

# TO START

## CEVICHE

\$8.000

Cubed salmon, red onion, mix of  
peppers, cilantro and tiger's milk.

## MIXED SALADS

for 1 .....	\$4.000
For 2 .....	\$7.500
For 3 .....	\$10.000

# PLATOS DE FONDO

TENDERLOIN WITH ADDITION \$15.000

## SIRLOIN STEAK

\$18.000

Tenderloin served with caramelized  
onion, fried egg and french fries.

## HAKE WITH ADDITION

\$15.000





## **HAKE “A LO POBRE”**

**\$18.000**

Hake fillet served with caramelized onion, fried egg and french fries.

## **CONGER WITH ADDITION**

**\$15.000**

## **CONGER “A LO POBRE”**

**\$18.000**

Conger eel fillet served with caramelized onion, fried egg and french fries.

## **SALMON WITH ADDITION**

**\$15.000**

## **SALMON “A LO POBRE”**

**\$18.000**

Salmon fillet served with caramelized onion, fried egg and french fries.

## **CHILEAN SEAFOOD SOUP**

**\$13.000**

Broth with a variety of seafood with sausage, smoked pork, vegetables and spices of the house.

### **Added:**

Rice, mashed potatoes, French fries, boiled potatoes, mayonnaise potatoes, Russian salad and duchess potatoes.

## **EXTRA ADDITION**

**2.000**



## **CURANTO**

**\$14.000**

Variety of seafood, smoked pork, chicken, sausage, chapaleles, milcaos and potatoes.

# S A N D W I C H

## **BARROS LUCO**

**\$8.000**

Grilled beef steak with melted cheese and fricassee bread.

## **ITALIAN**

**\$9.500**

Grilled beef steak with avocado, tomato slices and mayonnaise on fricassee bread.

## **CHACARERO**

**\$10.000**

Grilled beef steak with green beans, tomato slices and green chili on fricassee bread.



# SHARING MEAL

## PICHANGA

Mixed meats, cheese, pickles, olives, tomato, avocado and French fries.

For 3 .....	<b>\$18.000</b>
For 4 .....	<b>\$28.000</b>

## PARRILLADA

Grilled meats platter featuring tender beef loin, ribbed pork chops, boneless chicken breast, sausages, pork ribs, chunchules, and tripe, served with boiled potatoes and sopaipillas, accompanied by pebre sauce.

For 3 .....	<b>\$40.000</b>
-------------	-----------------

