

## KIDS MENU

Side dish of your choice.

Potato salad, potato chips or french fries.

**Porridge** ..... \$ 2.000

Chicken, vegetable or beef.

**Children's Salad** ..... \$ 4.000

With ingredients of your choice. Lettuce, carrot, tomato, egg, potato and red onion.

**Soup of the Day** ..... \$ 4.800

**Assorted Empanaditas** ..... \$ 4.800

**Diced Chicken** ..... \$ 5.500

**Octopus Sausages** ..... \$ 5.500

Fried sausages with classic dressings.

**Chicken Nuggets** ..... \$ 5.500

**Fish dices** ..... \$ 5.500

Fried fish cubes.

**House Burger** ..... \$ 7.400

With melted gauda cheese served on the plate.

**Milanesa Kaiser** ..... \$ 7.900

Beef escalope stuffed with ham and cheese breaded in panko.

**Pizza** ..... \$ 4.500

Individual, made in our kitchen, with tomato sauce, oregano, cooked ham and cheese.

**Macarroni Cheddar** ..... \$ 6.500

Short pasta dipped in cheddar cheese sauce. With option of white sauce.

**Spaghetti** ..... \$ 7.800

With fileto sauce, served with 3 mini beef meatballs.

## SANDWICHS

**Chicken sandwich** ..... \$ 6.000

Grilled chicken with lettuce and tomatoes.

**Ham and cheese sandwich** ..... \$ 4.000

Classic hot ham and cheese toast.



## SALADS

**Mantilhue Salad** ..... \$ 10.500

Mixed greens, serrano ham and sheep cheese marinated in lemon and olive oil, toasted seeds and caper mustard vinaigrette.

**Quillay Salad** ..... \$ 9.000

Quinoa and olive tabbouleh over grilled eggplant and green mix.

**Pears Salad** ..... \$ 9.000

Pears, celery, blue cheese, walnuts and watercress in creamy balsamic sauce.

**Anticura Salad** ..... \$ 9.000

Mixed greens, cherry tomato, candied walnuts, berries, served with mustard and honey dressing.

**Chef's garden** ..... \$ 9.000

Green mix and spinach, beet, pickled cabbage and carrots, tomatoes sautéed in sesame and lemon olive dressing.

## ENTRÉE

### Tartar Los Troncos ..... \$ 12.900

Tender local beef, prepared with capers, red onion, dill pickle, cilantro, Dijon mustard and accompanied by olive crostini.

### Ceviche ..... \$ 12.500

made from salmon and shrimp using the typical flavors of Peru.

### Tataki Hanga Roa ..... \$ 11.000

Tuna steak seared in sesame served with pineapple and mango chutney.

### The Fisherman ..... \$ 11.000

Smoked trout served with cous cous in sun-dried tomato pesto over fresh coriander and cucumber mirror.

### Infinity Blue ..... \$ 11.000

Tiraditos of pickled salmon and tuna accompanied by beet textures

### Tongue Carpaccio ..... \$ 10.000

Thin slices of beef tongue accompanied by vegetable garden salad and green sauce.

### Vegetarian Wrap ..... \$ 9.000

Corn or wheat tortilla stuffed with black beans, caramelized onion, olives and tomato, served with salad and sour cream.

### Tartar Millaray ..... \$ 8.500

Mixed roasted artichokes and palm hearts over caramelized garlic lactonnaise and sprouts from the garden.

### Mushrooms Ceviche ..... \$ 8.000

Mushroom mix prepared in the style of a traditional ceviche, accompanied by homemade potato chips.

### Potato Tortilla ..... \$ 8.000

Tortilla stuffed with spinach and roasted cherry tomatoes.

### Quinoa Crisp ..... \$ 8.000

Crispy quinoa duo served with a mild roasted red bell pepper sauce, toasted almonds and mini salad.

### Mini Empanadas Selection ..... \$ 8.000

With olive tapenade to accompany it.

## SOUPS

### Southern Stew ..... \$ 9.500

Soup made from seafood and subtle slices of smoked sausage.

### Tomato Soup ..... \$ 7.000

Fresh tomatoes with hints of basil and croutons to accompany.

### Vegan Stew ..... \$ 6.500

Soy meat with seasonal vegetable mix in its broth.

### Onion Soup ..... \$ 6.500

Inspired by the classic French preparation served with blue cheese crostini and parmesan cheese.

### El Trauco ..... \$ 6.500

Chiloé potato soup, celery and touches of leek.



## MAIN COURSES

### Lamb Meatballs ..... \$ 15.500

Lamb meatballs in tomato stew served with churrascas and mashed potatoes with caramelized onions.

### Salmón Los Lagos ..... \$ 15.500

Served with native potato lasagna with white wine reduction, honey and accompanied by asparagus with butter

### Beef Fillet ..... \$ 14.900

Over wild mushroom risotto, with touches of truffle oil and roasted vegetables.

### Palanca ..... \$ 14.900

Fank steak marinated in coriander seeds, grilled and served with chimichurri (a spicy sauce) and pastelera de choclo (corn cake).

### Beef tenderloin with quinoa in tomato sauce ..... \$ 14.900

Grilled beef tenderloin on creamy quinoa mix flavored with tomatoes.

### Potato Pie ..... \$ 14.900

Local mashed potatoes with a delicious deer and wild boar meat stew.

**Also option with wild mushroom stew.**

### Lasagna Don Omar ..... \$ 14.900

Classic salmon lasagna with traditional touches from 1942.

### La Huerta y el Gallinero ..... \$ 14.900

Chicken breast served with potatoes, mushrooms and beet accompanied by Atacama goat cheese foam.

### Tuna Fillet ..... \$ 13.900

Grilled tuna accompanied by gnocchi, leek sauce and grilled chives.

### De Nuestro Campo ..... \$ 13.900

Chilean style rosemeat roll served with spicy mashed potatoes.

### Rainbow Trout ..... \$ 13.900

Grilled organic trout from Los Chilcos farm served with mashed peas and pickled red onion.

### Gnocchi ..... \$ 13.900

With stewed meat and camembert cheese touches.

### El Alemán ..... \$ 13.900

German type sausages, served with purple cabbage salad, sauerkraut, mustard, accompanied by mashed potatoes and apple.

### Tikka Masala ..... \$ 12.900

Classic preparation served with cauliflower, chickpeas, tomato, coriander leaves and tofu accompanied by basmati rice.

### A Touch of the Orient ..... \$ 12.900

Rice noodles with curry sauce, candied chickpeas and a touch of kimchi.

### Ravioli di Vitello ..... \$ 12.900

Stuffed with braised meat and a mild mushroom sauce.

### Antillanca ..... \$ 12.500

Chicken breast stuffed with Serrano ham, roasted tomatoes and country cheese, served with Mediterranean polenta and orange and Dijon mustard reduction.

### Las Conservas ..... \$ 12.500

Tender grilled zucchini from the garden accompanied by brito tofu, broccoli, asparagus, sautéed mushrooms with a touch of kimchi.

### Pork Tenderloin ..... \$ 12.500

Braised tenderloin steak served with apple puree and local sauerkraut.

### Risotto with Shrimps ..... \$ 12.500

Classic preparation with roasted tomatoes, sautéed shrimps and touches of reggeanito cheese.

### Capelletti ..... \$ 12.500

Spinach capelletti stuffed with ricotta and walnut served with pomodoro and basil sauce.

### Wheat Risotto ..... \$ 11.500

Served with seasonal vegetables, crispy tofu, asparagus and glazed broccoli.

### Los Arrayanes ..... \$ 9.000

Saffron and grilled vegetables risotto.

## DESSERTS

### Selection of Artisan Ice Creams and Sorbets ..... \$ 7.000

Ask for vegan and lactose-free option.

### Osorno Volcano ..... \$ 7.000

Bitter chocolate sponge cake with European hazelnut and liquid chocolate center accompanied by handmade vanilla ice cream.

### Puyehue Forest ..... \$ 7.000

Soft parfait of milk chocolate and murta berries on a base of cocoa sponge cake with mint and wild fruits.

### Beet Velvet ..... \$ 7.000

Classic red velvet with a beet base filled with white chocolate and cream cheese frosting with raspberry center.

### Fruit Salad ..... \$ 5.000

Fruits available according to season.

### Panna Cotta ..... \$ 5.000

Con salsa de vino tinto acompañado borgoña.

### Potato Brownie ..... \$ 6.500

Moist local potato sponge cake with bitter chocolate 55%, served with creamy almond drink ice cream.

### Orange Crème Brûlée ..... \$ 5.900

Smooth cream flavored with orange peel and burnt with a layer of sugar to obtain a crispy caramelized coating.

### Cold Cake ..... \$ 7.000

Rice flour cake served with almond cream.

### From Paris to Puyehue ..... \$ 5.000

Paris Brest classic choux pastry filled with mousseline cream and dried fruit praline with a toasted almond and red fruit topping.

### Chocolate Semifreddo ..... \$ 6.500

Semi-cold of milk with hazelnut praline, covered with a smooth bitter chocolate glaze and accompanied by a cinnamon sablée crunch.

