

~~BLAC~~
BLAC

TO SHARE

<i>Grilled olives & marinated feta cheese</i>	<i>\$29.000</i>
<i>Boquerones, heirloom tomato & focaccia toast</i>	<i>\$40.000</i>
<i>Crispy potato mille-feuille with fish tartare, tapenade & sun-dried tomato (1 pc)</i>	<i>\$17.000</i>
<i>Shrimp cocktail and crab roll (1 pc)</i>	<i>\$30.000</i>
<i>Crab claws with butter and garlic</i>	<i>\$48.000</i>
<i>Tuna tostada, chipotle mole mayo & avocado (1 pc)</i>	<i>\$22.000</i>
<i>Crab & shrimp tostada with avocado cream (1 pc)</i>	<i>\$22.000</i>
<i>Corvina croquettes, lemon aioli & shrimp mayo (4 pcs)</i>	<i>\$32.000</i>
<i>Roasted vegetables and goat cheese montadito (1 pc)</i>	<i>\$17.000</i>
<i>Jamon Iberico & Pan tumaca</i>	<i>\$99.000</i>
<i>Huevos rotos, garlic shrimp & Iberian ham shavings</i>	<i>\$54.000</i>

CRUDOS

<i>Crudo de atún, tomate heirloom & vinagreta de yuzu</i>	<i>\$44.000</i>
<i>House-cured salmon gravlax, egg, potato chips & pickled onions</i>	<i>\$48.000</i>
<i>Corvina crudo, grilled prawns & chipotle</i>	<i>\$54.000</i>
<i>Raw fish trio with mignonette & olive mayo</i>	<i>\$54.000</i>
<i>Tuna tartare over sushi rice & citrus ponzu</i>	<i>\$44.000</i>

SALADS

<i>Burrata, melon & tomato</i>	<i>\$40.000</i>
<i>With prosciutto</i>	<i>\$51.000</i>
<i>Fennel salad, olives, orange, radicchio & goat gouda</i>	<i>\$39.000</i>
<i>Classic Caesar salad</i>	<i>\$42.000</i>

FROM THE GRILL & THE KITCHEN

<i>Orzo with prawns</i>	\$70.000
<i>From the grill, with curry sauce:</i>	
• <i>Prawns</i>	\$70.000
• <i>Fish Fillet</i>	\$89.000
<i>Seafood soup with prawns, shrimp & mussels</i>	\$72.000
<i>Pepper steak:</i>	
• <i>Tuna</i>	\$72.000
• <i>Beef tenderloin</i>	\$84.000
<i>Grilled fish over chickpea & chorizo stew</i>	\$90.000
<i>Whole grilled fish with olive oil, garlic & peperoncino (450 g)</i>	\$166.000
<i>Half portion</i>	\$88.000
<i>Spaghetti, creamy pomodoro & burrata</i>	\$64.000
<i>Creamy rice with beef cheek and tenderloin</i>	\$82.000
<i>Half grilled chicken, roasted lemon & pearl onions</i>	\$64.000
<i>Argentinian ribeye, paprika butter & chimichurri (350 gr)</i>	\$146.000

SIDES

<i>Creamy mashed potatoes</i>	\$13.000
<i>Jasmine rice</i>	\$13.000
<i>French fries</i>	\$16.000
<i>Roasted vegetables</i>	\$21.000
<i>Tomato, avocado & shallots salad</i>	\$13.000

WINE APERITIFS

<i>Manzanilla La Guita, Palomino, Jerez, Es</i>	<i>\$30.000</i>
<i>Vermouth Gonzalez Byass, Jerez, Es</i>	<i>\$25.000</i>
<i>Vermouth Silvio Carta, Sardegna, It</i>	<i>\$57.000</i>

WINES

BUBBLES

	<i>1/2 Glass</i>	<i>Glass</i>	<i>Bottle</i>
<i>Colfondo, Credamora, Glera, Valdobbiadene, It</i>	<i>\$23.000</i>	<i>\$46.000</i>	<i>\$230.000</i>
<i>Prosecco V8 Sior Sandro, Glera, Veneto, It</i>	<i>\$16.000</i>	<i>\$32.000</i>	<i>\$160.000</i>

ROSÉ

<i>“Pink” Sangiovese, Maremma, It</i>	<i>\$24.000</i>	<i>\$48.000</i>	<i>\$240.000</i>
---	-----------------	-----------------	------------------

ORANGE

<i>Loimer Gluegglich, Gruner, Riesling, Weinland, At</i>	<i>\$28.000</i>	<i>\$56.000</i>	<i>\$280.000</i>
<i>Heinrich, Muskat Freyheit, Burgenland, At</i>	<i>\$52.000</i>	<i>\$104.000</i>	<i>\$520.000</i>

WHITES

<i>Louro do Bolo, Godello, Valdeorras, Es</i>	<i>\$33.000</i>	<i>\$66.000</i>	<i>\$330.000</i>
<i>“Pop Corn” Pinot Blanc, Grüner, Weinviertel, At</i>	<i>\$25.000</i>	<i>\$50.000</i>	<i>\$250.000</i>
<i>Viña Zorzal, Garnacha, Navarra, Es</i>	<i>\$26.000</i>	<i>\$52.000</i>	<i>\$260.000</i>
<i>Wittmann, 100 Hügel, Riesling, Rheinhessen, De</i>	<i>\$23.000</i>	<i>\$46.000</i>	<i>\$230.000</i>
<i>Vega Sicilia “Mandolas” Furmint, Tokaji, Hu</i>	<i>\$47.000</i>	<i>\$94.000</i>	<i>\$470.000</i>
<i>Pazo de Señorans, Albariño, Rias Baixas, Es</i>	<i>\$37.000</i>	<i>\$74.000</i>	<i>\$370.000</i>
<i>Clos des Fous, Chardonnay, Itata, Cl</i>	<i>\$26.000</i>	<i>\$52.000</i>	<i>\$260.000</i>
<i>“Xic” Xarel-lo Penedés, Es</i>	<i>\$16.000</i>	<i>\$32.000</i>	<i>\$160.000</i>

	1/2 Glass	Glass	Bottle
<i>“El Transistor”, Verdejo, Rueda, Es.....</i>	<i>\$37.000</i>	<i>\$74.000</i>	<i>\$370.000</i>
<i>Aveleda, Loureiro, Alvarinho, Vinho Verde, Pt.....</i>	<i>\$19.000</i>	<i>\$38.000</i>	<i>\$190.000</i>
<i>El Lebrero, Albillo, Ribera del Duero, Es.....</i>	<i>\$46.000</i>	<i>\$92.000</i>	<i>\$460.000</i>
<i>Royal Tokaji, Furmint Dry, Tokaj, Hu.....</i>	<i>\$21.000</i>	<i>\$42.000</i>	<i>\$210.000</i>
<i>Ancorat, Sumoll “Blanc de Noir”, Penedès, Es.....</i>	<i>\$23.000</i>	<i>\$46.000</i>	<i>\$230.000</i>
<i>Di Giovanna “Gerbino” Chardonnay, Sicilia, It.....</i>	<i>\$21.000</i>	<i>\$42.000</i>	<i>\$210.000</i>

REDS

<i>Les Griottes, Gamay, Beaujolais, Fr.....</i>	<i>\$25.000</i>	<i>\$50.000</i>	<i>\$250.000</i>
<i>Arzuaga Crianza, Tempranillo, R. Duero, Es</i>	<i>\$47.000</i>	<i>\$94.000</i>	<i>\$470.000</i>
<i>Franz Haas, “Sofi”, Schiava, Alto Adige, It.....</i>	<i>\$20.000</i>	<i>\$40.000</i>	<i>\$200.000</i>
<i>Pedro Parra “El Vinista” País, Itata, Cl.....</i>	<i>\$27.000</i>	<i>\$54.000</i>	<i>\$270.000</i>
<i>La Bruja, Garnacha, Castilla León, Es</i>	<i>\$36.000</i>	<i>\$72.000</i>	<i>\$360.000</i>
<i>Loimer, Gluegglich, Zweigelt, Niederösterreich, At.....</i>	<i>\$25.000</i>	<i>\$50.000</i>	<i>\$250.000</i>
<i>T.H. Rarities, País, Cinsault, Maule, Cl.....</i>	<i>\$32.000</i>	<i>\$64.000</i>	<i>\$320.000</i>
<i>Andén De La Estación , Tempranillo, Rioja, Es</i>	<i>\$29.000</i>	<i>\$58.000</i>	<i>\$290.000</i>
<i>Platónico, Touriga Nacional, Lisboa, Pt.....</i>	<i>\$16.000</i>	<i>\$32.000</i>	<i>\$160.000</i>
<i>Hiedler Weine, Pinot Noir, Kamptal, A.....</i>	<i>\$27.000</i>	<i>\$54.000</i>	<i>\$270.000</i>
<i>Campo Bastiglia, Corvina, Valpolicella, It.....</i>	<i>\$32.000</i>	<i>\$64.000</i>	<i>\$320.000</i>
<i>Abadal Matis “Mag”, Cabernet, Merlot, Penedés, Es.....</i>	<i>\$22.000</i>	<i>\$44.000</i>	<i>\$440.000</i>
<i>Altos De Luzón “Mag”, Monastrell, Jumilla, Es.....</i>	<i>\$25.000</i>	<i>\$50.000</i>	<i>\$500.000</i>
<i>Müller Klöch Reserve, Zweigelt, Steiermark, At.....</i>	<i>\$24.000</i>	<i>\$48.000</i>	<i>\$240.000</i>
<i>Camins Del Priorat, Garnacha, Priorat, Es.....</i>	<i>\$36.000</i>	<i>\$72.000</i>	<i>\$360.000</i>

COCKTAILS

BLAC

Summer Mule,
The Glenlivet Founder's
Reserve, Dubonnet, ginger,
lemon, soda, cucumber, mint.
\$46.000

Paloma,
Ojo de Tigre, Altos Plata,
pink grapefruit, Tahiti lime,
Juniper grapefruit soda.
\$54.000

Tommy's Margarita,
Altos Reposado, agave,
Tahiti lime, orange twist.
\$54.000

Life Aquatic,
Beefeater, feijoa, pink
grapefruit, Tahiti lime,
rosemary.
\$46.000

Old Cuban,
Havana Club 7 Year Old,
Tahiti lime, prosecco, vanilla
Angostura, mint.
\$44.000

Negroni,
Beefeater, Campari, house
vermouth, orange.
\$51.000

SPRITZ

Summer Spritz,
House vermouth, red wine,
soda, ginger, cucumber,
mint.
\$54.000

Paloma Spritz,
Ojo de Tigre, Altos Plata,
Lillet Blanc, pink grapefruit,
Tahiti lime, prosecco, Juniper
grapefruit soda.
\$58.000

Margarita Spritz,
Altos Reposado, Lillet Blanc,
Tahiti lime, prosecco, soda,
orange.
51.000

Spritz Aquatic,
Lillet Blanc, feijoa,
grapefruit, lemon, prosecco,
soda, rosemary.
\$56.000

Cuban Spritz,
Havana Club 3 Year Old,
Lillet Blanc, Tahiti lime,
prosecco, soda, mint.
\$48.000

Negroni Spritz,
Beefeater, Campari, red
vermouth, prosecco, soda,
orange.
48.000

SIN ALCOHOL

Veranera,
Strawberry, ginger, red
berry & basil infusion, soda,
mint, cucumber.
\$18.000

Palomachelada,
Juniper grapefruit soda,
Corona o.o, grapefruit
juice, Tajin salt.
\$19.000

Shasta,
Nia non-alcoholic herbal
spirit, lemon, agave honey,
salt
\$22.000

Zissou,
Pink grapefruit cordial,
soda, rosemary, feijoa
aroma.
\$22.000

Varadero,
Nia non-alcoholic spirit,
mint, vanilla, Tahiti lime,
soda.
\$19.000

Nogroni,
Non-alcoholic "Campari",
Enamora Mimosa infusion,
orange marmalade.
22.000