

CARTA MENU

“RESTAURANT LAS ARAUCARIAS”

HOSTERIA DE CASTRO

ENTRADAS - APPETIZERS

- **ALMEJAS A LA OSTRA / PARMESANA** \$ 3.500 / \$4.300
Clams on the shell or with cheese and spices
- **JAIBAS / CANGREJOS** \$3.500
Cooked crabs
- **CEVICHE DE SALMON** \$ 4.500
Raw salmon cooked on lemon and spices
- **CEVICHE MIXTO** \$ 4.900
Raw salmon & conger cooked on lemon and spices
- **CARPACCIO DE SALMON** \$ 3.200
Salmon carpaccio
- **CAMARONES ECUATORIANOS (CEVICHE/PILPIL/COCKTAIL)** \$ 6.900
Ecuador prawns (ceviche with vegetables or garlic fried or cocktail)
- **MACHAS A LA PARMESANA** \$ 6.300
Razors clams with cheese and spices
- **OSTRAS (EN TEMPORADA)** \$ 4.800
Oyster on the shell (season)
- **OSTIONES AL PILPIL / PARMESANA** \$ 5.600
Cooked scallops garlic fried or w/cheese and spices
- **ERIZOS (EN TEMPORADA)** \$ 4.200
Raw sea-orchins (season)
- **CHORITOS AL VAPOR / SALSA VERDE** \$ 2.200
Mussels steam cooked or with green herbs
- **LOCOS MAYO / PILPIL / APANADOS (EN TEMPORADA)** \$ 6.300
Chilean abalone w/mayonnaise or garlic fried or breaded fried (season)
- **SALMON AHUMADO HOSTERIA** \$ 4.200
Smoked salmon with cream cheese, ginger & avocado
- **CALAMARES AL PIL PIL / ROMANA** \$ 4.000
Cooked Squid garlic fried or crispy fried



SOPAS - SOUPS

- **CONSOME DE AVE** \$ 1.350
Chicken soup
- **CREMA DE PAPAS Y PESTO DE PEREJIL** \$ 1.800
Potatoe soup with parsley "pesto"
- **SOPA MARINERA** \$ 4.600
Mixed seafood soup
- **CALDILLO DE CONGRIO** \$ 4.900
Chilean Conger soup
- **CREMA DE SALMON** \$ 3.900
Salmon showder
- **AJIACO (EN FILETE)** \$ 3.900
Chilean meat soup (tenderloin)
- **CREMA DE VERDURAS** \$ 3.300
Vegetables soup
- **CREMA DE OSTRAS** \$ 3.900
Oysters soup

OMELETTES

- **OMELETTE ARCHIPIELAGO** \$ 3.900
Seafood omelette
- **OMELETTE DE QUESO / JAMON** \$ 3.100
Ham or cheese omelette
- **OMELETTE DE VERDURAS** \$ 3.100
Vegetable omelette

PASTAS

- **FETUCCINI CON FRUTOS DEL MAR** \$ 4.400
Fetuccini with seafood sauce
- **FETUCCINI ALFREDO** \$ 4.000
Fetuccini with ham and cream
- **FETUCCINI HOSTERIA** \$ 4.000
Fetuccini with chicken sauce

PESCADOS Y MARISCOS - SEAFOOD

- **SALMON A LA PLANCHA** \$ 4.500
Griddled salmon
- **GRAN CANCATO DE SALMON** \$ 6.500
Grilled Salmon filled w/cheese, sausage, asparagus & prawns
- **CARAPACHO DE JAIBAS** \$ 4.600
Devil crabs with cheese and spices
- **CONGRIO A LA PLANCHA / FRITO** \$ 5.500
Griddled or fried conger
- **CONGRIO MARGARITA CON PAPAS NATIVAS AL ROMERO** \$ 6.900
Griddled conger with seafood sauce and native potatoes
- **MERLUZA A LA PLANCHA / FRITA** \$ 3.900
Griddled or fried Hake
- **CURANTO** \$ 6.900
Chiloé typical dish (cooked seafood, meat & vegetables)
- **CHUPE DE LOCOS** \$ 6.200
Cooked abalone with cheese and spices
- **CHUPE DE SALMON** \$ 4.900
Cooked salmon with cheese and spices

CARNES Y AVES – MEAT AND CHICKEN

- **FILETE (200 GRS.) / LOMO** \$ 6.000 / \$ 5.600
Tenderloin or sirloin
- **FILETE (200 GRS.) / LOMO A LO POBRE** \$ 6.800 / \$ 6.400
Tender/sirloin w/ french fries, egg & fried onion
- **FILETE (200 GRS.) / LOMO HOSTERIA** \$ 7.100 / \$ 6.600
Tender/sirloin with bacon skin, french fries & guacamole
- **FILETE (200 GRS.) / LOMO MIGNON** \$ 6.800 / \$ 6.400
Tenderloin or sirloin with mushrooms sauce
- **ESCALOPA (EN FILETE)** \$ 4.900
Breaded tenderloin steak
- **MILANESA DE POLLO CRISPY** \$ 4.200
Crispy breaded fried chicken
- **POLLO GRILLADO** \$ 3.600
Grilled chicken

ENSALADAS - SALADS

- **ENSALADA DEL CHEF** \$ 4.800
Chef salad
- **ENSALADA DEL MAR** \$ 4.400
Lettuce, avocado, carrots, prawns and squid rings
- **ENSALADA SURTIDA DE LA ESTACIÓN** \$ 2.200
Seasonal Assorted salad
- **ENSALADA DE PALTA** \$ 1.900
Avocado salad
- **ENSALADA CHILENA** \$ 1.900
Tomatoe, onion and chili
- **ENSALADA DE PALMITO** \$ 3.300
Heart palm

ACOMPAÑAMIENTOS – SIZE PORTIONS

- **PANACHE DE VERDURAS** \$ 2.000
Mixed cooked vegetables
- **ARROZ** \$ 900
Rice
- **PAPAS FRITAS O PURE DE PAPAS** \$1.500 / \$1.200
French fries or Mushed potatoes
- **PAPAS NATIVAS (PURE / SALTEADAS)** \$ 1.500
Native potatoes, mushed or fried
- **SALSA A LA VASCA** \$ 1.900
Spanish style sauce, w/garlic, sweet peppers, olive oil
- **SALSA DE GROSELLAS** \$ 1.900
Red currant chutney

PARA PICAR - SNACKS

- **CANAPES FINOS (8 UNID.)** \$ 2.100
Fine little sandwiches
- **TABLA FILETE** \$ 5.900
Fried tenderloin nuggets
- **EMPANADAS DE QUESO/MARISCO/CARNE (DOCENA)** \$ 2.900
Fried pie: cheese/seafood/meat (1 dozen)
- **PERLANES DE CONGRIO** \$ 5.500
Fried fish nuggets
- **BROCHETAS DE CAMARON** \$ 3.200
Prawns sticks
- **TABLA TRES QUESOS** \$ 8.900
Three types of cheese, raisins, nuts & olives
- **TABLA ISLA GRANDE** \$ 8.200
Razor clams, scallops, prawns & squid
- **TABLA DE LAS ISLAS** \$ 6.800
Salmon & scallops skewers, squid rings, clams & “ceviche”
- **TABLA DEL CAMPO** \$ 4.700
Beef and chicken skewers, french fries & barbecue sauce



POSTRES - DESSERTS

- **FRUTA NATURAL** \$ 1.100
Fresh fruit
- **PAPAYA AL JUGO** \$ 1.900
Chilean papaw (conserves)
- **PANQUEQUE CELESTINO** \$ 1.800
Pancake with milk jam
- **ENSALADA DE FRUTAS** \$ 1.900
Fresh fruit salad
- **POSTRE HELADO** \$ 2.200
Icecream fine dessert
- **HELADO CHOCOLATE / VAINILLA** \$ 1.500
Fine chocolate or vanella icecream
- **CREPES SUSETTE** \$ 3.600
Crepes susette
- **PORCION DE CREMA O HELADO** \$ 850
Cream or icecream portion
- **BROWNIE DE CHOCOLATE CON NUECES Y HELADO** \$ 3.300
Chocolate brownie, nuts and vanilla ice cream
- **ACARAMELADO DE MANZANA** \$ 2.900
Pancake with confited apples
- **POSTRE CASERO** \$ 2.900
House dessert of the day

DESAYUNOS - BREAKFAST

- **BUFFET DE DESAYUNO** \$ 2.700
Breakfast buffet
- **DESAYUNO STANDARD** \$ 1.450
Standard breakfast
- **TE/CAFÉ/LECHE** \$ 700
Tea / Instant Coffee / Milk
- **HUEVOS A LA COPA / FRITOS / REVUELTOS (2)** \$ 800
Eggs (3 minutes, fried or scrambled)
- **HUEVOS REVUELTOS CON JAMON / TOCINO** \$ 1.400
Scrambled eggs with ham or bacon
- **CHOCOLATE CALIENTE** \$ 750
Hot chocolate
- **JUGO DE FRUTAS (ENVASADOS)_** \$ 690
Fruit nectar
- **CAFÉ EXPRESS CHICO / GRANDE** \$ 590 / \$ 790
Espresso coffee
- **CAFÉ CAPPUCCINO** \$ 890
Cappuccino coffee
- **CAFÉ CORTADO CHICO / GRANDE** \$ 790 / \$ 990
Espresso coffee with steamed milk

SANDWICH

- **BARROS LUCO (FILETE)** \$ 3.600
Tenderloin and hot cheese
 - **BARROS JARPA** \$ 2.100
Ham and hot cheese
 - **CHURRASCO (FILETE)** \$ 3.200
Tenderloin
 - **CHURRASCO ITALIANO (FILETE)** \$ 3.800
Tenderloin and avocado or tomatoe
 - **CHURRASCO COMPLETO (FILETE)** \$ 4.300
Tenderloin and avocado & tomatoe
 - **AVE CON PALTA O PIMENTON O MAYO** \$ 3.000
Chicken breast and avocado or paprika or mayonaisse
 - **CHACARERO (FILETE)** \$ 4.300
Tenderloin and vegetables with fresh chili
 - **CLUB** \$ 3.900
Chicken breast, bacon, tomatoe, lettuce and mayonaisse
- AGREGADO: tomate / cebolla / lechuga** \$ 600
ADDED : tomato / onion / lettuce
- AGREGADO: palta** \$ 800
ADDED : avocado