



# ARAYA



# ARAYA

A CULINARY ODYSSEY ROOTED IN  
CHILEAN AND SOUTH AMERICAN CUISINE,  
WITH INDIGENOUS AND JAPANESE  
INGREDIENTS.

Araya expresses the soulful heritage and journeys of Chefs Francisco Araya and Fernanda Guerrero through Chile, South America and Japan. Each creation embodies love and deep respect for provenance and seasonality anchored by South American and Japanese ingredients, and exceptional techniques.



# COSTA

368 / person

## SNACKS

**AMA EBI**  
Tomato meringue

**YERBA MATE & CEDRON**  
Fermented tea

**CORN FLAN**  
Choclitos

## LA PANERA / BREAD

**MARRAQUETA**  
Classic Chilean bread

**CHAPALELE**  
Sourdough potato bread

**BOCADO DE DAMA**  
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



## ENTRADAS / STARTERS

**ODE TO THE ONION**  
Caramelized onion jelly, Kaviari Kristal caviar,  
mushroom garum, hazelnut oil

**CORAL**  
Mashua, quinoa, huacatay salsa,  
pickled seaweed

**CEVICHE RAINBOW**  
Hokkaido scallops, oca, daikon,  
leche de tigre, avocado sorbet

**FOIE GRAS**  
Smoked eel, Ibérico,  
yuzu dashi

## PRINCIPALES / MAINS

**MOQUECA**  
Rockfish, aceite de dende, kiwicha

**EMPANADA**  
Wagyu beef, pebre

**AGED ECUADORIAN CACAO**  
Roasted Bresse pigeon croquette,  
umeboshi plum chutney

or

**M5 WAGYU STRIPLOIN +28**  
Barbecue Wagyu,  
cochayuyo chimichurri



## POSTRES / DESSERTS

**PERA**  
Pear, vanilla, verbena,  
citrus

**LUCUMA**  
Andean fruit, rum espuma,  
caramelised apple & pecans

**CHOCOLATE TROLLEY**  
Single-origin  
house-made chocolates

# ANDES

298 / person

## SNACKS

**AMA EBI**  
Tomato meringue

**YERBA MATE & CEDRON**  
Fermented tea

**CORN FLAN**  
Choclitos

## LA PANERA / BREAD

**MARRAQUETA**  
Classic Chilean bread

**CHAPALELE**  
Sourdough potato bread

**BOCADO DE DAMA**  
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



## ENTRADAS / STARTERS

**CEVICHE RAINBOW**  
Hokkaido scallops, oca, daikon,  
leche de tigre, avocado sorbet

**CORAL**  
Mashua, quinoa, huacatay salsa,  
pickled seaweed

## PRINCIPALES / MAINS

**MOQUECA**  
Rockfish, aceite de dende,  
kiwicha

**CHANCHO EN PIEDRA**  
Peach gazpacho, cucumber,  
parsley soil

**EMPANADA**  
Wagyu beef,  
pebre

**M5 WAGYU STRIPLOIN**  
Barbeque Wagyu,  
cochayuyo chimichurri  
+28

OR

**AGED ECUADORIAN CACAO +48**  
Roasted Bresse pigeon croquette,  
umeboshi plum chutney



## POSTRES / DESSERTS

**PERA**  
Pear, vanilla, verbena,  
citrus

**ANTÁRTICA**  
Goat's milk, snow, cinnamon anglaise,  
Patagonia berries, dulce de leche

**CHOCOLATE TROLLEY**  
Single-origin  
house-made chocolates

# VEGETARIANO

298 / person

## SNACKS

**TOMATO TARTARE**  
Tomato meringue

**YERBA MATE & CEDRON**  
Fermented tea

**CORN FLAN**  
Choclitos

## LA PANERA / BREAD

**MARRAQUETA**  
Classic Chilean bread

**CHAPALELE**  
Sourdough potato bread

**BOCADO DE DAMA**  
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



## ENTRADAS / STARTERS

**BEETROOT**  
Confit beetroot, roasted beet sorbet,  
quinoa, pickled figs

**CORAL**  
Mashua, quinoa, huacatay salsa,  
pickled seaweed

## PRINCIPALES / MAINS

**MOQUECA**  
Yuba, aceite de dende,  
kiwicha

**CHANCHO EN PIEDRA**  
Peach gazpacho, cucumber,  
parsley soil

**MIL HOJAS**  
Celeriac, allium purée, roasted celeriac jus,  
crunch puffed quinoa

**EMPANADA**  
Mushroom,  
pebre



## POSTRES / DESSERTS

**PERA**  
Pear, vanilla, verbena,  
citrus

**ANTÁRTICA**  
Goat's milk, snow, cinnamon anglaise,  
Patagonia berries, dulce de leche

**CHOCOLATE TROLLEY**  
Single-origin  
house-made chocolates

# TASTE OF CHILE

178 / person

## SNACKS

**AMA EBI**  
Tomato meringue

**YERBA MATE & CEDRON**  
Fermented tea

**CORN FLAN**  
Choclitos

## LA PANERA / BREAD

**MARRAQUETA**  
Classic Chilean bread

**CHAPALELE**  
Sourdough potato bread

**BOCADO DE DAMA**  
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



## ENTRADAS / STARTERS

**CEVICHE RAINBOW**  
Hokkaido scallops, oca, daikon,  
leche de tigre, avocado sorbet

**CORAL**  
Mashua, quinoa, huacatay salsa,  
pickled seaweed

## PRINCIPALES / MAINS

**MADAI**  
Slow-cooked seabream, nori,  
yellow chilli, white kombu

or

**M5 WAGYU STRIPLOIN +28**  
Barbeque Wagyu,  
cochayuyo chimichurri



## EL POSTRE / DESSERT

**CHERRIES & CACAO**  
South American chocolate, pink peppercorn, coffee, cherries

## CHEF'S FAVOURITES

(Add-on)

**FOIE GRAS +28**  
Smoked eel, Ibérico, yuzu dashi

**EMPANADA +12**  
Wagyu beef, pebre

**CHORIZO ARROZ +12**  
Koshihikari rice, ñora peppers

**CHAWANMUSHI +12**  
King crab, grilled corn,  
merkén

**CHOCOLATE TROLLEY EXPERIENCE +30**  
Single-origin house-made chocolates

# BUSINESS LUNCH

\$58

## LA PANERA / BREAD

Served with merkén chilli butter and cochayuyo seaweed butter

**BOCADO DE DAMA**  
Nori-Wagyu roll

**MARRAQUETA**  
Classic Chilean bread

## ENTRADAS / STARTERS

(Choose one)

**BEET RIBBON SALAD (V)**  
Confit beetroot, roasted beetroot sorbet,  
quinoa, pickled figs

**TOMATO MOUSSE (V)**  
Peach gazpacho

**AVOCADO "CARDENAL"**  
Chicken salad, avocado, celery

**CEVICHE RAINBOW +12**  
Hokkaido scallops, oca, daikon,  
leche de tigre, avocado sorbet

## PRINCIPALES / MAINS

(Choose one)

**MADAI +16**  
Slow-cooked seabream, nori, yellow chilli,  
white kombu

**M5 WAGYU STRIPLOIN +28**  
Barbeque Wagyu,  
cochayuyo chimichurri

**CELERIAC (V)**  
Celeriac mille-feuille, celeriac jus,  
celeriac purée

**DUCK**  
Aged cacao sauce, seared foie gras,  
cherries chimichurri

## POSTRES / DESSERTS

(Add-on)

**CHERRIES & CACAO +12**  
South American chocolate,  
pink peppercorn, coffee, cherries

**PAVLOVA +10**  
Chef Fernanda's house-made  
orange-custard apple

**HONEY & CHOCOLATE +10**  
Honey mousse, caramel popcorn,  
single-origin chocolate

## CHEF'S FAVOURITES

(Add-on)

**FOIE GRAS +28**  
Smoked eel, Ibérico, yuzu dashi

**CHORIZO ARROZ +12**  
Koshihikari rice, ñora peppers

**EMPANADA +12**  
Wagyu beef, pebre

**CHAWANMUSHI +12**  
Shirako, grilled corn, merkén

**CHOCOLATE TROLLEY EXPERIENCE +30**  
Single-origin house-made chocolates

Prices are subject to 10% service charge and 9% government tax

# ARAYA



