

EPHEDRA

Menu

October, 2024

Snacks

Native potato chips with mayonnaise	\$3.500
Corn and goat cheese bread (2 serves)	\$4.000
Pig head and sourdough	\$5.000

Starters.

Chañar Mole and vegetables. (Vegan)	\$10.000
Llama pastrami and lacto fermented vegetables.	\$11.000
Octopus, corn and leche de tigre	\$12.500

Main courses

Pumpkin chupe (vegetarian or vegan)	\$16.000
Pork, coliflower and apple	\$17.000
Trout and native potato.	\$18.500
Rabbit and wheat	\$20.000

Desserts

Apple, keffir and chañar	\$10.000
Muña muña, orange and anche (vegan version available)	\$10.500
Miso ice cream and pisangalla ice cream	\$12.000

Drinks & beverages

Natural juice	\$5.500
Suiko Kombucha 500 cc	\$6.000
Beer (Kunstmann, Kross, Dolbek)	\$6.500
Glass of wine	\$7.500
Lungo or espresso coffee	\$4.500

Tasting menu

Options

3 courses menu	\$40.000
2 glasses wine pairing	\$15.000
5 courses menu	\$55.000
3 glasses wine pairing	\$25.000
7 courses menu	\$75.000
5 glasses wine pairing	\$45.000