

RESTAURANTE MAGNOLIA

Starters

Potato Causa

Beetroot and yellow chili Causas served with scallops and fresh avocado salad.

\$6.100.-

Citric Strips

Raw Rockfish over a citric reduction with a pinch of yellow chili.

\$6.100.-

Crab "Chupe"

Tradicional crab "chupe" with Gorgonzola cheese and tomato mermelade.

\$8.500.-

Beef Tartare

150gr of steak seasoned with eggless mayonnaise, Dijon mustard and homemade tomato sauce.

\$7.000.-

Pulmay

Our tradicional Curanto prepared in stew pot, served with a pork croquette.

\$8.500.-

Fish & Seafood

Rice with Octopus

Creamy rice with octopus, sealed with honey and merken served with cherry tomatoes and homemade pickles.

\$14.500.-

Octopus Tacu-Tacu

The Peruvian traditional with Chilean Tortola bean, served with octopus and fresh avocado salad.

\$7.500.-

Hake "a lo pobre"

Fried Southern Hake served with potato chips (Native and "Chilotas"), fried egg, caramelized onion and a small Chilean salad.

\$7.500.-

Conger Eel à la Dugléré

Conger Eel with roasted cauliflower purée, roasted vegetables and Dugléré sauce.

\$8.000.-



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Pastas

Cannelloni and Mushrooms

Cannelloni stuffed with beef plate, mushroom and broad beans stew.

\$9.000.-

Spinach Pesto Gnocchi

Potato gnocchi with beef plate, mushroom and broad beans stew.

\$6.800.-

Pappardelle with Chillan King Crab

Tomato Pappardelle with Chilean King Crab, tomato marmelade and Grana Padano cheese.

\$16.000.-

Meat

Honey and Merken Pork Belly

Pork belly marinated in honey and merken, served with sweet potato purée and honey

\$10.500.-

Cube Roll

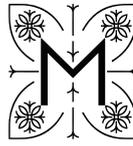
Classic cube roll cooked at low temperature, served with Chiloe's potato au gratin and Béarnaise sauce.

\$13.500.-

Magellan Lamb

Lamb loin stewed with vegetables, anise and chocolate.

\$14.500.-



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Dessert

Cherimoya Alegre (6min.)

Cherimoya namelaka with an orange gelée center,
covered by white chocolate glaze,
with a base of chocolate sablée with almond flour.

\$6.500.-

Chocolate cream and Wild Berries

65% Ecuadorian chocolate cream, wild berries ice cream,
beetroot sauce and mint and ginger galée.

\$6.500.-

Chai Brûlée

The classic Crème Brûlée recipe with species
from India and homemade ice cream.

\$6.500.-

Caramelized Banana

Banana sealed and caramelized in Grand Manier,
served with sweet chocolate and chocolate sauce.

\$6.500.-

Beverages

Espresso	\$2.000	Pellegrino 505ml	\$3.500
Lungo	\$2.000	Acqua Panna 250ml	\$2.500
Ristretto	\$2.000	Acqua Panna 505ml	\$3.500
Americano	\$2.000	Prisma	\$2.200
Capuccino	\$2.500	Juices	\$3.000
Cortado	\$2.500	Lemonades	\$3.900
Latte	\$3.000		
Macchiato	\$2.500	Detox Pepino, Manzana	\$3.900
Tea	\$2.000	Roja, Espinaca y Limón	
Tea Matcha Latte	\$3.000		
Té Matcha Latte	\$3.500	Detox Zanahoria,	\$3.900
Hot Chocolate	\$3.500	Naranja, Manzana	
Sodas	\$2.000	Verde y Jengibre	
Pellegrino 250ml	\$2.500		