

Menu



 ...dishes suitable for an ovo-lacto vegetarian diet

Hamburgers \$5.000

With beef, lamb, venison, or  vegetarian. These delicious burgers come with fries and side-salad.

Araucana: with a fried egg, grated cabbage and tomato chutney.

Atacameña: with green chili, avocado, red onion and melted cheese.

Patagónica: With salad leaves, and minty yoghurt dressing

Escocesa: Blueberry chutney makes this one irresistible. Try it with venison!

Freestyle: You choose, we will do our best!

Meat \$7.500



Kod Kod: A tender steak with wine sauce with fries or mashed potato.

Puma: Venison pie. The country pub classic, served with fries or mashed potatoes.

Martín Pescador: Fish of the day, cooked in its juices with wine and herbs. Served with fries or mash.

Quique: Our exuberant *chorillana*. A pile of skins-on fries topped with fried beef, onions, and egg. Enough to share between two.

Vegetarian \$7.500



Monito del monte: A delicious tofu curry with coconut and ginger, accompanied with quinoa or rice.



Cisne de cuello negro: Lasagna. With home-made pasta and the freshest vegetables.



Peuquito: Raviolis filled with broad bean or ricotta cheese and walnut filling, accompanied with pomodoro, pesto or mushroom sauce.

Light

\$5.500
Child's portion \$3.500



Canquén: Fettuccinis accompanied with pomodoro, pesto or mushroom sauce.



Pudú: A main course salad made with the pick-of-the-day from our vegetable gardens.

To share between two.



Rayadito: Warm cheesy nachos, with a delicious layered dip made of avocado, tomato, black beans.

\$4.500
Child's portion \$2.000



Carpintero negro: Our famous skins-on fries. Bursting with flavour

...and a warming soup of the day.

\$2.500

Dessert

\$2.500

We change our dessert menu daily, according to season. Check out the blackboard for what is on today.



Foto: Fauna australis, 2010

Caring about the Kodod. This little cat is only found in the temperate forests of Chile.

Breakfast

\$4.500

Tea or coffee with milk, granola, natural yoghurt, fresh juice, bread, jam, and honey, with avocado or cheese or free-range egg.

Onces

\$5.500

The Chilean high tea, including coffee, tea or chocolate, apple crumble, or fruit tart, bread, butter, jam, avocado and cheese.

Coffee and tea

- Tea** \$ 1000
- Teapot** \$ 1500
- Fresh herbal infusion** \$ 1000
- Coffee** \$ 1500
- Espresso, cortado, americano

Large coffee

\$1800

Double espresso, cortado, cappuchino, latte, frappuchino,

Chocolate Hot or cold \$ 1500

...with a dash of...

rum, orange liquor or whisky +\$1.000

Beers

- Draught Kuhba** 400ml \$ 2.500
- 300ml \$ 2.300
- Pitcher 1.7 litros \$ 5.000

Bottled beers

330ml \$ 2000

Kuhba (Pilsner, Red ale, Brown ale), Kunstmann Torobayo, Austral (Pale Ale, Calafate), Corona, Heineken, Cristal cero.

Soft drinks

Natural juice \$ 2.000
Blueberry, raspberry, watermelon, strawberry, lemonade.

Bottled drinks

\$ 1.600

Coca cola, Coca cola light, Sprite, Sprite zero, orange fanta, Mineral water (sparkling or still).

Alcoholic beverages

- Aperitif** \$3.500
Pisco sour, Amaretto sour, Vaina.
- Digestif** \$2.000
Mint liquor, Amaretto, Bailey's

Coctails

\$4.500

Martini, piña colada, tequila margarita.

Party drinks

\$3.000

Rum and coke, vodka tonic, mojito, caipiriña.

Straights.

Whisky, brandy \$3.500

