

Balandra Menu

Creams & Soups

Sopa de Camarón y Róbalo

Prawn and snook soup with potatoes, sautéed prawns and parsley oil.

Crema de Setas Silvestres

Wild mushrooms cream with grilled asparagus and chives.

Crema de Zapallo Camote

Creamy pumpkin soup, with grilled scallops and oyster sauce.

Appetizers

Filet Tartar

Classic beef marinated with citrus, artisan bread toasts, spicy butter and Chilean pebre.

Timbal de Centolla

Austral king crab meat tumbler served with avocado mousse and baguette toasts scented with herbs from the south of Chile.

Locos Mayo

Chilean abalone with mayo, seasoned with lime, mollet egg and green salsa.

Ceviche Balandra

Salmon, shrimps and octopus marinated with a house dressing.

Ensalada Naturista

Fresh assorted leaves, sundried tomatoes, fresh cheese, avocado and black olives.

Main Course

Filete de Res

Beef Filet with sautéed potatoes and mushrooms, spinach with blue cheese, asparagus and beef gravy.

Congrio con salsa de Locos

Conger with Abalone sauce, served with grilled asparagus, cherry tomatoes and Chipotle.

Salmón con Rissotto Negro, Calamares y Gambas

Salmon served with black rissotto (prepared with calamari ink), served with prawns, herb butter and crispy parmesan cheese.

Chupe del Día

Chowder au gratin with herb flavored toasts.

Pasta Tobaglia de Espinaca al Pescador
Spinach pasta stuffed with seafood au gratin.

Asado de Tira
Beef thick ribs slowly braised, served with mashed potatoes, crispy onions and mushroom sauce.

Pierna de Cordero Asada
Lamb leg roasted served with Fettuccine, cherry tomatoes, mushrooms au fine herbs and their cooking juice.

Suprema de Ave Grillada
Grilled chicken breast served with gnocchi au four cheese sauce, sautéed vegetables and Old Style Mustard sauce.

Dessert

Mantecol and berries
Mantecol, berries, Chilean hazelnuts and passion fruit.

Creamy White chocolate and Baileys
Creamy white chocolate scented with Baileys, strawberry ice cream and ginger toffee.

Pear and Blackberries Strudel in Phyllo
Served with coffee ice cream and caramelized oranges.

Mango Panna Cotta
Served with orange ice cream and blueberry powder.

Selección de Fruta Fresca
Fresh fruit platter.

Home-made ice cream selection
Choice of 3 home-made ice creams.