

TO START

CEVICHE

\$8.000

Cubed salmon, red onion, mix of peppers, cilantro and tiger's milk.

MIXED SALADS

for 1 **\$4.000**

For 2 **\$7.500**

For 3 **\$10.000**



PLATOS DE FONDO

TENDERLOIN WITH ADDITION \$15.000

SIRLOIN STEAK \$18.000

Tenderloin served with caramelized onion, fried egg and french fries.

HAKE WITH ADDITION \$15.000





HAKE "A LO POBRE"

18.000

Hake fillet served with caramelized onion, fried egg and french fries.

CONGER WITH ADDITION

\$15.000

CONGER "A LO POBRE"

\$18.000

Conger eel fillet served with caramelized onion, fried egg and french fries.

SALMON WITH ADDITION

\$15.000

SALMON "A LO POBRE"

\$18.000

Salmon fillet served with caramelized onion, fried egg and french fries.

CHILEAN SEAFOOD SOUP

\$13.000

Broth with a variety of seafood with sausage, smoked pork, vegetables and spices of the house.

Added:

Rice, mashed potatoes, French fries, boiled potatoes, mayonnaise potatoes, Russian salad and duchess potatoes.

EXTRA ADDITION

2.000





CURANTO

\$14.000

Variety of seafood, smoked pork, chicken, sausage, chapaleles, milcaos and potatoes.

SANDWICH

BARROS LUCO

\$8.000

Grilled beef steak with melted cheese and fricassee bread.

ITALIAN

\$9.500

Grilled beef steak with avocado, tomato slices and mayonnaise on fricassee bread.

CHACARERO

\$10.000

Grilled beef steak with green beans, tomato slices and green chili on fricassee bread.



SHARING MEAL

PICHANGA

Mixed meats, cheese, pickles, olives, tomato, avocado and French fries.

For 3 **\$18.000**

For 4 **\$28.000**

PARRILLADA

Grilled meats platter featuring tender beef loin, ribbed pork chops, boneless chicken breast, sausages, pork ribs, chunchules, and tripe, served with boiled potatoes and sopaipillas, accompanied by pebre sauce.

For 3 **\$40.000**

