



SIMPLY RAW

Tuna Tostadas
Crispy Leeks, Black Olive Charcoal
Chile Guajillo, Pickled Fennel
90gr \$205

Salmon Tartare
Avocado, Radish
Ginger Vinaigrette
85gr \$225

Mushroom Ceviche
Ginger, Toasted Corn
Cilantro, Leche de Tigre
70gr \$195

Assorted Sashimi
Crispy Sushi Rice, Sweet Soy
Chipotle Mayonnaise
56gr \$195

Beef Carpaccio
Smoked Mozzarella, Capers
Basil Anchovy Vinaigrette
56gr \$250

APPETIZERS

Crispy Shrimp
Smoked Honey Mustard
Avocado
130gr \$245

Burrata
Arugula Pesto, Watermelon
Balsamic Reduction
115gr \$220

Amaranth Crusted Tuna
Cauliflower Salad, Walnuts
Sherry Vinaigrette
100gr \$250

Black Pepper Octopus
Sweet Onion, Tarragon Purée
125gr \$225

Beer Steamed Mussels
Mexican Tea, Béchamel
250gr \$210

SOUPS & SALADS

Squash Blossom Cream
Chile Poblano, Corn, Goat Cheese
200ml \$135

Tomato Cream
Cheddar Cheese Crouton, Basil
200ml \$135

Watercress Salad
Spring Beans, Grilled Peach, Añejo Cheese
Pineapple-Citrus Vinaigrette
\$155

Caesar Salad
Lemon Caesar Dressing, Chile
\$155
Add Grilled Chicken 120gr \$180

Grilled Salmon Salad Bowl
Quinoa, Avocado Tzatziki, Feta Cheese
Kalamata Olives
150gr \$230

PIZZA (25cm) & PASTA

Black Truffle
Fontina Cheese, Frisee
\$350

Margharita
Marinara, Fresh Mozzarella, Basil
\$195

Prosciutto
Fresh Mozzarella, Parmesan
Black Olive, Tomato, Arugula
\$245

MARKET Pizza of the Day
\$245

Penne Pasta
Smoked Bacon, Tomato Sauce, Garlic
180gr \$210

Lemon Cream Fusilli
Wild Mushrooms, Pine Nuts, Parmesan
180gr \$210

MAIN COURSE

Seared Red Snapper
Lentil Chorizo Stew, Chimichurri
190gr \$300

Lemon Crust Sea Bass
Lemon Garlic Buerre Blanc
Sautéed Spinach
190gr \$300

Slow Cooked Salmon
Mashed Potatoes, Brussels Sprouts,
Black Truffle Vinaigrette
190gr \$330

Parmesan Crusted Chicken
Basil Lemon Butter, Asparagus
200gr \$250

Rack of Lamb
Mole Sauce, Rice with Corn
230gr \$390

Beef Fillet
Asparagus Risotto, Mushrooms
230gr \$375

Braised Short Rib
Jalapeño- Apple Purée, Rosemary
Bread Crumbs
170gr \$335

MARKET Burger
Pepper Jack Cheese, Onion Rings,
MARKET Sauce
180gr \$245

Grilled Chicken Sandwich
Fig Jam, Goat Cheese, Arugula
120gr \$235

Turkey Sandwich
Avocado, Spinach, Brie Cheese,
Apricot Compote
120gr \$235

All our prices include 16% IVA
All our prices are in LC

Consuming raw or undercooked meats, fish and seafood,
They can Increase the Risk of Diseases Caused by Food.

ON THE GRILL

Sea Bass 190gr \$285

Red Snapper 190gr \$285

Chilean Salmon 190gr \$285

Tuna 190gr \$285

Chicken Breast 200gr \$210

Beef Fillet 225gr \$350

Rib Eye 340gr \$450

SAUCES (please choose one)

Black Pepper

Smoked Chile Glaze

Miso & Soy Vinaigrette

Chimichurri

Mole Sauce

SIDES \$95 per item

Spinach
Cream or Sautéed with Garlic

Esquites
Mexican street Corn Salad

Grilled Asparagus with Lemon Zest

Guajillo Sautéed Mushrooms

Macaroni and Cheese

Creamy Mashed Potatoes

Grilled Seasonal Vegetables

MARKET TASTING MENU 5 Courses

\$700 Pairing, with wine \$ 980
Tuna Tostadas, Chile Guajillo, Pickled Fennel, Crisy Leek, Olive Charcoal 90gr
Cream of Squash Blossom, Chile Poblano, Corn, Goat cheese 200ml
Lemon Crust Sea Bass, Lemon Garlic Buerre Blanc, Sautéed Spinach 80gr
Braised Short Rib, Jalapeño- Apple Puree, Rosemary Breadcrumbs 120gr
MARKET Cheesecake, Coconut Sherbet

CHEF DE CUISINE - JAIME DURÁN

We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.