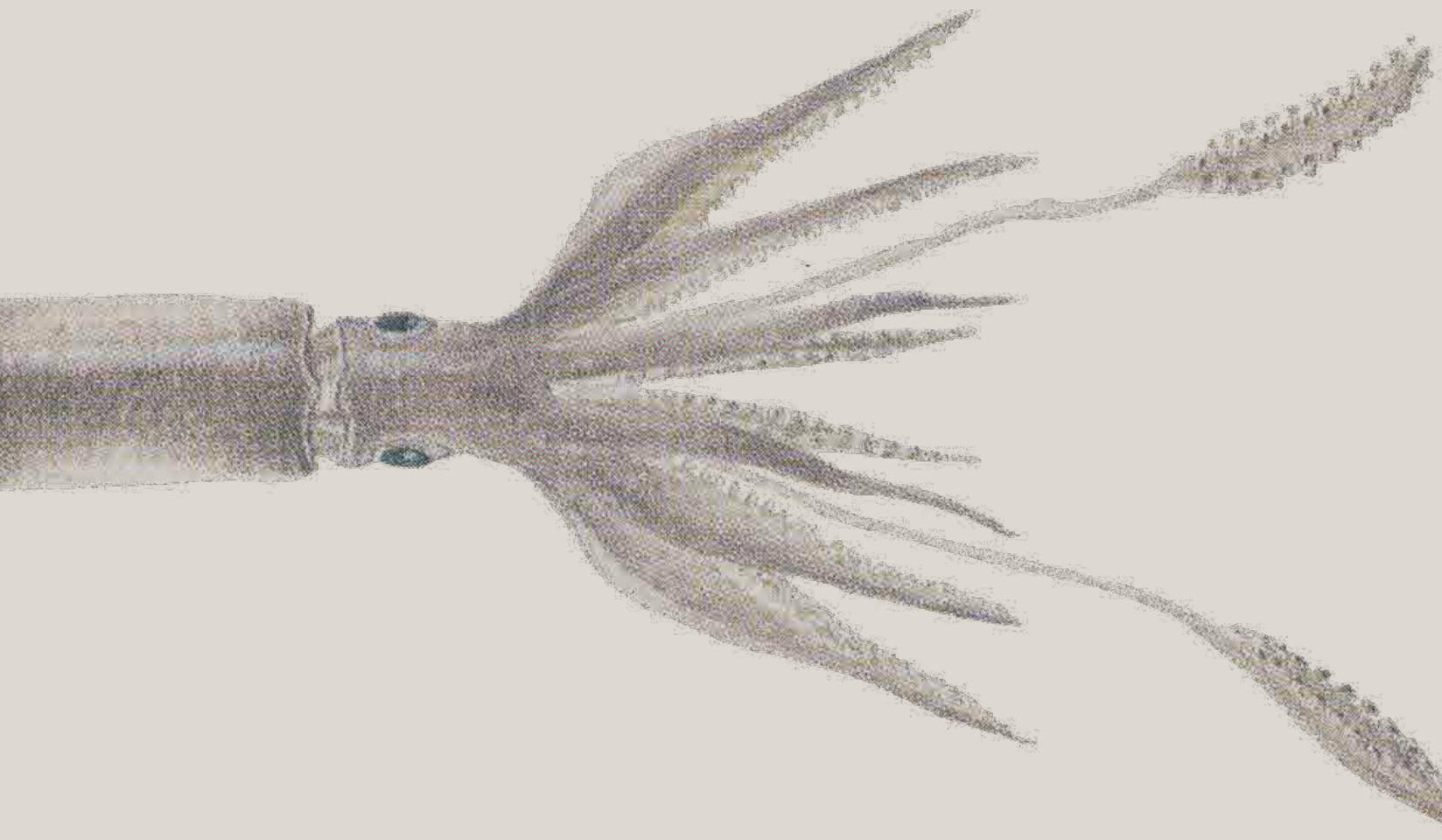


AIMA

FUEGOS DE LA PATAGONIA

RADICAL FRESHNESS,
CUISINE BORN FROM FIRE

WE HAVE OUR SOUL IN CHILE AND
OUR HEART IN PATAGONIA

WELCOME TO

AIMA

FUEGOS DE LA PATAGONIA

This project was born from a sense of wonder. Several years ago, we arrived in Punta Arenas as travelers, and the strength of this land left a lasting impression. From that moment, we knew we wanted to stay.

AIMA—meaning “good” in the Yagán language—represents our commitment to honoring cuisine as a place of encounter, to treating ingredients as a true starting point, and to embracing fire as a universal language.

With our roots in Chile and our heart in Patagonia, we have built a place deeply connected to this territory.

Here, nature stands as the great artist, with local producers as its silent partners. Today, together with our chef, Fabrizio Aciares, and an outstanding team, we bring to life a table that we are proud to share with you.

BAGUALES & BAGUALITOS

THE MOST FREE-SPIRITED AND PLAYFUL PART OF OUR KITCHEN.

BAGUALITOS

The most free-spirited and playful part of our kitchen.
Individual servings. They appear one by one, at the bar or table.
Each one paired with a drink of your choice:

Alcoholic / Sophisticated / Non-alcoholic

CHILOÉ OYSTERS (2)

Served on frappé ice, subtle lemon.

Pairings:

Sour Frozen Aima, 120 ml
$7.000

Amayna Sauvignon Blanc, Garcés Silva, Valle Leyda 60 ml
$7.500

Sparkling Wine Fervor Casa Silva, 60 ml
$8.500

Mocktail: Ginger Kombucha Carancho 120 ml
$7.000

SMOKED FIG

Wrapped in wild boar ham (from Punta Arenas) and cured quail egg.

Pairings:

Pinot Noir, Villard, Grand Vin Valle Casablanca 60 ml
$6.500

Cinsault Garage Wine & co soothsayer 60 ml
$7.000

Espumante Fervor Casa Silva, 60 ml
$7.500

Mocktail: Sol y noche (Orange, Mango & Coffe) 120 ml
$6.000

SMOKED SALMON

Lenga wood-smoked sheep’s cheese, balsamic reduction with ulmo honey

Pairings:

Amayna Sauvignon Blanc, Garcés Silva, Valle Leyda 60 ml
$7.000

Sauvignon Blanc Cool Coast 60 ml
$7.500

Mocktail: Ginger Beer caramel & honey 120 ml
$6.000

REGIONAL CHARCUTERIE BITE

Pairings:

Pinot Noir, Villard, Grand Vin Valle Casablanca 60 ml
$6.000

Port Osborne Tawny 60 ml
$7.500

Mocktail Apple Martini 120 ml
$6.000

LAMB SAUSAGE TARTLET

with cured yolk

Pairings:

Carmenere, Montes Alpha 60 ml
$7.000

Coyam, vino orgánico, Emiliana 60 ml
$7.500

Mocktail Oda al Óleo 120 ml
$6.000

JOSPER GRILLED MUSHROOMS

Pairings:

Pinot Noir, Villard, Grand Vin Valle Casablanca 60 ml
$6.500

Port Osborne Tawny 60 ml
$7.500

Mocktail Apple Martini 120 ml
$6.000

SWEET BAGUALITOS

Mate, Josper-grilled citrus and white chocolate
Served with Espresso Martini or coffee
$7.000

Rustic wood-fired pastry, dulce de leche, sheep cheese custard and caramelized figs
Served with Espresso Martini or coffee
$7.000

Josper-baked apple dessert with rhubarb jam and whipped cream
Served with Espresso Martini or coffee
$7.000

BAGUALES

ROUND OF 4 FIRES. SERVED TOGETHER,
TO BE SHARED AMONG 4

Includes noble cuts that require full preparation. Each one is accompanied by four glasses of a pairing of your choice.

JUAN FERNANDEZ LOBSTER
(SEASONAL)

Whole, cooked in the Josper oven. The tail is served hot, with butter emulsion and smoked lemon.

Maridajes:

Sour Frozen Aima 4 X 120 ml
$134.000

Sauvignon Blanc Cool Coast 4 x 60 ml
$136.000

Espumante Fervor Casa Silva
140.000

Mocktail: Kombucha Carancho Ginger
134.000

ANTARTIC CHILEAN KINGCRAB FROM THE CHANNELS OF ISLA RIESCO
(SEASONAL)

Kept alive in the tank and cooked instantly in the Josper oven. Claws, legs, and fresh meat cooked with clarified butter and Aima sauce

Maridajes:

Sour Frozen Aima
Crab up to 2 kg: $134.000 / Over 2 kg: $174.000

Sauvignon Blanc Cool Coast
Crab up to 2 kg: $136.000 / Over 2 kg: $176.000

Espumante Fervor Casa Silva
Crab up to 2 kg: $140.000 / Over 2 kg: $180.000

Mocktail: Kombucha Carancho Gengibre
Crab up to 2 kg: $132.000 / Over 2 kg: $172.000

CHILOÉ OYSTERS (12)

Served on crushed ice, with lemon and sauces.

Maridajes:

Sour Frozen Aima 4 x 120 ml
$32.000

Amayna Sauvignon Blanc, Garcés Silva, Valle Leyda 4 x 60 ml
$34.000

Espumante Fervor Casa Silva
$38.000

Mocktail: Kombucha Carancho Ginger
$32.000

STARTERS

Chiloé Oysters - 12 units **$22.990**
6 units **$11.990**

Smoked Guanaco Carpaccio from Magallanes With whole grain mustard made in Aima, semi-mature cheese, and lemon vinaigrette
$8.500

Beef Marrow grilled in the Josper
With smoked fruit chutney, chimichurri, and sourdough bread
$8.500

Magellanic Lamb Sweetbreads seared in cast iron, Served with toasted sourdough bread
$18.500

Burnt Onion, pickled local turnip, cream and vegetable ash
$6.000

FIRE GRILL

Rib Cap 250 g – Local Beef
$25.000

Ribeye 250 g – Local Beef
$19.500

Magellanic Lamb Rack 350 g
$26.990

Tomahawk 800 g – Free-Range
$42.990

AIMA Milanesa 250 g Breaded in sourdough crumbs, topped with sea salt and 3 poached quail eggs
$22.990

Tenderloin 350 g – Patagonian pasture-raised
$20.500

Eggplant Milanesa
With smoked tomato sauce, chimichurri, organic watercress, sheep's cheese, basil, balsamic reduction and spiced sea salt.
$15.000

Grilled Austral Hake on a lemon bed
$18.000

Grilled Salmon (antibiotic-free)
$18.000

Slow-cooked short ribs (14 hours)
$18.900

JUAN FERNÁNDEZ LOBSTER
SEASONAL

A South Pacific treasure, artisanally caught in the pristine waters of the archipelago and kept alive in our tank. Delicate, sweet, and firm meat that celebrates Chile's marine richness.

$120.000 Per Unit

ANTARTIC CHILEAN KING CRAB
SEASONAL

A symbol of the Magellanic seas, they remain alive in our tank and you can choose them. Their white and delicate meat offers a pure, deep, and generous flavor.

(Up to 2 Kg: $120.000 Per Unit /
Over 2 Kg : $160.000 Per Unit)

HARVEST SIDES

- Chargrilled garden Cauliflower with cheese and smoked chimichurri
  $7.000
- Beets roasted in the Josper, artisanal sheep's milk yogurt, poached quail egg, basil chlorophyll, and garlic chips
  $5.500
- Cast iron roasted Potato with garlic
  $5.500
- Roasted Baby Potatoes with herbs and Parmesan
  $8.500
- Whole Roasted Sweet Potato in cast iron with melted cheese
  $6.500
- Roasted Squash, goat cheese cream and hazelnuts
  $5.500

SALADS

Smoked Salmon with mixed greens, fire-charred walnuts, grilled avocado and Aima vinaigrette
$12.500

Local Lettuce, cherry tomatoes, quail egg, aged sheep cheese, croutons and Aima dressing
$10.500

KIDS

Aima Milanesa (2 pcs) With 2 poached quail eggs and cast iron potatoes
$16.500

DESSERTS

Mate, citrus grilled in Josper and white chocolate
$7.500

Rustic wood-fired pastry, dulce de leche, sheep cheese custard and caramelized figs
$6.500

Josper-baked Apple dessert with rhubarb jam and whipped cream
$6.500

Arroz con leche AIMA
$6.500

SWEET BAGUALITO

Mini version of the Mate & Citrus, Apple Dessert or Rustic Pastry. Served with an Espresso Martini or coffee
$7.000

COFFEE & HERBS

Selection of Nespresso coffee, southern teas, and Patagonian herbs
$3.000

: PREPARACIÓN VEGETARIANA

AIMA

FUEGOS DE LA PATAGONIA

WINE & SPIRITS

WE HAVE OUR SOUL IN CHILE AND
OUR HEART IN PATAGONIA

WINES

SPARKLING WINE	
	Fervor Brut | Casa Silva - Colchagua **$29.990**
	Brut 375 cc | Viñamar - Casablanca **$12.000**

SAUVIGNON BLANC	
	Amayna | Garcés Silva - Leyda **$24.000**
	Cool Coast | Casa Silva - Colchagua **$28.000**
	Casas del Bosque | La Cantera - Casablanca **$23.000**
	Talinay | Tabali - Limarí **$32.000**

CHARDONNAY	
	Amelia | Concha y Toro - Limarí **$49.000**
	Marqués de Casa Concha | Concha y Toro - Limarí **$26.990**
	Talinay | Tabali - Limarí **$28.000**

PINOT NOIR	
	Le Gran Vin | Villard - Casablanca **$28.000**
	20 barricas | Conosur - Casablanca **$36.000**

CARMENERE	
	Gran Reserva | Casa Silva - Colchagua **$20.000**
	Montes Alpha | Montes - Colchagua **$29.000**
	Cuvee Alexandre | Lapostolle - Colchagua **$39.000**
	Chaman Gran Reserva | Santa Cruz - Colchagua **$25.000**
	Secreto | Viu Manent - Colchagua **$20.000**
	Micas | Tabali - Cachapoal **$22.000**

MALBEC	
	Secreto | Viu Manent - Colchagua **$20.000**
	1865 Gran Reserva | San Pedro - Uco, Mendoza **$26.000**
	Catena High Mountain Vines | Catena Zapata - Mendoza **$36.000**

BLENDS

Coyam | Emiliana - Colchagua
$32.000

Parcela 7 | Von Siebenthal - Aconcagua
$26.000

Outer Limits | Montes - Apalta
$32.000

O Leão | Vik - Cachapoal
$39.990

Vertice | Ventisquero - Apalta
$39.990

Tranversal | Tabali - Limarí
$32.000

OTRAS CEPAS TINTAS

Merlot:

Gran Reserva | Santa Ema - Maipo
$20.000

Carignan:

Amplus | Santa Ema - Cachapoal
$32.000

Cabernet Franc:

El Padre | Morandé - Maipo
$26.000

Cinsault:

Soothsayer | Garage Wine & Co. - Itata
$29.000

SYRAH

Amayna | Garcés Silva - Leyda
$34.000

Montes Alpha | Montes - Colchagua
$29.000

Gran Syrah | Calyptra - Cachapoal
$39.990

Vetas Blancas | Tabalí - Limarí
$22.000

CABERNET SAUVIGNON

Gran Reserva Etiqueta Negra | Tarapacá - Maipo
$29.000

Marqués de Casa Concha | Concha y Toro - Maipo
$26.990

Montes Alpha | Montes - Colchagua
$29.000

Antiguas Reservas | Cousiño Macul - Maipo
$20.000

TH | Undurraga - Maipo
$26.000

Talud | Tabalí - Maipo
$22.000

SWEET WINE

Late Harvest | Concha y Toro - Maule
$13.000

Calyptra Fort | Vino Fortificado - Cachapoal
$48.000

ICON

Don Melchor | Concha y Toro - Maipo
$360.000

Doña Bernarda | Luis Felipe Edwards - Colchagua
$99.000

Clos Apalta | Lapostolle - Colchagua
$280.000

Catena Zapata Malbec Argentino - Mendoza
$260.000

Pai | Talinay - Limarí
$97.000

Payen | Tabalí - Limarí
$75.000

Roca Madre | Tabalí - Limarí
$85.000

Talinay Litico | Tabalí - Limarí
$79.000

Angélica Zapata | Catena Zapata - Mendoza
$89.000

DOM | Tabalí - Maipo
$85.000

WINES BY GLASS

Sauvignon Blanc Cool Coast, Casa Silva
$7.000

Aymana, Sauvignon Blanc Garcés Silva, Valle Leyda
$6.000

Chardonnay, Marques de Casa Concha
$6.750

Tarapacá Gran Reserva Etiqueta Negra
$7.250

Carmenere, Montes Alpha
$7.500

Pinot Noir, Villard, Grand Vin Valle Casablanca
$8.000

Coyam, vino orgánico, Emiliana
$8.000

Cinsault garage wine & co soothsayer
$8.000

Espumante Fervor Casa Silva
$7.500

COGNAC & BRANDY

Hennessy VSOP **$24.000**

Torres 10. 700ml **$9.000**

WHISKY

Ballantines | 17 años	**$13.000**
Chivas Regal | 12 años	**$9.000**
Johnnie Walker Black Label | 12 años	**$9.000**
Johnnie Walker Blue Label	**$40.000**
Johnnie Walker Gold Label	**$15.000**
Glenfiddich | 12 años	**$13.000**
Glenmorangie 46º Nectar d'or	**$17.000**
Macallan Single Malt 12 años	**$19.000**
The Glenlivet | 12 años	**$13.000**
Bulleit	**$11.000**
Jack Daniels	**$9.000**
Makers Mark 45º	**$13.000**
Woodford	**$13.000**
Jameson	**$9.000**

PISCO

Alto del Carmen 40º	**$6.500**
Alto del Carmen 40º Transparente	**$6.500**
Bauza 40º	**$6.500**
Boubarrueta Noor 40º	**$12.000**
Gobernador 40º	**$8.500**
Horcón 40º	**$8.500**
Kulan	**$9.000**
MalPaso 40º	**$6.500**
Mistral Nobel 40º	**$8.500**
Mistral Nobel DO 1931	**$9.000**
Waqar 40º	**$12.000**

GIN

Bombay Sapphire	**$10.000**
Carpintero Negro	**$12.000**
Hendrick's	**$15.000**
Tanqueray	**$10.000**
Tanqueray Sevilla	**$12.000**
Tanqueray Ten	**$15.000**
Last Hope	**$10.000**
Last Hope Calafate	**$11.000**

APERITIVES AND DIGESTIVES

Jägermeister	**$9.000**
Fernet Branca	**$9.000**
Cinzano Rosso	**$7.000**
Martini Rosso	**$7.000**
Drambuie	**$12.000**
Cointreau	**$12.000**
Amarula	**$7.000**
Araucano	**$6.000**
Tawny Port	**$9.000**

COCKTAILS

Pisco Sour Aima (frozen) **$6.000**
(Bauza 40º, limón sutil, goma, zumo de jengibre, piel de limón)

Pisco Sour Tradicional **$8.000**
(Malpaso 40º, limón sutil, goma, albúmina)

Margarita **$10.000**
(Jimadores Blanco, Cointreau, limón sutil y goma)

Margarita Don Julio **$17.500**
(Don Julio Blanco, Cointreau y limón sutil)

Negroni **$8.000**
(Tanqueray, Vermouth Rosso, Campari)

Nespresso Martini **$10.000**
(Stolichnaya, Café Espresso, Kalhua)

Old Fashioned Clásico **$10.000**
(Bulleit Bourbon, bitter, azúcar rubia, piel de naranja)

Spritz
(Espumoso Brut, Soda + Licor)

- St Germain **$10.000**
- Campari **$8.000**
- Aperol **$8.000**
- Ramazzotti **$8.000**
- Araucano **$8.000**

Manhattan **$10.000**
(Bulleit Bourbon, Vermouth Rosso, Murta Ahumada y Bitter)

Pichuncho (seco, rojo o dulce) **$8.000**
(Kulan Pisco, Vermouth Rosso, piel de Naranja y Bitter)

Rum Old Fashioned **$8.000**
(Bacardí Spiced, Bitter Chocolate, azúcar flor, piel de limón)

Mule
(Spirit, Fever Tree, limón sutil, goma)

- Moscow Mule **$10.000**
- London Mule **$10.000**
- Mexican Mule **$10.000**

Martini **$8.000**
(Tanqueray London Dry, Vermouth Extra Dry)

Cocktail semanal Bartender Choice **$8.000**

VODKA

- Absolut **$8.000**
- Grey Goose **$12.000**
- Stolichnaya lt **$6.500**

TEQUILA

- Don Julio Blanco **$15.000**
- Herradura Añejo **$15.000**
- Jimadores Blanco **$7.000**

RON

- Flor de Caña | 18 años **$10.500**
- Havana Club Selección de Maestros **$11.000**
- Santa Teresa 1796 **$10.500**
- Zacapa 23 **$14.000**
- Zacapa XO **$35.000**
- Havana Club | 7 años **$9.000**
- Bacardi Spice **$8.000**
- Bacardi 8 años **$9.000**

BEERS

Pilsen 4.9º 330cc | Coiron	**$6.000**
IPA Latitud 53 6º 330cc | Coiron	**$6.000**
Hazy IPA 5,7º 330cc | Perro Ovejero	**$5.500**
Red 5,5º 330cc | Perro Ovejero	**$5.500**
Saison 6,5º 330cc | Perro Ovejero	**$5.500**
Austral Calafate 330cc | CCU	**$4.500**
Austral Torres del Paine 500cc | CCU	**$5.000**
Barley Wine 10º 330cc | Perro Ovejero	**$6.500**
Stout 9.5º | Coiron	**$6.000**
Pale Lager 4.5º 330cc | Alchemmist	**$6.500**
Coffee Stout 5.2º 330cc | Alchemmist	**$6.500**
Irish Red Ale 5º 330cc | Alchemmist	**$6.500**

MOCKTAILS

Virgin Mule — **$10.000**
(Ginger beer, ginger juice, gum, and mint)

Apple Mule — **$10.000**
(Apple juice, caramel, cinnamon topped with Ginger Ale)

Oda al Óleo — **$8.000**
(Extra virgin olive oil, orange juice, lemon juice, caramel syrup, hydrated albumin, gum, and orange)

Café día y noche — **$8.000**
(Nespresso coffee, mango juice, orange juice, mint, and coffee beans)

Gin Tonic — **$10.000**
(Tanqueray zero, Tonic Fever Tree, Subtle Lemon)

Clover Club — **$10.000**
(Tanqueray zero, Subtle Lemonopp´ñoo0oiki99idd, Goma y Brut Cero)

NON-ALCOHOLIC WINES

Brut | Viñamar	**$10.000**
Sinzero | Chardonnay	**$12.000**
Sinzero | Cabernet Sauvignon	**$12.000**
Descarado! | Cabernet Sauvignon	**$14.000**
Aliwen | Chardonnay | Undurraga	**$9.000**

KOMBUCHAS

Carancho Jengibre	**$3.500**
Carancho Cardamomo	**$3.500**
Carancho Té negro	**$3.500**

WATER

San Pellegrino | 500ml	**$3.000**
Aqua Panna | 500ml	**$3.000**

SOFT DRINKS	**$2.400**
RED BULL	**$3.000**
LEMONADE	**$3.500**
FRUIT JUICE	**$3.500**

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