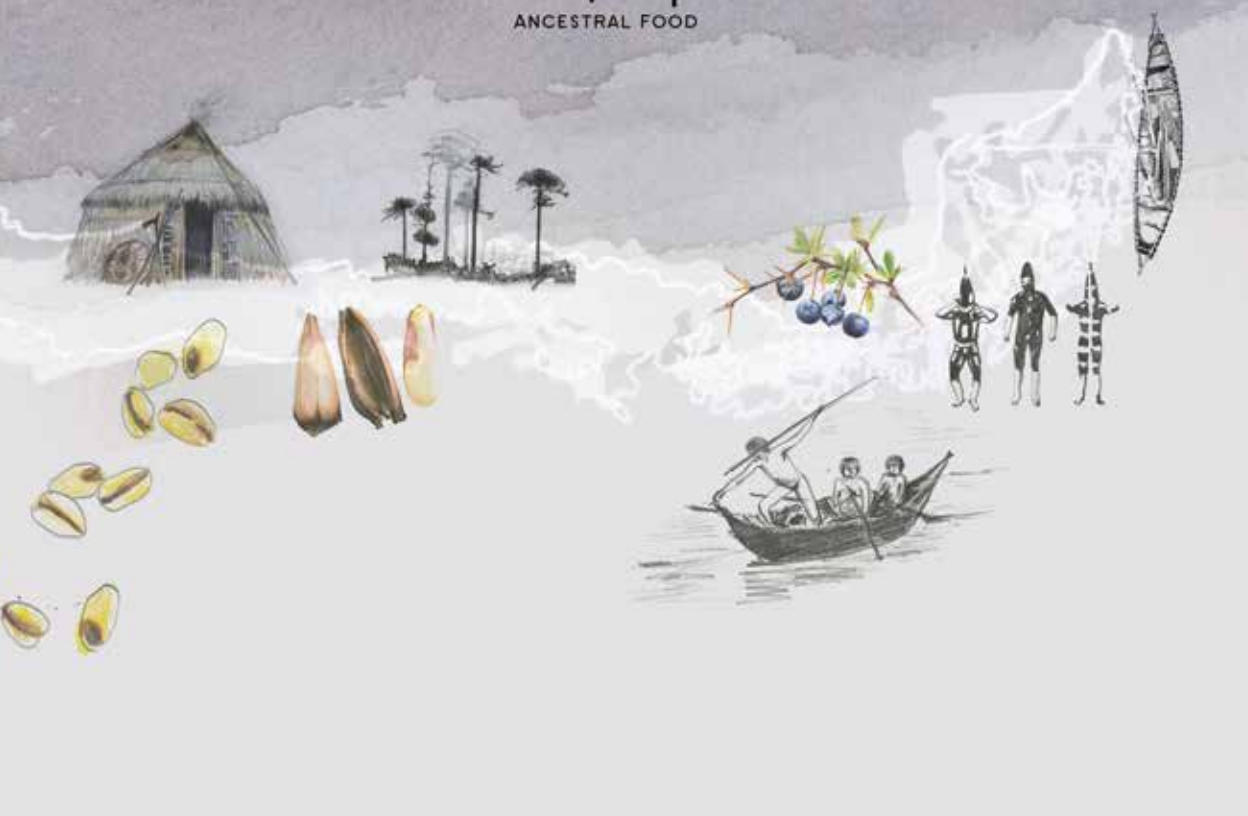




PEUMAYEN

ANCESTRAL FOOD





El proyecto **Peumayén Ancestral Food**, es el resultado de una profunda investigación sobre las raíces gastronómicas de Chile, plasmada en una carta que combina productos, técnicas y preparaciones originales de las principales culturas ancestrales del Chile prehispánico.



Entendemos la evolución de la gastronomía como la búsqueda de productos; no de nuevos, sino de antiguos.



Seguimos fascinándonos con las técnicas de preparación de alimentos que los primeros habitantes de estas tierras imaginaron, porque han resistido el paso del tiempo y han probado, en muchos casos, ser irremplazables por las nuevas tecnologías. Por eso, nos atrevemos a incorporarlas a la cocina moderna.



Agradecemos la colaboración y el trabajo en conjunto con las Guardadoras de Semillas de Chiloé, Oro Verde Chiloé, Pesca en Línea, Sra. Angélica Ávila (Loyo, Gargal etc.)



Sra. Teresa de Chol chol, Comunidad Algueras de Navidad, Salineros de Cahuil, Atariki de Rapa Nui entre otros grandes amigos.



Gracias por compartir con nosotros este viaje.-





ORIGINS MENU

Tasting menu in 4 courses with 20 different preparations.

GROUND Menu \$36.900

SEA Menu \$36.900

MIX Menu \$36.900

VEGETARIANO Menu \$34.900



ENTRIES AND SALADS

Goat Cheese and Greens Salad

\$ 8.900

Salad, leafy greens, breaded goat cheese, roasted vegetables, garlic dressing.

Achawal Salad

\$ 9.400

Green leaves, achawal (Hen), goat cheese, purple olive dressing.

Sea Salad

\$ 9.700

Green leaves, smoked salmon, shellfish, citrus dressing.

Vegan Salad

\$ 8.900

Green leaves, roasted vegetables, confit mushrooms and garlic mustard dressing.

Ceviche Rapa Nui

\$ 8.900

Rapanui tuna ceviche, fried banana, sweet potato.

Spicy guanaco crudo

\$ 8.900

Spicy guanaco crudo, gherkin, pickles and kalatantas

Salmon tartare

\$ 8.900

Citrus salmon tartare with mango, chañar sauce and kalatantas.



MAIN COURSES

Beef steak and Chiloe potatoes \$ 14.900

Beef fillet skewer, Chiloe potatoes and hot pebre.

Chancho algarrobina \$ 14.400

Pork in algarrobina sauce, creamy mote and pickles.

Hake, carrot puree and ulmo honey \$ 14.400

Grilled hake with carrot puree with ulmo honey and spinach sauce.

Smoked broth with shellfish and conger eel \$ 14.900

Smoked seafood, fish and vegetable soup.

Lamb and seaweed \$ 15.900

Fish and shellfish soup with lamb and lucuma seaweed.

Pisku \$ 11.400

Legumes stew.

Tamale and Chilean \$ 11.400

Corn and coconut milk pastry wrapped in banana leaf, accompanied by salad of roasted cherry tomatoes and onion.

Quinoa and goat cheese \$ 11.400

Quinoa quinoto with goat cheese and vegetables.

DESSERTS

Desert tasting: \$ 8.900

Mote with dried peach.

Profiterole with lucuma and milk candy sauce with pisco.

Papaya pie

Alcayota Chumbeque and ice cream

Individual servings \$3.500 each

Ice cream trilogy (Three ice cream balls) \$4.900

BEVERAGES

Mineral water and soda	\$ 2.200
Lemonade	\$ 2.900
Flavored Lemonade	\$ 3.300
Soft drinks canned 350 cc.	\$ 2.400
Premium tónica	\$ 3.000
Leaf tea	\$ 2.000
Pressed coffe	\$ 2.000
Pressed coffe double	\$ 2.400
Cut coffe	\$ 2.300
Pulp Juice	\$ 3.400

SLUSHEE

*Pisco base, lemon juice
and coconut milk.*

Raspberry	\$ 5.900
Mango	\$ 5.900
Passion fruit	\$ 5.900
Custard apple	\$ 5.900

MOJITO

Mojito	\$ 5.900
Mojito Huacatay	\$ 6.400
Mojito with sparkling wine	\$ 6.400
Mojito with Araucano	\$ 6.400
Mojito with vodka	\$ 6.400

MEZCLAS DE LA CASA

Fuerte de pepino	\$ 5.900
<i>Vodka, cucumber, lemon, soda and pepper.</i>	
Chupilca y Canelo	\$ 6.400
<i>Pisco, toasted flour, red wine and canelo pepper.</i>	
Macerado de frambuesa	\$ 6.400
<i>Vodka, Raspberry, pica lemon.</i>	
Ron Blanco	\$ 5.900
<i>Rum, coriander, Martini dry, lemon juice and sparkling wine.</i>	
Macerado de Kalhua	\$ 6.400
<i>White rum, Kalhua, huacatay and lemon.</i>	
Macerado Huacatay	\$ 6.400
<i>White rum, Vermouth Rosso, lemon, sparkling wine and huacatay.</i>	

SCHOP

Craft beer Shop 260 cc.	\$ 2.900
Craft beer Shop 500 cc.	\$ 5.500



PISCO SOUR OR PISCOLA

Norterra	\$ 4.900
Alto del Carmen 35°	\$ 4.900
Mal paso	\$ 4.900
Los Nichos 35°	\$ 4.900
Los Nichos 40°	\$ 5.900
Pedro Jimenez Mal paso	\$ 5.900
Alto del Carmen Moscatel 40°	\$ 5.900
Horcón Quemado 35°	\$ 5.900
Horcón Quemado 40°	\$ 6.400
Armidita <i>Primer encanto</i>	\$ 7.900
Gobernador 40°	\$ 5.400
Waqar	\$ 9.300
Kappa 40°	\$ 9.300
Lapostol XO	\$ 7.400
Lapostol	\$ 6.400
Republicano dorado	\$ 5.400
Republicano blanco	\$ 5.400

SELECTION OF NATIONAL DISTILLATES

Selection of Piscos to taste	\$7.500
<i>Mal paso Pedro Jimenez</i>	
<i>Alto del Carmen Moscatel</i>	
<i>Armidita Primer Encanto</i>	
	\$14.000
<i>Waqar</i>	
<i>Kappa</i>	
<i>Lapostol XO</i>	
Selection of artisan spirits	\$12.000
<i>Eva de manzana chilota</i>	
<i>Rico Rico</i>	
<i>Pisco Norterra</i>	

OTHERS SOUR

Eva (Chilota apple liqueur)	\$ 8.500
Tradicional	\$ 4.900
Huacatay	\$ 5.900
Rica - rica	\$ 5.900
Merkén	\$ 5.900
Green pepper and honey	\$ 5.900
Locoto	\$ 5.900
Avocado and pine apple	\$ 5.900
Beetroot	\$ 5.900

SPARKLING WINE

Undurraga Brut 250 cc	\$ 4.500
Undurraga Long play 750 cc	\$ 14.500
Eclat Valdivieso Rose (Cl) (Itata)	\$ 17.900
Inquieto (PN-CH) (Casablanca)	\$ 17.990
Schwaderer Brut Semillón (Maule)	\$ 20.990
Traditional method	



VODKA (incluye gaseosa)

Grey Goose	\$ 8.800
Grey Goose La Poire	\$ 8.800

WHISKY

Chivas Regal (12 años)	\$ 7.900
Glenfiddich (12 años)	\$ 9.500
Johnnie Walker Black Label	\$ 7.900
Johnnie Walker Gold Label	\$14.900

WHISKEY

Jack Daniels	\$ 7.900
Jack Daniels Miel	\$ 8.900
Bulleit	\$ 7.900

GIN (incluye gaseosa)

Bombay Sapphire	\$ 6.900
Tanqueray	\$ 6.900
Guardiana del Huerto	\$ 7.500
Feroz	\$ 7.500
Last Hope	\$ 7.500

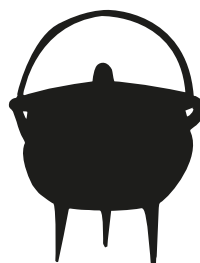
RON

Havana Reserva	\$ 7.200
Zacapa Gran Reserva	\$ 9.000

Destilados con tónica premium + \$1.800

OTHERS LIQUORS

Drambuie	\$ 6.400
Jägermeister	\$ 4.000
Clavo Oxidado	\$ 7.400
Ruso Negro	\$ 7.400
Mojito	\$ 5.900
Mojito Huacatay	\$ 6.400
Martini Bianco	\$ 4.300
Frangelico	\$ 5.900
Amarula	\$ 5.500
Manzanilla	\$ 3.900
Araucano	\$ 3.900
Amaretto	\$ 6.400
Spritz	\$ 5.900
Aperol Sour	\$ 6.400
Mimosa Mango/Maracuyá	\$ 5.400
Don Julio reposado-blco	\$12.900





WINE LIST

bottle 750 cc. glass 150 cc.

SAUVIGNON BLANC

Little Quino / William Fevre (Malleco 2022)	\$ 15.990	\$ 3.900
Punku micro terroir / (Paredones, Colchagua 2020)	\$ 18.990	
Trapi / (Osorno 2022)	\$ 21.990	

CHARDONNAY

Alta Cima 4090 / Altacima (Lontué 2021)	\$ 13.490	\$ 3.500
Single Vineyard / Valdivieso (Leyda 2020)	\$ 18.900	
Alto Las Gredas / (Cautin 2020)	\$ 22.400	

OTRAS CEPAS BLANCAS

Lafken (Riesling) / Besoain Wines (Casablanca, Lo Ovalle 2021)	\$ 16.990	
Glup (Chenin blanc) / Longavi (Maule 2021)	\$ 18.990	
Ungrafted (Moscatel) / De martino (Itata 2020)	\$ 22.990	
Fernando Almeda (Albariño) / (Curicó 2021)	\$ 24.990	

MEZCLAS BLANCAS

Signature Wines (CH-VG) / In Situ (Aconcagua 2020)	\$ 15.990	
Signos de Origen (CH/VI/MS/RO) / Emiliana (Casablanca 2020)	\$ 16.000	
Chardonnair (CH-PN) / Bodegas Re (Casablanca 2016)	\$ 23.200	

NARANJO

Naranja (MS-TR-PA) / González Bastías (Maule, San Javier 2021)	\$ 21.800	
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ROSE

Gallardía (CN) / De Martino (Itata 2018)	\$ 14.900	
Miramar Norte Vineyard / (SY) Casa Marin (Lo Abarca 2021)	\$ 21.900	

PAIS

País Viejo / J Bouchon (Maule 2020)	\$ 15.500	
Escandalo / (Itata 2021)	\$ 15.990	
País en Tinajas / Gonzalez Bastías (Maule 2019)	\$ 21.800	

bottle 750 cc. glass 150 cc.

PINOT NOIR

Larkun / Pandolfi (<i>Itata 2017</i>)	\$ 18.490	\$ 4.500
Little Quino / William Fevre (<i>Malleco 2021</i>)	\$ 18.990	
Humo Blanco / Hacienda Araucano-Lurton (<i>Lolol 2021</i>)	\$ 19.590	
Lo Abarca Hills / Casa Marin (<i>Lo Abarca 2013</i>)	\$ 45.900	
Escaleras de empedrado / Miguel Torres (<i>Maule 2014</i>)	\$ 108.000	

MERLOT

Family Vintage / Tres Palacios (<i>Maipo 2019</i>)	\$ 16.500	
Flaviata / Massenez (<i>Cachapoal 2020</i>)	\$ 17.990	
Cuvee Alexandre / Lapostolle (<i>Colchagua 2014</i>)	\$ 28.900	

CARMENERE

Morande Terroir (CA-MA) (<i>Maule 2020</i>)	\$ 14.500	\$ 3.500
Schwaderer / (<i>Colchagua 2022</i>)	\$ 18.800	\$ 4.500
Globo / Vultur (<i>Colchagua 2021</i>)	\$ 19.990	
Atelier / Hacienda Araucano (<i>Lolol 2022</i>)	\$ 23.990	
Maturana / Maturana (<i>Colchagua 2018</i>)	\$ 34.900	
Microterroir / Casa Silva (<i>Colchagua 2018</i>)	\$ 69.900	
Antiyal / (<i>Maipo 2020</i>)	\$ 81.900	
Alka / François Lurton (<i>Colchagua 2016</i>)	\$ 95.000	

CARIGNAN

Vultur Toromiro / Vultur (<i>Colchagua 2020</i>)	\$ 17.990	
Carigno del Maule / Moretta Wines (<i>Maule 2020</i>)	\$ 23.990	
Vigno / Bodegas Re (<i>Maule 2014</i>)	\$ 27.900	\$ 6.900

SYRAH

Schwaderer Wines Syrah-Viognier (<i>Curicó 2020</i>)	\$ 16.490	
Grand Vin / Villard (<i>Casablanca 2021</i>)	\$ 24.990	
Caballo Loco Gran Cru / Valdivieso (<i>Limari 2019</i>)	\$ 37.900	
Folly / Montes (<i>Colchagua 2016</i>)	\$ 115.000	

bottle 750 cc. glass 150 cc.

CABERNET SAUVIGNON

Les espías / Moretta Wines (Maipo 2021)	\$ 13.990	
Koyle Gran Reserva / (Cachapoal 2018)	\$ 16.400	\$ 4.200
Besoain wines / (Maipo 2020)	\$ 20.490	
Espino Gran Cuvée / Wliliam Fevre (Maipo 2020)	\$ 20.990	
Peñalolen / Quebrada de Macul (Maipo 2020)	\$ 28.990	
Antología / Emiliana (Maipo 2014)	\$ 39.990	
Domus Aurea / Quebrada de Macul (Maipo 2019)	\$ 145.000	

OTRAS CEPAS TINTAS

Single Vineyard (CF) / Valdivieso (Maule 2018)	\$ 18.500	
Vedette (CN) / Moretta Wines (Maule 2021)	\$ 19.990	
Polkura (MA) / (Colchagua 2020)	\$ 20.990	
Sintruco (MA) / Moretta Wines (Valle central 2019)	\$ 20.990	
Attilio Mochi (GA) / (Casablanca 2020)	\$ 21.990	

MEZCLAS TINTAS

Cartagena Coastal Red (GA-SY) / Casa Marin (Lo Abarca 2016)	\$ 19.600	
Flaherty (SY-CS-PS-MB-TE) / (Aconcagua 2019)	\$ 18.900	\$ 4.500
Tres Monos (CG- GA) / (Maule, Cauquenes 2017)	\$ 21.990	
Coyam (SY-CA-MV-MA-GA-TE) / Emiliana (Colchagua 2020)	\$ 24.500	
Cabergnan (CS-CG) / Boegas RE (Maule 2013)	\$ 26.990	\$ 6.500
Milla Cala (CS-CA-ME-CF-SY) / Vik (Colchagua 2018)	\$ 40.900	

Caballo Loco Gran Cru (VARIEDADES) / Valdivieso

Maipo (CS-CF) / Apalta (CA-CS) / Curicó (MA-SY) \$ 37.900

Sagrada Familia (CA-PV-ME-CF-MA-SY)

Caballo Loco N19 (SY-CA-CF-CS-MA) / Valdivieso (Maule) \$ 74.000

VINOS DULCES

bottle 375 cc. glass 75 cc.

Petunia (GW) / 5ta Dimensión (Cauquenes 2023)	\$ 15.500	\$ 3.500
Alta Cima (Lontue, Curicó 2019)	\$ 17.490	
Armidita Pajarete (PA-CG-CN) (Huasco 2019)	\$ 18.990	



GROUND MENU

Starter

Escalope of fried tongue and pebre with avocado.

Lamb meatball and tomato chimichurri sauce.

Crispy fried blood sausage and onion jam with red wine and merkén.

Rabbit causeus and kalatanta with acid cream.

Main course

Chochoca stuffed with frayed meat stew and mushroom sauce.

Creamy mote with algarrobina pork and pickles.

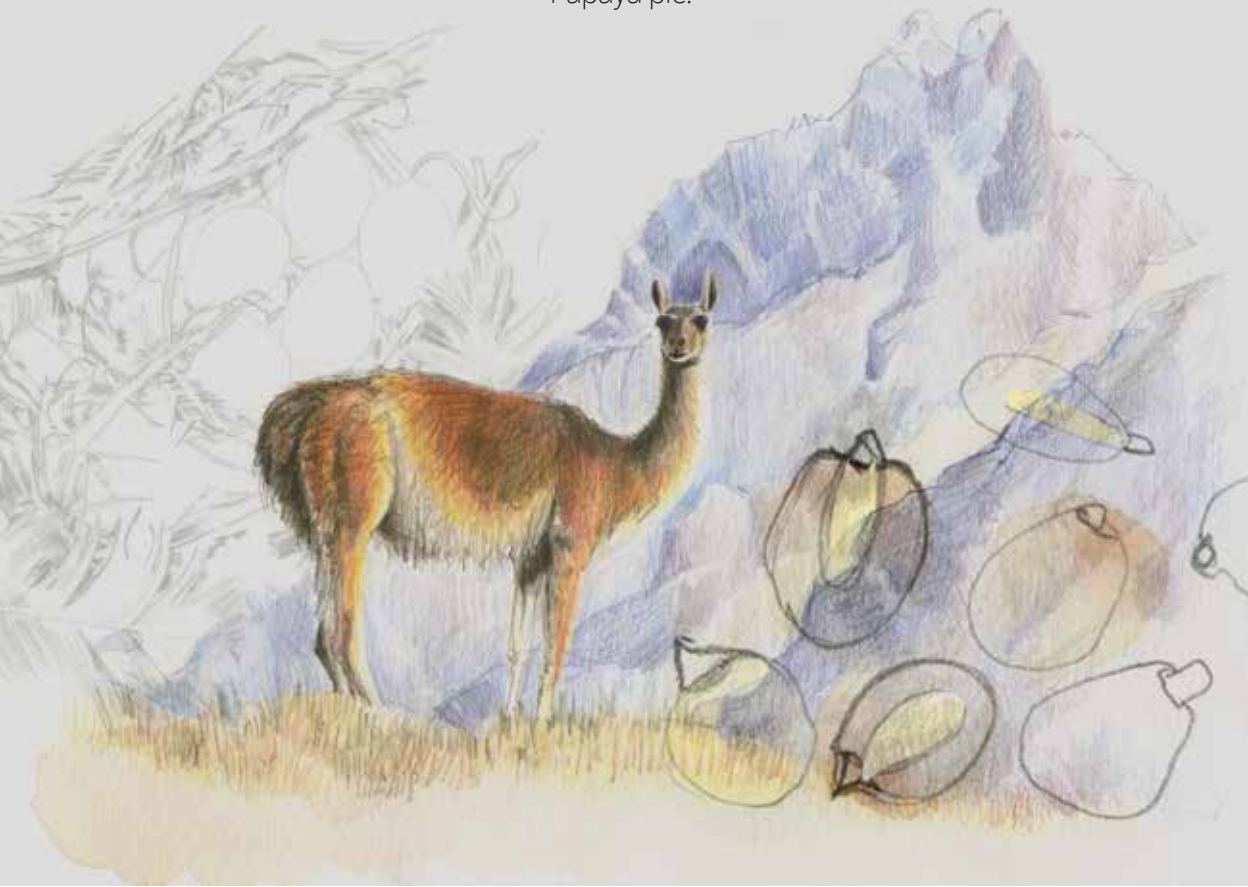
Pickled rabbit.

Dessert

Mote with dried peach.

Profiterole with lucuma and milk candy sauce with pisco.

Papaya pie.



SEA MENU

Starter

Cuttlefish, olluco potatoes with garlic lactonese and green sauce.

Salmon tartare with mango and chañar sauce.

Octopus with citrus puree and yellow chili, seaweed salad.

Albacore croquette and chascu sauce.

Main course

Chochoca stuffed with creamy seafood and gratin cheese.

Grilled hake with carrot puree and ulmo honey with spinach sauce.

Smoked caldillo with shellfish and conger eel.

Dessert

Mote with dried peach.

Profiterole with lucuma and milk candy sauce with pisco.

Papaya pie.





MIX MENU

Starter

- Corn pastry with azapa olives and cancha powder.
- Roasted paprika in kalatanta and goat cheese with ulmo honey.
- Crispy fried blood sausage and onion jam with red wine and merkén.
- Salmon tartare with mango and chañar sauce.

Main course

- Chochoca stuffed with creamy eggplant and mushroom sauce.
- Creamy mote with algarrobina pork and pickles.
- Smoked caldillo with shellfish and conger eel.

Dessert

- Mote with dried peach.
- Profiterole with lucuma and milk candy sauce with pisco.
- Papaya pie.



VEGETARIAN MENU

Starter

Corn pastry with azapa olives and cancha powder.
Potato stuffed with cheese, onion and chascu sauce.
Roasted paprika in kalatanta and goat cheese with ulmo honey.
Roasted zucchini with spicy quinoa.

Main course


Chochoca stuffed with creamy eggplant and mushroom sauce.
Vegetable stew (Pisku).
Cream of beetroot and nuts.

Dessert

Mote with dried peach.
Profiterole with lucuma and milk candy sauce with pisco.
Papaya pie.



www.peumayenchile.cl

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