

## Menú Dinner CCR2018

### Aperitif : (Choose one per person)

- Pisco sour
- Glass of sparkling wine
- Kir royal
- Beer “Volcanes del Sur”
- “Clery in strawberry” (typical chilean appetitif made of white wine and strawberries)
- Soda

### First Course (Choose one)

- Timbal de camarones y palta. (Shrimps and avocado salad)
- Cebiche mixto (typical peruvian raw fish salad)
- Lomo de vacuno al pilpil (typical chilean beef slices cooked in olive oil, garlic and chili)
- Carpaccio de Salmon

### Main Course

- Conejo escabechado (rabbit)
- Lomo vetado a la parrilla (grilled sirloin)
- Reineta en salsa de margarita (Fish with margarita sauce)
- Pastel de jaibas (crab cake)

### Sides

- Ensalada Argentina (Tomato, letuce, onion and pepper salad)
- Verduras salteadas (sauted vegetables)
- Puré de papas (smashed potatoes)
- Arroz blanco (white rice)

### Desserts

- Torta de la casa (the house's cake)
- Crepes con manjar y helado (crepes with ice cream and “dulce de leche”)
- Leche asada (similar to a flan)
- Copa de helado (ice cream)

### Café o Te de Hierbas

½ Bot de vino reserva o 02 gaseosas

Valor por persona \$ 33.500

No incluye extras y propina

