



**@bellavista60pv**  
**[www.bellavista60.cl](http://www.bellavista60.cl)**  
**+56 65 223 4855**

**ENGLISH**



## ENTRÉES

### AVOCADO SALMON CEVICHE

Salmon marinated in lemon juice, red onion, cilantro, bell pepper, avocado and garlic brusquette.

\$15.500

### ABALONES

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

\$23.000

### TUNA TARTAR

Lemon marinated tuna, cream cheese, ciboulette, papayas, mint, sweet potato chips and pistachios.

\$15.400

### "PIL PIL" SHRIMPS

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

\$14.300

### PARMESAN SCALLOPS

Scallops sautéed in butter, white wine, cream, parmesan cheese. (8 pcs)

\$18.800

### ONION SOUP

Classic french soup, with onions sweated in butter, parmesan cheese and croutons.

\$12.100

### PUMPKIN CREAM

Smooth pumpkin cream with ginger and corn crackers with roasted peppers.

\$12.100

### "PIL PIL" CRAB CLAWS

Crab claws sautéed in garlic, parsley, white wine, olive oil.

\$21.800

### PARSLEY CREAMED SOUP AND SERRANO HAM BRUSCHETTA

Soft parsley creamed soup, with veggie broth and mini toasts with peppers and Serrano Ham.

\$12.800

### MUSHROOM AND KING CRAB CRÊPE DUO

Mushrooms and spider crab sautéed in butter, wine, cream, parmesan cheese in a crêpe.

\$21.600

### FRAPPÈ OYSTER

10 pieces of frappè oysters with our house lemon vinaigrette.

\$14.500

### SEA URCHIN ON DEMAND: MATICO OR AU GRATIN.

- Sea urchin with Matico (piper aduncum) with onion, coriander, lemon, olive oil and toast.
- Sea urchin au gratin flambée with cognac, cream, garlic, parsley and parmesan cheese served on toast.

\$18.500

### KING CRAB TIMBALE

King Crab moisten in cream cheese, mango, celery, pica lemon, avocado and herta of palms.

\$23.500

### FRIED CHILEAN SILVERSIDE WITH TARTAR SAUCE

6 servings of chilean silverside in black beer batter, oregano, paprika, garlic.

\$12.800

### GAZPACHO

Cold tomato soup, cucumber, olive oil, chives served with pepper toasts.

\$12.600

### OYSTER MUSHROOM

Filled with soft mashed corn and hearts of palms.


\$12.800





## SALADS

**SHRIMP OR CHICKEN CAESAR** \$14.300  
Lettuce, shrimp or chicken, capers, fine herb's croutons, parmesan cheese, cherry tomato, mustard sauce.


 **VEGGIE CEVICHE** \$14.100  
Fresh preparation with onion, mushroom, hearts of palms, cilantro, bell pepper, avocado, pistachio, and mango.

**BELLAVISTA SALAD** \$15.400  
Mix of leaves, baby corn, hearts of palm, serrano ham, mushrooms, avocado, sweet potato chips and Thai sauce.

**GARDEN SALAD** \$15.400  
Mix of green leaves, smoked salmon, avocado, cherry tomato, field cheese, walnuts, capers, Parmesan cheese, mushrooms.

**THE MAGIC OF THE SOUTH SALAD** \$14.800  
Sunflower microgreen, coriander, radish, red Mizuna, beetroot baby leaves, hazelnuts, duchess "milcao" stuffed with smoked salmon, nalca (chilean rhubarb), murta (chilean myrtle), avocado, cherry tomato, local cheese, black beer reduction, with blackberry coulis and dehydrated grapefruit slices.

 **AVOCADO AND HEARTS OF PALMS** \$7.900

 **MIX SALAD** \$7.600  
Avocado, tomato, greens mix, baby corn, hearts of palms.

## MAIN COURSES

**BEEF STEAK** \$18.500  
Fillet medallion - 220 grs.

**OUTSIDE SKIRT STEAK** \$21.600  
Cut 300 grs.

**SHORT RIBS** \$22.700  
House preparation, slow cooking in carmenere, chilote garlic, merquén.

**HOUSE TONGUE** \$16.000  
Poached tongue in diablo sauce, tomatoes, onions, garlic, white wine and "Cacho de cabra" chilli pepper.

**CALDILLO CONGRIO (conger soup)** \$17.700  
Ode to the conger soup, sweated in chardonnay and vegetables.

**AUSTRAL HAKE** \$15.400  
Cooked in a mild chardonnay reduction with garlic, lemon, butter and poached crustaceans (scallops and mussels).

**CRAB CAKE** \$16.600  
Mildly fried onions, bell pepper, white wine, cream and parmesan cheese, au gratin.

**GRILLED SALMON** \$16.600  
Salmon 200 grs. Cooked in a mild chardonnay reduction with garlic, lemon, butter and poached crustaceans (scallops and mussels).

**RIVER TROUT** \$16.700  
Grilled Panguipulli river trout with butter, lemon, white wine, parsley and garlic.



**STONE GRILLED OCTOPUS**

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

\$22.000

**SALMON RAVIOLES**

With abalone sauce and scallops.

\$16.300

**MEDITERRANEAN GNOCCHI**

With dehydrated and smoked mushroom sauce, onion, bell pepper, bacon, cream, white wine and capers.

\$15.500

**STIR-FRY NOODLES**

Sirloin, onion, tomato and garlic stir-fried in butter, white wine and soy sauce.

\$16.600

**VEGAN RAVIOLI**

Tomato and olive pesto ravioli filled with vegan cheese and walnuts.

\$15.500

**ENTRECÔTE**

350 grs. cut.

\$21.800

**FRIED HAKE**

Hake in black beer batter.

\$15.600

**CONGER WITH GARLIC SHRIMP AND CALAMARI**

Grilled conger with calamari and shrimp sautéed in olive oil, garlic, parsley and white wine.

\$16.500

**CALAMARI INK FETUCCINI**

Fetuccini sautéed in butter, with octopus and shrimp in a tomato reduction.

\$16.800

**SIDES****SPICY POTATOES**

Rustic potatoes sautéed in cream cheese, merquén, nutmeg and pepper.

\$6.500

**SPANISH BROAD BEANS**

Sautéed broad beans, with ham, red pepper, mushrooms and onions.

\$5.800

**RUSTIC MASHED POTATOES**

Natural mashed potatoes with a mushroom bacon and green onion stew.

\$5.800

**FRENCH FRIES**

\$5.400

**VEGGIE WOK**

Sautéed vegetables in oil and sesame seeds, with soy and garlic.

\$5.800

**HUSKED WHEAT WITH SAUTEED VEGETABLES**

Husked wheat in butter, with broad beans, hearts of palms, baby corn and peppers, seasoned with tumeric.

\$6.000

**PESTO RICE**

Rice with a pesto sauce, basil, spinach, olive oil, walnuts and garlic.

\$5.800

**POTATOES Á LA PROVENÇALE**

Roasted potatoes with the skin; sautéed in olive oil with garlic and parsley.

\$5.800

**CORN "PASTELERA"**

Soft mashed corn with basil, onion and peppers.

\$6.000






## KIDS MENU

**BURGERS** \$10.000  
With fries or mashed potatoes.


**BOLOGNESE PASTA** \$7.700


**CHICKEN NUGGETS** \$7.600  
With fries or mashed potatoes.


**CHICKEN SUPREME** \$8.500  
With fries or mashed potatoes.


 **CHEESE EMPANADAS** \$5.200  
(6 PCS.)


## DESSERTS


 **PISTACHIO TARTLET** \$7.600  
Chocolate dough with a raspberry and pistachio diplomat cream filling and covered with pistachio praliné


 **MINI CAKE** \$7.300  
Almond biscuit filled with blueberry mousse, raspberries in berry coulis and a smooth amaretto sauce.


 **TROPICAL SEMI-COLD** \$7.300  
Passion fruit mousse, a mango bonbon, and honey-flavored biscuit light crumbs.


 **PROFITEROL** \$7.300  
Profiterol filled with gianduja accompanied by blackberry cream and a touch of mint.

 **APPLE STRUDEL** \$7.600  
With heavy cream ice-cream.

 **GRANDMA'S DESSERT** \$7.300  
Southern preparation of Grandma's recipe with murta (local berry), quince in syrup and a drambuie dropper.

 **SUGAR-FREE CROSTATA** \$6.300  
Almond dough filled with raspberries covered in mascarpone cream.

 **HOUSE ICE CREAM** \$7.700

 **FRUIT SALAD** \$5.400





## TO DRINK (without alcohol)

JUICES OF THE DAY	\$3.000
BEVERAGES	\$2.600
TRADITIONAL LEMONADE	\$3.500
GINGER MINT LEMONADE	\$3.800
WATER	\$2.600
SPARKLING WATER	\$2.600

## COFFEE

CORTADO	\$3.100
SINGLE EXPRESSO	\$2.300
DOUBLE EXPRESSO	\$2.800
AMERICAN COFFEE	\$2.800
IRISH COFFEE	\$3.800

## BAR

PISCO SOUR	\$5.000
PISCO SOUR FLAVOURS	\$6.000
CATEDRAL	\$7.000
KUNSTMANN VARIETIES	\$3.500
TROPERA VARIETIES	\$3.500
AUSTRAL VARIETIES	\$3.500
BELGIAN BEERS VARIETIES	\$4.500
CORONA	\$3.200
SHOP TROPERA	\$5.000

