

RESTAURANT BRICK

COLD STARTERS

Mozzarella cheese, spring onions, black olives, basil, olive oil balsamic vinaigrette

Scallops carpaccio with creamy sauce aromatized with pisco liqueur

Sea bass slightly cooked and marinated with red onions, lemon juice, green chiles ginger and apple

Mix leaves with Cesar dressing and option of celery or chicken

Garden salad with lettuce, heart pal, baby corn, cured ham and mustard dressing

HOT STARTERS

Lasagne of grilled vegetables and goat cheese.

Quinoa risotto with squid, with wine and parmesan cheese

Chilean typical crac pie with milk and breadcrumbs

SOUPS

Onion soup with croutons

Mushrooms cream

Mussel soup

PASTAS

Capelletis filled with four cheeses and served with a creamy sauce off small mussel

Mediterranean fettuccini with black olives, capers, basil smoked bacon and goat cheese

Spaghettis with seafood.

MEAT MAIN COURSES

Strip loin of beef with portobello mushrooms, panzotti of ricotta cheese and figs sauce.

Beef filet with creamed corn and baked tomatoes

Pork loin served with quinoa, northern Chile potatoes and beef juice

Beef stew with chick peas puree

Chicken breast filled with spring onions and mushrooms served with wholemeal rice

FISH MAIN COURSES

Cojinova fish with wild rice and tapenade of black olives and tomatoes

Conger eel fish with puree if fines herbs and black olive, tomatoes and broad beans

Sea bass fish with mix salad and quenelle of pumpkin and almond

Salmon filet with spinach raviolis and artichoke

Grouper fish with potatoes crust and green beans with smoked bacon

DESSERTS

Crème Brule with vanilla

Meringue pie with mango fruit

Dessert made of sweetened milk and Chilean pawpaw

With chocolate parfait

Seasonal fruit salad

Pear poached in with wine with mango sauce