

WINSTON

Club

Living

Our cuisine is built on four pillars:
history, tradition, memory, and produce.

We bring these concepts together through a monthly
sequence, giving it character, a signature, and a style that
represents us.

History invites us to return to the roots of traditional
cooking, to the simplicity that defined it when the world was
just beginning to connect through it.

Memory connects us with customs and roots—both our
own and those of every person who comes
to the Living Room —where something traditional has at
some point reached our tables: a dish, a sauce, a product, a
cooking method, or an aroma.

We are in constant pursuit of sharing knowledge about the
origin of our ingredients, and of discovering together the
unknown—or the uncommon—
that nature offers us in each season.

MONDAY THROUGH THURSDAY **À la carte menu**
FRIDAY AND SATURDAY **Course menu**



À la carte

This menu changes monthly.
Available only **monday through thursday**.

Starters

CHURCHILL'S FAVORITE: CURED HAM & FIGS	\$19.000
Las Dinas reserve cured ham, preserved figs, gremolata and Zuccardi olive oil.	
VITEL TONÉ	\$17.000
Sliced beef eye round, tonnata sauce, tapenade, furikake, capers.	
SMOKED TROUT TIRADITO	\$28.000
Plant-based leche de tigre, citrus gel, sesame crisps, pickled celery, fresh orange, dill, and escarole.	
MUSHROOM FARINATA	\$14.000
Confit garlic aioli, oyster mushrooms, sautéed brussel sprouts, chimichurri.	
CHEESES AND HONEYCOMB	\$19.000
Four varieties of cheese, honeycomb, candied pumpkin, pickles, sprouts.	

Main courses

MUSHROOM MIX SOUP	\$34.000
Organic mushroom mix, pak choi kimchi, spiced salt, and braised leeks.	
MUSHROOMS IN ASIAN MARINADE	\$33.000
Organic mixed mushrooms, roasted peppers, orange and almond pesto, and roasted cauliflower purée.	
BRAISED FLANK STEAK	\$42.000
Bordelaise sauce, sautéed mushrooms, and roasted cauliflower purée.	
FISH AND CHIPS	\$41.000
English Classic. Beer-battered catch of the day, potato fries, fresh lime, and tartar sauce.	

Desserts

NARANJO EN FLOR	\$13.000
Orange crème anglaise, orange ice cream, cocoa crisp, and edible flowers.	
AFFOGATO ALLA ZABAIONE	\$13.000
Zabaglione ice cream, espresso, and spiced crumble.	
WHITE CHOCOLATE CRÉMEUX	\$15.000
Hesperidina, pomegranate and hibiscus coulis, organic apples in syrup, and apple tuile.	



Course menu

This menu changes monthly.
Available only **fridays and saturdays**,

Starter

Smoled trout tiradito,
vegetable leche de tigre, citrus gel,
sesame crisps, pickled celery,
fresh orange, dill, and escarole.

Main course

Braised flank steak in demi-glace,
with Bordelaise sauce, sautéed mushrooms,
and roasted cauliflower purée.

Dessert

White chocolate and hesperidin cream,
pomegranate and hibiscus coulis,
syrup-poached apples,
and apple paper.

-Please inquire about vegetarian options-

-Course menu - \$80.000 -
-Price per person.-

