


Menu





 ..indicates suitable for ovo-lacto vegetarians




For pecking at...

Chile is a birdwatcher's paradise, full of species found nowhere else on earth. Our pecking food is perfect for sharing with friends over a beer, for kids, as a starter, or put together with extras for onces - the Chilean high tea.

 **Rayadito:** Nachos with black beans, avocado, tomato, sour cream and melted cheese. Yum..

 **Cachaña:** Raw vegetable crudité with dipping sauces. Tasty and healthy !

 **Carpintero negro:** Basket of our special chunky skins-on chips (or fries if you prefer), with mayonnaise and ketchup.

\$3.500

Child portion \$2.000

..and to make your own onces..

Avocado	\$2.000
Farm cheese	\$1.500
Kuchen	\$1.500
Olives	\$2.000



For carnivores...

The best beef steaks and venison, extensively reared on the pastures of the Araucanía region. We seek the best animal welfare practice for both ethics and taste. Our fish is delivered-fresh from artisan fishermen on the Pacific coast.

El Kodkod: A succulent ribeye (250g) of beef with herb butter.

Puma: Venison pie. Locally-produced red deer haunch in a rich red wine gravy.

Marfín pescador: Wild fish of the day, stewed in its juices with fresh herbs.

\$5.500

Child portion \$3.500


Extras:

Mushrooms:	\$1500
Fries/chips:	\$1500
Mashed potato:	\$1500
Side salad:	\$1500
Stir-fry veg.	\$1500





For herbivores...

Herbivory is the life strategy that embodies peaceful coexistence with Nature. In celebration of this road to inner and outer peace, we have dedicated our meat-free dishes to some of the most graceful species of the Chilean native fauna.

 **Canquén:** Fettuccini with fresh basil/tomato, or mushroom/walnut cream sauce.

 **Cisne de cuello negro:** A rich and tasty vegetarian lasagna.

 **Pudú :** Green leaf salad with avocado, farmhouse cheese and croutons, with Caesar dressing.

 **Huemul:** Green leaf salad with tomato, egg, rocket, olives, peppers, and our vinaigrette dressing.

\$4.500

Child portion \$3.000


Extras:

Seed sprinkle:	\$1000
Potato salad	\$1500



...and for nectivores...

Plants communicate with animals through nectar, in an ancient art of seduction, to achieve fertilization of their seed.... Our sweets change, as do flowers, with the seasons. All are homemade and use local honey and natural sugar.

 **Desserts:** We make really special ice cream with all-natural wholesome ingredients. Ask the waitress for today's flavours and other desserts available today.

\$2.500

Extras:

Choc sauce	\$1000
Nut sprinkle	\$1000



Photo: Fauna australis, 2010

Look out for the kodkod! The little wild cat that stalks the Chilean forest by moonlight.

Soft drinks

	Glass	Jug
Natural cordials	\$ 1.500	\$ 4.000

A fresh alternative in lots of flavours. Raspberry, peach, blueberry, strawberry, cherry, or elderflower. Still or sparkling.

Pop \$ 1.200
Coke, Sprite, Fanta, Ginger ale, Tonic water, mineral waters

Natural juice \$ 2.000
Fresh lemonade, blueberry, raspberry, water melon, melon, as available.

Coffee and tea

Organic tea selection \$ 1000
Fresh herb infusion \$ 1000

Simple coffee \$ 1200
Espresso, cortado, american

Large coffee \$1600
Double espresso, cortado, cappuchino, latte, frappuchino,

Chocolate hot or cold \$ 1500
...with a dash of the good stuff..
Rum, triple sec or Irish +\$1.000

Beers

Draught ales	400ml	\$ 1.700
	300ml	\$ 1500
Pitcher	1.7 litros	\$ 5.000

In bottles 330ml \$ 1900
Newen, Kuhba (Pilsner, Red ale, Brown ale), Pillán, Szot, Kunstmann Torobayo, Austral (Pale Ale, Calafate), Corona, Heineken, Grassau Allipen ale, Cristal cero.

Wines

Red or white

	750ml	glass
Table wine	\$ 4.000	\$ 1.000
Selected	\$ 7.000	\$ 1.800
Premium	\$ 12.000	

Table wines: Leon de Tarapacá, Vino 120, Misiones de Rengo

Selected wines: Casillero del Diablo, Oveja Negra, Santa Ema, Errázuriz

Premium wines: Montés, Santa Ema Reserva, Silva reserva

Spirits

Aperitif \$1500
Pisco sour, sherry, vaina

Digestif \$2.000
Mint, amaretto, Bailey's

Coctails \$3.000
Martini, tequila margarita, alexander.

Party drinks \$2.500
Cuba libre, vodka tonic, mojito, caipiriña.

Straights. Whisky, cognac \$3.000

