

L A M E S A

APPETIZERS

Tiradito

Fresh raw fish with green sauce ,avocado and yuzu kosho \$8.000

Vegetable Tartare

Pumpkin , pumpkin seeds emultion and suffle rice \$8.000

Rosti Potatoe

Pan grilled poratote tortilla, pickled onion and coriander sauce

With grilled vegetables \$7.000

With fish or chilean abalone \$11.000

Queso Cabeza

Classic chilean head pork aspik with home made mustard and spicy sauce \$4.000

Steak tartar

Beef with pickled cumcumber, mustard, crispy onion with toast \$8.000



Grilled sweetbread

With arugula, pears, apples and citrus \$9.000

Oysters

Oysters mix served with mignonette and fresh lime \$15.000

**** subject to disposition**

Mozarella Fior di Latte

Eggplant pure, macerated fig and toasts . \$9.000

Razor blade a la brasa

Served with beurre noisette and parsley. \$8.000

**** subject to disposition**

Sandwiches & Pizzas

(our sándwich comes with fries)

Fried fish

Focaccia bread, lettuce, sesame sauce,pickled cabbage and turnip \$14.000

Ham Leg

Brioche bread, ham leg, egg sauce with jalapeño and lettuce \$14.000

Focapizzas (Individual)

Vegetal / Withe sauce / sausage \$10.000



FREE GLUTEN



VEGETARIAN



VEGAN

**** ALL OUR DISHES ARE SUBJECT TO DISPOSITION**

La Mesa Salads

*dishes subject to disposition

Green

Lettuce served with dressing, slice of artichokes, cheese and seeds \$6.000

Peas & Beans

Mix served with onion and egg yolk \$5.000

Radish

Fresh radish with yogurth \$5.000

Asparagus

Fresh asparagus with green emulsion \$7.000

MAIN DISHES

Catch of the Day (200 gr)

Fresh fish with lemon zest and home made sauce \$12.000

Flat Iron (200 gr)

With homemade peanut butter, our mustard and demi glace sauce \$12.000

Fresh Homemade pasta ** (120 gr)

Sauce of the day (ask for options). \$12.000

Quail

Pan grilled with his own sauce \$12.000

Lamb Ribs (200 gr)

From patagonia , sealed with herbs \$21.000

Chicken breast

Organic chicken sealed served with mustard sauce \$10.000

Tomahawk (550 gr aprox)

Veined loin of calf . \$25.000

*subject to disposition

SIDE DISHES

COLIFLOWER served with corn sauce \$5.000

BEETS salt cooked with smoked home made ricota \$5.000

FRIES LA MESA french fries with home made seasoning \$5.000

CARROTS served with striped walnut \$5.000

POTATOE PURÉ mashed with onion juice and olive oil \$5.000

**please let us know about your allergies or intolerance

DESSERTS \$ 6.000

Tarte of the day*

Fruit tarte

Óbolo

62% chocolate mousse, cacao poder, coffee cream and crisps

Sweet Heaven

Creme cheese pudding, toffee sauce and walnut

Pavlova  

With citrus and marmelade

Ice creams *

Ask for options

MaxiBolo

White choco mousse with coco, almonds and polen

Orange cake 

Orange free gluten cake with chiboust and citrics

Bakery Mix La Mesa*

\$ 10.000

Doughnuts, cookies, canelés

CAFFEE

Blend Coffee Culture La Mesa

Ristretto / Americano / Espresso / Cortado \$2.000

Espresso Doble / Capuccino / Cortado Doble \$3.000

Ice coffee La Mesa \$3.500

INFUSIONS

Té Orgánico PURA

Malva Rosa Sweet Dreams \$3.000

Té verde, malva rosa, toronjil, melisa.

Cardamomo Menta Trip \$3.000

Té Verde, cardamomo, poleo y mix de mentas.

Canela Naranja Black Tea \$3.000

Té negro, canela y cascara de naranja y mandarina

Cedrón Sour Garden \$3.000

Té verde, hojas de cedrón, jengibre y cascara de limón

Orange Flowers Explosion \$3.000



SIN GLUTEN



VEGETARIANO

VEGANO

L A M E S A

BEERS

Estrella Damm (330 cc / 500 cc) \$2.500 / \$4.000

Tamango Cortacorriente (500cc) \$5.000

Estrella Inedit (330 cc / 500 cc) \$3.000 / \$5.000

NON ALCOHÓLIC

Heineken Cero \$2.500

LA MESA COCKTAILS

Pisco sour La Mesa \$4.500

Pisco cultura pisco 38°, limón, sweet syrup

Sour Amazónico \$6.000

Gin La República amazónico, limón, sweet syrup

Moscow Mule \$7.000

Vodka Stolichnaya gold, limón, Ginger beer

London Mule \$7.000

Gin Tanqueray, limón, Ginger beer

Piscola \$5.000

Alto del Carmen 40° + Bebida

Spritz La Mesa \$7.000

Villacardea, Undurraga sparkling, orange

Sauco La Mesa Spritz \$7.000

Elder flower liquor , Undurraga sparkling wine, apple

Ramazotti Spritz \$7.000

Ramazotti, Undurraga sparkling wine, Orange and mint

Tanqueray Sevilla tónica \$7.000

Tanqueray Sevilla, fentimans

Negroni La Mesa \$8.000

Gin Tanqueray, Martini Father and Son rojo, Campari

Martini Dry \$7.000

Gin Tanqueray, Martini Seco, olive

Vodka Tonic La Mesa \$7.000

Vodka Stolichnaya gold, Britvic tónica

Gin Tonic La Mesa \$7.000

Gin Tanqueray, Britvic tónica

NON ALCOHOLIC

Agua San Pellegrino 250cc/ 505cc \$2.000 / \$3.000

Agua Acqua Panna 250 cc/ 500cc \$2.000 / \$3.000

Lemonade (Ginger, mint) \$3.000

La Mesa JUICE (ask for options) \$3.000

Coca-Cola, Sprite, Nordic (Normal, Light, Zero) \$1.800

Vital 330 c/s gas \$1.500

Pellegrino: Tónica, ginger beer, citrus, Roble \$3.500

Britvic: Tónica, Ginger Beer, Cranberry \$3.000

Fentimans, tónica, Pink lemonade, Naranja Valenciana \$3.500

L A M E S A

VINOS Y ESPUMANTES

Emiliana Brut \$15.000

Jardín D'Eden \$20.000

Gala, Casa Bauzá \$25.000

Montes Angels \$20.000

Chandon Rosé \$25.000

Veuve Clicquot \$75.000

CHARDONNAY

De Martino Legado, Limarí \$20.000

La Leonie, Casa Blanca \$35.000

Beattig, Traiguén \$35.000

Amelia, Limarí \$45.000

SAUVIGNON BLANC

Mosaiko, Cachapoal: \$15.000

Amayna, Valle de Leyda \$20.000

ENSAMBLAJE

Novas, Cachapoal \$15.000

Vivendo, Cachapoal \$15.000

Flaherty, Aconcagua \$20.000

Grus Alcohuz, Elqui \$25.000

Coyam, Colchagua \$30.000 / \$60.000

Sideral, Cachapoal \$40.000

RHU, Elqui \$60.000

Epu, Puente Alto \$65.000

CARMENERE

Apaltagua Envero, Colchagua \$15.000

Koyle Royale, Alto Colchagua \$25.000

Castamora, Almahue \$25.000

Presumido, Maipo \$30.000

CABERNET SAUVIGNON

Mosaiko, Cachapoal \$15.000

Dama de Plata, Maipo \$15.000

Koyle Royale, Alto Colchagua \$25.000

1865, San Pedro, Maipo \$25.000

SYRAH

Koyle Royale, Alto Colchagua \$25.000

Carabantes, Aconcagua \$30.000

Montes Outer Limits, Zapallar \$30.000

Folly, Apalta \$110.000

ROSÉ

Boya, Leyda \$15.000

Casa Marín Miramar, San Antonio \$25.000

PINOT NOIR

Villard Expression, Casablanca \$20.000

Casa Marín Litoral, San Antonio \$25.000

Refugio, Casa Blanca \$25.000

Montsecano, Casa Blanca \$35.000

Beattig, Traiguén \$35.000

Villard Grand Vin, Casablanca \$35.000

Amelia, Limarí \$45.000

OTROS TINTOS

Masintin Cinsault, Itata \$30.000

Masintin Cariñena, Maule \$30.000

De Martino Viejas Tinajas Cinsault \$35.000

L A M E S A

VODKA

Stolichnaya gold \$6.500

Absolut Blue \$6.500

Belvedere \$8.000

Absolut Elyx \$8.000

Stoli Elit \$9.000

Grey Goose \$9.000

GIN

Beefeater Pink \$6.000

Tanqueray London Dry \$7.000

Tanqueray Sevilla \$7.000

Hendrick's \$8.000

Hendrick's Solstice \$8.000

Tanqueray Ten \$9.000

Monkey 47 \$10.500

RON

Pampero especial \$5.000

Havana Club Añejo Especial \$6.000

Zacapa solera 23 años \$9.000

DESTILADOS

Cognac Hennessy VS \$8.000

Calvados Roger Groult 8 años \$10.000

Cognac Delamain X.O Pale & Dry \$12.000

Bas -Armagnac Dartigalongue 15 años
\$15.000

TENNESSE WHISKY

Jack Daniels \$8.000

WHISKY SCOTCH BLEND

Grant's Ale Cask / Stand Fast / Smoky \$5.000

Johnnie Walker Red Label \$6.000

The Guiligans \$6.500

Johnnie Walker Black Label \$8.000

WHISKY IRISH

Jameson \$6.000

WHISKY SINGLE MALT

Glenfiddich \$7.000

Glenlivet \$7.000

PISCO

Alto del Carmen 40° \$5.000

Alto del Carmen Triple destilado 40° \$6.000

Mal Paso (Limari) \$5.000

Mistral Nobel (Husco) \$6.000

Pisco Waqar (Limari) \$7.000

LICORES

Fernet Branca \$4.500

Licor 43 \$5.000

Cachaca \$4.500

Menta Branca \$4.500

Drambuie \$4.500

Amaretto Disaronno \$5.000

Baileys \$5.000

Frangelico \$6.000

Cointreau \$6.000

St. Germain \$6.000

Jagermeister \$6.000

Tequila Herradura Reposado \$6.000

Tequila Herradura Añejo \$6.000

Todos los tragos incluyen una bebida