

PAÍS

RESTAURANT



FOR STARTERS

PALACIO'S CEVICHE \$ 9.000

Marinated fish and prawns with our own rendering of tiger's milk, popcorn and a unique hint of beetroot.

SCAMPI PRAWNS \$ 9.000

Prawns bathed in a tepid wine sauce with garlic, lemon, butter and parsley on home-baked oil-dripped toast.

PARMESAN CLAMS \$ 12.000

In their shells stuffed with cheese gratin.

SEASIDE SAMOSAS \$ 8.000

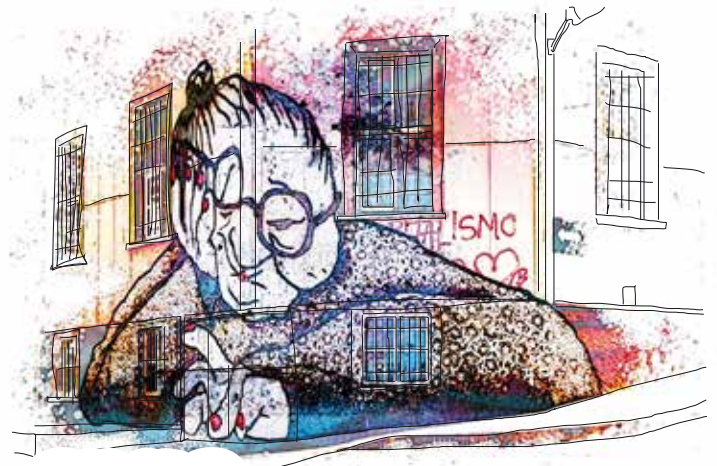
Tiny pasties in a phyllo pastry stuffed with tender crab meat, cuttlefish or abalone (depending on the catch), dressed with ginger, garden peas, parmesan cheese, onion and cumin seeds, in a thai sauce (5 units).

TUNA TARTARE* \$ 8.000

In our classic blend of gherkins, onion, capers and coriander, dressed with lemon, sesame seeds, fresh mayonnaise and chives, with a side serving of toast.

PAÍS PLATTER \$ 10.000

Camembert, edam and brie platter with toasts, dried fruits, olives and charcuterie of the day (for 2).



SALADS & OUR SOUP

FRESH GREENS \$ 6.000

Leafy salad, seeds, baby tomatoes and roast broccoli.

KEBAB SALAT \$ 8.000

Shish-kebabs of beef spiced with oriental ingredients and a fresh sauce of coriander yoghurt and a salad of green leaves, quinoa, pepper, cucumber and cabbage.

SOUP OF THE DAY WITH HOME-MADE TOAST \$ 5.000

Our soups are creamy and rich with a broad selection of vegetables and a touch of milk and butter.

(*) To share

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MAIN DISHES

HUANCAÍNA WITH GNOCCHI AND KING PRAWNS \$ 9.000

These potato gnocchi are dipped in a balsamic huancaína (spicy cheese sauce), with king prawns and a hint of orange.

SQUID INDIAN STYLE \$ 9.000

Squid marinated in a gremolata (a pesto of parsley, a zest of lemon and peanuts) grilled, with sautéed chick peas and herbs, coriander and green peas on a bed of classical indian raita sauce.

SEASONAL RICE \$ 12.000

Risotto and grilled fish of the day, highlighting the freshness of our products and their seasons, including: asparagus, mushrooms, pumpkin, shrimps or tomatoes and basil.

STEAK IN A MILLE-FEUILLE \$ 12.000

Tender beef grilled on a bed of mille-feuille, with a basil sauce and a spicy chilean salad.

BURGERS SANDWICH & TACOS

PUELCHÉ CHEESEBURGER \$ 8.000

A beef burger with bacon, cheddar cheese, pickled cucumbers and onion, with the chef's special sauce and french fries.

VALPO VEGGIE \$ 8.000

Carrot and quinoa burger with avocado, onion, an olive sauce, lettuce and french fries.

IMPERIAL \$ 8.000

A beef burger with mozzarella cheese, bacon, lettuce, onion, tomato, mayonnaise, ketchup and french fries.

KID'S BURGER \$ 5.500

A tiny burger with cheese and french fries.

SCANDINAVIAN \$ 8.000

Smoked salmon in a yoghurt and coriander sauce with pickled onions, cream cheese, tomato and fresh arugula.

YUGOSLAV \$ 7.500

Slices of ham with melted cheese, a bell pepper sauce and tomatoes.

FISH TACO \$ 7.000

In a corn omelet with avocado, tomato, lettuce, smoked salmon and a yoghurt sauce, fresh onions and a huancaína sauce.





THE LAST BITE... DESSERTS

TOCINO DEL CIELO \$ 5.000

The classical spanish egg yolk dessert masquerading as a creamy crème caramel, with a raspberry ice-cream.

MARACUYÁ BRÛLÉE \$ 5.000

A cream of oven-baked coconut and passion fruit with a sugary crust and pumpkin seeds.

FRUIT \$ 4.000

A carpaccio of seasonal fruits and a home-blended sorbet.

FRUIT SORBET OR HOME-MADE ICE-CREAM \$ 4.000

From the fifth region.

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CAFETERIA

ESPRESSO	\$ 2.000
COFFEE WITH A DROP OF MILK	\$ 2.500
TEA	\$ 2.000
HERBAL TEAS	\$ 1.500

