



Sandwiches

In country bread.

- **Chivito *Everybody's favorite!** \$ 10.900
Thin steak slices, ham, gouda cheese, bacon, fried egg, tomato, lettuce and mayonnaise.
- **Lomo Italiano** \$ 9.900
Juicy steak slices, tomato, avocado and mayonnaise.
- **Chacarero *Chilean classic!** \$ 9.900
Thin steak slices, tomato, green beans, green chili (moderately hot) and mayonnaise.
- **Pollo italiano** \$ 9.700
Grilled tender chicken breast, tomato, avocado and mayonnaise.
- **Ibérico** \$ 9.900
Prociutto, dry tomatoes hydrated in olive oil, arugula, cream cheese with chives.
- **Salami panini** \$ 9.900
Havarti cheese, ham, italian salami, tomato, crisp lettuce and mayonnaise.
- **Del huerto** \$ 9.600
Eggplant layers, roasted tomatoes, goat cheese with caramelized onion covered by vegan pesto (no nuts).
- **Clásico tostado** \$ 9.600
Ham, grilled cheese, and butter.

Burgers

Our signature American hamburger served in a brioche bread.

- **La Rotonda** \$ 10.500
Hamburguer 200 grs, mild cheese, tomato, romaine lettuce, grilled onion and egg with mayonnaise.
- **La Blue** \$ 10.200
Hamburguer 200 grs, cream and melted rockefort cheese, caramelized onion and saltee mushrooms and arugula.
- **La Chilena** \$ 9.900
Hamburguer 200 grs, avocado, tomato and mayonnaise.
- **La Cheeseburger** \$ 9.900
Hamburguer 200 grs, gouda cheese, crispy bacon and mayonnaise.



***Our bread and pizza are locally elaborated by our Bakery Chef**

Salads

- **Classic Cesar** \$ 8.100
Iceberg lettuce, parmesan cheese, croutons and our original home-made cesar dressing.
- **Chicken Cesar** \$ 8.800
Added to the Classic Cesar salad, juicy grilled chicken breast strips.
- **Shrimp Cesar** \$ 9.500
Added to the Classic Cesar salad, fresh grilled chilean shrimp.
- **Green Greek** \$ 9.500
Mix of green leaves, striped goat cheese, artichokes hearts, roasted red & green bell peppers, avocado, and fresh cilantro chimichurri dressing.



Pizzas

- **Four cheeses** \$ 10.200
Tomato pizza sauce, mozzarella, parmesan cheese, goat cheese, gorgonzola cheese.
- **Napolitana** \$ 9.900
Tomato pizza sauce, ham, mozzarella, tomato slices and fresh oregano.
- **Serrana** \$ 10.500
Tomato pizza sauce, mozzarella cheese, ham and arugula.
- **Marinera** \$ 10.500
Tomato pizza sauce, mozzarella, grilled ecuadorian shrimp.
- **Olive** \$ 9.900
Tomato pizza sauce, mozzarella, kalamata olives and green olives.
- **Pesto** \$ 9.500
Tomato pizza sauce, mozzarella and pesto.
- **Veggie** \$ 9.500
Tomato pizza sauce, mozzarella, mushrooms, caramelized onion, artichokes hearts and red and green bell peppers.

To share

- **Anti pasto** \$ 16.000
Variety of cheeses & antipasti, mix of nuts and country bread.
- **French fries** \$ 4.500

Chef specials

- **Soup of the day** \$ 7.500
- **Juicy grilled fillet** \$ 16.900
- **Tender grilled chicken breast** \$ 14.900
- **Grilled salmon** \$ 16.900

Your choice on sides and sauces for meat and fish dishes

Rustic sweet mash potatoes, french fries, green salad with avocado, cherry tomatoes and vegetables cut to julienne. Criolla, blue o alioli de hierbas

Pastas

- **Spaguetti with grilled chicken strips cream sauce & parmesan cheese** \$ 12.500
- **Spaguetti bolognesa** \$ 12.500

Child Menu

(up to 12 years)

- **Cheeseburger with french fries** \$ 7.500
- **Wiener with french fries** \$ 7.500
- **Spaguetti w/olive oil & parmesan cheese** \$ 7.500

Desserts

- **Frozen lemon pie** \$ 4.500
- **Walnut tartalette & chocolate** \$ 4.500
- **Praliné Parfait with coffee sauce** \$ 4.500
- **Chocolate brownie served with gourmet vanilla ice-cream** \$ 4.500



Beverages

Cold

<i>Sodas</i>	\$ 2.900
<i>Sparkling or regular water</i>	\$ 2.500
<i>Fruit Juice</i>	\$ 2.900
<i>Red Bull</i>	\$ 3.800

Beers

<i>National</i>	\$ 3.200
<i>Corona</i>	\$ 3.600
<i>Budweiser</i>	\$ 3.600
<i>Stella Artois</i>	\$ 3.600
<i>Miller</i>	\$ 3.600
<i>Kross stout y Golden</i>	\$ 3.600
<i>Draft 250 cc</i>	\$ 2.850
<i>Draft 500 cc</i>	\$ 4.900

Hot

<i>Hot Chocolate</i>	\$ 3.000
<i>Espresso</i>	\$ 2.900
<i>American Coffee Black</i>	\$ 3.350
<i>American coffee w/milk</i>	\$ 3.350
<i>Café con leche</i>	\$ 3.150
<i>Cappuccino vanilla</i>	\$ 3.350
<i>Cappuccino caramel</i>	\$ 3.350
<i>Cappuccino chocolate</i>	\$ 3.500
<i>Tea</i>	\$ 2.500
<i>Herb Tea</i>	\$ 2.500

Todas las preparaciones son elaboradas artesanalmente y supervisadas por nuestro chef

COLORADO
A P A R T H O T E L

Centro de ski El Colorado, Los Andes, Chile

Hotel Menu

Gourmet Dinner

Soup, salad bar, main course \$ 28.000
dessert, from 19:30 – 21:30

Continental breakfast served as buffet
From 8:00 - 10:00 \$ 12.000