

BREAKFAST & AFTERNOON

COUNTRY TOAST

Seed or white bread toast with homemade jam and cream cheese + coffee or tea + squeezed orange juice.

\$13.700

AVOCADO

Avocado on toasted sourdough bread + coffee or tea + squeezed orange juice.

\$16.900

GOOD YOGHURT

Homemade yogurt with granola & summer fruits + coffee or tea + squeezed orange juice.

\$14.500

PORTEÑO

Toasted natural ham and cheese sandwich or toasted tomato and cheese sandwich + coffee or tea + squeezed orange juice.

\$14.500

Add extra:

+ Avocado **\$2.200**

+ Gravlax **\$4.500**

+ Scrambled eggs **\$4.400**

+ Fruit salad **\$4.500**

FARINELLI

BREAKFAST & AFTERNOON

MORNINGS & AFTERNOONS

- Scrambled eggs served with toast | **\$9.300**
- Avocado toast | **\$13.200**
- Toasts with homemade jam and cream cheese | **\$9.700**
- Homemade yogurt with granola & fruits | **\$10.600**
- Scon with homemade jam and cream cheese | **\$6.400**
- Toasted with baked natural ham & cheese or tomato | **\$10.700**
- Baked natural ham and cheese croissant or tomato and cheese | **\$9.900**
- Fosforito with baked natural ham and cheese | **\$9.700**

HOMEMADE VIENNOISERIE, BAKED TODAY

- Butter Croissant | **\$2.900**
- Croissant | **\$3.800**
- Pain au Chocolat | **\$4.200**
- Cinnamon roll | **\$4.200**
- Almond croissant | **\$5.600**

PASTRY

- Lemon cake | **\$4.900**
- Flourless coconut & almond cake | **\$5.200**
- Vegan banana bread | **\$4.900**
- Brownie | **\$5.700**
- Scon | **\$4.500**
- Cheese bread | **\$3.900**
- Alfajor | **\$4.000**
- Cornstarch / Nuts & dulce de leche / Almonds (gluten free) / chocolate y ddl
- Granola bar | **\$4.000**
- Cookies | **\$3.600**

CAKES

- Chocolate cake with dulce de leche | **\$8.600**
- Cheesecake | **\$8.200**
- Ricotta cake | **\$8.200**
- Carrot cake | **\$8.200**
- Apple crumble | **\$8.600**
- Dark chocolate ganache tartlet | **\$8.600**
- Flourless chocolate cake | **\$8.200**
- Pear & almond frangipane | **\$8.600**

Our full-size cakes are made to order

COFFEE

- Espresso | **\$3.300**
- Doble espresso | **\$3.600**
- Americano | **\$3.600**
- Flat white | **\$3.800**
- Latte | **\$4.300**
- Medium | **\$3.300**
- Cappuccino | **\$3.800**
- Hot chocolate | **\$4.300**
- Loose leaf tea | **\$3.900**
- Matcha Latte | **\$4.600**
- Iced coffee | **\$4.100**
- Iced tea | **\$3.800**
- Iced Matcha Latte | **\$4.600**
- Iced Hazelnut Cappuccino | **\$4.600**
- Espresso tonic | **\$4.600**
- Infused cold brew | **\$4.600**

NON - ALCOHOLIC DRINKS

- Lemonade 400 ml | **\$4.100**
- Lemonade to share 1LT | **\$7.900**
- Fruit/Vegetable Juice 400 ml | **\$5.900**
- Orange Juice 360 ml | **\$5.900**
- Still or sparkling water | **\$2.900**
- Soft drinks | **\$3.600**
- Kombucha Live Kombu 354 ml | **\$4.400**
- Orange and Mango / Rose Petals and Hibiscus / Pink Grapefruit and Ginger



FARINELLI

CHOOSE YOUR OWN BRUNCH MENU

A EGGS

Organic and from cage-free hens eggs

Avocado Scrambled Eggs

Avocado, mushrooms, toasted bread accompanied with green and cherry salad.
+ Bacon \$2.700
+ Las Dinas smoked ham \$2.100

Eggs Benedict

Homemade English muffin, traditional hollandaise sauce and smoked tenderloin.

Avocado Brunch Toast

Avocado, Low-temperature cooked egg, cow's feta cheese and tomatoes.

Spinach and goat cheese omelette

Cheese, spinach and kale omelette accompanied with M. Couly whipped goat cheese on toasted bread with tomatoes & mushrooms.

Turkish Eggs

Spiced creamy yogurt, low-temperature cooked egg with aromatic oil served with a sourdough toast.

Trout Glavlax

Trout gravlax with low-temperature cooked egg and avocado, served with Rösti potato and green leaves and herb salad

B BRUNCH

Halloumi Salad

Grilled halloumi, avocado, green beans, broccoli, pearl couscous, arugula and a blueberry vinaigrette.

Our version of Club Sandwich

Turkey, bacon and cheddar with Dijon mustard and egg dressing, accompanied with potato chips

Homemade Anolini

Spinach and ricotta Anolini, served with asparagus, broad beans, peas, herbs and Polpetta cheese

Bacon Cheeseburger

Smashed own blend burger, with cheddar, rocket, bacon and spiced mayonnaise on homemade bread accompanied with french fries

C SIDES

Fresh fruit platter

Seasonal fruits with organic honey

Toasts

With homemade jam and creamcheese

French toast

With seasonal fruits and lime and mascarpone cream. You choose between maple syrup or dates

Good Yogurt

With granola and seasonal fruits

Capuchina Caesar

Capuchina lettuce with a caesar dressing made from yogurt, lime, parmesan cheese and anchovies

Gazpacho

Delicious tomato gazpacho

French fries

With aioli and homemade ketchup

A + C* | \$26.900

B + C* | \$34.000

*Includes hot or cold drink

CHOOSE INDIVIDUALLY

VIENNOISERIE & BREAD OF TODAY \$3.900

Croissant

Ham and cheese
croissant roll

Croissant
aux amandes

Pain au chocolat

Cinnamon roll

Danish pastries with
pastry cream & fruits

Cheese bread

DESSERTS \$7.900

Key lime pie

Pavlova
With lime cream and red
berries

Salted Caramel Brûlée
With a quenelle of cream

Pastry cream tartlet
With seasonal fruits

JUICES \$5.900

Orange juice 400ml

Fruit / Vegetable juice
400ml

DRINKS \$3.700

COFFEE

Coffee
Loose leaf tea
Iced coffee
Matcha Latte
Iced Matcha Latte
Iced Hazelnut Cappuccino
Espresso Tonic
Infused cold brew

NON-ALCOHOLIC DRINKS

Lemonade 400ml
Soft drinks

Still or sparkling water free of charge



Veggie



Vegan



Gluten free

FARINELLI

SHAREABLES

Pumpkin Soup with candied pumpkin seeds and Chives	🌱 🌾	\$11.500
Creamy roasted corn soup with crunch peanut , coconut, and cilantro	🌱	\$11.500
Shrimp cake with slow-cooked egg, hollandaise sauce, and trout roe		\$13.500
Crispy mushrooms served with rmuhmmara and basil pesto	🌱 🌾 🌿	\$12.900
Roasted sweet potato with creamy corn, Ventimiglia Brie cheese and sweet chili	🌱 🌾	\$12.500

DISH OF THE DAY

Lentil stew with braised ossobuco and grilled sausage		\$26.700
Fresh fish with coconut sauce, black rice, spinach, and herbs	🌾	\$27.500
Stir-fried ribeye, Viet dressing, rice, cherry tomatoes, cucumber, mushrooms, grilled egg, and cilantro	🌾	\$26.700
Eggplant lasagna alla parmigiana, tomato sauce, polpetta cheese and basil pesto	🌱	\$23.900

SALADS

Thai bowl with shrimp, noodles, avocado, cucumber, carrot, peanuts, and fresh herbs		\$18.300
Quinoa, avocado, kale, warm seasonal vegetables, and tahini dressing	🌱 🌾 🌿	\$18.300

QUICHES - accompanied with salad

Brie cheese and natural ham quiche		\$18.900
Spinach and ricotta quiche	🌱	\$18.900

SANDWICHES - Accompanied with potatoes

Tuna melt sandwich on toasted brioche, with egg and melted cheese		\$19.800
Caesar wrap with breaded chicken, mixed greens, caper-lime dressing, and parmesan		\$19.800

DESSERTS

Basque cheesecake served with Turkish apricots and hibiscus syrup	🌱	\$8.500
Coffee and hazelnut panna cotta	🌱 🌾	\$8.500
Creamy chocolate duo with raspberries and cocoa crunch	🌱	\$8.500

NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$4.300
Lemonade to share / 1lt.	\$8.600
Fruit/Vegetable juice / 400 ml.	\$6.300
Orange juice / 400 ml.	\$6.300
Still or sparkling water	\$2.900
Soft drinks	\$3.600
Kombucha Live Kombu / 354 ml.	\$4.400
Orange and Mango	
Pink Grapefruit and Ginger	





PLATITOS • STARTERS

Berenjenas ahumadas con za'atar & arándanos | **\$11.900**
Smoked eggplant with za'atar and blueberries

Muhammara típica de Medio Oriente. Pasta especiada de pimientos rojos y nuez | **\$12.500**
Traditional Middle Eastern Muhammara. A spiced red pepper and walnut dip

Anchoas de Hernán Viva sobre flatbread con caponata | **\$11.900**
Hernan Viva's anchovies on flatbread with caponata

Papas Fritas | **\$8.900**
French Fries

Trucha curada en tiradito con crema ácida | **\$13.600**
Cured trout with sour cream

Tortilla de papas | **\$12.500**
Potato Tortilla

Langostinos apanados con cremoso de choclo & sweet chili | **\$14.900**
Breaded prawns with creamy corn and sweet chili

Plato de quesos patagónicos de M. Couly, frutos secos, chutney de papaya & uvas | **\$16.500**
Mauricio Couly's Patagonian cheeses, nuts, papaya chutney and grapes

Plato de charcutería de Las Dinás. Mortadella con nuez, jamón crudo ahumado, bresaola con hierbas y spianata. Viene con berenjenas en conserva | **\$16.500**
Charcuterie from Las Dinás. Mortadella with nuts, smoked prosciutto, herb-crusted bresaola and spianata. Served with pickled eggplant.

Ración de pan casero | **\$2.900** | Ración de Crackers de semillas | **\$3.100**
Sourdough bread | *Seed crackers*

PRINCIPALES • MAIN COURSES

BBQ ribs con papines orgánicos y ensaladita de hinojo y pera | **\$27.900**
BBQ ribs with organic baby potatoes and a fennel and pear salad

Truchon patagonico grillado con puré de arvejas y ensaladita de espárragos, chauchas y hierbas | **\$28.900**
Grilled Patagonian trout with mashed green peas served with an asparagus, green beans and fresh herbs salad

Ensalada de langostinos, palta, mix de verdes, queso 4 esquinas de M. Couly y aderezo de alcaparras, lima y parmesano | **\$24.400**
Shrimp salad with avocado, mixed greens and M. Couly's 4 esquinas cheese with a capers, lime and parmesan dressing

Risotto de hongos shitakes, hongos de pino, champis y portos con mascarpone | **\$23.800**
Shiitake, champignons, portobellos and pine mushrooms risotto with mascarpone

Bife de chorizo a baja temperatura con papa pavé y criollita | **\$28.900**
Grilled Ribeye cooked at low temperature served with pavé potatoes and criolla sauce

Agnolotti de ricotta y parmesano con salsa de tomatitos cherry y hierbas | **\$23.800**
Ricotta and parmesan agnolotti with cherry tomato and fresh herbs sauce

POSTRES • DESSERTS

Dúo cremoso de chocolate con frambuesas y crocante de cacao | **\$8.500**
Creamy chocolate duo with raspberries and cocoa crunch

Napoléon con crema mousseline y frutillas | **\$8.500**
Napoleon with mousseline cream and strawberries

Pera en almíbar de azafrán y vino blanco con nuestro yogur | **\$8.500**
Saffron and white wine poached pear with our homemade yogurt

BEBIDAS FRÍAS • DRINKS

Jarra de Limonada para compartir 1LT | **\$7.900**
Lemonade to share 1LT

Gaseosas | **\$3.600**
Soft Drinks

Kombucha Live Kombu 354 ml | **\$4.400**
Kombucha Live Kombu 354 ml

BARRA DE CAFÉ • COFFEE

Espresso | **\$3.300**
Espresso

Jarrito | **\$3.300**
Medium

Té en hebras | **\$3.900**
Loose leaf tea

*Cubierto con agua filtrada y mineralizada sin cargo | **\$3.200**
*Cover charge includes filtered and mineralized water free of charge

Cheff Ejecutiva Majo Moretti

FARINELLI

Nuestros Vinos

TINTOS · REDS

Verum · Pinot Noir	\$19.500
Nodo · Cabernet Franc	\$31.000
A Lisa · Malbec	\$54.000
Nido del Tigre · Malbec y Torrontés	\$29.000
Dv Catena · Malbec	\$39.000
Barda · Pinot Noir	\$69.900

ROSADOS · ROSÉS

TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES

Alfil · Claret	\$26.900
Rosé S'IL Vous Plait · Rosado de Merlot	\$25.900

NARANJOS · ORANGES

BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS

Paso a Paso · Orange Blend	\$26.500
Pielihueso · Naranja	\$46.100

BLANCOS · WHITES

Socavones · Blend de Blancas	\$28.100
Les Astronautas · Torrontés	\$32.900
Pulenta Estate · Sauvignon Blanc	\$21.500

ESPUMANTES · SPARKLING WINES

Progenie III · Chardonnay	\$20.900
Simbiosis · Pet Nat Syrah	\$19.500

CERVEZAS · BEERS

\$5.300

Rabieta · Golden Ale
Rabieta · American Ipa

VINOS EN GARRAFE · WINES SERVED IN CARAFES

250ML (1 copa generosa o 2 copas dignas)

Animal · Malbec	\$8.300
Rosé S'IL Vous Plait · Rosado de Merlot	\$8.300
Socavones · Blend de Blancas	\$8.300

APERITIVOS · DRINKS

\$7.800

Gin & Tonic
Aperol Spritz
Negroni
Old Fashioned
Mimosa
Vermut
Bloody Mary
Johnnie Walker Black Label

MOCKTAILS · NON-ALCOHOLIC

\$6.900

Mocktail de Frambuesa y Huacatay
