

BITES

24	fries with condiments	v	90
24	guacamole + corn chips + jalapeno + lime		110
	California hand roll + salmon + avocado + cucumber + nori		120
	pork belly bao + cabbage + shezuan pickles + qp	p	160
24	Tennessee fried chicken wings + dill yoghurt		160
	chilled cooked ocean prawns + cocktail sauce + lemon	gf	350
24	hummus + woodfired flatbread + fresh date salsa	vg n	90
	stix by Waatu – assorted yakitori plate and condiments	n	360
	8 skewers – chefs choice		

SALADS

24	caesar salad + eggs + parmesan + croutes + bacon	p	160 /200
	add chicken		
24	chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	v n	150
	crab & coconut salad + mango + nuoc nam + local herbs + bean sprouts	gf n	210
24	chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	160
	baked cauliflower salad + dukkah + cashew crunch + labneh + rocket	v n	160
24	mixed market leaves + simple lemon vinaigrette	vg gf	120
	chilled burrata salad + cucumber + dill + green olives vinaigrette	v gf	160

BOWLS

enjoy a selection of our nutritional bowls, developed with a measured approach to cleaner eating

POACHED CHICKEN	n	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo		
394.4 calories 22.9 protein 14.2 carbs 26.9 fat		
SASHIMI TUNA BOWL	gf	190
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber		
446.9 calories 23.7 protein 18.6 carbs 29.5 fat		
FIVE SPICE PULLED BEEF	n	190
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake		
557 calories 35 protein 41 carbs 26 fat		
MISO BAKED SALMON	n	200
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber		
540 calories 27 protein 51 carbs 25 fat		

DELI

shoestring fries served with every sando

FRESH SANDWICHES

CHICKEN SALAD ON WHITE LOAF		180
chicken + cucumber + butter lettuce + ranch		
TONNATO ON RYE		180
shaved beef + tuna sauce + capers + parmesan + rocket		
SMOKED SALMON BAGEL		190
horseradish crème fraiche + dill + butter lettuce + sando pickles		
AVOCADO SMASH ON SOURDOUGH	n	180
jalapeños + marinated fetta + alfalfa		
JAMON BAGUETTE		210
Stracciatella + salsa Verde + butter lettuce + vine tomatoes		

HOT SANDWICHES

FRIED CHICKEN ON MILK BUN		190
Nashville style chicken + pickle mayo + iceberg lettuce + hot sauce		
24 SMASH BEEF BURGER		210
double cheese + pickles + truffle big mac sauce		
CROQUE MONSIEUR	p	180
smoked leg ham + gruyere cheese + sourdough		
24 CLUB ON WHITE LOAF	p	180
bacon + iceberg lettuce + egg + chicken		
CHICKEN SHAWARMA	n	180
house pickles + toum + sumac cabbage		
BEEF PASTRAMI BAGEL		210
parsley pesto + mustard mayo + sando pickles + Swiss cheese		

MAIN DISHES

grilled stockyard striploin + rosemary potatoes + creamed spinach + jus	gf	900
whole roasted market fish + tomato + green olives + basil + capers + EVO	gf	380
24 pork cotoletto + white cabbage slaw + kombu butter	p	320
orrechetti pasta + spinach sauce + torn burrata + basil	v	180
black pepper beef hofun rice noodle + spring onion		180
24 spicy tantanmen ramen + egg + radish + ramen noodle + peanuts	p n	180
half roast peking duck + egg noodles + master stock		360

NUSANTARA

11am – 11pm

Inspired dishes from the Indonesian Archipelago by **Chef Kreshna Payana**. All dishes are served with a choice of white / turmeric or Tabanan heritage red rice.

PERKEDEL JAGUNG DABU DABU	gf v	130
corn fritter + sambal 'dabu dabu' + virgin coconut oil + lime		
IGA BABI BAKAR COLO COLO	p	260
smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
GULAI UDANG PANCET	gf	350
tiger prawn + spiced coconut curry + fiddlehead fern + kale		
24 SOTO AYAM LAMONGAN	n	210
Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
OPOR AYAM	n	190
fragrant Javanese chicken curry + turmeric + lime		
24 RENDANG SAPI	gf n	300
slow braised beef + baby potato + kidney bean		
24 THE UNGASAN NASI OR MIE GORENG	n	165
chicken/pork/seafood/vegetarian		
The Ungasan signature 'sambal matah' stir-fried rice + peanuts + sunny side up		

WOODFIRED PIZZA

11am – 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket	p	185
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
prawn + calamari + tomato + chilli + endive + fior di latte		220
gluten free base		30

AFTER

11am – 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v gf	120
steamed orange cake + local citrus sorbet	v	120
double chocolate mud cake + vanilla ice cream	v	85
organic carrot & walnut cake	v n	85
24 ice cream & sorbet – 3 flavours	v/vg gf	90
pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet		
yuzu curd tart + coconut yoghurt	v	120

available 24 hours 24 vegetarian v vegan vg gluten free gf contains nuts n contains pork p

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	v	65
popcorn chicken + mayo		65
tempura vegetables + soy sauce	v	65
sweet potato + sweet chilli sauce + sour crème	v	65

LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napoli or pesto sauce	vg	90
margherita pizza + mozzarella + napoli sauce	v	80
kids burger + lettuce + tomato + cheese + brioche bun + fries		90
maki roll + teriyaki chicken or cucumber & avocado		85
toasted ham & cheese sandwich + fries	p	65
chicken schnitzel + steamed vegetables + gravy		90
grilled minute steak + broccoli + fries + gravy	gf	100
cheese & chicken quesadilla + sour crème + guacamole		70
fried rice or noodles + chicken & prawn chip		95
chicken satay skewers + crunchy vegetables + steamed rice	n	75
beef nachos + avocado + three beans + cheese + sour crème	gf	75

SOMETHING SWEET

banana split + chocolate fudge sauce	v	70
chocolate mousse cup + berries + crème + chocolate crackles	v	75
fruity icy pole - flavour of the day	v	50
tropical fruit salad + berry yoghurt	v	65

vegetarian v vegan vg gluten free gf contains nuts n

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IN-VILLA EXPERIENCES

ULTIMATE CHEFS BBQ

IDR 2,600,000++ / Person

Please give us 24 hours prior notice to source and prepare the freshest produce

Experience the ultimate BBQ by our in-house BBQ masters. Asado and open flame cooking at its core showcasing skill, the way a chef would cook and eat, the real deal, not tame and not lighthearted, showcasing the islands best produce, A theatrical experience shared amongst family and friends in your own private villa.

garlic flatbreads and wood smoked dips

flame grilled lamb ribs + chimichurri

grilled sea scallops + champagne sauce

grilled leeks + truffle butter + crispy onions

bbq lobster tail + chive hollandaise

tokusan wagyu beef + black pepper sauce

bbq pineapple + whiskey caramel + coconut sorbet

WESTERN STYLE BBQ

6 guests IDR 6,000,000++

IDR 800,000++ per additional person

Please give us 24 hours prior notice to source and prepare the freshest produce

FLATBREAD | hummus, brown butter, dukkah

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

TOKUSAN WAGYU SIRLOIN | brown butter emulsion, beef jus

JERK CHICKEN | ranch, preserved lemon & cumin butter

CORN | chilli jam, cultured butter

POTATO | gherkin, pickled red onion, boiled egg, garlic aioli

COS LETTUCE | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

CHOCOLATE CRÉMEUX | white chocolate, berries, crème fraîche, vanilla bean ice cream

JIMBARAN-STYLE SEAFOOD BBQ

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please allow 24 hours prior notice

Jimbaran is known for its delicious beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood & the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked & served in the comfort of your own villa.

KERANG PANGGANG | grilled local clams with Jimbaran style sauce

IKAN BAKAR | BBQ whole snapper with sambal

CUMI BAKAR | BBQ squid with Jimbaran traditional spices

UDANG BAKAR | BBQ prawns with sambal matah

TROPICAL PAINTED LOBSTER | sambal ulek

PLECING KANGKUNG | water spinach with Balinese spices

NASI | steamed rice

served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

BUAH-BUAHAN | seasonal tropical fruit platter

BABI GULING OVER COALS

8-10 people IDR 600,000++ / person

Please allow 24 hours prior notice

Experience an authentic tradition like no other, babi guling, roast suckling pig with all the trimmings. Cooked over lychee and coconut husk by our experienced team of Balinese chefs.

Salted Pork crackling

Roti canai and a selection of Balinese Sambals

Roast suckling pork, stiffed with local herbs and spices

Plecing kangkung water spinach with balinese spices

Lawar salad of coconut + vegetable and pork

Steamed coconut rice

Selection of traditional Balinese sweets

BACKYARD PIZZA PARTY

IDR 400,000++ / person

There's nothing better than a relaxed and lazy afternoon by the pool. made tasty with a selection of pizzas made from our specially fermented dough and cooked live in your villa.

Our dough is made on 00 Farina / Natural ferment / 60% hydration.
GF bases available

MARGARITA

BBQ MEAT LOVERS

PEPERONI & ANCHOVIES

GARLIC PRAWN BIANCO

CAPRESE SALAD

ROCKET & PEAR SALAD

served with condiments of chili, anchovy oil and salsa verde

BEVERAGE MENU

COCKTAILS

PENICILLIN	185
whiskey + honey liqueur + yuzu + lime + honey + ginger	
HUGO	180
elderflower liqueur + lime + mint + prosecco + elderflower tonic	
PISCO SOUR	180
pisco + yuzu + albumen + agave nectar + lime juice + saline	
KINTAMANI VOJITO	180
vodka + passion fruit + tangerine + lime + mint leaf	
APEROL SPRITZER	185
aperol + soda + prosecco + orange	
PALOMA	185
tequila + pomelo slice + saline + grapefruit soda	
OLD FASHIONED	190
age barrel whiskey + aromatic bitters + palm sugar	
TALIWANG	190
mezcal + bloody mary mix + chili Lombok + rice crackers	
NEGRONI	190
aged gin + vermouth di torino + campari	
CUBAN EXPRESS	180
dark rum + coconut liqueur + Nusantara coldbrew + palm nectar + patria double espresso	

BREWS

BINTANG	<i>ZERO</i>	75
BINTANG	<i>CRYSTAL</i>	75
SAN MIGUEL	<i>LIGHT LAGER</i>	100
ISLAND BREW	<i>SUMMER PALE ALE</i>	120
CORONA	<i>LAGER</i>	120
ASAHI	<i>LAGER</i>	170
ISLAND OF IMAGINATION	<i>BRUT LAGER</i>	120
ISLAND OF IMAGINATION	<i>PADI LUWIH LAGER</i>	120
ISLAND BREW	<i>PILSNER</i>	120
SINGARAJA	<i>PILSNER</i>	75
BINTANG	<i>PILSNER</i>	75
BLACK SAND BREWERY	<i>KOLSCH</i>	120
BINTANG	<i>RADLER</i>	75
ALBENS	<i>APPLE CIDER</i>	100

FRESH JUICES	75
orange, mango, honeydew melon, pineapple, strawberry, watermelon, young coconut	

SOFTDRINK	55
coke, coke zero, sprite, tonic water, soda water, ginger ale	

WATER SELECTION	330 ML	750 ML
EQUIL NATURAL	60	100
EQUIL SPARKLING	60	100
POCARI SWEAT ION WATER	60	

ZERO

YUZU NOJITO	100
mint + lime + lemon + yuzu + soda + lime mint syrup	
BEDUGUL FLOAT	100
hibiscus syrup + grapefruit soda + strawberry gelato	
COKE FLOAT	100
coke zero + coconut gelato + coconut flakes	
EASY HUGO	100
elderflower syrup + mint + sour + elderflower tonic	
TEMULAWAK	80
temulawak root puree + ginger ale	

SUPERFOOD SMOOTHIES

TINY BANANA	120
banana + cinnamon + dates + cashews + virgin coconut + BCAA	
AH SIGH MEEE	120
sugar free acai + blueberries + cinnamon + creatine + magnesium	
PINK DRAGON	120
dragonfruit + rambutan + strawberries + bioactive collagen	
MANGFLAX	120
mango + coconut h2o + lemon + organic pea protein + flax	
BRIGHT SPARK	120
watermelon + passionfruit + raspberry + collagen + coconut h2o	

JUICE CLEANSE

CAROTENE	100
carrot + turmeric + celery + ginger + coconut h2o	
NEATBEET	100
beetroot + cacao + lemon + apple + ginger + chia	
VITAL GREENS	120
spinach + celery + green apple + mint + AG1 greens + coconut h2o	

EXPAT. COFFEE h/i

ESPRESSO	35
AMERICANO	50
FLAT WHITE	50
LATTE	50
CAPPUCCINO	50
CHOCOLATE	50
MATCHA LATTE	50
add on soy, almond, oat, coconut milk	35
extra shot	35
add syrup hazelnut caramel vanilla to your coffee	35

TWG TEA h/i	50
English breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha	

FLAVOR ICE TEA	80
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HIBISCUS	
hibiscus tea + honey + cranberry	
PASSION	
black tea + passionfruit syrup + passionfruit fresh	
LITCHI	
earl grey + lychee juice + lychee syrup + lychee fruit	
YUZU	
black tea + yuzu + lemon + honey	

WINE LIST

WINES BY THE GLASS

SPARKLING

			GLASS	BOTTLE
NV	Ponte Prosecco DOC	Veneto, Italy	200	1000
NV	Ponte Treviso Extra Dry BIO Organic Sparkling	Treviso, Italy	250	1200

WHITE

2023	Ponte Pinot Grigio DOC	Veneto, Italy	170	800
2021	B&G Chardonay	Bordeaux, France	180	900
2022	Canyon Road, Sauvignon Blanc	California, USA	180	900

ROSÉ

2023	Cousino Macul, Gris Rose	Maipo Valley, Chile	170	800
2022	Mount Rozier, The Frog Chorus	Stellenbosch, South Africa	180	900
2022	Roche Mazet, Cinsault & Grenache Sustainable Farming	Languedoc-Roussillon, France	180	900

RED

2022	Roche Mazet Merlot Sustainable Farming	Languedoc-Roussillon, France	170	800
2022	Canyon Road, Cabernet Sauvignon	California, USA	180	900
2022	La La Land Pinot Noir	Victoria, Australia	180	900

SPARKLING

			BOTTLE
NV	0% Alc AMO Love Potion	Spain	750
NV	Cascine Prosecco Brut	La Morra, Italy	800
NV	Cantine Maschio Prosecco	Treviso, Italy	900
NV	Fentinel Prosecco Extra Dry	Friuli-Venezia Giulia, Italy	900
NV	Veuve du Vernay Ice Demi Sec	Burgundy, France	900
NV	Cocchi Asti DOCG	Asti Hills, Italy	1200
NV	Chandon Brut	Victoria, Australia	1200
2019	Freixenet Vintage Reserva	Penedès, Spain	1200
NV	Swarovski Grand Cuvee Rose	Aglianico del Vulture, Italy	1200
NV	Ponte Treviso Extra Dry BIO Organic Sparkling	Treviso, Italy	1200

CHAMPAGNES

NV	Montaubret Brut	Champagne, France	1900
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	Duval Leroy Premier Cru Brut	Côte des Blancs, Champagne, France	2400
NV	Laurent-Perrier La Cuvee Brut	Tours-sur-Marne, Champagne, France	4000
NV	Moët & Chandon Brut Impérial	Epernay, Champagne, France	4500
NV	Duval Leroy Rose Prestige Premier Cru	Côte des Blancs, Champagne, France	4500
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	9500
2012	Dom Perignon Brut	Champagne, France	12500
NV	Armand de Brignac Brut Gold	Champagne, France	17000

SAUVIGNON BLANC

2022	Ohau Woven Stone	Ohau, New Zealand	800
2022	Estimulo	Mendoza, Argentina	800
2020	Wolf Blass	Barossa Valley, Australia	800
2019	Barton & Guestier Reserve	Pays d'Oc, France	850
2022	Canyon Road	California, USA	900
2023	Babich	Marlborough, New Zealand	900
2020	Antigal Uno	Mendoza, Argentina	1000
2022	Roche Mazet Sustainable Farming	Languedoc-Roussillon, France	1000

CHARDONNAY

2022	Luis Felipe Edwards Gran Reserva	Central Valley, Chile	900
2017	Naked Range Duet	Yarra Valley, Australia	900
2019	Cousino Macul Reservas Chardonnay	Maipo Valley, Chile	1200
2022	Bava Thou Blanc, Piemonte DOC	Piemonte, Italy	1500
2022	Jean-Claude Boisset Chablis	Burgundy, France	2200

WINE LIST

PINOT GRIS & PINOT GRIGIO

2023	Ponte Pinot Grigio DOC	Veneto, Italy	BOTTLE 800
2022	Piccini Pinot Grigio	Alto Adige, Italy	800
2018	Evans & Tate Breathing Space Pinot Gris	Margaret River, Australia	1300

RIESLING

2019	Leo Buring	Clare Valley, Australia	BOTTLE 1100
2019	Philippe Dreschler	Alsace, France	1200
2020	Schloss Volrads Sommer	Rheingau, Germany	1500

OTHER WHITE VARIETALS

2021	Ramon Bilbao Verdejo	Rueda, Spain	800
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ROSÉ

2022	Mount Rozier Rosé	Stellenbosch, South Africa	900
2022	Roche Mazet, Cinsault & Grenache Sustainable Farming	Languedoc-Roussillon, France	900
2022	Caprice Rosé	Provence, France	900
2021	The Pale Rosé By Sacha Lichine	Côtes de Provence, France	1000
2022	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2022	Minuty M	Côtes de Provence, France	1350
2022	Rock Angel	Côtes de Provence, France	2000
2021	Whispering Angel Magnum (1,5L)	Côtes de Provence, France	3000

PINOT NOIR

2021	On The Grapevine	South Eastern, Australia	900
2021	Baron Philippe de Rothschild Escudo Rojo	Maipo Valley, Chile	1150
2021	Stoneburn	Marlborough, New Zealand	1200
2018	Andre Goichot, Nuits Saint George	Burgundy, France	2700
2019	Robert Mondavi	California, USA	3200

CABERNET SAUVIGNON

2020	Yvon Mau	Aude, France	900
2023	Roche Mazet Sustainable Farming	Languedoc-Roussillon, France	900
2022	Cousino Macul	Maipo Valley, Chile	900
2017	Splash	Yarra Valley, Australia	900
2019	Frei Brothers	Alexander Valley, Sanoma County, USA	3000
2016	Chateau Kirwan	Margaux, France	4200
2018	Tenuta San Guido Sassicaia	Toscana, Italy	9500

SHIRAZ

2019	Rawsons Retreat Shiraz Cabernet	Barossa Valley, Australia	900
2021	Gabriel Mefre, Crozes hermitage	Rhone, France	1400
2018	Penfolds St. Henri	South Australia	6000

MERLOT

2020	Maison Rivière, Les Alysés	Pays d'Oc, France	1000
2021	Casa Silva	Colchagua Valley, Chile	1400
2015	La Roncaia Fusco	Friuli-Venezia Giulia, Italy	2000

OTHER VARIETIES

2018	Tall Horse Pinotage	Western Cape, South Africa	750
2020	Norton Colección Malbec	Mendoza, Argentina	750
2018	Antigal Aduentes Malbec	Mendoza, Argentina	1500
2014	Marques de Caceres Gran Reserva Rioja	Rioja, Spain	2000
2017	Beni di Batasiolo Barolo	Barolo, Italy	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250
2018	Chateau La Croix Montlambert Grandcru	St. Emillion, France	3500
2019	Bava Barbaresco, DOCG	Piemonte, Italy	3500
2018	Chateau Montlambert Saint-Emillion Grandcru	St. Emillion, France	4000
2015	Bava Scarrone, Barolo DOCG Cru	Piemonte, Italy	4500

DESSERT WINE

2021	Balbi Soprani Moscato D'asti	Piemonte, Italy	950
2016	Mouton Cadet Reserve Sauternes	Sauternes, France	1400
2018	Paradise Ranch, Late harvest Merlot	Okanagan Valley, Canada	2200

SPIRITS LIST

SINGLE MALT	GLASS	BOTTLE	COGNAC	GLASS	BOTTLE
Dalmore King Alexander	1000	17.000	Martell VSOP	300	3.800
Royal Brackla 18 Yo	720	12.000	Hennessy VSOP	400	4.000
Jura 18 Yo	480	7.900	Hennessy XO	950	12.000
Laphroaig 10 Yo	430	7.000			
Oban 14 Yo	300	4.900	RUM		
Macallan 12 Yo	250	6.000	Angostura 1824	300	3.800
Coil Ila 12 Yo	290	4.500	Plantation XO	300	4.500
Glendronach 12 Year Old	250	4.000	Flor De Cana 12 Yo	220	3.200
Currach Kombu Cask	300	3.800	Angostura 1919	200	2.800
Glennfiddich 12 Yo	250	3.200	Diplomatico Mantuano 8 Yo	190	2.500
Singleton 12 Yo	250	3.300	Nusa Cana Tropical	150	1.200
			Nusa Cana Spices	150	1.200
			Nusa Cana Coconut	150	1.200
JAPANESE WHISKY					
The Hakushu 12 Yo	1.500	22.000	GIN		
Kakubin Suntory	200	2.200	Ornabrak Single malt	450	3.500
			Star Of Bombay	250	3.500
BLENDED WHISKY			Four Pillar Gin Shiraz	250	3.200
Johnnie Walker Blue Label	700	9.500	Botanist Dry Gin	220	4.000
Johnnie Walker Isley Origin	290	3.500	Hendrick's	220	3.000
Johnnie Walker Highland Origin	250	3.000	Hendrick's Neptunia	220	3.000
Johnnie Walker Black Label	200	2.500	Monkey 47 Gin	300	3.000
Chivas Regal 12 Yo	180	2.200	Tanqueray No.10	250	3.000
			Malfy Rosa	200	2.700
BOURBON AND RYE			Roku	200	2.500
Yellow Rose Outlaw	350	4.900	Tanqueray London Dry	170	2.000
Wild Turkey 101	200	2.300	Opihr	200	2.500
Wild Turkey 81	180	2.000	East Indies Archipelago Dry	150	1.200
Maker's Mark	180	1.900			
Bulleit Bourbon	180	1.900	VODKA		
Jack Daniel	160	1.900	Belvedere	250	3.000
Jim Beam Bourbon	160	1.600	Grey Goose	250	3.000
			Haku	210	3.000
TEQUILA AND MESCAL			Ketel One	190	2.800
Codigo Barrel Strength	600	9.900			
Don Julio Anejo	290	3.600	OTHERS		
Codigo Rosa Blanco	250	3.000	Karusotju 38	180	2.400
Machetazo Espadin	195	2.800	1615 Puro Quebranta Pisco	180	2.200
Machetazo Cupreata	195	2.800			
Espolon Reposado	300	3.000			
Espolon Blanco	200	2.800			

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