



ENTREES

SALMON & AVOCADO CEVICHE

Marinated salmon in lemon juice, red onion, cilantro, bell pepper, avocado and garlic bruschetta.
\$11.800

SEA & LAND SALAD

Mix of greens, smoked salmon, mushrooms, cheese with spices, cherry tomato and dijon mustard dressing.
\$9.800

BELLAVISTA SALAD

Mix of greens with baby corn, hearts of palms, serrano ham, mushrooms, fried sweet potato, avocado and Thai sauce
\$9.800

SEAFOOD MINESTRONE

Seafood sweat, squid, shrimps, oysters, crab claws, tomatoes, onions, white wine and "porotos granados" (chilean bean stew)
\$10.800

"PIL PIL" SHRIMPS

Delicious shrimp sautéed in butter, olive oil, garlic, white wine, parsley and roasted pepper bruschettas.
\$10.800

SMOKED SALMON CARPACCIO

Thin slices of salmon with capers, parmesan cheese, mix of greens and lemon dressing.
\$11.600



VEGAN

VEGGIE CEVICHE

Fresh preparation with onion, mushroom, hearts of palms, cilantro, bell pepper, avocado, pistachio and mango
\$9.600

PUMPKIN CREAM

Smooth pumpkin cream with ginger and corn crackers with roasted peppers
\$8.900





MAIN COURSES

BEEF STEAK

Fillet medallion - 220 grs.

\$14.800

STONE GRILLED SIRLOIN

Loin - 400 grs.

\$18.500

GRILLED SALMON

200 grams salmon.

\$11.800

FETTUCCHINI FRUTI DI MARE

Fettuccini sautéed in butter with seafood, cream, white wine and parmesan cheese.

\$9.600

AUSTRAL HAKE

Cooked in a mild chardonnay reduction with garlic, lemon, butter and poached crustaceans (scallops and mussels)

\$10.800

STRIP ROAST

Home made and slowly cooked in carmenère with chilote garlic, vegetables and merken (chilean smoked chilli blend)

\$17.800

CRAB CAKE

Mildly fried onions, bell pepper, white wine, cream and parmesan cheese, au gratin

\$12.800

STONE GRILLED OCTOPUS

Grilled and sautéed octopus in olive oil, garlic, white wine, lemon juice, on a zucchini bed and bell pepper brunoise.

\$16.900

BASIL & SHRIMP RISOTTO

Arborio rice, cooked in its broth with mild pesto and sautéed shrimp in olive oil with chardonnay and garlic, with toasted sesame seeds.

\$11.800

RIVER TROUT

Grilled Panguipulli river trout with butter, lemon, white wine, parsley and garlic.

\$12.800

FIDEUÁ

Delicious noodle paella with seafood, tomato, garlic and chardonnay.

\$10.600

PACIFIC TUNA FISH

Exquisite grilled pink tuna, with lemon, garlic, olive oil, sea salt.

\$12.800



SIDES

CORN "PASTELERA"

Soft mashed corn with onion, pepper, basil and butter.
\$4.300

SPICY POTATOES

Potato wedges, sautéed in soft cream, flavored with merken (chilean smoked chilli blend), pepper and nutmeg.
\$4.800

HUSKED WHEAT CREAM

Husked wheat in a mild pesto sauce, basil, walnuts, garlic, spinach, olive oil, cream and parmesan cheese.
\$4.600

VEGGIE WOK WITH SESAME

Sautéed vegetables in oil and sesame seeds, with soy and garlic
\$4.600

QUINOA RISOTTO

\$4.800



DESSERTS

CHOCOLATE TULIPE WITH ARTISAN ICE CREAM

\$ 5.600

TIRAMISU

Smooth cream cheese, amaretto, champagne cookies, dark chocolate and coffee.
\$5.600

GRANDMA'S DESSERT

Typical southern preparation with murta, (local wild fruit), quince, classic syrup and grandma's love
\$5.600

HOME MADE ROASTED MILK

Classic Chilean dessert. Based on milk, eggs, sugar, vanilla essence, and slightly scented with eucalyptus.
\$5.600

STRUDEL WITH CREAM

\$5.900

CHESTNUTS IN SYRUP

\$5,900

\$5,900

HONEY PARFAIT WITH DRIED FRUITS

\$5.600

PEARS IN RED WINE

Classic dessert of poached pears in Carmenere wine, cinnamon and ginger
\$5.600

OK VERSION INGLES