PEUMAYEN
ANCESTRAL FOOD

The **Peumayen Ancestral Food** project is the result of a deep investigation into the gastronomic roots of Chile, reflected in a menu that combines products, techniques and original preparations from the main ancestral cultures of pre-Hispanic Chile.

We understand the evolution of gastronomy as the search for products; not new ones, but old ones.

We continue to be fascinated by the food preparation techniques that the first inhabitants of these lands imagined, because they have withstood the passage of time and have proven, in many cases, to be irreplaceable by new technologies.
That is why we dare to incorporate them into modern cuisine.

We appreciate the collaboration and joint work with the Seed Keepers of Chiloé, Oro Verde Chiloé, Pesca en Línea, Mrs. Angélica Ávila (Loyo, Gargal etc.) Mrs. Teresa de Chol chol, Algueras de Navidad Community, Salineros de Cáhuil, Atariki de Rapa Nui among other great friends…

Thank you for sharing this trip with us.

ORIGINS MENU

Tasting menu in four courses with 19 different preparations.

Ground menu $39.900

Sea menu $39.900

Mix menu $39.900

Vegetarian menu$37.900

PAIRING MENU

6 stages $60.000

FRESH CHILEAN OYSTERS AND CLAMS

	6 units	12 units
Oysters	**7.200**	**13.000**
Clams	**6.800**	**12.000**

They are accompanied by a hot chili dressing with a vegetable broth reduction.

Orange, lemon and huacatay dressing.

Shallot vinaigrette with Winter's bark pepper.

STARTERS

Rapa Nui Ceviche **8.900**
Tuna, cucumber, tomato, coconut, with fried plantain and sweet potato.

Raw guanaco meat from Tierra del Fuego **9.700**
Slightly spicy guanaco sauce, gherkin, pickles and q'ala tant'as.

Cream of sweet potato and quinoa **8.900**
Sweet potato cream soup with fried pumpkin fried in Algarrobo flour, smoked rose oil and crispy quinoa.

Sea bass tartar **8.900**
Citrus sea bass tartar with mango, chañar sauce and q'ala tant'as

Clam ceviche **8.900**
Clams, onion, cilantro and lemon.

SALADS

Sea salad **9.700**
Green leaf salad with olluco potatoes and candied carrots, mussels breaded in toasted flour, fried hake, cherry tomatoes, a mix of toasted seeds and citrus dressing.

Achawall salad **9.700**
Green leaf salad with achawall, the Mapuche word for chicken, goat cheese cracker, Azapa olive lactonese and citrus dressing.

Vegetarian salad **8.900**
Green leaf salad with roasted chickpeas, grilled avocado, pickled onion and cucumber, toasted puffed quinoa, fried mote, avocado cream and citrus dressing.

CHILDREN'S MENU

Grilled fillet skewer with French fries or corn pastry. **8.900**

Fried hake with French fries or corn pastry. **8.900**

MAIN COURSES

Skewer of beef fillet and Chilote potatoes — **14.900**
Beef fillet, Chilote potatoes and *Winter's bark pepper* sauce.

Confit pork — **14.900**
Confit and shredded pork loin, with bean puree and pilpil cream.

Fried southern hake with native potato stew and huacatay sauce — **14.900**
Fried austral hake, native potato stew with yellow chili sauce (not spicy) and huacatay sauce.

Smoked conger and seafood chowder — **14.900**
Angelmó smoked seafood soup, golden conger eel and vegetables.

Lamb and southern laver — **15.900**
Seafood soup with Patagonian lamb, southern laver and potatoes.

Pisku — **11.400**
Five legume stew.

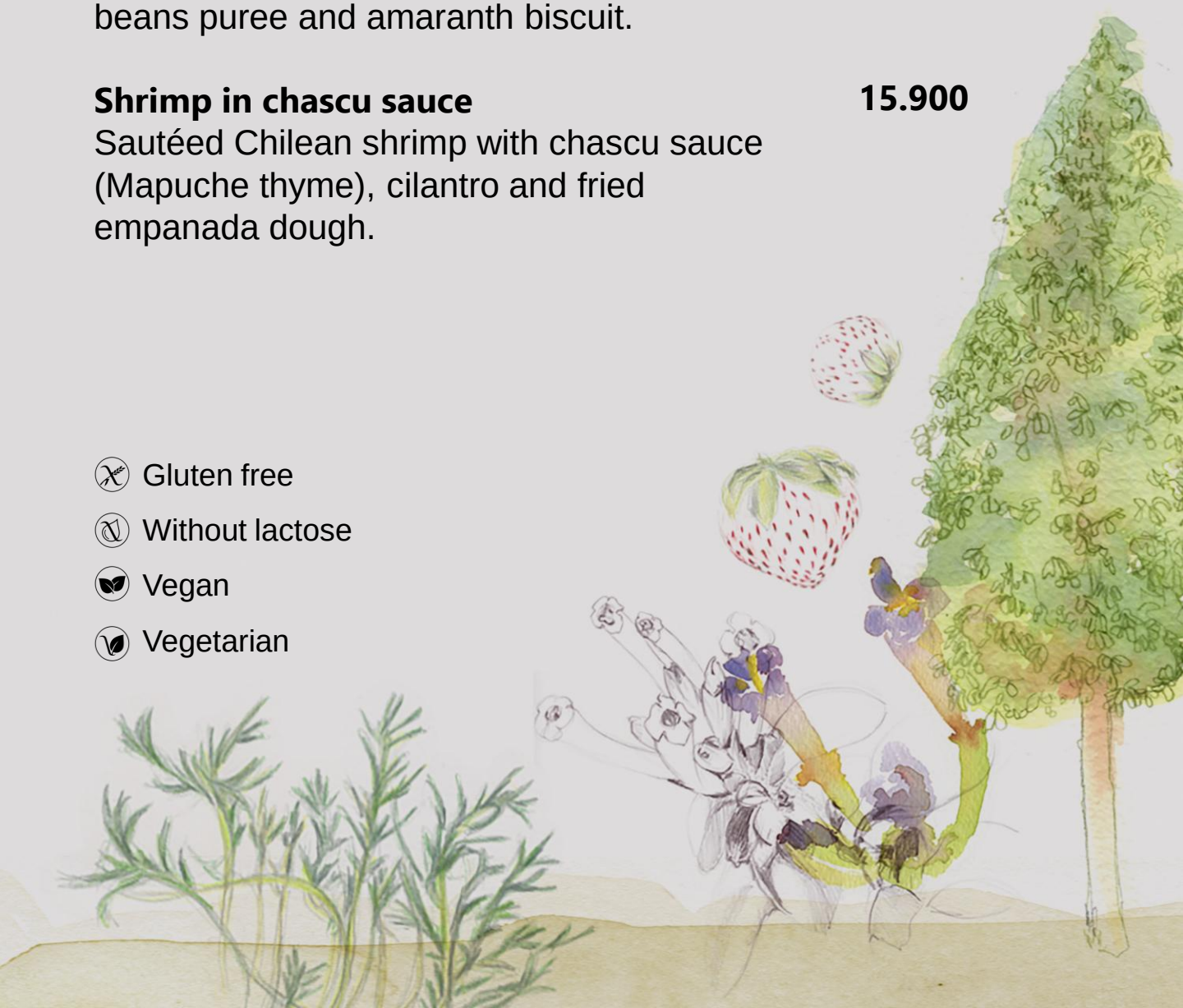
MAIN COURSES

Corn pastry and salad **12.900**
Corn pastry with coconut milk on a banana leaf and accompanied by Chilean salad (tomato and onion).

Lamb with chancaca sauce and broad beans puree **15.900**
Lamb in chancaca and mint sauce with broad beans puree and amaranth biscuit.

Shrimp in chascu sauce **15.900**
Sautéed Chilean shrimp with chascu sauce (Mapuche thyme), cilantro and fried empanada dough.

- Gluten free
- Without lactose
- Vegan
- Vegetarian



DESSERTS

Dessert tasting.	**10.000**
Simple tasting.	**5.900**
Ice cream trilogy.	**6.900**

Toffe custard- Papaya pie - profiterole with pennyroyal cream - leaf litter cake with delicacy

BEVERAGES

Mineral water c/s gas	**2.700**
Lemonade	**3.500**
Flavored lemonade	**3.900**
Soda 350 cc.	**2.900**
Tónica Premium	**3.600**
Tea	**2.700**
French press coffee	**2.000**
Double coffe	**2.400**
Espresso with milk	**2.300**
Double espresso w/milk	**2.900**
Juice	**3.700**

GRANIZADO

Pisco , lemon juice and coconut milk

Raspberry	**5.900**
Mango	**5.900**
Passion fruit	**5.900**
Chirimoya	**5.900**

MOJITO

Mojito	**5.900**
Mojito Huacatay	**6.400**
Mojito with champagne	**6.400**
Mojito with Araucano	**6.400**
Mojito with vodka	**6.400**

HOUSE BLENDS

Fuerte de pepino **5.900**

Vodka, cucumber, lemon, soda & pepper.

Chupilca y Canelo **6.400**

Pisco, toasted flour, red wine & Winter's bark pepper.

Macerado de frambuesa **6.400**

Vodka, raspberry, &lemon

Ron Blanco **5.900**

Ron, cilantro, Martini dry, lemon juice & champagne.

Macerado de Kalhua **6.400**

Ron blanco, Kalhua, huacatay & lemon.

Macerado Huacatay **6.400**

White ron, Vermouth Rosso, lemon, champagne & huacatay

SCHOP

Schop artesanal 260 cc.	**2.900**
Schop artesanal 500 cc.	**5.500**

PISCO SOUR O 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 Jiménez Mal paso	**5.900**
Alto del Carmen Moscatel 40º	**5.900**
Horcón Quemado 35°	**5.900**
Horcón Quemado 40°	**6.400**
Armidita Primer encanto	**7.900**
Gobernador 40°	**5.400**
Waqar	**9.300**
Kappa 40°	**9.300**
Lapostolle XO	**7.400**
Lapostolle	**6.400**

SELECTION OF NATIONAL SPIRITS

Selection of Piscos to taste

Mal paso Pedro Jiménez
Alto del Carmen Moscatel
Armidita Primer Encanto — **7.500**

Waqar
Kappa
Lapostolle XO — **14.000**

Selection of artisanal spirits

Eva de manzana chilota
Rico Rico
Los Nichos 40° — **12.000**

OTHER SOUR

Eva (*Chilote apple liqueur*)	**8.500**
Tradicional	**4.900**
Huacatay	**5.900**
Rica – rica	**5.900**
Merkén	**5.900**
Ají verde y miel	**5.900**
Locoto	**5.900**
Palta y piña	**5.900**
Betarraga	**5.900**

SPARKLING WINES

Valdivieso Limited Brut 187 cc	**4.800**
Valdivieso Limited Brut 750 cc	**14.500**
Eclat Valdivieso Rose (CI) (Itata)	**17.900**
Inquieto (PN-CH) (Casablanca)	**17.990**
Gemma (CH-PN) (Limarí)	**19.900**
Schwaderer Brut Semillón (Maule) Método Tradicional	**20.990**

WINE LIST

	botella 750 cc.	*copa 150 cc.*
SAUVIGNON BLANC		
Little Quino / William Fevre (Malleco 2022)	**15.990**	**4.300**
Globo / Vultur (Casablanca 2021) *sin filtrar*	**18.990**	
Trapi / (Osorno 2022)	**21.990**	
CHARDONNAY		
Alta Cima 4090 / Alta cima (Lontué 2021)	**13.490**	**3.500**
Single Vineyard / Valdivieso (Leyda 2020)	**18.900**	
Alto Las Gredas / (Cautin 2020)	**22.400**	
OTHER WHITE STRAINS		
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**	
WHITE MIXTURES		
Signature Wines (CH-VG) / In Situ (Aconcagua 2020)	**15.990**	
Signos de Origen (CH/VI/MS/RO) / Emiliana (Casablanca 2020)	**16.000**	
Chardonnoir (CH-PN) / Bodegas Re (Casablanca 2016)	**23.200**	
NARANJO	**17.900**	
Macerao (SE) / Luis Felipe Edwards (Itata 2021) *sin filtrar*	**21.800**	
Naranjo (MS-TR-PA) / González Bastías (Maule, San Javier 2021)		
ROSE	**14.900**	
Gallardía (CN) / De Martino (Itata 2018)	**21.900**	
Miramar Norte Vineyard / (SY) Casa Marin (Lo Abarca 2021)		
PAIS	**15.500**	
País Viejo / J Bouchon (Maule 2020)	**15.990**	
Escandalo / (Itata 2021)	**18.990**	
Glup / Longavi (Maule 2021)	**21.800**	
País en Tinajas / Gonzalez Bastías (Maule 2019)		

botella 750 cc.copa 150 cc.

PINOT NOIR

Larkun / Pandolfi (Itata 2017)	**18.490**	**4.500**
Little Quino / William Fevre (Malleco 2021)	**18.990**	
Humo Blanco / Hacienda Araucano-Lurton (Lolol 2021)	**19.590**	
Lo Abarca Hills/ Casa Marin (Lo Abarca 2013)	**45.900**	

MERLOT

Family Vintage / Tres Palacios (Maipo 2019)	**16.500**	
Flaviata / Massenez (Cachapoal 2020)	**17.990**	
Cuvee Alexandre / Lapostolle (Colchagua 2014)	**28.900**	

CARMENERE

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

CARIGNAN

Vultur Toromiro / Vultur (Colchagua 2020)	**17.990**	
Carigno del Maule / Moretta Wines (Maule 2020)	**23.990**	
Vigno / Bodegas Re (Maule 2014)	**27.900**	**6.900**

SYRAH

Schwaderer Wines Syrah-Viognier (Curicó 2020)	**16.490**	
Polkura / (Colchagua 2018)	**24.990**	
Caballo Loco Gran Cru / Valdivieso (Limarí 2019)	**37.900**	
Folly / Montes (Colchagua 2016)	**115.000**	

	botella 750 cc.	copa 150 cc.
CABERNET SAUVIGNON		
Les espias / Moretta Wines (Maipo 2021)	**13.990**	**4.200**
Koyle Gran Reserva / (Cachapoal 2018)	**16.400**	
Besoain wines / (Maipo 2020)	**20.490**	
Espino Gran Cuvée / Wliliam Fevre (Maipo 2020)	**20.990**	
Peñalolen /Quebrada de Macul (Maipo 2020)	**34.990**	
Antología / Emiliana (Maipo 2014)	**49.000**	
Domus Aurea / Quebrada de Macul (Maipo 2019)	**145.000**	
OTHER RED STRAINS		
Single Vineyard (CF) / Valdivieso (Maule 2018)	**18.500**	
Vedette (CN) / Moretta Wines (Maule 2021)	**19.990**	
Polkura (MA) / (Colchagua 2020)	**24.990**	
Sintruco (MA) / Moretta Wines (Valle central 2019)	**24.990**	
Attilio Mochi (GA) / (Casablanca 2020)	**25.990**	
RED MIXTURES		
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) / Bodegas 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) Sagrada Familia (CA-PV-ME-CF-MA-SY)	**37.900**	
Caballo Loco N19 (SY-CA-CF-CS-MA) / Valdivieso (Maule)	**74.000**	

	botella 750 cc.	copa 150 cc.
SWEET WINES		
Petunia (GW) / 5ta Dimensión (Cauquenes 2023)	**15.500**	**3.500**
Armidita Pajarete (PA-CG-CN) (Huasco 2019)	**18.990**	

GROUND MENU

Breadbasket

Starter

Crispy fried prieta (blood sausage) with red wine onion jam and merquén.
Potato stuffed with meat.
Rabbit cause with q’ala tant’a and sour cream.
Tongue pate with pickled vegetables.
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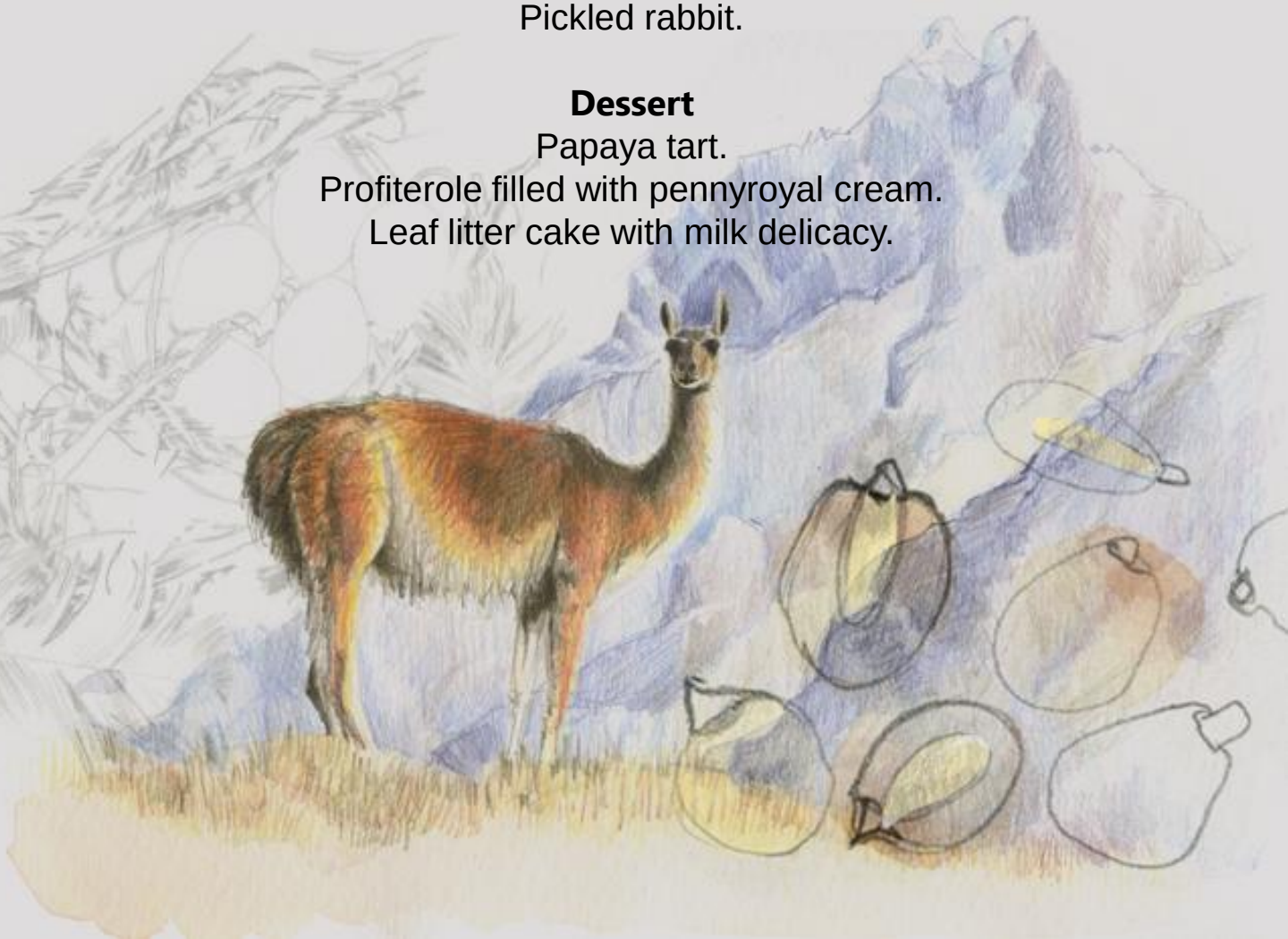
Main courses

Chochoca with shredded meat stew and Winter's bark pepper sauce.
Confit pork loin with bean purée and pilpil cream.
Pickled rabbit.

Dessert

Papaya tart.
Profiterole filled with pennyroyal cream.
Leaf litter cake with milk delicacy.



SEA MENU

Breadbasket

Starter

Cured Cáhuil salt trout on an amaranth cracker with sweet potato mash and cilantro sauce.
Croaker and mango tartare with chañar sauce.
Smoked salmon pate with crispy quinoa.
Chiloé octopus with citrus puree, cochayuyo and luche salad, and orange dressing.

Main Courses

Chochoca with creamy cuttlefish and gratin cheese.
Fried southern hake with native potato stew.
Smoked seafood broth from Angelmó with golden conger eel.

Dessert

Papaya tart.
Profiterole filled with pennyroyal cream.
Leaf litter cake with milk delicacy.
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VEGETARIAN MENU

Breadbasket

Starter

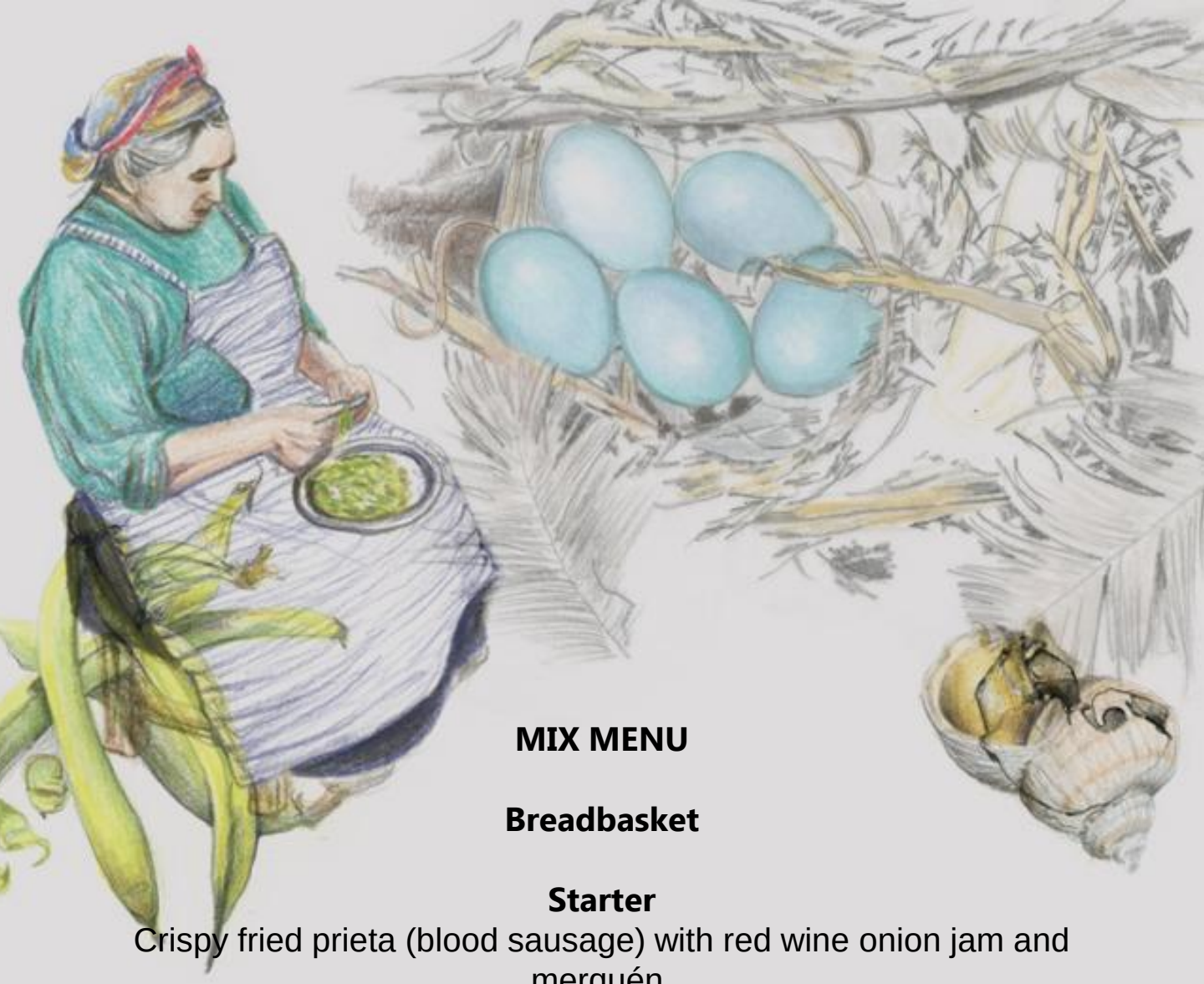
Corn pastry with roasted tomato and basil paste.
Beetroot pate on an amaranth cracker with pickled vegetables.
Stuffed potato with cheese and onion, served with chascu sauce.
Roasted bell peppers with q'ala tant'a, goat cheese and ulmo honey.

Main Courses

Chochoca with creamy chard and gratin cheese.
Pisku (five legume stew).
Sweet potato, pumpkin, and quinoa cream soup

Dessert

Papaya tart.
Profiterole filled with pennyroyal cream.
Leaf litter cake with milk delicacy.



MIX MENU

Breadbasket

Starter

Crispy fried prieta (blood sausage) with red wine onion jam and merquén.
Corn pastry with roasted tomato and basil paste.
Stuffed potato with cheese and onion, served with chascu sauce.
Smoked salmon pate with crispy quinoa.

Main Courses

Chochoca with creamy chard and gratin cheese.
Confit pork loin with bean purée and pilpil cream.
Smoked seafood broth from Angelmó with golden conger eel.

Dessert

Papaya tart.
Profiterole filled with pennyroyal cream.
Leaf litter cake with milk delicacy.