



ENTRÉES


AVOCADO SALMON CEVICHE \$12.800
Salmon marinated in lemon juice, red onion, cilantro, bell pepper, avocado and garlic brusquette.


ABALONES \$18.600
Abalones from "Mansa Bay", boiled potatoes, avocado rolls, soft basil mayonnaise and baby leaf salad. (3 pcs.)

TUNA TARTAR \$12.600
Lemon marinated tuna, cream cheese, ciboulette, papayas, mint, sweet potato chips and pistachios.


"PIL PIL" SHRIMPS \$11.800
Delicious shrimp sautéed in butter, olive oil, garlic, white wine, parsley and roasted pepper bruschettas.

PARMESAN SCALLOPS \$14.800
Scallops sautéed in butter, white wine, cream, parmesan cheese. (8 pcs)


 **ONION SOUP** \$9.800
Classic french soup, with onions sweated in butter, parmesan cheese and croutons.

 **PUMPKIN CREAM** \$10.200
Smooth pumpkin cream with ginger and corn crackers with roasted peppers.

SALADS

 **TABOULEH** \$11.600
Lebanese dish, bourbon wheat, tomato, cucumber, fresh mint, yoghurt, pita bread and hummus.

SHRIMP OR CHICKEN CAESAR \$11.800
Lettuce, shrimp or chicken, capers, fine herb's croutons, parmesan cheese, cherry tomato, mustard sauce.

 **VEGGIE CEVICHE** \$12.600
Fresh preparation with onion, mushroom, hearts of palms, cilantro, bell pepper, avocado, pistachio, and mango.

BELLAVISTA SALAD \$12.600
Mix de hojas, choclo baby, palmito, jamón serrano, champiñones, palta, chips de camote y salsa thai.

SALAD GARDEN \$12.600
Mix of green leaves, smoked salmon, avocado, cherry tomato, field cheese, walnuts, capers, Parmesan cheese, mushrooms.

MAIN COURSES

BEEF STEAK \$14.800
Fillet medallion - 220 grs.

OUTSIDE SKIRT STEAK \$16.800
Cut 300 grs.

TOMAHAWK \$36.800
Tomahawk rib-eye with garlic and parsley potatoes.

SHORT RIBS \$17.800
House preparation, slow cooking in carmenere, chilote garlic, merquén.

LOMO A LA PIEDRA \$18.500
Lomo vetado o liso de 400 gramos.

DEER SAUSAGE \$9.800

HOUSE TONGUE \$11.600
Poached tongue in diabla sauce, tomatoes, onions, garlic, white wine and "Cacho de cabra" chilli pepper.

CALDILLO CONGRIO (conger soup) \$14.800
Ode to the conger soup, sweated in chardonnay and vegetables.





AUSTRAL HAKE \$12.200
Cooked in a mild chardonnay reduction with garlic, lemon, butter and poached crustaceans (scallops and mussels).

CRAB CAKE \$14.800
Mildly fried onions, bell pepper, white wine, cream and parmesan cheese, au gratin.

GRILLED SALMON \$13.800
Salmon 200 grs.

RIVER TROUT \$14.900
Grilled Panguipulli river trout with butter, lemon, white wine, parsley and garlic.

CONGER PAPILLOT \$13.800
Conger, white wine, garlic, lemon, butter, shrimp, zucchinis, sprouts.

STONE GRILLED OCTOPUS \$17.900
Grilled and sautéed octopus in olive oil, garlic, white wine, lemon juice, on a zucchini bed and bell pepper brunoise.

RISOTTO FRUTO DI MARE \$12.800
Arborio rice. White wine, shellfish, cream, parmesan cheese.

CRAB GRATIN CANNELONNES \$14.600
Filled with crab meat, cream, wine and blue cheese sauce.


SALMON RAVIOLES \$14.600
With abalone sauce and scallops.


MEDITERRANEAN GNOCCHI \$13.800
With dehydrated and smoked mushroom sauce, onion, bell pepper, bacon, cream, white wine and capers.

SORRENTINO HAM AND MOZZARELLA \$13.600
In lemon, turmeric and shrimp sauce.


STIR-FRY NOODLES \$13.800
Sirloin, onion, tomato and garlic stir-fried in butter, white wine and soy sauce.

SIDES


 **PAPAS BRAVAS** \$5.200
Rustic potatoes sautéed in cream cheese, merquén, nutmeg and pepper.


 **GRATIN ASPARAGUS** \$5.200
Sautéed asparagus, au gratin in four cheese sauce.

SPANISH BROAD BEANS \$4.800
Sautéed broad beans, with ham, red pepper, mushrooms and onions.


 **CREAMED SPINACH** \$4.300
Sautéed spinach, butter, nuts and cream.

RUSTIC MASHED POTATOES \$4.800
Natural mashed potatoes with a mushroom bacon and green onion stew.

 **FRENCH FRIES** \$4.800

 **VEGGIE WOK** \$4.800
Sautéed vegetables in oil and sesame seeds, with soy and garlic.

MARINE RICE \$5.600
Curry rice sautéed in butter with shrimps, calamari, scallops and clam meat.

 **POTATOES AU GRATIN WITH HEARTS OF PALMS** \$5.800





KIDS MENU

BURGERS With fries or mashed potatoes.	\$8.900
BOLOGNESE PASTA	\$6.900
CHICKEN NUGGETS With fries or mashed potatoes.	\$6.800
CHICKEN SUPREME With fries or mashed potatoes.	\$7.600
 CHEESE EMPANADAS (6 PCS.)	\$4.600

DESSERTS

 PAULI'S SWEET Chocolate charlotte with a soft philadelphia cheese cream and milk caramel.	\$5.300
 PEARS IN RED WINE Classic dessert of poached pears in Carmenere wine, cinnamon and ginger.	\$5.600
 LECHE NEVADA Poached meringue over crème anglaise.	\$5.300
 AMERICAN CHEESECAKE Baked chestnut cheesecake, Bailey's and orange slices.	\$5.600
 APPLE STRUDEL Traditional apple strudel, dried fruit and german vanilla cream.	\$5.600
 MOLTEN CHOCOLATE CAKE Sponge cake with a liquid chocolate filled, with frozen raspberries and mint.	\$5.600
 SUGAR FREE CROSTATA Masa de almendra, rellena con frambuesa, y cubierta con crema mascarpone.	\$5.600
 VEGAN CANNOLI Crunchy chocolate pastry filled with a mango and coconut risotto.	\$5.600





TO DRINK (without alcohol)

JUICES OF THE DAY	\$3.200
BEVERAGES	\$2.500
TRADITIONAL LEMONADE	\$3.200
GINGER MINT LEMONADE	\$3.200
WATER 250ML.	\$2.500
WATER 500ML.	\$3.200
SPARKLING WATER 250ML.	\$2.500
SPARKLING WATER 500ML.	\$3.200

CAFE

CAFE AMERICANO	\$2.300
SMALL MACCHIATO	\$2.500
LARGE MACCHIATO	\$3.100
SINGLE EXPRESSO	\$2.300
DOUBLE EXPRESSO	\$2.800
NESCAFÉ LARGE	\$2.300
NESCAFÉ WITH MILK	\$2.500
GLASS OF MILK	\$1.900
HOT CHOCOLATE	\$2.500
TEA OR INFUSION	\$2.200
ICED COFFE	\$5.200

BAR

PISCO SOUR	\$3.500
PISCO SOUR FLAVOURS	\$4.200
GLASS OF WINE	\$4.500
GLASS OF SPARKLING	\$4.500
BEER 860 ARRAYÁN	\$3.200
BEER 860 CHUCAO	\$3.200
AUSTRAL LAGER	\$3.200
AUSTRAL CALAFATE	\$3.200
CORONA	\$3.200
GROLSCH WITHOUT ALCOHOL	\$3.200
KUNSTMANN TOROBAYO	\$3.800
KUNSTMANN LAGER	\$3.800
KUNSTMANN WITHOUT ALCOHOL	\$3.200
TROPERA BOTA SUCIA	\$3.200
TROPERA CRAZY JUAN	\$3.200
TROPERA DON MANU	\$3.200
TROPERA PERROS DEL MACKAY	\$3.200
TROPERA BLONDE ALE	\$3.200
TROPERA STRONG 47	\$3.200





WINE AND SPARKLING

CASA SILVA

CABERNET SAUVIGNON 750ML.	\$16.500
CABERNET SAUVIGNON 375ML.	\$8.000
CARMENERE 750ML.	\$16.500
CARMENERE 375ML.	\$8.000
SAUVIGNON BLANC 750ML.	\$16.500
SAUVIGNON BLANC 375ML.	\$8.000
CHARDONNAY 750ML.	\$16.500
GRAN TERROIR 750ML.	\$24.800
CASA SILVA S7 750ML.	\$36.500
CASA SILVA S38 750ML.	\$38.500
ROMANO CESAR NOIR 750ML.	\$21.000
LATE HARVEST 500 ML.	\$12.800

CONCHA Y TORO

MARQUES CASA CONCHA CABERNET SAUVIGNON 750ML.	\$24.500
MARQUES CASA CONCHA CHARDONNAY 750ML.	\$22.500

CASILLERO DEL DIABLO

MERLOT 750ML.	\$16.500
CARMENERE 750ML.	\$16.500
CARMENERE 375ML.	\$8.000
CABERNET SAUVIGNON 750ML.	\$16.500
CABERNET SAUVIGNON 375ML.	\$8.000
SAUVIGNON BLANC 750ML.	\$16.500
SAUVIGNON BLANC 375ML.	\$8.000
CHARDONNAY 750ML.	\$16.500
CHARDONNAY 375ML.	\$8.000
TERRUNYO CABERNET 750ML.	\$52.600
TERRUNYO CARMENERE 750ML.	\$52.600

MIGUEL TORRES

MANSO DE VELASCO 750ML.	\$67.500
QUINTETO RED BLEND	\$26.800

MIGUEL TORRES LAS MULAS

MERLOT 750ML.	\$16.500
CARMENERE 750ML.	\$16.500
CABERNET SAUVIGNON 750ML.	\$16.500
SAUVIGNON BLANC 750ML.	\$16.500

MIGUEL TORRES ANDICA

CABERNET SAUVIGNON 750ML.	\$18.600
CARMENERE 750ML.	\$18.600
SAUVIGNON BLANC 750ML.	\$18.600

MIGUEL TORRES CORDILLERA

CARMENERE 750ML.	\$28.900
CABERNET SAUVIGNON 750ML.	\$28.900
SAUVIGNON BLANC 750ML.	\$28.900
CHARDONNAY 750ML.	\$28.900

LAPOSTOLLE

CABERNET SAUVIGNON 750ML.	\$18.600
CARMENERE 750ML.	\$18.600

SPARKLING

DOMINGA BRUT CASA SILVA 750ML.	\$13.500
DOMINGA BRUT CASA SILVA 500ML.	\$8.000
ESTELADO MIGUEL TORRES 750 ML.	\$20.800



