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TO SHARE

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

CRUDOS

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

SALADS

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

FROM THE GRILL & THE KITCHEN

<i>Orzo with prawns</i>	\$70.000
<i>Grilled prawns with curry sauce</i>	\$70.000
<i>Grilled fish filet with curry sauce</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>	\$30.000
<i>Vermouth Gonzalez Byass, Jerez, Es</i>	\$25.000
<i>Vermouth Silvio Carta, Sardegna, It</i>	\$57.000

WINES

BUBBLES

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

ROSÉ

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

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

WHITES

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

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

REDS

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

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