

Gimlet | 15,000
Gin Mare, Lemon Juice, Syrup

Gin Mule | 15,500
London n° 1, Lemon Juice & Ginger beer

PSYCHOLOGY

Pisco Sour Deluxe | 12,000
Waqar & Mistral D.O Pisco, Sweet & Sour

Pisco Sour Ritz | 8,000
Pisco, Lemon Juice, Syrup, Egg White

Pisco Sour Peruano | 8,500
Pisco Montesierpe 42°, Sweet & Sour, Egg white, Angostura

Sour del Campo | 8,500
Pisco, Honey, Lemon Juice & Ginger

Chile | 9,500
Pisco Control C, Merkén, Ají verde, St. Germain



PISCOS

Kappa | 14,000

Mistral Gran Nobel | 10,500

Mistral DO | 9,000

Horcon Quemado | 13,000

Waqar | 15,000

CAMBRIA

Glenfiddich 12 years | 12,500

Glenfiddich 18 years | 24,500

The Glenlivet 15 years | 15,500

The Glenlivet 18 years | 24,500

Glenmorangie 10 years | 12,500

Jameson 12 years | 12,500

Dalmore 12 years | 16,000

Dalmore 15 years | 28,000

Dalmore 18 years | 43,000

Macallan Amber | 18,500

Macallan Siena | 45,500

Macallan Edition N3 | 33,000

Macallan 12 years | 18,500

Macallan 15 years | 24,000

Macallan 18 years | 72,000



SINGLE MALT

Johnnie Walker Blue Label | 80,000

Johnnie Walker 18 Years | 19,000

Johnnie Walker Gold Label Reserve | 18,500

Johnnie Walker Double Black | 14,500

Johnnie Walker Black Label | 10,500

Buchanans 12 | 10,500

Chivas Regal 12 Years | 9,500

Chivas Regal 18 Years | 18,500

Chivas Regal 25 Years | 75,000

Old Parr 12 Years | 9,900

BORBON Y TENESSEE

Jack Daniel's Single Barrel | 19,500

Jack Daniel's Gentleman | 14,500

Jack Woodford Reserve | 13,500

Maker's Mark | 17,500

Bulleit | 9,500

JAPANESE WHISKY

Akashi | 18,000



VODKA

Ciroc | 14,000

Grey Goose | 12,500

Absolut Blue | 9,500

Belvedere | 13,500

Zubrowka Bison Grass | 12,500

RON

Zacapa 23 | 26,000

Pampero Aniversario | 16,000

Havana 7 | 9,500

Havana Selección de Maestros | 16,000

Havana 15 (2 oz) | 50,000

TEQUILA

Don Julio Blanco | 14,500

Don Julio Reposado | 16,500

Rocado | 12,500



GIN

Malfy | 12,000

Malfy Limon | 12,000

Malfy Pomelo | 12,000

Monkey 47 | 16,000

Tanqueray Ten | 11,000

Hendricks's | 12,500

Mare | 14,500

The Botanist | 15,500

Beefeater 24 | 12,500

The London N°1 | 14,500

London N° 3 | 16,000

Bloom | 13,000

Ophir | 12,500

MOM | 13,000



BRANDY & COGNAC

Remy Martin Louis XIII (2oz) | 680,000

Remy Martin VSOP | 15,500

Martell XO | 33,500

Martell VSOP | 17,900

Hennessy XO | 62,000

Hennessy VSOP | 19,500

Lepanto | 14,900

Torres 10 | 9,500

Torres 20 | 12,000

Jaime I | 19,900

LOCAL BEER

Austral Lager, Calafate, Patagona y Yagan | 4,500

Kross Golden Ale, Stout | 4,500

Kross Lupulus | 4,500

Kunstmann Lager, Torobayo, Bock y Weissbier | 4,500

Kunstmann Alkoholfrei, Alcohol Free | 4,500

IMPORTED BEER

Corona | 4,200

Heineken | 4,200

Stella Artois | 4,200

Cusqueña | 4,200



TO SHARE

Sourdough bruschetta with Azapa olives, grilled avocado, quail egg, bell pepper caviar and truffled aioli 13,000 

Yucca croquettes stuffed with Patagonian octopus, cilantro cream and criolla sauce with merken 15,000  

Ecuadorian shrimp gyozas, wakame, creamy huancaína sauce, crispy corn and garlic chips 16,000

Southern seafood chupe croquettes, Green chili emulsion, traditional pebre sauce and cilantro 15,000

Northern beef shanks braised in Carménère, Azapa olives and smoked avocado pebre 15,000

Maritime seafood board: Yuca croquettes, Shrimp Gyozas, Southern croquettes, Northern Empanada, Smoked Salmon, Olives, dried fruit and nut mix 28,000

MAIN COURSE

Austral hake in a Valdivian malt batter, fried Chiloé island root fries, sweet and sour cranberry and Dijon mustard sauce 15,000

Magellan king crab timbale with lemon aioli, torched heart of palm with southern spices and creamy orange 16,000

Tuna tiradito, Leche de tigre with coconut and green chili, pickled shallots, merken popcorn and papaya 15,000  

SALADS

Tempura mushroom salad, Chilean chestnuts, orange wedges, mixed greens, poached tomatoes, blue cheese and Liter tree honey 15,000 

Tempura shrimp salad with sautéed mushrooms, breaded avocado wedges, mixed greens, strawberries, merken peanuts, olives and sesame dressing 16,000



Sin Gluten
Gluten Free



Picante
Spicy



Vegetariano
Vegetarian



Vegano
Vegan



Signature Dish
Plato Insignia



SANDWICHES

Grilled King crab cake with sliced avocado, onion rings, pickled radishes, lettuce leaves on brioche bread 18,000

Smoked salmon croissant, Camembert cheese, truffled fried egg, bechamel sauce with Gruyere cheese 17,000

Pacific tuna steak in spice crust, avocado, “Cacho de cabra” chili mayonnaise, pickled onion, lettuce on turmeric bread 16,000



Southern style fried salmon, Gouda cheese, crispy bacon, coleslaw, pickled cucumber and cuttlefish ink bread 17,000

Classic shrimp roll, chives, celery, red onion, dill, mayonnaise, Dijon mustard, lemon and brioche bread 18,000

Portobello burger with watercress, tomato jam, blue cheese on sesame brioche bun 15,000



Native woodchip Smoked brisket crusted with cinnamon pepper and chilote garlic, rothkol with Liter tree honey, southern pickles and “Cacho de cabra” chili in ciabatta bread 16,000



DESSERTS

Milk chocolate cake, hazelnut cream and Chilean green chili jam 9,000

Berry parfait, White chocolate coating and wild berries sauce 9,000

Orange custard tartar, coconut mousse, caramelized banana and toffee 9,000



Sliced seasonal fruit, toasted almonds, local honey and quince jelly cubes 8,000



Homemade ice cream and citric sorbet selection 6,000

Ask for available flavors



Sin Gluten
Gluten Free



Picante
Spicy



Vegetariano
Vegetarian



Vegano
Vegan



Signature Dish
Plato Insignia