

CULINARY EXPERIENCE

La Junta

The table in Londres but the soul in Chile
Every Junta is a journey there and back

JUNE, WHERE THE SEA AND THE LAND MEET

A culinary offering that invites you to discover the depth and tradition of Chilean cuisine.

Explore its flavours through a tasting of three starters and main courses, ending with a sweet finish.

All our dishes are served with fresh salads, sopaipillas with pebre, and a homemade chilli sauce.

PREPARED WITH THE WARMTH OF MEMORY
LONDON | 2026

RECEPTION

Pisco Sour

A classic citrus embrace, the way Chile welcomes its guests, to open conversation and lift the spirit.

APPETIZERS



First essence

Steamed Mussels

Fresh mussels steamed to perfection, served with a cucumber pickle and garlic mustard sauce.

Humitas

A sweet and creamy mixture of fresh corn, basil, and seasoned fried onions, wrapped and cooked in corn husks. An authentic flavor of the Chilean countryside.

Sopaipillas with Pebre

Traditional homemade sopaipillas served with fresh and aromatic Chilean pebre salsa.

MAIN COURSES



The culinary heart

Chilean Beef Stew (Carne a la Cacerola)

Slow-cooked tender beef served with mashed potatoes and a red wine and pear reduction sauce.

Pastel de choclo

A classic Chilean corn pie prepared with creamy corn topping and a traditional filling of beef, chicken, onions, basil, and Chilean seasonings.

Shrimp and Cheese Empanada

A crispy pastry filled with garlic sautéed shrimp and a blend of melted cheeses, creating a rich, creamy, and perfectly stretchy texture.

DESSERT



Dulce final

There's always room for something sweet

Brazo de reina

A light and delicate sponge cake roll filled with dulce de leche and strawberries, finished with shredded coconut

**Served with tea or coffee **