



Our menu is based on fine produce sourced from the North to the South of Chile, garnering the nutritious value of fresh ingredients. We have forged ties with the local fishermen and farmers in order to deliver delicious, healthy and well-balanced Chilean cuisine.

----- **Menu of the day** -----

\$17.000

From monday to friday 12:30 to 15:30 hrs.

----- **Starters** -----

Taste of the sea: Black edge oyster, home smoked salmon, king crab, sealed scallop.	\$11.800
Caramelized pear salad, beetroot, goat cheese & honey-lemon vinaigrette.	\$6.800
Sealed Juan Fernandez red octopus with mashed cauliflower.	\$7.800
Knife carved guanaco tartar.	\$9.700
Puerto Natales scallops gratin.	\$8.600
Seared foie gras with mashed quince & truffled juice.	\$18.300
Six black edge oysters from Chiloé, with lemon foam and jalapeño.	\$7.600
Free range egg poached at lower temperature, Jerusalem artichoke purée & blue cheese sauce.	\$6.400
Puerto Natales king crab with citrus sauce.	\$14.000
Smoked duck breast, endives & fig vinaigrette	\$8.600
Homemade mushroom soup.	\$7.200
Sealed shellfish on rocoto cream. Abalone, scallops, octopus, king crab.	\$11.200
Lamb sweet bread, celery root potatoe purée & thyme juice.	\$8.200

----- **Salad & Cheeses** -----

Mix of green leaves	\$4.400
Garden salad	\$9.200

**Dressings:**  
French. Wafu  
or honey & lime

<b>Aged French Cheeses:</b>	\$14.200
Crottin, Brie, Comté and Bleu D'Auvergne	\$5.200
A cut of French cheese.	

-----  
*Prices with 19% taxes.*



THE SINGULAR®  
RESTAURANT

Lastarria Hotel

..... **Main course** .....

Lamb loin of Puerto Natales. with lima bean purée & thyme juice	\$15.800
Beef fillet steak with mashed potatoes and Jerusalem artichokes, seasonal vegetables & truffle juice.	\$18.800
Parral T-bone steak, with mushrooms on texture.	\$17.900
Grilled rock fish, prawns, celery and clams cream.	\$16.200
Tierra del Fuego guanaco loin, sautéed quinoa, bell pepper & red wine sauce.	\$17.800
Casablanca magret, chestnut and sweet potato gnocchi & orange sauce.	\$15.200
Arborio socarrat & pumpkin, mozzarella di bufala & creamy sage sauce.	\$12.800
Our king crab “chupe” gratin pie (a Chilean speciality).	\$22.000
Puerto Natales lamb shoulder served with truffled potatoes gratin (serves two).	\$38.600
Conger eel Duglere, confit tomato. & mashed artichokes	\$15.400
Rossini beef fillet, seared foie gras with truffle sauce & mashed potatoes and globe artichoke.	\$19.000
Chop loin wild boar, texturized apples & creamy mushroom sauce	\$17.400
Mushroom Canelonni & light creamy goat cheese sauce	\$14.600
Hare fillet, fennel pure, pressed potatoe & orange sauce	\$18.900
Casablanca quail filled with foie gras, spinach & onion creamy sauce.	\$19.300

..... **Desserts** .....

Vanilla and sweet milk caramel millefeuille.	\$4.800
Chocolate ganache with Azapa olives, dried fruits nougat and chocolate ice cream.	\$5.200
Warm apple tart & cinnamon ice cream.	\$4.800
Paris-Santiago, crunchy black and white chocolate cake.	\$5.200
Passion fruit and sweet milk caramel chilled cake.	\$4.800
Tiramisú.	\$5.200
Homemade sorbet and ice cream.	\$4.500
Seasonal fruit salad.	\$5.200
Mandarin crème brûlée.	\$4.800

**Dessert Pairing**

Admidita, Pajarete Wine, Huasco Balley / Glass \$4.250  
Malamado Malbec, Argentina/ Glass \$3.600