

ESTRO

STARTERS

Chilean Mariscal, Tempura of baby squid, ají oro, and grilled lemon emulsion
18.000

Ceviche of the Catch of the Day, Sutil lime, avocado, crispy shallots, and
chuchoco made from Brujo potatoes
18.000



Chilean Abalones, green chili mayonnaise, cucumber and lemon caviar
25.000



Limachino Tomato Tartare, Huasco olives, milcao of chilote potatoes, southern mushrooms
and citrus caviar
15.000



Local Shrimp Carpaccio, pickled onion gel and abalones coriander sauce
20.000



Grass-Fed tenderloin tataki, egg yolk confit, Colbún sweet potatoes and mustard vinaigrette
20.000

Creole pino empanadas, hardboiled egg, Azapa olives, raisins and "*chancho en piedra*"
18.000



Filet tartare, southern potato mille-feuille, Chillan truffle mayonnaise and confit quail egg yolk
18.000



SALADS

Marinated Tuna Salad with Andean quinoa tabbouleh, avocado wedges, edamame, wakame,
quail egg, cucumber and pickled cabbage
23.500

Grilled Coquimbo Octopus with roasted pepper confit, mixed greens, regional baby potatoes, quail egg,
red onion and Sevillian olives
23.500



Gluten-free



Spicy



Vegetarian



Healthy



Signature



Vegan

MAIN COURSES

Sautéed Salmon from Puerto Montt, Ricotta gnocchi, braised artichokes, Azapa olives
and confit chilote garlic
24.500

Catch of the Day Fillet with pilco of fresh beans, candied sweet potato, candied cherry tomatoes
and green chili aioli
24.500



Spiced Crusted Tuna Tataki with a duo of Andean quinoa, creamy avocado
with coconut milk
25.500



Southern Hake with Tortellini filled with crab chupe, smoked mussels in escabeche
and saffron sauce
24.000

Egg Fettuccini with wild mushroom stew, goat cheese and yogurt cream
with Ulmo honey
23.500



Grilled Angus Ribeye with Andean potato terrine, tomato ragout, chorizo aioli
and black beer sauce
29.000

Patagonian Lamb with Herb-crusted, creamy eggplant, crispy chickpeas, kefir yogurt
and Carmenere sauce
26.000

Pumpkin Wellington with confit pumpkin with mushrooms and spinach,
stew of creole wheat with pumpkin seeds and merken
22.500



Angus Fillet with potato purée in black butter, caramelized bacon, grilled asparagus,
Aysén morels and rosemary oil
29.000



Organic Duck from Casablanca, smoked carrot purée, glazed baby carrots, mustard seeds
and thyme cooking juice
27.000



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DESSERTS

Chocolate Delight

Chocolate textures with pistachio ice cream and sauce
15.000

Glazed Panna Cotta

Cherry pulp, toasted flour biscuit and maqui reduction
15.000

Tropical Bavarois

Pina colada, coconut base, served with grapefruit ice cream
14.000



Huesillo Cream

Passion fruit ganache, smoked huesillo center on crispy wheat
14.000



Vitamin Dessert

Semi-freddo of beetroot, sweet orange, papaya compote, and mandarin
15.000



Selection of Artisan Ice Creams and Citrus Sorbets

Ask for available flavors

11.000



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RITZ- KIDS

Beverage, main course and dessert included
Children under 2 years old free of charge
29.000

MAIN COURSE OF YOUR CHOICE

Grilled organic chicken breast

Grilled hormone-free beef fillet medallion

Grilled wild-caught preservative-free salmon

Grilled wild-caught preservative-free hake

Free-range hormone-free egg omelette with turkey ham and fresh cheese

Served with french fries, sautéed vegetables or mixed salad



Sourdough pizza with tomato sauce, turkey ham and mozzarella cheese

Sourdough pepperoni pizza with tomato sauce and mozzarella

Fettuccini with bolognese sauce

Potato gnocchi with béchamel sauce and parmesan cheese



Grilled organic chicken salad, sliced avocado, palmetto, olives and cherry tomatoes

Whole-wheat sourdough bread sandwich, coleslaw, organic tomato and lettuce

Southern style fried chicken, potato purée with caramelized onion and honey mustard sauce

Cheddar cheeseburger and bacon with French fries

DESSERT OF YOUR CHOICE

Vanilla crème brûlée

Skewered fruit covered with coconut flakes and toasted almonds

Vanilla sundae with whipped cream, meringue and chocolate chips

Warm brownie with caramel milk sauce

Homemade ice cream and citric sorbet election

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