



THE FINEST SELECTION OF GRILL, COASTAL, AND MEADOW
FLAVORS FROM PUERTO VARAS, TO SHARE A UNIQUE EXPERIENCE.

— Fire Cuisine · Southern Products · Local Inspiration —

— Starters —

GRILLED

Grilled Local Chorizo (2 units) Chilean-style pork sausage, seasoned with garlic and spices.	\$11.900
Smoked Pork Belly Seasoned with garlic, chili, oregano, butter and rosemary.	\$13.900
Bone Marrow With homemade pickles and toasts.	\$9.800
Sweetbreads Served with pica lemon.	\$12.900
Blood Sausage (2 units) Typical southern recipe.	\$12.500
Provoleta Cheese With cherry tomatoes and fresh oregano.	\$13.900

FROM THE SEA

King Crab Bun Steamed bread filled with king crab, national shrimp, lettuce and salmon roe mayonnaise.	\$14.500
Salmon Ceviche Salmon dices in a leche de tigre.	\$16.500
Sea Urchins Served with sourdough toasts (seasonal).	\$21.500
Cold Mariscal Traditional seafood dish made with the best of the catch of the day, prepared in our own style.	\$14.500
Aurelia's Moules et Frites Steamed mussels served with homemade french fries.	\$12.500
Oysters from Chiloé 10 units, fresh from our nursery.	\$16.900
Clams trilogy Cooked with parmesan, pomodoro and pesto.	\$18.900

FROM THE EARTH

Mushrooms cream Soft cream with different local mushrooms. 	\$8.900
Aurelia Onion Soup Style With morels mushroom stuffed with camembert cheese.	\$12.900
Steak Tartare Beef tenderloin seasoned with 12 spices, served with toasts and truffled quail egg yolk.	\$13.500

— Main Courses —

GRILLED CHILEAN ANGUS 100%

Filet steak 300g	\$16.000
Ribeye cap 300g	\$27.900
Ribeye steak 300g	\$20.900
Ribeye steak 400g	\$27.900
Ribeye eye 250g	\$20.900
Short ribs 450g	\$21.900
Sirloin steak 300g	\$16.900
Sirloin steak 400g	\$21.500

OTHERS GRILLED

Brocheta mixta Filete de vacuno, pollo, cebolla y pimentón.	\$13.500
Pork Baby Ribs 400g Confit with olive oil, garlic, rosemary, lavender and sage.	\$13.500
American Thin Skirt 300g Prime	\$27.500
OX Sirloin 500g Aged	\$19.500
Organic Chicken 500g	\$14.900

FROM THE SEA

Creamy Rice with King Crab Cooked in crustacean broth, mascarpone cheese.	\$17.500
Homemade Smoked Salmon Pasta Squid ink fettuccine with homemade smoked salmon.	\$13.900
Octopus in olive sauce Steamed and grilled.	\$17.900
Conger ell With leeks and butter emulsion.	\$16.900
Chilean seabass Sealed in a griddle and finished in a coal oven.	\$26.900
Salmón Sealed in a griddle and finished in a coal oven.	\$16.500

FROM THE EARTH

Boeuf Bourguignon Aurelia-style tenderloin stew cooked in red wine with pickled onions, confit cherry tomatoes, shallots, mushrooms and french fries dices.	\$14.900
Fillet steak and homemade fettuccini With mushrooms, demi-glass, blue and parmesan cheese sauce.	\$18.900
Eggplant Lasaña With pomodoro, mozzarella, parmesan cheese and basil.	\$13.900

— Side Dishes —

COLD

Chilean Salad Seasonal	\$5.500
Broad Beans Salad With purple onion.	\$5.900
Arugula Salad With blue cheese.	\$5.900
Russian salad Potatoes, carrot peas and mayonnaise.	\$5.500
Mixed Greens Fresh leaves and cherry tomatoes.	\$5.900

HOT

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
Native Potatoes with Sour cream and chives	\$5.500
Boiled Southern Potatoes	\$4.900
Corn Pie	\$5.500
Mashed Potatoes	\$5.900
Charcoal-grilled vegetables	\$5.900

*Please consult for chef's suggestions, availability
of daily fresh products, and recommended
pairings to accompany your experience.*

DESSERTS

Chocolate plus chocolate With walnut pralines and white chocolate, coffee cream on a honey cookie, dulce de leche ice cream and brownie.	\$6.500
Crème Brûlée	\$6.100
Local hand made ice-creams	\$5.400
Baked custard	\$5.900
Chocolate plus chocolate	\$6.500
French toast	\$5.900
Cocoa volcano and pear in wine 	\$6.500