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B I D A S O A
HOTEL & RESTAURANT

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HEALING FOOD

STARTERS

Vital Ceviche Cauliflower, Broccoli, Ginger, Rocoto, Purple Onion.	\$ 4.900
Chilean Seaweed Ceviche Purple Onion, Rocoto, Ginger, Coriander.	\$ 5.900
Zucchini Cannelloni Filled with Eggplant on Crispy Cauliflower.	\$ 7.900
Nut Based Artesanal Cheese Plate Fresh Herbs, Smoked Merkén, Parmesan, Spirulina Blue cheese.	\$ 11.900

ENTRÉES

Bidasoa Salad Greens, roasted vegetables, sprouts, Pumpkin seeds with shallots vinaigrette.	\$ 6.900
Pasta de Zucchini With Basil and Nuts Pesto With Cherry Tomatoes and Olive tapenade.	\$ 7.900
Piquillo Peppers Filled with Mushrooms Vizcaína Sauce.	\$ 9.900
Cauliflower Rice Risotto With Truffled Mushrooms and Cashew Cheese.	\$ 9.900

SUGAR FREE DESSERTS

80% Cacao Chocolate Brownies	\$ 4.900
Hazelnut Dome filled with passion fruit sauce, chocolate sand, and coconut balls	\$ 4.900

Notes: Because we care about your health and the environment, our team has developed for you a variety of Low Carb recipes that don't contain animal products. These recipes help reduce the inflammation in your body that is the leading cause of most diseases. On the same way, in an effort to build a "sustainable cuisine", all these recipes are Plant Based to help protect the Environment from the deforestation, water over consumption, pollution and species extinction of Factory animal farming. If you want to know more about our initiative, contact us at : as@hotelb.cl

* Please notify our team if you have any food allergy

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BIDASOA
HOTEL & RESTAURANT

Av.Vitacura 4873, Vitacura - Santiago
Teléfono :2421525
Horarios: Lunes a Domingo
de 7:00AM a 10:30PM
www.hotelbidasoa.cl

DESSERTS

Bidasoa Custard	\$ 3.900
Bidasoa Creme Brulée	\$ 3.900
Brownie with homemade Ice Cream	\$ 3.900
Homemade Ice Cream	\$ 3.900

DRINKS

Bidasoa Best Drink Water "Carafe" 750cc	\$ 900
Perrier 330 cc	\$ 2.500
San Pellegrino 250cc/750cc	\$ 2.500 / \$ 3.900
Evian 330cc/750cc	\$ 2.500 / \$ 4.200
Homemade Lemonade	\$ 2.800
Natural fruit juices	\$ 2.800
Ki-way 100% natural Energy Drink	\$ 1.900
Soft Drinks	\$ 1.900

HOT DRINKS

Dammann freres Tea	\$ 2.400
Herbal Infusion	\$ 1.400
Espresso	\$ 1.800
Latte (small/large)	\$ 2.000 / \$ 2.500
Capuccino	\$ 2.000
Ristretto	\$ 1.800
Macchiato	\$ 2.000

STARTERS

Peruvian Ceviche Salmon or mixed.	\$ 9.900
Tataki Salmon with Ponzu Sauce, Ginger and chives.	\$ 9.900
Mediterranean Plate Shrimps "tapas" and Brie cheese, Spanish tortilla pieces with cheese, Serrano ham with avocado, Eggplant confit, fresh cheese with tomatoes and green chili, Olives.	\$ 14.900
Spanish Tortilla Potatoes and Onion Confit.	\$ 4.900
Stone-Naked Pizza Serrano Ham and avocado, Vegetables and Shrimps, Mozzarella Basil and Olives.	\$ 6.900
Serrano Ham Plate Serrano with "Tomaca".	\$ 9.900
Iberian Acorn-Fed Ham Plate Iberian Ham with "Tomaca".	\$ 16.900
Olive Octopus Octopus from the north coast with Azapa Valley Olives.	\$ 8.900
Pil Pil Shrimps Shrimps sautéed in garlic and "cacho de cabra" chili pepper.	\$ 8.900

SALADS

Oriental Beef Tenderloin	\$10.900
Marinated with Chinese spices on an organic bed of lettuce, grated carrots, sprouts, red pepper and coriander leaves with ginger sauce.	
Chicken ans Shrimps	\$ 8.900
With Quinoa, Lettuce, Celery, Avocado, Turnyp, grated Carrots and cesar sauce.	
Crispy Shrimps	\$ 7.900
With Organic Lettuce , Onion, Coriander leaves and spring rolls sauce.	
Hake Salad	\$10.900
Green Salad with Hake Loin , caper vinagrette and Asparragus with boiled Egg.	

SÁNDWICH

Vegan Burger	\$ 6.900
Chickpeas burger with Tomato, Lettuce, Jalapeño, Vegan Mayo with French Fries.	
Creole Filet	\$ 9.900
Sauteed Filet , with Onions, Red Peppers, Mushrooms, Avocado and Mozzarella Cheese in a Baguette.	
Chicken Col	\$ 7.900
Bacon, Lettuce, Tomato ,Coleslow, Mayonaise in a Hamburger Bun.	

PASTAS

Spaghetti a la Española	\$ 8.900
With Garlic, Mushrooms and Serrano Ham.	
Risotto de la casa	\$ 9.900
Squid ink rice with Octopus and Parsley sauce.	
Pasta of the day	\$ 8.900

MEAT

Porcini Steak	\$ 12.900
250 gr beef tenderloin with Papardelle and Funghi Porcini sauce.	
Skirt Steak	\$ 10.900
Stewed in Red Wine with homemade mashed Potatoes.	
Sauteed Striploin	\$ 12.900
Striploin with Onions, Chilli, French Fries and Avocado timbale.	

FISH

Patagonian Toothfish	\$ 10.900
With shrimps and Green Beans sauce with mortar Potatoes.	
Puerto Montt Salmon	\$ 10.900
On mashed carrots with cardamom and balsamic glace.	
Fish & Chips with Fish of the day	\$ 10.900
Cooked til tender with french fries, Tartar sauce and Creole salad.	
Chaufa with Shrimps	\$ 10.900
With sauteed rice and vegetables.	

VEGETARIAN

Summer Squash Carpaccio	\$ 7.900
With Goat cheese, Brocoli tabbouleh and Avocado toast.	
Quinoa chaufa	\$ 7.900
Quinoa with Chinese spices and Grilled mushrooms.	
Lentil salad	\$ 7.900
Lentils with grilled Goat cheese and Honey-Truffle vinaigrette.	