



EXECUTIVE MENU

\$14.500

Includes:

Main dish
Dessert
Soda

MAKE MAKE MENU

\$18.900

Includes:

Appetizer
Main dish
Dessert
Cup of wine or soda
Coffee

WINE PAIRING MENU

\$25.000

Includes:

Appetizer
Main dish
Dessert
3 cups of wine, one for each dish
Coffee



APPETIZERS

Consomé de gallina

\$6.900

Comforting southern poultry broth, vegetables and free-range poached egg.

Fish of the day Ceviche

\$15.180

Fresh reineta cuts, aromatized lemon, white onion, coriander, green chilli pepper, lemon lactonnaise and homemade toast.

Coquimbo's Chochas

\$15.180

Coquimbo's Chochas (seafood), pickled red onion, boiled potatoes, avocado, sutil lemon.

SALADS

Smoked chicken Salad

\$15.180

Mixed greens, roasted bell peppers, fried chickpeas, Azapa olives, sautéed mushroom, roasted avocado, homemade smoked chicken, black garlic coriander dip.

Classic Caesar Salad

\$15.180

Romaine lettuce, Parmesan cheese, crispy bacon, cherry tomatoes, croutons, Caesar dressing (Chicken - Smoked salmon - crispy shrimp).

Pear and blue cheese Salad

\$15.180

Mixed greens, carmenere-poached pears, caramelized walnuts, blue cheese, roast beef slices, balsamic vinegar reduction, strawberry dressing.

Pacific Ocean Salad

\$15.180

Mixed greens, cottage-style cheese, cucumber, coriander and olive oil marinated roasted trout, pumpkin seeds and yogurt, lemon and chives dressing.



MAIN COURSES

Seafood and smoked longaniza broth \$16.400

Comforting fish broth, sauteed onions, peppers, carrots and garlic, potatoes, national shrimp, choritos, clams and smoked longaniza sausages.

Fried silverside with tuber chips, pebre salsa and lactonnaise \$18.150

Crunchy silversides from the city of Boyeruca pejerreyes de Boyeruca, tuber chips, pebre salsa and lactonnaise.

Goat cheese stuffed Trout

Puyuhuapi trout filet filled with spinach and goat cheese, roasted tomato puree and merkén chimichurri sauce.

Salmon quinoa Shepherd's Pie \$18.150

Shepherd's pie with a base of quinoa from the dry coastal lands, salmon from Puerto Montt au gratin with buttery cheese.

Short Ribs \$23.650

Long-cooked short ribs, roasted camote pumpkin puree and garlic-infused baby legumes.

Ribeye steak 250 grs \$26.400

Ribeye steak with wild mushroom textures, potato confit crunch and carmenere sauce.

Top sirloin \$23.650

Top sirloin, tuber chips with blue cheese, cacho de cabra chilli pepper lactonnaise and hot pebre criollo salsa.

Chicken Schnitzel \$14.900

Chicken breast schnitzel, tomato sauce, mozzarella cheese, pesto and lettuce mix.

Stuffed Seitan \$18.150

Stuffed seitan beef with vegan cheese. Chickpea hummus, sauteed peas with tomato and basil and vegetable demi-glace.



OUR HOMEMADE PASTAS

Lamb Sorrentino

\$16.950

Homemade pasta stuffed with Patagonian lamb stew, cauliflower textures and meat and Cabernet Sauvignon wine sauce..

Pichilemu crab and lemon Ravioli

\$16.950

Homemade pasta stuffed with Pichilemu crab and lemon chupe, with national shrimp sauce au gratin with Parmesan cheese.

Vegetable Canneloni

\$14.500

Canneloni stuffed with vegetables, roasted tomato sauce, au gratin with truffled white sauce.

Pesto Spaghetti and pilpil Choritos

\$14.900

Egg homemade pasta, basil pesto and sauteed choritos, garlic and cacho de cabra chilli pepper with creamy spinach.

TO SHARE

Buttery cheese and shrimp Empanaditas

\$7.590

Macha and cheese fried mini empanadas, green salsa ali oli.

Au gratin seafood

\$18.150

4 Tongoy ostiones (local scallops) and 4 clams, au gratin with Parmigian cheese sauce.

Hot seafood board

\$35.200

Parmigian-style ostiones and clams, fried silverside, grilled octopus, prawns, brava sauce and sautéed potatoes with roasted bell pepper.

Cold seafood board

\$35.200

Fish of the day cebiche, choro maltón in green sauce, shrimp, tuna tataki and octopus slices. All accompanide by lemon ali oli, cilantro and parsley sauce and homemade toast.



SANDWICH AND PIZZAS

Hamburguer **\$14.850**

200 grs grilled hamburger, cheddar cheese, caramelized onion, bacon and mustard seeds.

Vegetarian **\$14.300**

Ciabatta bread, roasted bell peppers, balsamic reduction, onion chips, assorted nuts, schnitzel eggplant, blue cheese and mixed greens.

Churrasco Marino **\$14.300**

Fried fish of the day, Chilean-style salad, green chili pepper, coriander. Served in Marraqueta bread.

Pizza from the land **\$16.500**

32 centimeter thin crust pizza, tomato sauce, mozzarella cheese, shredded beef and caramelized onion.

Garden pizza **\$16.500**

32 centimeter thin crust pizza, tomato sauce, mozzarella cheese, bell peppers, mushrooms and basil pesto.

Pizza from the sea **\$16.500**

32 centimeter thin crust pizza, tomato sauce, mozzarella cheese, national shrimp and blue cheese.



DESSERT

Sugar and cinnamon Churros with dulce de leche sauce.

\$5.000

Chocolate cake.

\$5.500

Leche asada foam, pear chutney and pisco caramel sauce.

\$5.000

Southern-style blueberry tart
(Gluten-free, celiac-friendly and vegan)

\$6.600

Seasonal fresh fruit.

\$5.500

Dessert of the day
(Subject to availability).

\$4.900

