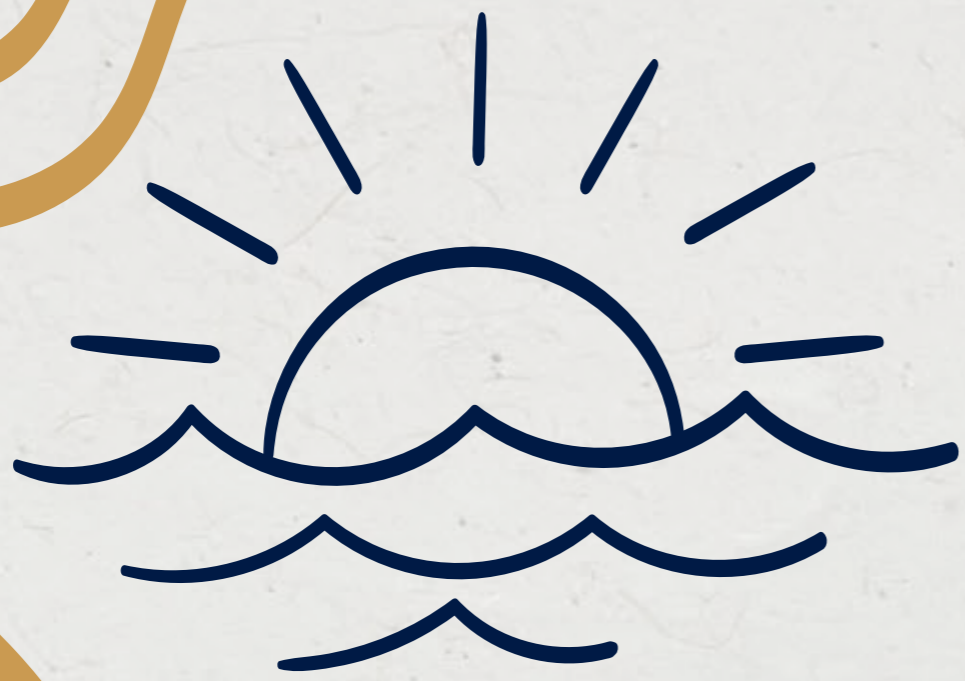


**CINCO OCEAN
SUNSET • RESTAURANT**



STARTER MEAL



LOKAZO

\$18,990

FINE CUTS OF CAROB LOCOS, MILK OF ACILANTRATED GREEN TIGER, LACTONESE OF AVOCADO FINISHED WITH SWEET POTATO CRISPY INSULAR. (200GR CRAZY)

TIO KIO

\$16,900

CEVICHE WITH EASTER ISLAND TUNA, ONION, PINEAPPLE, CARROT, CILANTRO, CUCUMBER, TIGRESA MILK AND COCONUT.

VIDRIOLAZO VIDRIOLA

\$16,900

CEVICHE FROM THE JUAN FERNÁNDEZ ARCHIPELAGO, RED ONION, AVOCADO, MANGO, CILANTRO, TIGRESA MILK, FRIED GARLIC.

FISH TIRADITO BY JUAN FERNANDEZ

\$13,400

GLASS - BRECA - TREBALLY VIDRIOLA TIRADITO IN YELLOW CHILI SAUCE AND FOODED AVOCADO.

TUNA CARPACCIO \$17,400

RED TUNA SLICES, CAPERS, PARMESAN CHEESE, SOY SAUCE AND LEMON.

PARMESAN OYSTERS \$18,990

SELECTION OF 9 UNITS OF OYSTERS FRESH, GRATINED WITH PARMESAN CHEESE.

PARMESAN CLAMS \$18,990

(CHECK FOR BAN) MACHA LANGUAGES GRATIN.

CAPTAIN PERILLA

\$15,900

ROCK FISH CEVICHE, ONION, CILANTRO, TIGRESS MILK AND GREEN CHILI.

OCTOPUS CEVICHE

\$15,900

JUAN FERNÁNDEZ

OCTOPUS CEVICHE FROM THE ARCHIPELAGO OF JUAN FERNÁNDEZ, RED ONION, AVOCADO, MANGO, CILANTRO, TIGRESS MILK AND FRIED GARLIC.



3 NEW

\$14,400

SKEWERS OF SAUTEED SHRIMP WRAPPED IN ITALIAN BACON ACCOMPANIED WITH SAUCE ROQUEFORT AND FRIED SWEET POTATO.

VEGAN CEVICHE QUINOA,



\$11,900

AVOCADO, ONION, LEMON JUICE, MUSHROOM, VEGETABLES OF THE DAY.

ROASTED BEET AND CARROT



TARTAR \$14,900

GRILLED BEET AND CARROT CUBES WITH COCONUT CREAM, MINT AND PALM HEART DRESSING.

CLAMS IN GREEN SAUCE \$15,900

10 UNITS OF CLAMS FROM THE CENTRAL ZONE IN GREEN SAUCE (ONION, CILANTRO, CHIVES) AND TIGER'S MILK.

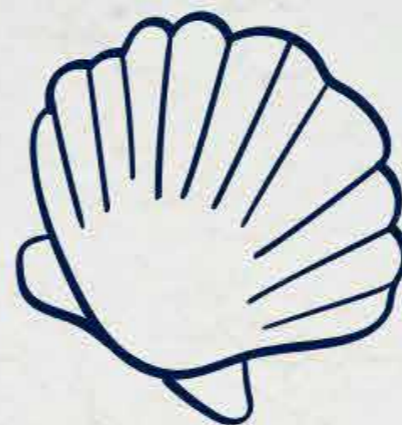
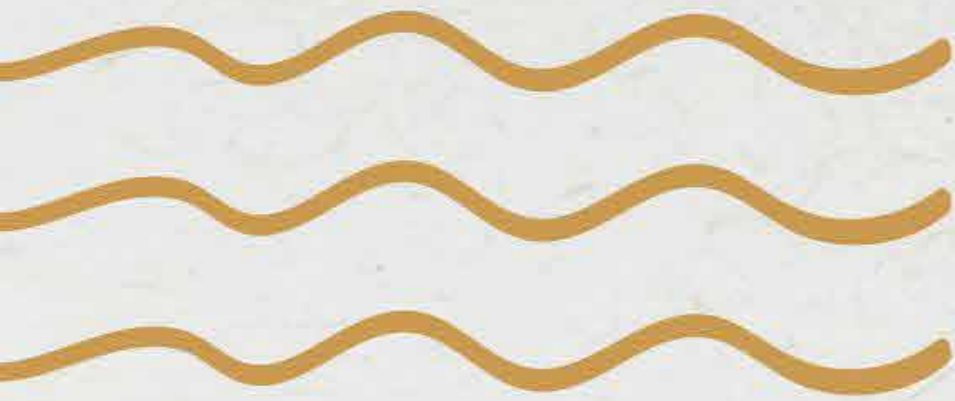
TUNA PIE \$8,500

TUNA EMPANADA COVERED IN SOY, SESAME, GARLIC AND SAUTEED CHIVES WITH BUTTERY CHEESE.

GRILLED AVOCADO

\$15,900

WHOLE GRILLED AVOCADO STUFFED WITH LOCO, MAYONNAISE AND CILANTRO ACCOMPANIED BY A MIX OF GREEN LEAVES.



MAIN



DAILY SPECIALS

ASK ABOUT OUR DAILY DISHES.

OLD WOMAN'S BROTH \$19,900

ROCK FISH BROTH AND CUBES, JUAN FERNÁNDEZ OCTOPUS TENTACLES, OYSTERS IN SHELL, ECUADORIAN SHRIMP, CLAMS, MUFFINS ON A BASE OF CARROT AND POTATO CUBES.

CRAZY SUCK \$16,900

GRILLED OLD WOMAN \$20,900

250 GR OF ROCK FISH ACCOMPANIED BY VEGETABLES GRILLED, BACON, HOMEMADE FRENCH FRIES AND CHIMICHURRI.

OLD WOMAN'S HEAD FRIED \$29,990

WHOLE FRIED MARINATED OLD WOMAN'S HEAD, ACCOMPANIED BY HOMEMADE FRENCH FRIES, GRILLED VEGETABLES AND CHIMICHURRI.

OCTOPUS JUAN FERNANDEZ \$16,900

HAKATARTARO EASTER \$17,000
ISLAND TUNA TAR TAR WITH MANGO, AVOCADO, CAPER AND COCONUT DRESSING, ACCOMPANIED BY TOAST.

TUNQUEN \$15,900

BEEF, ACCOMPANIED BY CREAMY MOTE AND WILD MUSHROOM SAUCE.

PINK CAROB RISOTTO \$14,400

RISOTTO REDUCED IN RED WINE AND MIX OF MUSHROOMS WITH WINE.

SURAZO \$15,900

CONGER SOUP WITH REDUCTION OF 3 BROTHS, MIX OF SHELLS, OYSTER AND SHRIMP.

HAKE DOÑA SILVIA \$16,000

HAKE WITH CORN CAKE AND CHILEAN SALAD.

MOTU NUI (JUAN FERNANDEZ FISH) \$16,000

JUAN FERNÁNDEZ ISLAND FISH IN BLACK BUTTER, WITH SWEET POTATO PUREE, CARROT AND CINNAMON.

OVAHE (RAPA NUI FISH) \$18,000

ENGLISH-STYLE SEALED TUNA ACCOMPANIED BY QUINOA RISOTTO AND CURRY SHRIMP SAUCE.

INDUS \$17,400

FRIED OR GRILLED SOUTHERN HAKE, ACCOMPANIED BY PUREED PEAS AND OYSTERS SAUTEED IN CITRUS SAUCE.

SURFER PARADISE \$16,900

AGED BEEF FILLET WITH SHRIMP BISCUITS ACCOMPANIED WITH SOFT CHOCLO PASTRY TIMBAL.

TAHITI \$16,900

ISLAND FISH CEVICHE ACCOMPANIED BY BLACK SESAME RICE AND FRIED SWEET POTATO.

CHILDREN'S MENU UP TO 15 YEARS OLD \$7,900

120GR FISH OF THE DAY, MEAT OR CHICKEN, WITH FRENCH FRIES OR RICE.

ROASTED VEGGIE EGGPLANT \$16,900

GRILLED EGGPLANT WITH ROASTED GARLIC LACTONESA, CHALAQUITA AND CANCHA.

PASTA

HAKA PEI

\$18,990

FUSILLI WITH SHRIMP AND COCONUT CURRY | DRY PASTA FUSILLI WITH SHRIMP SAUTÉED WITH CURRY, COCONUT CREAM, CHIVES AND PARMIGGIANO.

SEAFOOD LINGUINI

\$18,990 MOOREA

| DRY PASTA LINGUINI ACCOMPANIED BY QUITTLES, CLAMS, OYSTERS, SHRIMP AND PRAWNS IN THEIR SAUCE WITH CILANTRO AND PARMIGGIANO.

KIKO

\$19,990

BRASSEADAY BEEF PAPPARDELLE POMODORO | DRY PAPPARDELLE PASTA ACCOMPANIED BY BRAZED BEEF, POMODORO SAUCE AND PARMIGGIANO.

RISOTTO AND RICE

RAIATEA YELLOW

\$19,990

PEPPER RISOTTO WITH GRILLED SEAFOOD | ARBOREO RICE WITH YELLOW PEPPER ACCOMPANIED WITH OCTOPUS, SHRIMP, OYSTERS AND GRILLED PRAWNS, FINISHED WITH YELLOW PEPPER SAUCE.

BORA BORA



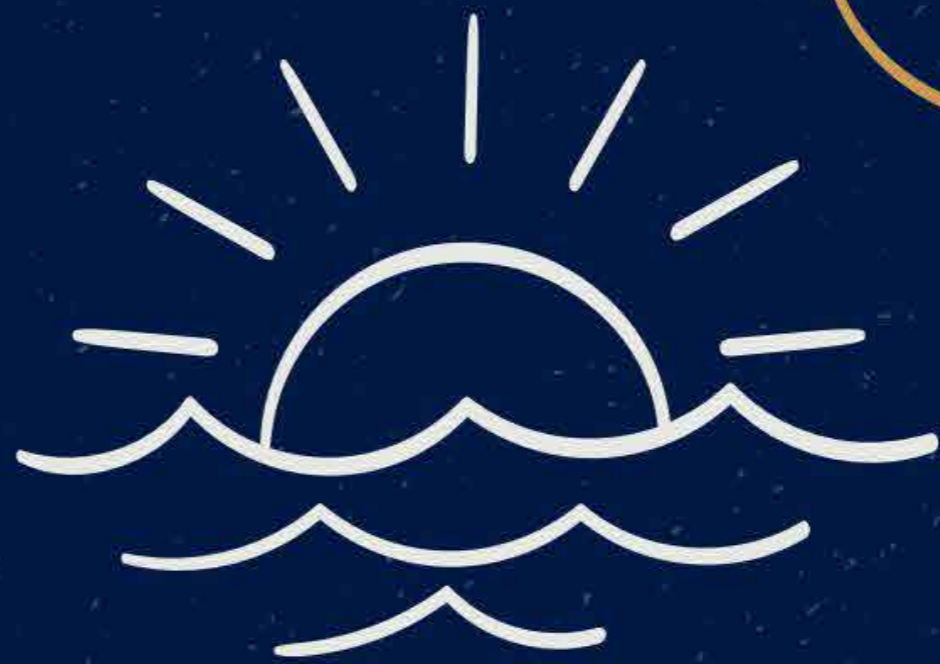
\$18,990

GRILLED VEGETABLE RISOTTO | ARBOREO RICE WITH VEGETABLE BROTH AND ROASTED PUMPKIN PUREE ACCOMPANIED BY A MIX OF GRILLED VEGETABLES AND CILANTRO LACTONESA.

MOTU ITI GRILLED

\$21,990

SEAFOOD RICE | EVERYTHING GRILLED, RICE WITH SEAFOOD BROTH ACCOMPANIED BY QUITTERS, CLAMS, OYSTERS IN THEIR SHELL, SHRIMPS AND PRAWNS IN A LARGE IRON PANS OVER THE FIRE.





Vetoed Pork Loin WITH BONE \$45,990

CERTIFIED ANGUS BEEF ®
600 GR CUT OF MARBLED LOIN WITH BONE.

Vetoed Pork Loin BONELESS \$45,990

CERTIFIED ANGUS BEEF ®
400 GR CUT OF BONELESS ANGUS MARINED LOIN.

FLAT IRON STEAK \$18,500

CERTIFIED ANGUS BEEF ®
300 GRS CUT OF AMERICAN PALETTE TIP.

ANGUS CHEST COVER AMERICAN \$19,500

CERTIFIED ANGUS BEEF ®
300 GRS CUT OF AMERICAN CHEST PAD.

SMOOTH LOIN \$25,500

CERTIFIED ANGUS BEEF ®
300 GR CUT OF CHORIZO STEAK.

STICK OR TIP OF GOOSE \$21,500

CERTIFIED ANGUS BEEF ®
300 GRS CUT OF GOOSE TIP.

Premium grilled meats

ALL PREMIUM CUTS OF MEAT INCLUDING THE JUAN FERNÁNDEZ OCTOPUS INCLUDES A BASKET OF HOMEMADE FRENCH FRIES, ROASTED VEGETABLES AND CHIMICHURRI.

JOHN'S OCTOPUS GRILLED FERNANDEZ \$16,900

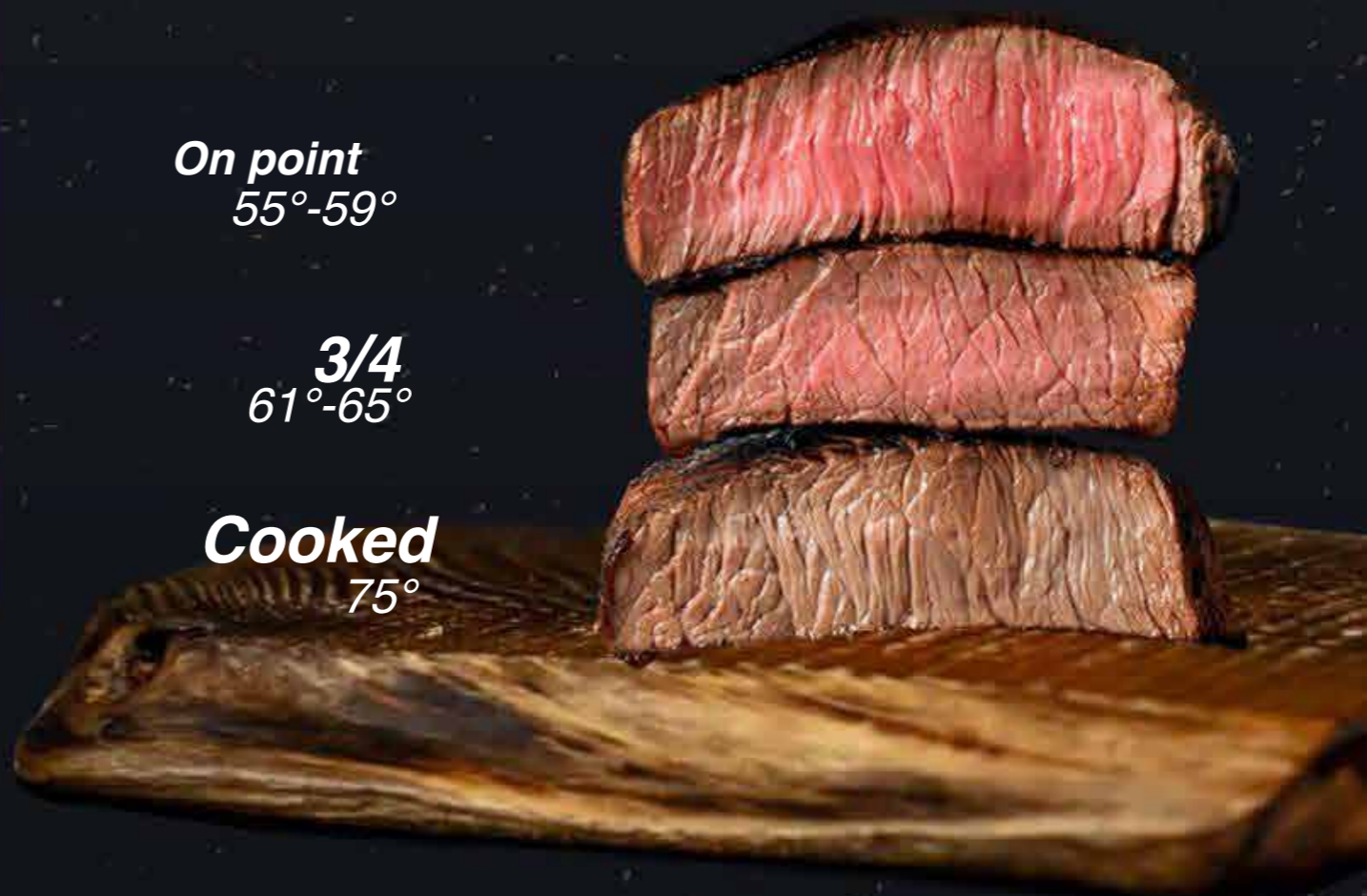
250 GRS OF FINE CUTS OF OCTOPUS FROM JUAN FERNANDEZ ARCHIPELAGO

GRILLED RIBS \$18,500

450 GRS OF RIBS COOKED FOR A LONG TIME, MARINATED WITH RED WINE VINEGAR, OREGANO AND GARLIC, FINISHED IN THE MIBRASA.

GRILLED ENTRECOTE \$39,990

750 GRS OF GRILLED STEAK, ROASTED VEGETABLES, HOMEMADE FRENCH FRIES AND CHIMICHURRI.



CINCO OCEANOS



FISH

FRIED AUSTRAL HAKE \$11,900

RAPA NUI FISH \$12,500

JOHN'S FISH FERNANDEZ \$11,900

ROCK FISH ROLL \$12,900

ROCK FISH BILAGAY \$12,900

ROCK FISH \$18,900

800-900GR OF WHOLE GRILLED ROCK FISH.

FRIED CONGER \$12,500

PIPPIN \$11,900

TUNA \$12,900

MEATS

BEEF FILLET \$13,400

CHICKEN BREAST \$8,900

FITTINGS

QUINOA RISOTTO \$5,900

RUSTIC POTATOES WITH ROSEMARY \$6,500

GREEN PUREE \$5,900

CREAMY MOTE \$5,900

HOMEMADE FRENCH FRIES \$6,500

CORN CAKE CAKE \$5,900

SALADS

HEART OF PALM SALAD \$8,500

TOMATO, AVOCADO AND HEART OF PALM.

TOMATO MIX \$9,900

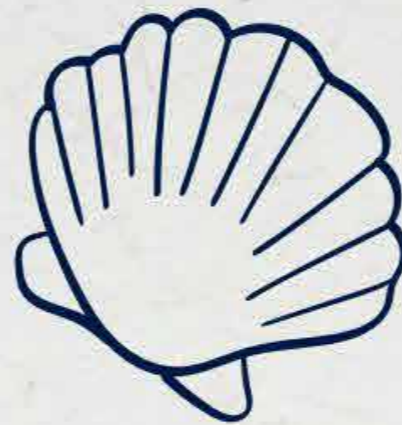
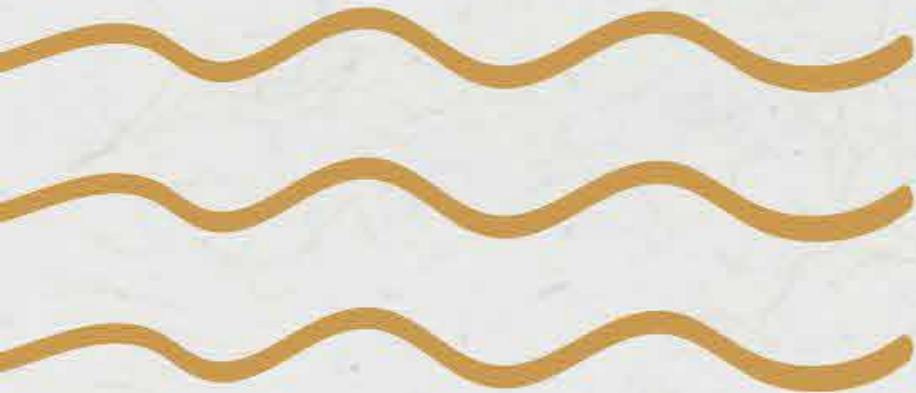
SEASONAL TOMATOES, RED ONION WITH CILANTRO AND VINAIGRETTE.

CESAR CHICKEN SHRIMP \$14,900

ECUADORIAN SHRIMP, GRILLED CHICKEN, CAESAR DRESSING, GREEN LEAVES AND CROUTONS.

TROPICAL MANGO TUNA \$14,900

ENGLISH-STYLE SEALED TUNA CUTS, BALSAMIC DRESSING, DICED MANGO, AVOCADO AND GREEN LEAVES.



BOARDS AND SANDWICHES

FROM 18:00 HRS UNTIL CLOSING

FISH FRIED HAKE **\$13,400**

SANDWICH, CHILEAN SALAD AND GREEN CHILI.
ACCOMPANIED BY FRENCH FRIES.

PULLED PORK CIABATTA **\$13.400**

200 GRS OF LOW TEMPERATURE COOKED STUFFED PORK RIBS WITH COLESLAW IN CIABATTA BREAD AND HOMEMADE FRENCH FRIES.

BEEF SANDWICH **\$13,400**

WITH BRAISED SILVER, TOMATO, STEWED ONION AND BLUE CHEESE.
ACCOMPANIED BY FRENCH FRIES.

ALOHA POTATOES **\$16,900**

FRIED MARINATED FISH IN CUBES, RUSTIC FRENCH FRIES WITH CHIVES, CILANTRO AND ROQUEFORT CHEESE SAUCE.

ANCLA **\$18,200**

CEVICHE JUAN FERNÁNDEZ, BREADED SHRIMP, PARMESAN OYSTERS AND SAUCES.

FIVE OCEANS **\$24,900**

TENDER PIECES OF STEAK AND CHICKEN, IN BLUE CHEESE SAUCE, AND FRENCH FRIES.

MAKENU **\$34,900**

SURF AND LAND BOARD, STEAK, CHICKEN, AU GRATIN OYSTERS, OCTOPUS AND SHRIMP BREADED IN PANKO AND AIOLI SAUCE.

DESSERTS

CAROB CAKE **\$6,500**

RANO KAU VOLCANO **\$8,000**

BANANA CAKE
INSULAR **\$7,500**

HOMEMADE BROWNIE WITH
FROZEN **\$6,000**

CRUMBLE MIX OF
MIBRASA FRUITS **\$8,500**

ICE CREAM TRILOGY **\$6,900**

BURGERS

FROM 4:00 PM UNTIL CLOSING

ALL OUR BURGERS ARE ACCOMPANIED BY A BASKET OF FRENCH FRIES. *EXTRA INGREDIENTS CANNOT BE ADDED TO THE BURGERS

WINWOOD **\$12,900**

125 GR VEGGIE BURGER, 50 STYLE BREAD, TOMATO, CARAMELIZED ONION, LETTUCE HYDROPONIC, PICKLES AND HOMEMADE SAUCE VEGAN.

OCEAN DRIVE **\$13,500**

240GR OF BEEF, 50 STYLE BREAD, BLUE CHEESE, MUSHROOMS, PESTO, LETTUCE AND TOMATO.

COLLINS **\$13,900**

240 GR OF BEEF, 50 STYLE BREAD, TOMATO, MAYONNAISE AND AVOCADO.

MIAMI **\$14,900**

240GR BEEF BURGER, 50 STYLE BREAD, BACON, CARAMELIZED ONION, CHEDDAR CHEESE, DILL PICKLE AND BBQ SAUCE.

CHILDREN'S HAMBURGER **\$8,900**

BEEF + CHEESE BURGER.

DESSERTS

CHEESECAKE DESSERT WITH A **\$14,000**

CRUNCHY COOKIE BASE, FILLED WITH PHILADELPHIA CHEESE, ACCOMPANIED BY BERRY SAUCE.

WALNUT CAKE
VEGAN **\$9,000**

TOASTED ALMONDS-BASED CAKE WITH COCONUT AND WALNUT CAKE FILLING, SERVED WITH VEGAN FIG ICE CREAM.

CRÈME BRÛLÉE **\$8,000**

ROASTED CREAM BRULEADE ACCOMPANIED BY NATURAL FRUIT OF THE DAY.

CRÈME BRÛLÉE
FROM MANGO **\$7,500**

COCO LOCO SWEET **\$9,900**

SPONGE CAKE CROUTONS DIPPED IN THREE MILK WITH COCONUT CREAM TOPPING, PINEAPPLE CONFIT AND ENGLISH CREAM WITH VANILLA ICE CREAM.



Cocketeria



BY AUTHOR

THE PINEAPPLE SUNSET

\$10,500

OUR PIÑA COLADA SERVED IN NATURAL PINEAPPLE, POLYNESIAN STYLE.

ARIKI TIKI

\$9,900

BLACK RUM, WHITE RUM, DRAMBUI, MANGO AND PASSION FRUIT JUICE, LEMON JUICE, MINT, GINGER FINISHED WITH A TOUCH OF SPARKLING WINE.

Eddie Aikau

\$9,900

ANGOSTURA BITTERS, LA REPUBLICA GIN, LEMON JUICE, GUM, MINT AND PASSION FRUIT JUICE FINISHED WITH GINGER BEER.

MAUI

\$9,900

PREPARATION OF AGED RUM MACERATED WITH BANANA, LEMON, GUM AND FRANGELIC.

ANNY TIKI SYRUP

\$9,900

WITH RASPBERRY, MANGO AND PINEAPPLE, FRANGELIC, RAMAZZOTI, WHITE RUM, MINT, GINGER AND TO FINISH, A TOUCH OF SPARKLING WINE TOPPED WITH TABASCO.

ANA'NA TIKI \$9,900

PEAR VODKA, DRAMBUI, PINEAPPLE AND PASSION FRUIT JUICE, HOUSE SYRUP, MACERATED FRUITS AND COCONUT EMULSION.

SKIN CITRIC LOVE CITRUS PEELS

\$9,900

OF GRAPEFRUIT, SUBTLE LEMON AND YELLOW CRUSHED IN GIN WITH PINK TONIC.

FIVE OCEANS SPRITZ \$9,900

VERMOUTH, GIN, PINK SPICE SYRUP AND TONIC.

ROSEMARY SPRITZ

\$9,900

FRESH CRUSHED ROSEMARY WITH APEROL, BLUEBERRIES AND PASSION FRUIT WITH A TOUCH OF SPARKLING WINE.

CAROB MULE SMIRNOFF

\$9,000

VODKA, LEMON JUICE, ICE HAZE, GINGER BEER AND FRUITY TOUCHES.

SUNSET SANGRÍA

\$9,000

OUR GREAT SOURS

NATIONAL

\$4,600

PERUVIAN TABERNIER \$6,200

NATIONAL CATHEDRAL \$7,000

Peruvian Cathedral INNKEEPER

\$9,000

SOUR FLAVORS

\$6,500

CHARDONNAY SOUR

\$6,000

SOUR DISARONNO

\$8,500

SOUR CARMENERE

\$6,500

FRANGELIC SOUR

\$6,500

DRINKS

DRINKS

\$3,000

NECTAR

\$2,500

Sparkling water

\$2,500

STILL WATER

\$2,500

GUALLARAUCO JUICES \$4,200

LEMONADE

\$4,200

MINT LEMONADE GINGER

\$4,200

REDBULL

\$3,500

MR. PERKINS VARIETIES

\$3,500

MARLEY COFFEE VARIETIES

\$3,600

EXPRESSO

\$2,800

TEA AND INFUSIONS

\$2,100

COCKTAILS

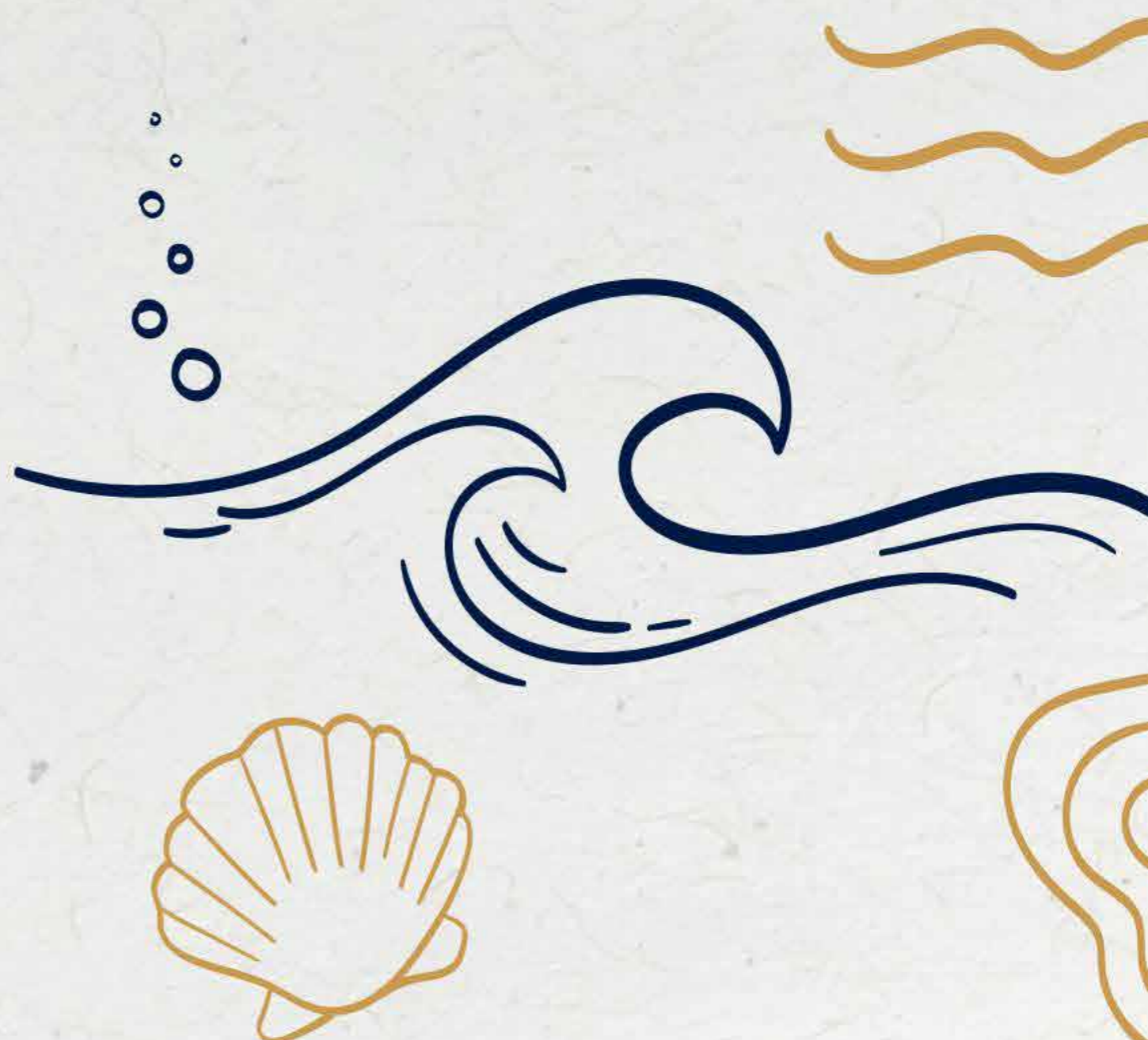
CAROB MULE 14 INKA	\$10,900
APEROL SPRITZ	\$7,000
RAMAZZOTTI SPRITZ	\$7,000
SAINT GERMAIN	\$8,200
KIR ROYAL	\$5,200
CAMPARI ORANGE	\$6,800
CAMPARI TONIC	\$7,000
NEGRONI	\$8,000
Tequila Margarita	\$7,000
BLUE TEQUILA	\$7,200
OLD FASHION	\$7,000
RUSTY NAIL	\$9,200
CUBAN MOJITO	\$7,000
MOJITO KING	\$8,900
JAGGER MOJITO	\$9,200
MOJITO JACK	\$10,900
MOJITO FLAVOR	\$7,500
ABSOLUTE MOJITO FLAVORS	\$8,500
CAIPIRINHA	\$7,200
CAIPIROSKA	\$6,800
PINA COLADA	\$8,000
PINEAPPLE MANGO COLADO	\$8,500
BAILEY'S	\$7,000
TOM COLLINS	\$6,200
BLACK RUSSIAN	\$6,200
WHITE RUSSIAN	\$6,200
DRAMBUIE	\$6,600
JÄGERMEISTER	\$7,200

COCKTAILS

FRANGELIC	\$6,200
DAIKIRI FLAVOR	\$6,200
FERNET BRANCA	\$5,500

BEERS

HEINEKEN	\$4,000
ROYAL	\$4,000
AUSTRAL VARIETIES	\$4,200
KUNSTMANN VARIETIES	\$4,200
ARTISTMANN TOROBAYO 500CC	\$5,500
KUNSTMANN GRAN TOROBAYO	\$5,500
SCHOP MAHOU	\$5,500
SCHOP PERONI LAGER	\$6,000
SCHOP MESTRA LAGER PILS	\$6,000
SCHOP KROSS 500 CC	\$5,500
SCHOP AUSTRAL 500 CC	\$5,500
KROSS VARIETIES	\$4,200
KROSS K-110 WHISKEY EDITION	\$4,000



DISTILLATES

INCLUDES DRINK

BOURBON & WHISKY

JACK DANIEL'S \$9,000

JACK HONEY \$9,000

CHIVAS REGAL 12 YEARS \$10,500

JOHNNIE WALKER RED \$7,500

JOHNNIE WALKER BLACK \$9,000

PISCO

SACRED HEART 35° \$6,900

SACRED HEART 40° \$7,600

MISTRAL 35° \$7,500

MISTRAL NOBEL 40° \$7,500

HIGH CARMEN 35° \$6,500

HIGH CARMEN 40° \$6,900

VODKA

ABSOLUT BLUE \$7,200

ABSOLUT FLAVORS \$7,800

STOLICHNAYA \$7,200

14 INKA \$8,200

TEQUILA

SILVER PATH \$6,900

WHITE OLMEC \$5,900

JOSE CUERVO \$6,500

SHOT TEQUILA \$5,500

RUM

HAVANA CLUB AGED \$7,500

HAVANA CLUB 7 YEARS \$8,500

GIN

QUINTAL FRANKLIN \$7,500

THE ANDES QUINTAL \$7,500

MUMBAI \$7,800

HENDRICK'S \$10,000

BEEFEATER \$7,500

MOMBASA \$10,000

THE REPUBLIC \$10,200

GIN ANDES PROVINCE DRY \$7,800

GIN PROVINCE BOTANY \$7,800

GIN PROVINCE TANGERINE \$7,800

GIN PROVINCE PATAGONIA \$9,500

GIN LORD KILTROW \$7,800

RED BULL



TROPICAL GIN \$8.000



DRAGONGIN \$8,000

LORD KILTROW GIN BASE, BLUEBERRIES AND STRAWBERRY PULP WITH A TOUCH OF SOFT WATER AND RED BULL DRAGON FRUIT.



MISTRAL 35° + RED BULL \$6,500



RED BULL \$3,500

REGULAR, SUGARFREE, YELLOW EDITION.

WINE SELECTION

SPARKLING WINES

DOLCE VITA BRUT	\$11,900
BOUCHON EXTRA BRUT	\$17,900
UNDURRAGA BRUT	\$15,900

SAUVIGNON BLANC

MATETIC CORRALILLO	\$21,900
HOUSES IN THE FOREST BOOKING	\$18,900
SANTA EMA SELECT TERROIR	\$15,900
BIG FISH RED INK	\$17,900

CHARDONNAY

MATETIC CORRALILLO BOOKING	\$26,900
BOUCHON RESERVE	\$14,900
APALTAGUA RESERVE	\$18,000
HOUSES IN THE FOREST BOOKING	\$18,900
INK INK SKIN	\$20,500

SYRAH

PEREZ CRUZ SYRAH LIMITED EDITION	\$28,900
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CUPS

RED OR WHITE WINE	\$4,500
GLASS OF SPARKLING WINE	\$4,500

PINOT NOIR

HOUSES IN THE FOREST BOOKING	\$18,900
INK INK	\$18,900

CARMENERE

BOUCHON RESERVE	\$20,000
PATRONAL HOUSES BOOKING	\$14,900
BIG STONE BULL BOOKING	\$22,900
PERES CRUZ LIMITED EDITION	\$28,900

MERLOT

BOUCHON RESERVE	\$14,900
SANTA EMA GRAN BOOKING	\$22,000
PATRONAL HOUSES BOOKING	\$14,900

CABERNET SAUVIGNON

BOUCHON RESERVE	\$14,900
PEREZ CRUZ GRAN BOOKING	\$22,000
PATRONAL HOUSES BOOKING	\$14,900
BIG STONE BULL BOOKING	\$22,900
INK INK	\$17,900

FIVE OCEANS CAVA

PEREZ CRUZ CABERNET DRY STONE	\$34,900
MILE COVE ASSEMBLY	\$49,900

