

ALMUERZO BUFFET

Buffet



Carnes Patagónicas + Guarniciones + Ensaladas + Sopas + Postres + bebestible de 330cc (bebida gaseosa, jugo o cerveza)

Patagonian Meats + Side Dishes + Salads + Soups + Desserts + 330 ml Beverage (soft drink, juice or beer)

\$34.000

PLATOS PRINCIPALES

Main courses

Salmón a la plancha + ensalada o papas fritas + bebestible de 330cc (bebida gaseosa, jugo o cerveza) **\$19.000**

Grilled salmon + salad or fries + 330 ml drink (soft drink, juice or beer)



Ensalada César Pollo o César Salmón + bebestible de 330cc (bebida gaseosa, jugo o cerveza) **\$16.000**

Chicken Cesar salad or Salmon Cesar salad + 330 ml drink (soft drink, juice or beer)



ACOMPAÑAMIENTOS

Sides

Papas fritas **\$9.000**
French fries

Papas fritas tocino cheddar **\$10.000**
Fries with bacon and cheddar

Sopa o crema del día **\$8.000**
Soup or cream soup of the day

COMBOS

Meal deals

A · Pizza Individual + papas fritas o aros de cebolla + bebida de 330cc (bebida gaseosa, jugo o cerveza) \$20.000

A · Individual pizza + fries or onion rings + 330 ml drink (soft drink, juice or beer)



Puedes elegir entre/You can choose from:

*Pizza Mozzarella (salsa pomodoro, queso mozzarella, orégano, aceite de oliva)
Mozzarella Pizza (pomodoro sauce, mozzarella cheese, oregano, olive oil)

*Pizza Pepperoni (salsa pomodoro, queso mozzarella, orégano, aceite de oliva, pepperoni)
Pepperoni Pizza (pomodoro sauce, mozzarella cheese, oregano, olive oil, peppertoni)

*Pizza Napolitana (salsa pomodoro, queso mozzarella, orégano, aceite de oliva, jamón acaramelado)
Neapolitan Pizza (pomodoro sauce, mozzarella cheese, oregano, olive oil, caramelized ham)

*Pizza Vegetariana (salsa pomodoro, queso vegano, orégano, aceite de oliva, choclo, cebolla caramelizada, mix pimentón asados, champiñón)
Vegetarian Pizza (pomodoro sauce, vegan cheese, oregano, olive oil, corn, caramelized onion, mixed roasted bell peppers, mushroom)

B · Hamburguesa + papas fritas o aros de cebolla + bebida de 330cc (bebida gaseosa, jugo o cerveza) \$19.000

B · Burger + fries or onion rings + 330 ml drink (soft drink, juice or beer)



Puedes elegir entre/You can choose from:

*Hamburguesa Clásica (pan brioche, hamburguesa de vacuno, cebolla morada, pepinillo, queso cheddar)
Classic Burger (brioche bun, beef patty, red onion, pickles, cheddar cheese)

*Hamburguesa Americana (pan brioche, hamburguesa de vacuno, tocino, queso cheddar, salsa BBQ)
American Burger (brioche bun, beef patty, bacon, cheddar cheese, BBQ sauce)

*Hamburguesa Vegetariana (pan brioche, hamburguesa de soya, lechuga, tomate, champiñón, pimentón asado, queso vegano, cebolla morada)

Vegetarian Burger (brioche bun, soy burger patty, lettuce, tomato, mushrooms, roasted bell pepper, vegan cheese, red onion)

C · Wrap + papas fritas o aros de cebolla + bebida de 330cc (bebida gaseosa, jugo o cerveza) \$15.000

C · Wrap + fries or onion rings + 330 ml drink (soft drink, juice or beer)



Puedes elegir entre/You can choose from:

*Wrap Pollo (Tortilla XL, lechuga, choclo, mix de pimentón, tomate, palta, mayonesa, pollo)
Chicken Wrap (XL tortilla, lettuce, corn, mixed bell peppers, tomato, avocado, mayonnaise, chicken)

*Wrap Vegetariano (tortilla XL, lechuga, choclo, mix de pimentón, tomate, palta, mayonesa, porotos negros)

Vegetarian Wrap (XL tortilla, lettuce, corn, mixed bell peppers, tomato, avocado, mayonnaise, black beans)

RIO PINGO

torres del paine - chile



CARTA / MENU

DULCES

Sweet treats

Muffin:
-Chocolate
-Chips de chocolate

\$4.000

Brownie chocolate

\$4.000

Galleta New York/ New York Cookie:

\$4.000

-Red velvet
-Pistacho
-Chips de chocolate



TORTAS Y TARTAS • PORCIÓN

Cakes & tarts • by the slice

Torta tiramisú
Tiramisu cake

\$5.000

Tarta Normande
Normandy apple tart

\$5.000

Torta carrot cake
Carrot cake

\$8.000

Torta profiteroles
Profiterole cake

\$6.000

Tarta arándanos
Blueberry tart

\$6.000



PROMOCIONES

Special offers

Café mediano + Muffin o Brownie o
Galleta New York
Medium coffe + Muffin or Brownie or
New York cookie

\$8.000



CAFETERÍA

Tea & coffee



Café Patagonia Blend grande
Large Patagonia Blend coffee

\$6.000

Café Patagonia Blend mediano
Medium Patagonia Blend coffee

\$5.000

Espresso Patagonia Blend
Patagonia Blend espresso

\$4.000

Té Dilmah variedades
Dilmah tea selection

\$3.000

Té de hierbas surtidas
Herbal tea selection

\$3.000

AGUAS Y REFRESCOS

Water & soft drinks

Agua con/sin gas 500 cc
Sparkling/still water 500 ml

\$3.000

Agua tónica 350 cc
Tonic water 350 ml

\$3.000

Bebida aloe vera 500 ml
Aloe vera drink 500 ml

\$4.000

Bebida gaseosa 350 ml (coca cola original,
zero, sprite, fanta)

\$3.000

Jugo Jumex variedades

\$3.000

Jugo orgánico AMA 300 cc

\$4.000

Red Bull 250 cc

\$4.000

CÓCTELES Y LICORES

Cocktails & spirits

Copa de pisco sour

\$6.000

Copa de pisco sour calafate

\$6.000

Vodka Pineapple 275 cc

\$5.000

Gin Tonic 275 ml

\$4.000



ESPUMANTES

Sparkling wines

Undurraga Brut 250 cc

\$5.000

Undurraga Moscato Sweet 250cc

\$5.000

CERVEZAS

Beers



Cerveza Austral 330cc (austral calafate,
yagán, lager, pale ale)

\$6.000

Cerveza Austral 470cc (hoppy lager, red lager,
torres del paine, lager)

\$7.000

Cerveza Austral 500cc (austral torres del
paine, calafate)

\$9.000

Cerveza sin alcohol botella
Bottled non-alcoholic beer

\$4.000



VINOS • BOTELLA 750 ML

Wines • bottle



Ventisquero Grey Carménère; Cabernet
Sauvignon; Merlot; Sauvignon Blanc

\$27.000

Ventisquero Reserva Carménère; Cabernet
Sauvignon; Merlot; Sauvignon Blanc

\$24.000

VINOS • COPA

Wines by the glass



Copa de vino Cabernet Sauvignon
(vino en botella de 187cc)

\$5.000

Copa de vino Sauvignon blanc
(vino en botella de 187cc)

\$5.000

PRECIOS EN PESOS CHILENOS / PRICES IN CHILEAN PESOS