



THE ELEPHANT AND THE BUTTERFLY LUNCH MENU

THE FOOD THAT SIMPLY WANTS TO BE LOVED.



STARTERS

ANTICUCHOS DE POLLO (3PCS)

CHICKEN THIGH SKEWERS MARINATED IN TAMARIND AND CHIPOTLE, SERVED WITH PITA BREAD

CLASSIC NACHOS

TORTILLA CHIPS TOPPED WITH BLACK BEANS, MILD RED SALSA, CHEESE SAUCE, MONTEREY JACK CHEESE, COTIJA CHEESE, SCALLION, CHIVES, PICKLED JALAPEÑOS AND CRÈME FRAÎCHE

ADD CHICKEN | 6

ADD BEEF STEAK | 10

MEXICAN SALAD

MIXED GREENS, BELL PEPPERS, BLACK BEANS, BABY CORN, RED ONION, CHERRY TOMATO, AVOCADO, SOUTHWEST DRESSING, FRIED TORTILLA STRIPS

ADD GRILLED CHICKEN BREAST | 5

ADD SEARED SALMON | 10

ADD SPICY PRAWNS | 12

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, PARMESAN SHAVINGS

ADD GRILLED CHICKEN BREAST | 5

ADD SEARED SALMON | 10

ADD SPICY PRAWNS | 12

VEGAN SPECIALS

GUACAMOLE CLASICO

SMASHED SEASONED AVOCADO COMBINED WITH ONIONS, JALAPEÑO CHILI, CORIANDER, LIME AND TOMATO

26

GUACAMOLE HABANERO

SMASHED SEASONED AVOCADO COMBINED WITH ROASTED HABANERO CHILI, FRIED LEEKS, CORIANDER, RED ONION AND GARLIC CONFIT

28

SUPERFOODS SALAD

MIXED GREENS, BABY SPINACH, KALE, DRIED CRANBERRIES, BLUEBERRIES, GREEN APPLE, QUINOA, AVOCADO, RED CABBAGE, BROCCOLI, SLICED ALMONDS AND CHIA SEEDS: DRESSED WITH A BEETROOT AND GINGER VINAIGRETTE

26

MEDITERRANEAN VEGGIE WRAP

FLOUR TORTILLA WRAP FILLED WITH MARINATED ARTICHOKE HEARTS, HUMMUS, TOMATOES, KALAMATA OLIVES, RED ONIONS, BABY SPINACH, ARUGULA, SUN DRIED TOMATO, VEGAN CHEESE AND SAUTÉED VEGETABLES SERVED WITH FRENCH FRIES

21

VEGGIE BURGER

100% PLANT-BASED BURGER PATTY, ARUGULA, SAUTÉED BELL PEPPERS AND ONIONS, BLACK BEANS, GUACAMOLE AND VEGAN CHEESE SERVED WITH FRENCH FRIES

28

QUENCH YOUR AFTERNOON THIRST WITH ICE-COLD BEERS

SINGHA 9 13

A PALE LAGER METICULOUSLY BREWED OVER AN EXTENDED PERIOD, UTILIZING MALT AND BARLEY, SAAZ HOPS, AND PRISTINE THAI SPRING WATER

SNOWY IPA 10

AN IPA CHARACTERIZED BY A BALANCED FLAVOR PROFILE AND AN AROMATIC BOUQUET OF TROPICAL FRUITS, ACHIEVED THROUGH THE CAREFUL SELECTION OF HOPS AND INGREDIENTS

SNOWY ROSÉ 10

EXPERIENCE THE VIBRANT AND FRUITY SENSATION OF A RASPBERRY-FLAVORED SNOWFALL

SNOWY WEIZEN 10

SCRUPULOUSLY CRAFTED WITH WHEAT AND YEAST, DESIGNED TO PROVIDE A SMOOTH EXPERIENCE ON THE PALATE

SNOWY YUZU 10

A REFRESHING FRUITY BEER COMPLEMENTED BY THE ENTICING BRIGHTNESS OF YUZU

HEINEKEN 0.0 (NON-ALCOHOLIC) 10

FEATURES INVIGORATING FRUITY AROMAS COMPLEMENTED BY A GENTLE MALTY TEXTURE. THIS BEVERAGE IS NOT ONLY DELIGHTFUL BUT ALSO TRULY WORTHY OF THE HEINEKEN MARK

PAIR UP ANY OF THESE BREWS WITH CLASSIC NACHOS OR SIGNATURE BEEF BURGER FOR A ROCKIN' COMBO, A MATCH MADE FOR THE BEACH.

MAIN DISHES

PORK CUBANO

CIABATTA BREAD, SLOW ROASTED PORK SHOULDER, PORK HAM, HOUSE CUCUMBER PICKLES, MUSTARD AIOLI, SWISS-STYLE CHEESE SERVED WITH FRENCH FRIES

18

CHICKEN CUBANO

CIABATTA BREAD, MARINATED GRILLED CHICKEN BREAST, TURKEY HAM, HOUSE CUCUMBER PICKLES, MUSTARD AIOLI, SWISS-STYLE CHEESE SERVED WITH FRENCH FRIES

24

MARGHERITA PIZZA

TOMATO SAUCE, MOZZARELLA, OREGANO, GARLIC OIL

22

PEPPERONI PIZZA

TOMATO SAUCE, MOZZARELLA, PEPPERONI, OREGANO, GARLIC OIL

24

MEXICAN PIZZA

TOMATO SAUCE, MOZZARELLA, CHICKEN TINGA, CORIANDER, ONIONS, JALAPEÑO AND CHILI OIL

26

SPICY TUNA PIZZA

TOMATO SAUCE, MOZZARELLA, SPICY MALDIVIAN TUNA, SAUTÉED ONION AND BELL PEPPERS, JALAPEÑO, KALAMATA OLIVES, CHIVES AND CHILI OIL

24

E&B SIGNATURE BEEF BURGER

AUSTRALIAN WAGYU PATTY, MONTEREY JACK CHEESE, BACON, CARAMELIZED ONIONS, MAYONNAISE, GUACAMOLE AND ICEBERG LETTUCE SERVED WITH FRENCH FRIES

36

WEEKLY HIGHLIGHTS

LATIN BARBECUE

JOIN OUR VIBRANT LATIN BARBECUE DINNER BUFFET WHERE EACH BITE BURSTS WITH RICH LATIN AMERICAN FLAVORS. LET THE IRRESISTIBLE BEATS OF DEVIATE BAND AND ENCHANTING ACTS BY ABRACADABRA SET THE STAGE FOR AN UNFORGETTABLE NIGHT OF FLAVOR AND RHYTHM.

PICANHA & CAIPIRINHA

SAVOR A JUICY BRAZILIAN PICANHA, GRILLED TO PERFECTION AND PAIRED WITH REFRESHING CAIPIRINHAS. WITH DEVIATE BAND SETTING THE MOOD AND AN EXCITING ABRACADABRA SAMBA SHOW, LUNCH TRANSFORMS INTO A "FESTA".

TAQUERIA CON MARGARITAS

INDULGE IN A FEISTY LUNCH OF FRESHLY-MADE MEXICAN TACOS AT THE LIVE TAQUERIA COMPLEMENTED BY MOUTH-WATERING MARGARITAS WITH. WHILE BEING SERENADED BY ISLAND'S SONGBIRD HERA WITH HER SOULFUL ACOUSTIC MELODIES.

BOWL OF AÇAÍ

BRAZILIAN DESSERT MADE WITH FROZEN AND MASHED AÇAÍ FRUIT WITH A SORBET TEXTURE SERVED WITH A VARIETY OF TOPPINGS TO CHOOSE FROM

AÇAÍ NATURAL

18

AÇAÍ WITH BANANA

SERVED WITH SLICED FRESH BANANA

24

AÇAÍ WITH STRAWBERRIES

SERVED WITH SLICED FRESH STRAWBERRIES

24

AÇAÍ WITH MIX BERRIES

SERVED WITH BLUEBERRIES AND SLICED STRAWBERRIES

24

AÇAÍ WITH PEANUT BUTTER

SERVED WITH A CREAMY PEANUT BUTTER SAUCE AND TOASTED CRUSHED PEANUTS

24

ADD GRANOLA

1

ADD EXTRA FRUIT

(BANANA, STRAWBERRY, BLUEBERRY)

2



DESSERTS

DULCE DE LECHE CHEESE CAKE

CARAMELIZED MILK BAKED CHEESECAKE

26

ICE CREAM AND SORBET

HOMEMADE ICE CREAM AND SORBET | 1 SCOOP AT 6

QUERIDO ARTESANO ICE CREAM

MEXICAN DARK CHOCOLATE / AMERICAN VANILLA / PISTACHIO  / COCONUT / STRAWBERRY

QUERIDO ARTESANO SORBET

MANGO / PAPAYA AND PINK GUAVA SORBET / WATERMELON SORBET / MIXED BERRY SORBET



SIGNATURE COCKTAILS

14

AZTEC MEMOIRE

SMOKY AND FRUITY BLEND OF MEZCAL, COMPLEMENTED BY FRESH PASSION FRUIT, PINEAPPLE AND ORANGE BITTERS

EL ÁNGEL VOLADOR

COMBINATION OF DARK RUM, KAHLUA, AND BAILEYS BLENDED WITH INVIGORATING PINEAPPLE JUICE AND COCONUT MILK

AROMATICA MEXICANA

A SOPHISTICATED DRINK THAT COMBINES THE FLORAL NOTES OF APEROL AND PATRÓN BIANCO WITH HOMEMADE AROMATIC SYRUP, BALANCED BY THE TARTNESS OF GRAPEFRUIT AND LIME JUICE

BRAZILIAN CHERRY

A LIVELY AND COLORFUL CONCOCTION OF CACHAÇA, MALIBU, CHERRY BRANDY, AND PINEAPPLE JUICE, ENHANCED WITH A HINT OF GRENADINE

LATINO COCKTAILS

12

MARGARITA

SAVOR THE FLAVORS OF PARADISE WITH EVERY SIP, A PERFECT COMPANION FOR YOUR ISLAND ESCAPE. HAVE IT CLASSIC OR FROZEN WITH VIBRANT FLAVORS

CAIPIRINHA

SAMBA-LIZE YOUR DAY WITH THIS CLASSIC BRAZILIAN REFRESHER, CRAFTED FOR THE ULTIMATE TROPICAL TWIST

PISCO SOUR

LIFE IS BETTER WITH A PINCH OF SALT, A SLICE OF LIME AND A SHOT OF PISCO

PALOMA

A TEQUILA TREASURE THAT ALWAYS BRINGS EVERYONE TO A PARTY MOOD

SOBER COCKTAILS

12

BOOZE-FREE IS THE NEW BUZZ

SINGHA YUZU DELIGHT

SOBER RUM, SINGHA YUZU SODA, LIME JUICE, AGAVE SYRUP

RED G TONIC

SOBER GIN, GRAPEFRUIT, TONIC

WHIZZY FIZZ

SOBER WHISKEY, FRESH LIME JUICE, APPLE JUICE, SODA

VINOS

SPARKLING

NV PARÉS BALTÀ CAVA BRUT

WHITE

2021 LOS TILOS CHARDONNAY

2021 LOS TILOS SAUVIGNON BLANC

2021 UNDURRAGA ALIWEN RESERVA, SAUVIGNON BLANC

2020 UNDURRAGA ALIWEN RESERVA, CHARDONNAY

2020 FINCA LAS MORAS, PINOT GRIGIO

ROSÉ

2023 FINCA LA COLONIA ROSADO MALBEC

RED

2021 LOS TILOS CABERNET SAUVIGNON

2021 LOS TILOS MERLOT

2020 BODEGA FINCA LAS MORAS, SYRAH

2019 FINCA LAS MORAS BLACK LABEL, MALBEC

NON-ALCOHOLIC

BELLA STYLE ALCOHOL FREE PROSECCO

SPAIN



18



75

CHILE

10

50

CHILE

10

50

CHILE

12

60

CHILE

60

ARGENTINA

60

ARGENTINA

12

60

CHILE

10

50

CHILE

10

50

ARGENTINA

70

ARGENTINA

15

70

ITALY

12

60