

PASAR

APERITIVO

Saba Grappa Sour — 125K

Classic Negroni — 155K

Pisco Sour — 150K

Mezcal Negroni — 175K

Margarita — 140K

SNACKS

House Bread — 30K

green garlic butter

Cassava, Plantain & Sweet Potato Chips — 50K

served with three dipping sauces

Grilled Chicken — 55K

anticuchera marinade, yuzu kosho yoghurt dressing, fresh celery

Jalea Mixta (Mixed Fried Seafood) — 95K

served with tartare sauce and lime

Beef Empanada — 50K

Chilean-style fried dumpling, served with chimichurri

STARTERS

Pasar Ceviche — 125K

fish, leche de tigre, choclo, sweet potato

- **Fried Squid Add-On** — 30K

Tiradito Bachiche — 135K

red snapper, Grana Padano leche de tigre, basil oil, capers

Confit Pork Jowl — 105K

roasted sweet potato, criolla, watercress, pork jus

MAINS

Grilled Fish Loin — 175K

garlic emulsion, roasted potatoes, grilled broccoli, parsley

Arroz con Mariscos — 175K

rice cooked in shellfish broth, prawns, squid, sofrito, Grana Padano, coriander

Sweet Corn Ravioli — 155K

sweet corn, halloumi and edamame puree, chargrilled prawns, cherry tomatoes

Sweet Corn Ravioli (Vegetarian) — 145K

beurre noisette, thyme, lemon, snap peas, parsley, basil oil, candied walnuts

Lomo Saltado — 195K

Tender beef flap, stir-fried, onion, tomato, coriander, fries, garlic rice

Ask for today's steak selection

all served with beef jus, chargrilled onion, chimichurri, leaf salad, fries

SIDES

Pasar Potato Fries — 55K

served with garlic aioli

Grilled Vegetables — 65K

broccoli, onion, capsicum, eggplant, roasted pepper and walnut romesco, crispy panko

Leaf Salad — 65K

butterhead, parsley, celery, pear, candied walnuts, lemon zest, sherry vinaigrette

DESSERTS

Pineapple Tarte Tatin — 85K

coconut ice cream

Alfajores (3 pcs) — 55K

passion fruit mousse

Ginger Beer Granita — 55K

soursop mousse, longan, pomelo, poached pears, meringue

KIDS MENU

Kids Menu — 45K

choice of pasta pesto, nasi goreng with egg, or fish & chips

All prices are subject to 15% tax and service charge.