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EL REY

STARTERS /
TO SHARE

PICHANGA	\$7.900
<i>Cheese, avocado, salami, tongue and pickles</i>	
CRUDO	\$11.900
<i>Beef tenderloin with traditional seasoning and charqui (Chilean dried beef)</i>	
LAMB CROQUETTES	\$9.900
<i>Three croquettes with tzatziki sauce</i>	
GRAVLAX	\$11.900
<i>Salmon over crispy potatoes with yogurt and cucumber sauce</i>	
BONITO TIRADITO	\$9.900
<i>Thin slices of bonito with a jalapeño sauce</i>	
PRIETAS WITH FAVA BEANS	\$9.500
<i>Blood sausage sautéed with garlic, mint and fennel seeds + 2 toasts</i>	
BEEF TONGUE IN WALNUT SAUCE	\$8.900
<i>Thin slices of tongue with walnut sauce and pickled eggplant</i>	
FRIED BRUSSELS SPROUTS	\$6.000
<i>Brussels sprouts dressed with spicy apple vinegar</i>	
STUFFED POTATOES	\$6.500
<i>Two potatoes stuffed with cheese + "chancho en piedra" (Chilean tomato-chili salsa)</i>	
FRIED EMPANADAS	\$1.900
<i>One unit, beef or cheese filling</i>	
SOUP OF THE DAY	\$6.000

EXTRAS

<i>House-style fries</i>	\$4.000
<i>Rice</i>	\$3.800
<i>Green salad</i>	\$3.500

MAINS

FILET / GRATIN DAUPHINOIS	\$21.900
<i>225 g beef cut with demi-glace sauce and baked potato gratin</i>	
OXTAIL / ORZO	\$19.900
<i>Braised oxtail medallion with orzo and arugula-mint pesto</i>	
PLATEADA / FRENCH FRIES	\$18.900
<i>Generous beef cut cooked for 36 hours with homemade fries</i>	
FLAT IRON / RATATOUILLE	\$17.900
<i>Grilled flat iron steak with a stew of tomatoes, eggplant, zucchini and bell pepper</i>	
PORK CHOP / CAULIFLOWER	\$16.900
<i>225 g bone-in pork with roasted cauliflower purée and Chilean hazelnuts</i>	
RABBIT IN CIDER / APPLE	\$18.900
<i>Rabbit loin cooked in cider with grilled bacon and roasted apple purée</i>	
SALMON / FENNEL	\$16.900
<i>220 g grilled Atlantic salmon with fennel purée and confit fennel</i>	
CRAB RAVIOLI	\$16.900
<i>Three large ravioli filled with crab in a bisque sauce</i>	
FRICASSEE	\$14.900
<i>Vegetarian dish with mushrooms, fries, fried bread, peas and egg</i>	
LEMON CHICKEN / ASPARAGUS	\$15.900
<i>Thigh and breast with lemon sauce and sautéed asparagus</i>	

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SALADS

\$9.900

CHICKEN CAESAR

Greens with chicken, avocado dressing, pumpkin seeds, parmesan and croutons

SMOKED SALMON

Baby potatoes, cucumber, greens, avocado and a yogurt-dill dressing

VEGETARIAN

Grains, seeds, greens and a ginger dressing

DESSERTS

\$5.500

PROFITEROLES

Made with choux pastry and diplomat cream

GALETTE DES ROIS

Traditional Norman dessert of puff pastry and almond paste

ICE CREAM

Hazelnut, pistachio, chestnut and lucuma

APPLE CRUMBLE TART

Served with a scoop of ice cream

FLAN

CHEESECAKE

"MATILDA" CHOCOLATE CAKE

SANDWICHES

\$9.900 · Bread: Marraqueta, Frica or Molde

TONGUE

150 g beef tongue, tomato, chili and homemade mayonnaise

ITALIAN CHURRASCO

150 g grilled beef, avocado, tomato and homemade mayonnaise

BARROS LUCO

150 g grilled beef and melted cheese

SPECIALTY COFFEE

Espresso	\$2.900	Flat white	\$3.600
Americano	\$2.900	Chocolate	\$4.200
Ristretto	\$2.900	Tea / infusion	\$3.000
Lungo	\$2.900	Irish coffee	\$6.000
Macchiato	\$3.000	Chai latte	\$3.900
Cappuccino	\$3.600	Matcha latte	\$4.000
Cappumoka	\$3.800		
Latte	\$3.900	*Extra milk	\$900
Latte Moka	\$4.400	*Oat milk	\$900
		*Almond milk	\$900

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