Cúrcuma
Comida para el Alma

SOMETHING TO SHARE

HUMMUS WITH PITA BREAD STICKS $5.600

CÚRCUMAZO (2 OR 3 PP): A selection of Curcuma best sellers(Chilli, Mousaka, Goat cheese, plus another filling of your choice), Lebanese rice, hummus, arab salad and pita bread sticks. $17.800

VEGAN BUDA BOWL (2 OR 3 PP): Colorful and healthy vegan bowl base on stir vegetables, hummus, falafel, quinoa taboule and a chef special . Include vegan sauces. $17.800

VEGAN **MANGO AND AVOCADO CEVICHE WITH TIGER MILK** $8.200 / **MIX FALAFEL & HUMMUS** $10.800

CURCUMA PLATE

Pita bread with hummus, lettuce, tomato and the filling of your choice.

CHOOSE YOUR FILLING

AL QUESO CABRA
GOAT CHEESE IN CUBES WITH FRESH HERBS AND OIL OLIVE. $8.600

AL QUESO FRESCO
FRESH CHEESE IN CUBES WITH FRESH HERBS AND OLIVE OIL. $8.200

FALAFEL
AUTHENTIC MIDDLE EASTERN RECIPE ELABORATED BASED ON CHICKPEAS AND SPICES. Ask for the vegan option $8.600

ASIÁTICO VEGAN
BITTERSWEET THAI RECIPE WITH VEGETABLES, PINEAPPLE, TOFU, TAMARIND AND PEANUT. $8.600

BERENJENAS MOUSAKA VEGAN
GRILLED AND ROASTED EGGPLANTS WITH TOMATO SAUCE AND SPICES. $8.200

AL CHILI CON CARNE VEGAN
MEXICAN RECIPE MADE OF BLACK BEAN, SOY PROTEIN, TOMATE SAUCE AND SPICES. ASK FOR CHILI LEVEL (0 TO 3). $8.200

AJI DE CHAMPIÑONES
PERUVIAN RECIPE MADE OF NON SPICY CHILI, CREAM, WALLNUTS, OLIVE AND PARMESAN CHEESE. $8.600

SETAS DEL BOSQUE VEGAN
MIX OF MUSHROOMS AND SETAS WITH PEPPERS AND ONIONS.
$8.600

PRIMAVERA VEGAN
COLD RÉCIPE BASE ON ARTICHOKE, PERUVIAN CORN, OLIVES AND CARAMELIZED ONION. $8.600

Every Curcuma plate comes with Lebanese rice (rice, lentils and onion), coleslaw and a special salsa. You can order it on the plate (no pita bread) if you do not eat gluten.

SALADS

GOBI
Bowl of lentils, cauliflower, walnuts, cherry tomatoes, fresh white cheese and herbs with pomegranate molasses dressing.
Ask for the vegan option $ 8.200

QUINOA
Bowl of quinoa with olives, zucchini, carrot and heart of palm with a honey mustard dressing.
Ask for the vegan option $ 8.200

CAHUIL VEGAN
Mix of Green leaves, kale, olives, cherry tomatoes and balsamic dressings.
$ 8.200

OTHER PLATES

THAI NOODLES TOFU $8.600 VEGAN
BITTERSWEET PADTHAI MADE OF RICE NOODLES, TOFU AND STIR VEGETABLES AND TAMARINDO SAUCE.

QUINOTO DE HONGOS Y SEMILLAS $8.600
MIX COLOR QUINOA, SETAS, MUSHROOMS IN A CREAMY NON SPICY CHILI SAUCE. INCLUDE WALLNUTS, OLIVE AND PARMESAN CHEESE.

THAI CURRY VERDE TOFU $8.600 VEGAN
GREEN CURRY MADE OF COCONUT MILK, BASIL, TOFU AND STIR VEGETABLES WITH A SIDE OF BASMATI RICE.

CREMA DEL DÍA
FRESH DAILY VEGAN SOUP.
$3.500

SOPA Y ENSALADA
COMBINE THE SOUP OF THE DAY WITH EITHER GOBI OR QUINOA SALAD. $ 8.200

VEGAN **AL WOK**
MIX RICES AND SEEDS WITH STIR FRIED VEGETABLES, CARAMELIZED ONION AND TOFU. $8.200

DHAL DE LA CASA VEGAN
INDIAN RECIPE OF LENTILS, VEGETABLES AND SPICES, LOW SPICY AND A SIDE OF BASMATI RICE.$8.200

VEGAN **PLATO NIÑO**
KIDS PLATE BASE ON HOUSE MADE VEGAN BURGUER WITH SALAD AND RICE.
$4.800

VEGAN BURGUER VEGAN
HOMEMADE VEGAN BURGUER COMBINE WITH HOUSE SALAD , SEEDS AND RICE. $8.200

NOODLES PERUANOS
PERUVIAN STYLE RICE NOODLES BASE ON NON SPICE CHILI SAUCE, MIX VEG, MUSHROOMS, WALL NUTS, OLIVE, CREAM AND PARMESAN CHEESE.
$8.600

JUICES

Purified water and fresh fruit

REFRESH
Pineapple, mint. $3.500

INMUNIDAD
Orange, pineapple, cinnamon, ginger. $3.500

CURCUMA
Orange, carrot, turmeric. $3.500

PLATANO ALEGRE
Orange, banana. $3.500

CLARIDAD
Pineapple, apple, ginger. $3.500

EXPLOSION VERDE
Spinach, cucumber, celery, green apple, ginger. $3.800

MANGO LASSI
Natural yogurt and mango. $3.500

LIMONADA
Lemon, mint and/or ginger. $3.500

BERRIES LIMONADA
$3.500

BETARIDER
Beets, Green Apple, lemon and ginger. $3.500

EXTRA MICHELADA FREE
Erdinger $1.000

CHAI CASERO FRIO
Cinnamon, ginger, cloves, cardamom *caffeine free $2.500

ALCOHOL-FREE BEER
SMALL $2.800/LARGE $3.500

KOMBUCHA
$3.900

AGUA DE COCO
$3.200

SMOOTHIES

Thick, creamy and nutritious $ 4.800

REFRESCAME
Pear, ginger, cinnamon, honey and vegetable milk*

ENERGIA TROPICAL
Mango, pineapple, chia seeds, spirulina.

ACAI / PITAYA
Açaí, strawberries, banana and dates.

CACAO SMOOTHIE
mix berries, cacao, banana, vegetalble milk*

BERRYLICIOSO
Strawberries, blueberries, raspberries, shaved coconut, chia and dates.

OMEGA CHIA
Strawberries, vegetable milk*, avocado, cinnamon, spirulina, chia seeds and dates.

DEPURALOE
Aloe, parsley, mango, orange and celery.

CAFÉ HELADO VEGANO
coconut and banana vegan icecream with espresso shot and coconut cream.

For an extra $1.000 you can add Super Food Boosters to your smoothie or juice.

SUPER ALIMENTO

SPIRULINA
Contains iron, antioxidants, protein, calcium, omega 3 & 6 fatty-acids and vitamin-B complex, including vitamin B1.

MAQUI
A Chilean berry that improves levels of insulin, antioxidants, fiber and diuretic.

MACA
Peruvian root that improves physical resistance and fertility.

CHLOROPHYLL
Purifies the blood and regulates pH levels

POLLEN
Fortifies the immune system, revitalizes, germicide

COFFEE & TEA, SWEETS AND ICECREAM

LOCAL HOMEMADE ICECREAM "BUENA MANO"

Simple $3.000 Doble $3.800 Half liter $6.200 Gluten-free and vegan wafers $500

IF YOU WOULD LIKE SOMETHING FRESH, SWEET AND NOURISHING, WE RECOMMEND OUR DELICIOUS BOWLS

SOMETHING WARM TO DRINK

Home Made Chai: Cinnamon, cardamom, ginger and cloves, caffeine free, made in-house. $2.500
Chai Latte: House chai with milk. $2.800
Hot Chocolate $2.900
Golden Milk: Milk, turmeric and honey. $2.900
Arabic Coffee small $2.900 / **Large** $3.900
Extra shot of vegetable milk*
(café y chai) $500
Extra leche vegetal (chocolate y leche dorada)$1.000
Pócima dorada: hot infusion of ginger, lemon and turmeric. $2.500
Matcha latte: $2.800
Dirty chai latte: $3.800
Leaf teapot: $3.000

VEGAN YOGURTH BOWL

Homemade coconut yoguth, dates and berries.

ACAI / PITAYA BOWL

Banana, açaí purée, strawberries, Hseasonal fruit.

OMEGA CHIA BOWL

Strawberry purée, avocado, cinnamon, chia seeds, vegetable milk and spirulina.

CACAO BOWL

Banana purée, mixed berries, vegetable milk and cacao.

BOWLS

All our bowls come topped with home made granola, dates, shaved coconut and seasonal fruits. $ 6.500

SOMETHING SWEET

V vegan - GF gluten free – NRS no refined sugar

ASK FOR NOVELTIS

BANANA BREAD	Toasted Banana bread with honey salsa.	$3.000
CARAMEL SLICE	Shredded coconut crust with a layer of caramel, covered in chocolate.	$3.200
CHEESECAKE CRUDIVEGANO DE CACAO	Almond, nut, Avocado, cacao and banana filling, naturally sweetened with dates (V-GF-NRS)	$4.000
LEMON AND COCONUT SPONGE CAKE	Lemon, coconut and almond flour (GF)	$3.200
SNIKER VEGANO	Chocolate 72% cacao, peanut and dates.	$3.200
WALNUT SLICE	Coconut crust with a layer of sweetened walnuts.	$3.200
HOMEMADE ICECREAM		$4.800
PRESTIGIO VEGANO	Chocolate 72%, coconut crust and coconut sweetened milk.	$3.200

ADD EXTRA HOME MADE ICECREAM FOR $2.000

Cúrcuma
Comida para el Alma

BRUNCH AND EVENING
09:00 A 12:00HRS
17:00 A 21:00HRS

PEDIDOS AL +56 9 9509 0670 O RETIRO EN EL LOCAL

PROMO PANINI
PANINI MÁS CAFÉ O CHAI $ 6.800

PROMO POSTRE
PASTEL MÁS CAFÉ O CHAI $ 4.800

BRUNCH SOLO AM

All of the brunch plates come topped with French lentils, cherry tomatoes and house dressing coffee, chai or herbal tea. INCLUDED.

DE LA CASA SOURDOUGH WHOLE WHEAT TOASTS WITH HUMMUS, CHERRY TOMATO, HEART OF PALM AND WALNUTS. $6.900

AL FRESCO SOURDOUGH WHOLE WHEAT TOASTS WITH AVOCADO AND FRESH CHEESE. $6.900

PROTEINA SOURDOUGH WHOLE WHEAT TOASTS WITH SCRAMBLE EGGS, SPINACH, QUINOA AND MUSHROOMS. $6.900

BOWL OMEGA CHIA, CACAO, ACAI, VEGAN YOGURTH. $6.900

AL TOFU SOURDOUGH WHOLE WHEAT TOASTS WITH SCRAMBLE TOFU IN TURMERIC, GARLIC OIL, CORIANDER, CHERRY TOMATO AND PEPPER. $6.900

CLASICO SOURDOUGH WHOLE WHEAT TOASTS WITH SCRAMBLE EGGS OR AVOCADO. $5.900

PANINIS

ITALIAN HANDMADE BREAD MADE IN SOURDOUGH

HAWAIANO VEGAN
MARINATED TOFU, TAMARIND, COLESLAW SALAD, PINAPPLE AND RED ONION.
$6.500

MED VEGAN
MUSHROOMS, AVOCADO AND HUMMUS.
$6.500

CAPRESE
OLIVES, GOAT CHEESE AND TOMATOES.
$6.500

GRIEGO
MOUSAKA EGGPLANT AND GOAT CHEESE.
$6.500

FUNGI
CHEESE, MUSHROOM, SPINACH AND CARAMELIZED ONION.
$6.500

Cúrcuma
Emporio

MOUSAKA EN FRASCO		$8.900
PESTO CASERO		$5.900
SALSA PICANTE		$5.900
MANTEQUILLA MANÍ		$5.900
TAHINE GRANDE		$15.800
TAHINE CHICO		$8.900
STEVIA ALBA	150 ML	$10.000
TARRO CHAI RÍO		$10.900
CAJA TE PUKKA		$6.900
ARROZ BASMATI	KILO	$4.200
LENTEJA ROJA	KILO	$3.200
LENTEJA NEGRA	KILO	$4.500
LENTEJA CAFÉ	KILO	$3.200
AZUCAR MORENA	500 GRS	$1.800
GRANOLA CASERA	500 GRS	$8.000
CAFÉ MOLIDO ARABE	250 GRS	$8.000
CAFE MOLIDO ORGÁNICO	250 GRS	$10.900
TOFU NON GMO	350 GRS	$3.200
PROTEÍNA SOYA NON GMO	500 GRS	$3.500
PASTA SIN GLUTEN	250 GRS	$2.800