

## BRUNCH

up to 3pm

- \$ 15 **CHIMBA TOAST** **NEW**  
SOURDOUGH BREAD / PUMPKIN CHEESE RICOTTA / SAUTED KALE / SAUTED PUMPKIN / SUNNY SIDE EGG / CHILI FLAKES
- \$ 17 **SALMON TOAST** CHEF SUGGESTION **NEW**  
SOURDOUGH BREAD / CURED SALMON / CHIVES CREAM CHEESE / CRISPY SUNCHOKE / TANGERINE / ALFAFA SPROUTS
- \$ 16 **AVOCADO TOAST**  
SOURDOUGH BREAD / TOMATO CONFIT / AVOCADO / EGG / FETA CHEESE / SEASONING PUMPKIN SEED / MICRO CILANTRO
- \$ 17 **BREAKFAST BURRITO** (LIGHTLY SPICY) 🌶️🌶️  
BEANS PASTE / SCRAMBLED EGG / PAILLE POTATO / MEXICAN CHORIZO / GUACAMOLE / CHEESE

## BOWL

up to 3pm

- \$ 15 **ACAI**  
ACAI / BANANA / STRAWBERRY / BLUEBERRY / PINEAPPLE / GRANOLA / COCONUT FLAKES / CHIA SEED
- \$ 14 **COCOCHIA** **NEW**  
COCONUT MILK / CHIA SEED / MANGO / BLUEBERRY / STRAWBERRY / MINT / TOASTED COCONUT FLAKES / GOJI BERRY / GRANOLA / HONEY

## SALADS

- \$ 15 **QUINOA**  
SPINACH / LETTUCE / QUINOA / AVOCADO / BEETROOT / FETA / SEASONING PUMPKIN SEED + APPLE CIDER VINAIGRETTE
- \$ 15 **GREEN**  
SPINACH / ARUGULA / POMEGRANADE / BACON CROUTONS / CANDIED BACON / HONEY MUSTARD DRESSING  
**ADD CHICKEN \$8 / ADD SHRIMP \$10**

## EMPANADAS

- \$ 5 **ARGENTINA**  
MINCED BEEF / ONION / EGG / OLIVES
- \$ 5 **CHILENA**  
SHRIMP / GREEN ONION / CHEESE
- \$ 5 **VENEZOLANA**  
SHREDDED CHICKEN / GOUDA CHEESE
- \$ 5 **MUSHROOM** (LIGHTLY SPICY) 🌶️🌶️  
MUSHROOMS / ONIONS / CHEESE

## SANDWICHES WITH FRENCH FRIES

- \$ 16 **CHORIPAN**  
CHORIZO / CRIOLLA / LETTUCE / AIOLI / CIABATTA BREAD
- \$ 22 **HOUSE BURGER** (LIGHTLY SPICY) 🌶️🌶️  
8OZ HOUSE BLEND BURGER / CARAMELIZED ONION / CHEDDAR BACON / SPICY SECRET SAUCE / PRETZEL BUN
- \$ 19 **CRISPY CHICKEN**  
CHICKEN / TOMATO / ONION / PICKLED CUCUMBER / SWEET AVO CREAM / SRIRACHA AIOLI
- \$ 22 **LOMITO CHIMBA**  
BEEF TENDERLOIN / LETTUCE / TOMATO / FRIED EGG / HAM / MOZZARELLA / AIOLI / CIABATTA BREAD / CHIMI SIDE
- \$ 22 **AVE PALTA** **NEW**  
GRILLED CHICKEN / AVOCADO / TOMATO / PICKLED ONIONS / ARUGULA / AIOLI / CIABATTA BREAD

## DESSERTS

- \$ 11 **KEY LIME TRES LECHES** KEY LIME CUSTARD / ITALIAN MERENGUE / VANILLA STREUSEL
- \$ 9 **FLAN CASERO CON DULCE DE LECHE** WITH COCONUT STREUSEL
- \$ 12 **PAVLOVA MANGO PASSION** CHANTILLY CREAM / PASSION FRUIT GANACHE / MANGO & PASSION FRUIT RELISH

## SMALL PLATES

from 12pm

- \$ 16 **GRILLED MOLLEJA**  
GRILLED SWEETBREAD / LEMON / GREENS / GRAPEFRUIT
- \$ 17 **PROVOLETA**  
GILLED PROVOLONE / CHERRY TOMATO / GRILL PEPPERS / FRUIT VINAIGRETTE
- \$ 18 **SHRIMP TIRADITO** (LIGHTLY SPICY) 🌶️🌶️🌶️  
ARGENTINE RED SHRIMP / COCONUT TIGER MILK / QUINOA / JALAPEÑO / MANGO / PASSION FRUIT / BASIL OIL / JALAPEÑO OIL / CILANTRO
- \$ 18 **BIRRIA AREPA** (TWO UNITS) (SPICY) 🌶️🌶️  
BEEF BIRRIA / BEET AREPA / PLANTAIN / SMOKED GOUDA
- \$ 10 **BROKEN POTATOES**  
POTATOES / PARSLEY / ANCHOVIES AIOLI
- \$ 10 **ELOTE** (LIGHTLY SPICY) 🌶️🌶️  
CORN / RED JALAPENO AIOLI / TAJIN / COTIJA CHEESE
- \$ 17 **BURRATA** CHEF SUGGESTION  
BURRATA / ITALIAN MORTADELLA / BABY ZUCCHINI / PARSLEY PESTO
- \$ 15 **VEGGIE DELIGHT** **NEW**  
BEET HUMMUS / BRUSSEL SPROUTS / SWEET POTATO / GRAPEFRUIT / PARSLEY, HAZELNUT & CELERY PESTO
- \$ 11 **PAPA A LA HUANCAÍNA** **NEW**  
HUANCAYO STYLE POTATO / BOILED EGG / BLACK OLIVE

## LARGE PLATES

- \$ 39 **ASADO DE TIRA**  
SHORT RIB / CHIMICHURRI
- \$ 39 **RIB EYE**  
12 OZ RIB EYE / ROSEMARY BUTTER
- \$ 25 **MILANESA A CABALLO**  
BREADED BEEF / FRIED EGG
- \$ 35 **PICANHA AL FIERRO**  
GRILLED PICANHA / CHIMICHURRI
- \$ 36 **PESCA A LA TALLA**  
GRILLED SNAPPER / RED & GREEN SAUCES
- \$ 22 **SPINACH GNOCCHI** (LIGHTLY SPICY) 🌶️🌶️  
SEARED GNOCCHI / CRISPY KALE / CAULIFLOWER CREAM / CHILI OIL
- \$ 23 **PUMPKIN RAVIOLI** **NEW**  
PUMPKIN FILLED PASTA, BUTTER SAGE SAUCE, HAZELNUTS.
- \$ 23 **SHRIMP CHAUFA**  
SHRIMP / RICE / ONION / BELL PEPPERS / GREEN ONION / SOY SAUCE / SESAME OIL / ALFAFA SPROUTS

## SIDES

- \$ 6 **FRESH SALAD** GREEN MIX / TOMATO / ONION / LEMON VINAIGRETTE
- \$ 8 **GRILLED AVOCADO** / HEIRLOOM TOMATO / PICKLED ONION / JALAPEÑO & CILANTRO OIL / MICRO CILANTRO
- \$ 7 **BEET SALAD** BEETROOT / CARROTS / CABBAGE / BOILED EGG / CITRUS AIOLI
- \$ 7 **HOUSE FRIES** POTATO WEDGES / GARLIC NOISSETTE BUTTER / PARSLEY

## WINES RED SELECTION

GLASS / BOTTLE	<b>MALBEC</b>
\$12 / \$42	CATENA VISTAFLORES MALBEC, MENDOZA, ARGENTINA.
\$48	ANTIGAL ADUENTUS, MENDOZA, ARGENTINA.
\$63	COLOME ESTATE, SALTA, ARGENTINA.
\$85	BENMARCO EXPRESIVO, MENDOZA, ARGENTINA.
\$90	ZUCCARDI - CONCRETO, MENDOZA, ARGENTINA.
\$110	VIÑA COBOS - BRAMARE, MENDOZA, ARGENTINA.
\$190	CATENA ZAPATA - MALBEC ARGENTINO, MENDOZA, AR.
	<b>CABERNET SAUVIGNON</b>
\$42	O-61, CHILE.
\$48	ONE STONE CELLARS, PASO ROBLES, CALIFORNIA.
\$58	VIÑA COBOS - FELINO, MENDOZA, ARGENTINA.
\$78	SAN PEDRO - 1865 OLD VINES, CHILE.
\$180	CHAPPALET - SIGNATURE, NAPA VALLEY, CALIFORNIA.
	<b>CABERNET FRANC</b>
\$14 / \$57	ACHAVAL FERRER - MENDOZA, ARGENTINA.
\$72	EL ENEMIGO, MENDOZA, ARGENTINA.
\$98	PULENTA ESTATE - GRAN CABERNET FRANC, MENDOZA, AR.
	<b>CARMENERE</b>
\$38	IN SITU RESERVA, CHILE.
\$48	TERRANOBLE CARMENERE GRAN RESERVA, CHILE.
	<b>TEMPRANILLO</b>
\$62	VIÑA ALBERDI, LA RIOJA ALTA, RIOJA, ESPAÑA.
\$72	EMILIO MORO, RIBERA DEL DUERO, ESPAÑA.
	<b>BLEND</b>
\$58	VIK A, CHILE
\$74	DEICAS - PRELUDIO, URUGUAY.
\$92	ACHAVAL FERRER - QUIMERA, MENDOZA, ARGENTINA.
\$105	ORIN SWIFT - ABSTRACT 2017, CALIFORNIA, USA.
\$95	VIÑA COBOS - COCODRILO CORTE, MENDOZA, AR.
\$155	GRAN ENEMIGO, MENDOZA, ARGENTINA.
	<b>PINOT NOIR</b>
\$48	RAMSAY, CALIFORNIA, USA.
\$77	DOMAINE NICO - PÉRE, MENDOZA, ARGENTINA.
\$110	PISONI - LUCIA, CALIFORNIA, USA.
	<b>SYRAH</b>
\$72	SAN PEDRO - 1865 DESERT VALLEY, CHILE.
	<b>ZINFANDEL</b>
\$52	ANCIENT PEAKS, CALIFORNIA, USA.
\$89	ROMBAUER, CALIFORNIA, USA.

## WINES WHITES SELECTION

GLASS / BOTTLE	<b>CHARDONNAY</b>
\$12 / \$42	HARKEN BARREL FERMENTED, CALIFORNIA, USA.
\$48	PULENTA ESTATE VIII, MENDOZA, ARGENTINA.
\$58	JUGGERNAUT, CALIFORNIA, USA.
\$75	EL ENEMIGO, MENDOZA, ARGENTINA.
	<b>PINOT GRIGIO</b>
\$10 / \$38	GRAFFIGNA GENUINE COLLECTION, SAN JUAN, ARGENTINA.
\$72	JERMANN, VENEZIA GIULIA, ITALY
	<b>RIESLING</b>
\$52	STADT KREMS KREMSTAL RIESLING 2021, AUSTRIA.
	<b>SAUVIGNON BLANC</b>
\$10 / \$40	MATUA, , MARLBOROUGH, NEW ZEALAND.
\$42	VILLA MARIA PRIVATE BIN, MARLBOROUGH, NEW ZEALAND.
\$52	SPY VALLEY 2020, MARLBOROUGH, NEW ZEALAND.
\$68	MATTHEWS, WASHINGTON, USA.
	<b>TORRONTES</b>
\$42	COLOMÉ ESTATES, SALTA, ARGENTINA.
\$49	SANTA JULIA LA OVEJA (NATURAL), SALTA, ARGENTINA.
	<b>OTHERS</b>
\$62	CATENA WHITE CLAY, SEMILLON-CHENIN, MENDOZA, AR.
	<b>ROSE SELECTION</b>
\$40	LAPOSTOLLÉ LE ROSE, CHILE.
\$49	MIRABEU EN PROVENCE, FRANCE.
\$58	WÖLFFER ESTATE ROSÉ SUMMER IN A BOTTLE, FRANCE.

## GLASS / BOTTLE SPARKLING WINES SELECTION

\$10 / \$42	CA' DI RAJO PROSECCO EXTRA DRY, TREVISO, ITALY.
\$48	BISOL - JEIO PROSECCO BRUT DOC , VENETO, ITALY
\$58	LA MANTIS - SPARKLING PET NAT, MENDOZA, ARGENTINA.
\$130	CHARLES HEIDSIECK BRUT RESERVE, FRANCE.
\$155	LAURENT-PERRIER CHAMPAGNE BRUT LA CUVÉE, FRANCE.
\$550	DOM PERIGNON BRUT 2023, CHAMPAGNE, FRANCE.

## NON ALCOHOLIC

\$4	MINERAL WATER 500ML
\$4	SPARKLING WATER 500 ML
\$4	SODA / ICED TEA
\$8	LEMONADE
\$8	PASSION FRUIT MOCKTAIL
\$9	DETOX GREEN JUICE
\$6	RED BULL (ENERGY DRINK / SUGAR FREE / WATERMELON EDITION)

## COFFEE & TEA

\$3,5	ESPRESSO
\$4	DOUBLE ESPRESSO
\$4,5	AMERICANO
\$5	LATTE
\$5	FLAT WHITE
\$5	CAPUCCINO

**HAPPY HOUR**  
4 TO 7 PM

## DRAFT BEER

\$9	PRISON PALS - NELSON IPA, MIAMI
\$9	STELLA ARTOIS - LAGER, BELGIUM

## BOTTLED / CAN BEER

\$8	KUNSTMANN - TOROBAYO (PALE ALE), PATAGONIA
\$8	VEZA SUR - SOUTH COAST IPA, MIAMI
\$8	TEMPLE - IPANEMA HAZY IPA, ARGENTINA
\$8	ESTRELLA JALISCO - LAGER, MEXICO
\$8	KIRIN ICHIBAN - LAGER, JAPAN

## COCKTAILS CLASSICS

\$14	<b>MOJITO</b> W/ BACARDI SUPERIOR
\$14	<b>COCONUT MOJITO</b> RUM, COCONUT MILK
\$14	<b>MARGARITA</b> W/ CAZADORES BLANCO TEQUILA
\$14	<b>CAIPIRINHA</b> W/ LEBLON CACHACA
\$14	<b>FERROVIARIO</b> VERMOUTH ROSSO, FERNET BRANCA, LEMON JUICE, SPARKLING WATER, MINT.
\$15	<b>MOSCOW MULE</b> STOLI VODKA, LIME, SYRUP, GINGER BEER FEVER TREE, LIME AND MINT GARNISH.
\$16	<b>NEGRONI</b> BOMBAY SAPPHIRE GIN, CAMPARI, CINZANO ROSSO 1757, ORANGE PEEL.
\$14	<b>CYNAR JULEP</b> CYNAR 70, GRAPEFRUIT JUICE, LEMON JUICE, SYRUP, MINT, DEHYDRATED GRAPEFRUIT.
\$14	<b>APEROL SPRITZ</b>
\$15	<b>ESPRESSO MARTINI</b> STOLI VODKA, ESPRESSO, SYRUP, COFFEE LIQUOR, COFFEE BEANS.
\$14	<b>PISCO SOUR</b> W/ CARAVEDO PISCO (QUEBRANTA).
\$15	<b>OLD FASHIONED</b> WILD TURKEY 101 BOURBON WHISKY, SYRUP, ANGOSTURA, ORANGE.

## SIGNATURE COCKTAILS

\$16	<b>TERERÉ COLLINS</b> EL PROFETA GIN, YERBA MATE SYRUP, SAUVIGNON BLANC, GRAPEFRUIT JUICE, LEMON JUICE, FEVER TREE TONIC.
\$18	<b>CHIMBA MARGARITA</b> CAZADORES BLANCO TEQUILA, SE BUSCA JOVEN MEZCAL, NIXTA LIQUOR, TRIPLE SEC, LIME, SYRUP.
\$15	<b>BITTER &amp; SMOKY <b>NEW</b></b> MEZCAL, CYNAR, PINEAPPLE JUICE, GINGER SYRUP, LIME JUICE.
\$15	<b>MANGORITA <b>NEW</b></b> CAZADORES TEQUILA, MANGO, LIME JUICE, ANCHO REYES, TAJIN.
\$18	<b>SOUTH COLLINS</b> BOMBAY SAPPHIRE GIN, SAUVIGNON BLANC, ST GERMAIN, LEMON & CARDAMOM SYRUP, LEMON JUICE, FEVER TREE ELDERFLOWER.
\$17	<b>CHIMBA BLOODY MARY</b> STOLI VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE, LIME JUICE, TABASCO SAUCE.
\$15	<b>HUACACHINA SOUR</b> CARAVEDO PISCO (QUEBRANTA), PASSIONFRUIT JUICE, PINEAPPLE SYRUP, LIME JUICE, AQUAFABA.
\$17	<b>HOUSE TIKI</b> SANTA TERESA 1796 RUM, ORGEAT, LIME JUICE, ROASTED PINEAPPLE JUICE.
\$16	<b>CHIMBA PALOMA</b> CAZADORES TEQUILA, GRAPEFRUIT JUICE, LEMON JUICE, DESHIDRATED GRAPEFRUIT, SALT.

## TONICS

\$15	<b>BOMBAY TONIC</b> BOMBAY SAPPHIRE GIN, FEVER TREE TONIC, LEMON PEEL.
\$15	<b>PRINCIPE DE LOS APÓSTOLES</b> MATE INFUSED PRINCIPE DE LOS APOSTOLES GIN (ARGENTINA), FEVER TREE TONIC, GRAPEFRUIT PEEL.
\$15	<b>MEDITERRANEAN TONIC</b> GIN MARE, FEVER TREE TONIC, ROSEMARY, LEMON TWIST.
\$16	<b>AMAZONAS TONIC</b> CANAIMA AMAZONIAN GIN, FEVER TREE TONIC, GRAPEFRUIT PEEL, PINK PEPPERCORN.
\$15	<b>NIX TONIC <b>NEW</b></b> NIX GIN (CHILE), FEVER TREE TONIC, LEMON, BASIL.
\$16	<b>HENDRICKS TONIC</b> HENDRICKS GIN, CUCUMBER, FEVER TREE TONIC.
\$16	<b>CHIMBA TONIC</b> GINRAW, FEVER TREE TONIC, CILANTRO, DEHYDRATED ORANGE.

## VERMOUTH

\$11	<b>MARTINI &amp; ROSSI</b> ROSSO, FEVER TREE TONIC & ORANGE
\$16	<b>CINZANO 1757</b> ROSSO, SPARKLING WATER & ORANGE
\$15	<b>ANTICA FORMULA</b> ROSSO, SPARKLING WATER & ORANGE
\$11	<b>LA FUERZA</b> ROSSO, SPARKLING WATER & ORANGE