



— Bistro —

STARTERS

Oysters from Chiloé 100% regional product, famous from their black edge & selected specially for you and served to your table <i>(From our pool farm)</i>	\$16.900
Sea urchins served with sourdough toasts (seasonal)	\$21.500
Mariscal Traditional seafood dish made with the best selection of the catch of the day prepared in our own style with spices, citrus juices, seafood broth and served cold.	\$14.500
Salmon ceviche Salmon dices in a "leche de tigre"	\$16.500
King crab bun Steamed bread filled with king crab, national shrimp, lettuce and salmon roe mayonnaise.	\$13.500
Steak tartare Beef tenderloin seasoned with #12 spices served with toasts and truffled quail egg yolk.	\$13.500
Fresh king crab <i>(Only in season)</i> Value per kilo. Confirm weight. \$90.000 Served with homemade sauces and ghee, bring from our pool	

SOUPS & MORE

Aurelia onion soup style With morels mushroom stuffed with camembert cheese.	\$12.900
Aurelia´s Moules et frites Steamed mussels served with homemade french fries.	\$12.500

MAIN COURSES

Creamy rice with king crab Cooked in crustacean broth, mascarpone cheese and finished in a charcoal oven.	\$17.500
Boeuf bourguignon Aurelia style tenderloin stew cooked in red wine with pickled onions, confit cherry tomatoes, shallots, mushrooms and a twist of small french fries.	\$14.500
Oxtail & lentils Lentil´s stew and braised oxtail.	\$17.500
French lamb ribs From our Patagonia to your table, grilled and finish with a lamb rosemary mint demi-glace.	\$22.900
Mote & vegetables <i>(vegan)</i> Cook in vegetables broth with tomatoes confit juice, vegan cheese emulsion & grilled seasonal vegetables, mint pistou.	\$12.500
Papardelle & Lamb Ragout Homemade pasta with lamb and smoked chili.	\$14.900
Homemade smoked salmon pasta Squid ink fettuccine with homemade smoked salmon in a "locos" Broth finished with diced tomatoes, scallions & salmon roe.	\$13.900

— Grill and Jospier —

STARTERS

Grilled local chorizo (2 units)	\$12.900
Sweetbreads Served with pica lemon.	\$12.500
Blood sausage (2 units) from Nueva Braunau.	\$13.900
Provoleta cheese With slow-cooked cherry tomatoes and fresh oregano.	\$12.900
Smoked pork belly	\$13.900
Local prieta and chorizo	\$13.500

MAIN COURSES

— BEEF AND CHICKEN —

Short ribs 400g	\$17.900
Pork baby ribs 400g	\$13.500
Sirloin steak 300g	\$15.500
Sirloin steak 400g	\$19.500
Mixed skewer 250g <i>Beef steak, chicken, onion and paprika.</i>	\$13.500
Fillet steak 350g	\$17.500
Ox rib eye 500g	\$17.500
Rib eye 300g	\$18.500
Rib eye 400g	\$23.500
Chicken breast 250g	\$11.500

— FROM THE SEA —

Golden Conger eel	\$16.500
Chilean Seabass	\$25.000
Grilled Salmon Finished on a griddle, accompanied by spinach, béarnaise and bacon (We recommend serve medium rare).	\$15.500

PRIME

American Thin Skirt 300g	\$27.500
American Picanha 300g	\$19.000

— Side Dishes —

COLD SIDE DISHES

Chilean salad	\$5.500
Broad beans salad	\$5.500
Arugula salad	\$5.900
Mixed greens	\$5.500
Tomato and avocado	\$5.500

HOT SIDE DISHES

A lo pobre	\$6.900
Basmati rice with fresh ginger and poppy seeds	\$5.500
French-style lettuce	\$5.900
Homemade french fries	\$5.900
Garlic Native Potatoes	\$5.900
Boiled Southern Potatoes	\$4.500
Corn pie	\$5.900
Roubuchon mashed potatoes	\$5.900
Seasonal vegetables charcoal-roasted Grilled and finished with a touch of mint sauce.	\$5.900

DESSERTS

French toast	\$5.900
Local artisanal ice creams	\$5.500
Cocoa volcano and pear in wine <i>(vegan)</i>	\$5.900
Chocolate plus chocolate With walnut pralines and white chocolate, coffee cream on a honey cookie, dulce de leche ice cream and brownie.	\$5.900
Crème Brûlée	\$5.900
Baked custard	\$5.900