



COCKTAILS

Aperol Spritz
 Navarro Correas Extra Brut, Aperol
 Grapefruit, Rhubarb Bitters
 31.000

Watermelon Chill
 Ketel One Vodka, Lemon
 Lemongrass, Watermelon, Basil
 28.000

Garden Smash
 Tanqueray Gin, Cucumber
 Cilantro, Lime, Red Chili
 28.000

Blackberry Cobbler
 Chamomile Infused Sherry
 Bacardi Rum, Blackberries, Mint
 Lemon, Peach Bitters
 26.000

Smoke and Fire
 Montelobos Mezcal
 Spiced Hibiscus, Lemon, Orange
 34.000

Ginger Margarita
 Don Julio Reposado
 Cointreau, Lime, Ginger Salt
 29.000

Pecan Smoked Old Fashioned
 Bulleit Bourbon, Pecan Bitters
 Sugar, Smoked Pecan Wood
 33.000

WINES BY THE GLASS

SPARKLING
 Extra Brut, Navarro Correas
 21.000

Brut Rosé, Undurruga Royal
 21.000

Prosecco Extra Dry, Malibrán
 23.000

WHITE
 Chardonnay, Salentein Art and Wine
 'Killka', Uco Valley, Argentina 21.000

Sauvignon Blanc, Portillo
 Colchagua Valley, Chile 23.000

Verdejo, Protos
 Rueda, Spain 21.000

Albariño, Terra Mundi
 Rias Baixas, Spain 20.000

RED
 Malbec, Salentein Art and Wine
 'Killka', Uco Valley, Argentina 21.000

Cabernet Sauvignon, Séptima
 Mendoza, Argentina 21.000

Pinot Noir, Morandé
 Casablanca Valley, Chile 24.000

Tempranillo, Hizan Cosecha
 Ribera del Duero, Spain 24.000

APPETIZERS

Tuna Tartare
 Avocado, Spicy Radish
 Ginger Dressing
 26.000

Assorted Sashimi
 Crispy Sushi Rice
 Chipotle Mayonnaise 22.000

Crispy Calamari
 Lemon, Rosemary Dip
 Basil Salt 18.000

Fresh Burrata
 Char-grilled Toast
 Roasted Heirloom Peppers
 21.000

Three Cheese Raviolis
 Cherry Tomato Marinara, Basil
 22.000

SOUPS & SALADS
 MARKET Ajíaco
 Chicken, Avocado
 Lime, Corn Fritters 16.000

Baby Romaine Caesar Salad
 Parmesan, Lemon, Chili 18.000
 with Grilled Chicken 22.000

Heart of Palm Salad
 Tomato, Coconut, Oregano
 18.000

Niçoise Salad
 Seared Tuna, Mixed Mesclun
 Boiled Egg, Black Olives
 Sun Dried Tomato Vinaigrette
 26.000

SANDWICHES

B.A.L.T on Multi Grain Bread
 Mesclun Salad
 18.000

Grilled Chicken Sandwich
 Spiced Fig Jam
 Goat Cheese, Arugula
 24.000

Flank Steak Sandwich
 Garlic Butter, Balsamic Onions
 Sweet Hot Mustard
 24.000

MARKET Burger
 Angus Beef
 Yuzu Pickles, Onion Rings
 Choice of Cheese, French Fries
 28.000

ENTRÉES
 Slowly Cooked Salmon
 Potato Purée, Kale
 Black Truffle Emulsion
 35.000

Parmesan Crusted Chicken
 Artichoke, Basil-Lemon Butter
 31.000

Margarita Pizza
 Fresh Tomato
 Basil, Mozzarella
 23.000

Beef Carpaccio Pizza
 Button Mushroom, Garlic Cream
 Arugula, Parmesan
 28.000

SIMPLY COOKED

Hake 30.000

Maguro Tuna 33.000

Chilean Salmon 31.000

Chicken Breast 27.000

Pork Chop 32.000

Beef Tenderloin 220 grams 34.000

Grilled Rib Eye 350 grams 48.000

SAUCES

Béarnaise

Black Pepper Jam

MARKET Steak Sauce

Smoked Chili Glaze

Soy-Miso Mustard

Four Chili Picante Sauce

SIDES

11.000

Creamed or Sautéed Spinach

Grilled Asparagus

Olive Oil, Lemon

Creamed or Sautéed Kale

Caramelized Mushrooms

Sesame, Lime

Crispy Macaroni and Cheese

French Fries

Steak Fries, Herbs

Mashed Potatoes

White Rice, Toasted Almonds

NON-ALCOHOLIC COCKTAILS 10.000

Sparkling Thyme Lemonade

Passion Chili Soda

Fresh Ginger Ale

Lychee Ciruela Soda

Lulo Muddle

FRESH BLENDED JUICES 8.000

ESMERALDA - Celery, Spinach, Apple, Orange, Mint

CARNELIAN - Tangerine, Mango, Banana

RUBY - Blackberry, Strawberry, Watermelon

AMBER - Pineapple, Ginger, Orange

GARNET - Beet, Radish, Pineapple, Tangerine