



RESTAURANT
BAR

ME NÚ

Terraza

MAIN COURSE

**QB FRENCH
FRIES** **\$7.900**

Mix of french fries and their sauces,
Cheddar cheese and sour cream.

**SUPREME QB
FRIES** **\$13.900**

Traditional french fries, shredded beef,
sour cream with chieves.

**ASSORTMENT
OF EMPANADAS** **\$8.500**

2 shrim and goat cheese empanadas, 2
shredded beef and cheese
empanadas, and 2 seafood
empanadas. Served with chancho en
piedra (Cocktail-sized empanadas).

**BREADED
CAMEMBERT** **\$8.900**

Camembert cheese breaded in panko,
served with forest fruit sauce and nuts.

**MIXED
QUESADILLAS** **\$9.500**

Shredded beef, caramelized onions, blue
cheese, and chicken, bell peppers,
Cheddar. Served with sour cream and
smoked pebre.

**PACIFIC SEAFOOD
CHICHARRÓN** **\$13.900**

Breaded cuts of fresh fish, shrimp, and
calamari, served with rustic potatoes,
sweet potato, and their sauces:
ceviche-style and rocoto.



Supreme QB fries

MAIN COURSE

**GRILL MASTER'S
PLATTER** **\$16.900**

Grilled marbled sirloin cuts, chicken and vegeable skewers, grill sausage, and a mix of potatoes served with aticuchera and chimichurri sauces.

**QB STYLE
CEVICHE** **\$11.900**

Salmon and southern seafood in cilantro-infused leche de tigre with a classic garnish.

**QB
CHEESEBURGER** **\$9.500**

Brioche bun, patty, Cheddar cheese, bacon, pickles, tomato, red onion, lettuce, and BBQ sauce.

**BTL
BURGER** **\$9.000**

Brioche bun, patty, bacon, tomato, lettuce, and BBQ sauce

**GRILLED EGGPLANT
TARTARE** **\$8.500**

Grilled eggplant, roasted tomatoes, and smoked baba ganoush with a crunchy cancha topping and criolla potato chips.

**BABA GANOUSH AND
CONFIT VEGETABLES** **\$8.900**

Smoky Mediterranean eggplant puree, served with homemade kimchi, vegetables confit in olive oil, accompanied by focaccia.



Grill Master's Platter

SOURS

QB PISCO SOUR	\$4.500
PERUVIAN PISCO SOUR	\$5.500
CATEDRAL PISCO SOUR	\$8.500

SOUR VARIETIES	\$5.000
WHISKY SOUR	\$6.000
AMARETTO SOUR	\$6.000



Pisco Sour

SPRITZ

APEROL	\$7.000
RAMAZZOTTI ROSSATO O VIOLETO	\$7.000
PARIS MOJITO	\$7.000

DISARONNO	\$7.500
ST. GERMAIN	\$9.000

MULES

MOSCOW MULE	\$6.500
LONDON MULE	\$6.500

PISCO MULE	\$6.500
APPLE PISCO MULE	\$7.000

CLASSICS

SANGRÍA	\$6.500
CLASSIC MOJITO OR VARIETIES	\$6.500
TEQUILA MARGARITA	\$6.500
CAMPARI	\$7.000
CHILCANO	\$7.000
CLAVO OXIDADO	\$7.000
NEGRONI	\$6.500
JÄGER TONIC	\$7.000

MOCKTAILS

NON-ALCOHOLIC COCKTAILS

VIRGIN MOJITO	\$5.000
Choose your favorite maceration: mint or basil. Flavors: Passion Fruit, Mango, and Strawberry.	
VIRGIN CAMPARI	\$5.000
Orange Juice, Berry Syrup, and Tonic Water.	



Negroni

SELECTION OF THE GODS

PERSEFONE	\$8.500	HIPNOS	\$8.500
Chardonnay Wine, Raspberry Syrup, hints of Lavender, and Lemon Soda.		Aged Rum, Kahlua, Pineapple Juice, and Sutil Lemon.	
EROS	\$8.500	PRUNUS	\$8.500
Gin, Malibu Rum, and Passion Fruit Clarification.		Chilean Pisco, Peach Syrup, and Sutil Lemon.	
ATENEA	\$8.500	CRONOS	\$8.500
Tequila macerated with Ají Cacho de Cabra, Orange Liqueur, Blueberry Syrup, and hints of Lemon.		Chivas Regal 12 years, Ginger Ale, Orange Juice, and Lemon.	
MEDUSA	\$8.500	AFRODITA	\$8.000
Chilean Pisco, Orange Liqueur, Sutil Lemon, macerated Kiwi, and Lemon Soda.		Strawberry Gin, Berry Syrup, Sutil Lemon topped with Tonic Water.	
Discover the magic of Greek mythology in our signature drinks.		ARES	\$8.000
		Orange Gin, Orange Syrup, topped with Tonic Water.	

*Drinks included in "Selection of the Gods" do not apply to terrace promotions.



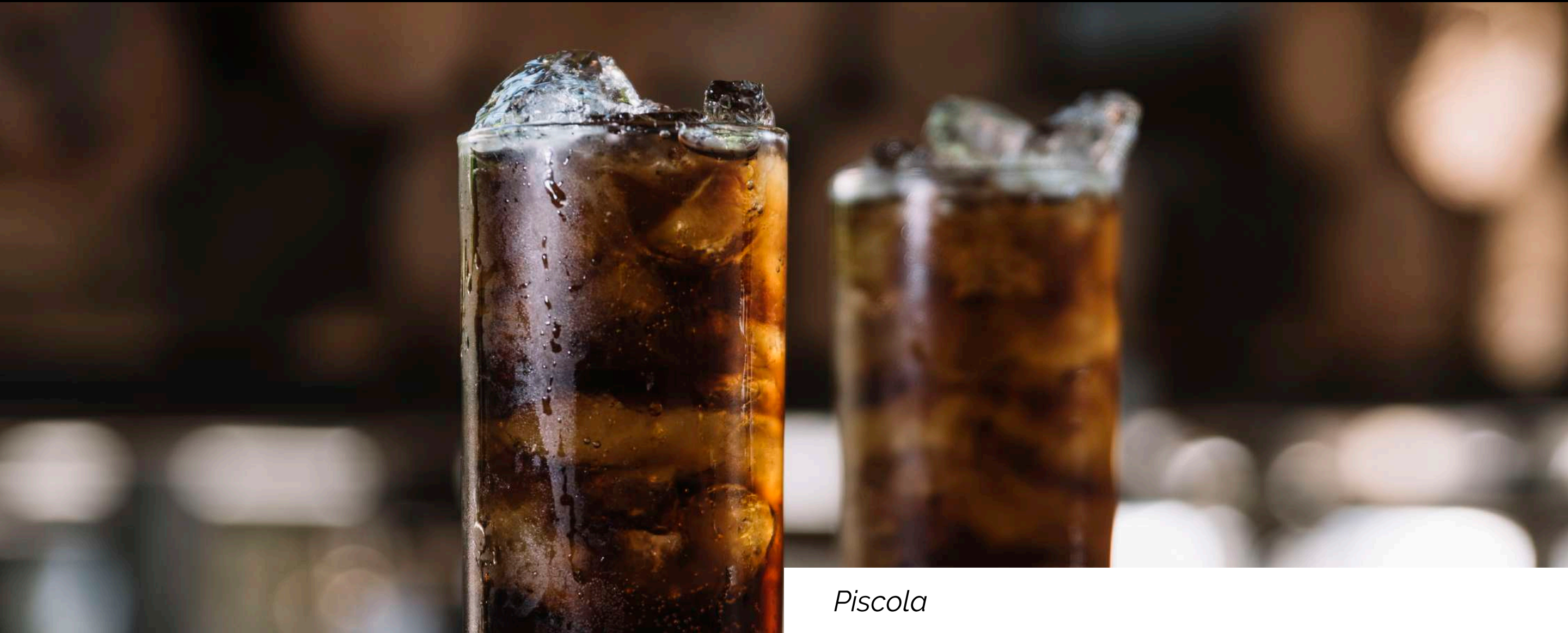
COMBINED DRINKS

PISCOLA

MISTRAL O ALTO DEL CARMEN 35°	\$5.000	ALTO DEL CARMEN 40°	\$5.500
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PISCOLA XL

MISTRAL O ALTO DEL CARMEN 35°	\$7.000	ALTO DEL CARMEN 40°	\$7.500
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Piscola

WHISCOLA

CHIVAS REGAL	\$11.000	JOHNNIE WALKER RED LABEL	\$6.500
JOHNNIE WALKER BLACK LABEL	\$10.000	JACK DANIELS N°7	\$8.000

GIN TONIC

TRADITIONAL BEEFEATER, ORANGE OR PINK	\$7.000	MALFY	\$9.000
BOMBAY SAPPHIRE	\$7.000	HENDRICK'S	\$10.000

COMBINED DRINKS



GIN TROPICAL

TRADITIONAL BEEFEATER, ORANGE OR PINK	\$8.500
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BOMBAY SAPPHIRE	\$8.500
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MALFY	\$10.500
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HENDRICK'S	\$11.500
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WINES & SPARKLING WINES

GLASS OF WINE OR SPARKLING WINE

BRUT	\$4.000
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ZERO	\$4.500
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EXTRA BRUT	\$4.500
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HOUSE WINE IN VARIOUS VARIETALS (ASK FOR AVAILABILITY)	\$4.000
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Sparkling Wine

BEERS

SMALL KUNSTMANN DRAFT	<i>\$4.500</i>	BIG KUNSTMANN DRAFT	<i>\$5.500</i>
Torobayo sin Filtrar o Valdivia Pale Lager.		Torobayo sin Filtrar o Valdivia Pale Lager.	
SMALL HEINEKEN DRAFT	<i>\$4.000</i>	BIG HEINEKEN DRAFT	<i>\$5.000</i>
MICHELADA OR CHELADA	<i>\$900</i>		
Customize your draft beer.			



Schop

NON ALCOHOLIC

FLAVORED LEMONADES	<i>\$3.300</i>	JUICES	<i>\$3.000</i>
Mint, Mint Ginger, or flavors.		Ask for flavors availability.	
SODAS	<i>\$2.700</i>	REDBULL	<i>\$3.500</i>
PUYEHUE NATURAL OR SPARKLING	<i>\$2.500</i>	PREMIUM MIXERS	<i>\$3.000</i>
		Tonic Water, Ginger Ale, or Ginger Beer.	