

CHAMANA



COCKTAILS

AT CHAMANA, EACH COCKTAIL IS A MASTERPIECE, CRAFTED WITH LOCAL HERBS AND ANCESTRAL TECHNIQUES TO DELIVER A TRULY UNIQUE AND AUTHENTIC EXPERIENCE. OUR SIGNATURE COCKTAILS HONOR THE RICHNESS OF NATURE AND THE TRADITIONS OF ARGENTINA.

Signature Herbal Cocktails

ANDINA ----- 15 €

Bombay Gin, yerba mate infusion, cedron syrup, fresh lemon juice, muña leaves (Andean mint).

PACHAMAMA ----- 15 €

Pisco La Botija, coca mate leaves, passion fruit juice, agave syrup, a touch of ground chili, slice of lime.

ALAS DE QUETZAL ----- 15 €

Patron tequila, mirabelle juice, sage infusion, agave syrup, jalapeño slice.

LA CURANDERA ----- 15 €

Mitre Mezcal, boldo leaf infusion, honey syrup, grapefruit juice, pineapple, pinch of worm salt.

CHAMANA ----- 16 €

Grey Goose vodka, elderberry liqueur, cranberry juice, bay leaf infusion, orange zest.

HIERBA SANTA ----- 16 €

Bombay Gin, Club Mate, honey syrup, fresh lime juice, pineapple leaves and fresh basil.



Herbal Mocktails

PATAGÓNICO ----- 12 €

Club Mate, cucumber juice, fresh lemon juice, pineapple syrup, basil leaves.

RITUAL DE LA SELVA ----- 12 €

Hibiscus infusion, lime juice, honey syrup, sparkling water, edible flowers.



Classics 13€

If you prefer to enjoy traditional cocktails, please consult with our staff, they will be happy to prepare one for you.





CHAMANA



WINES

Red

NAVARRO CORREAS LOS ÁRBOLES MALBEC MENDOZA 2023 ----- 6 / 25 €

Aromas and flavors of strawberries and plums. Medium-bodied with soft tannins. Fruity and fresh, easy to drink.

RUTINI TRUMPETER CABERNET SAUVIGNON MENDOZA 2022 ----- 40 €

Intense ruby with violet hues, fruity and spicy aromas of ripe plums, black cherries and spices, with a soft and full finish.

RUTINI ENCUENTRO MALBEC MENDOZA 2019 ----- 60 €

Deep garnet red with violet glints, floral notes and notes of fresh red and black fruits, balanced tannins and well-achieved acidity.

PICARD CHASSAGNE MONTRACHET CÔTE DE BEAUNE 2018 ----- 90 €

Light red wine from the prestigious Chassagne Montrachet region in Burgundy, with notes of fresh red fruit, strawberry, pepper and earthy hints.

White

MOULIN DE GASSAC CHARDONNAY 2022 ----- 7 / 28 €

Notes of white fruit, citrus and floral touches. The palate is soft, ripe and full, with marked acidity and a lingering, mineral finish.

POUILLY FUMÉ MICHEL REDDE LA MOYNERIE 2021 ----- 55 €

Elegant with notes of elderberries, minerals and a touch of peppers. Fresh, juicy and creamy with good persistence.

CHABLIS ALBERT BICHOT DOMAINE LONG-DEPAQUIT 2021 ----- 70 €

White flowers and citrus on the nose; elegant with a subtle marine touch typical of Chablis; long finish with a fleeting hint of acidity.

Rosé

LAURENT MIQUEL ALAINA ROSÉ LANGUEDOC 2023 ----- 7 / 29 €

Fresh, light and easy with subtle notes of red fruits, mainly strawberries.

STUDIO BY MIRAVAL CÔTES DE PROVENCE 2022 ----- 35 €

Pale pink color, elegant nose with fresh aromas of citrus and white flowers, lively and balanced palate with notes of citrus and marine iodine. Long and saline finish.

CHÂTEAU SAINT MAUR CUVÉE L'EXCELLENCE CÔTES DE PROVENCE 2022 -- 65 €

Pale with salmon highlights. Powerful and complex, with exotic notes of mango, peach and citrus. Elegant and generous mouthfeel, refreshing acidity and a saline finish.

CHAMPAGNE

CANARD-DUCHÊNE CUVÉE LÉONIE -----	65 €
LAURENT PERRIER LA CUVÉE BRUT -----	90 €
VEUVE CLICQUOT BRUT -----	120 €

SANGRIA

CLERICOT: ARGENTINE SANGRIA CAVA 1L -----	35 €
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BEER

CORONA -----	7 €
DRAFT HEINEKEN HALF PINT / PINT -----	3 / 6 €
DRAFT AGUILA HALF PINT / PINT -----	4 / 7 €

SOFT DRINKS

CLUB MATE -----	6 €
SOFT DRINKS -----	4 €
SPARKLING OR STILL WATER 50CL / 1L -----	3 / 6 €

COFFEE

ESPRESSO -----	2 €
DECAFFEINATED -----	2 €
CAFE LATTE -----	4 €
CAPUCCINO -----	4,50 €

