

RESTAURANT
CANNÖLI
 ALGARROBITO

MENU MONDAY TO FRIDAY

12:00 PM TO 4:00 PM

STARTER • MAIN COURSE • DESSERT

\$13.900.-

Does not include drinks | Not available on holidays

STARTERS AND TO SHARE

GRILLED OCTOPUS With potato wedges and Chilean salad	\$19.900
SALMON TIRADITO Salmon Tiradito with Salt	\$15.900
CLAMS PARMESAN	\$17.900
OYSTERS PARMESAN	\$17.900
CHEESE TURNOVER PIES (6 PIECES)	\$10.000
SHRIMP TURNOVER PIES WITH CHEESE AND CHIVES (6 PIECES)	\$13.900
CRISPY SHRIMP Spicy Mayonnaise Lime Sauce	\$13.900
CEVICHE OF SALMON, SHRIMP AND AVOCADO	\$15.900
MIXED BRUSQUETS	\$12.900
ABALON POTATOES MAYONNAISE Green Sauce With Mayonnaise	\$23.900
CHICKEN CAESAR SALAD Lettuce, Grilled Chicken Breast, Croutons, Capers, and Parmesan Cheese. Caesar Dressing	\$11.000
CHEF SALAD	\$8.900
SOUP OH THE DAY	\$5.900

RISOTTOS

SHRIMP RISOTTO FLAVORED WITH LEMON ZEST	\$15.900
PAIHUANO RISOTTO CHERRY TOMATOES, GOAT CHEESE, PESTO AND BASIL	\$12.900

PASTAS ARTESANALES

CONCHIGLIONI DE SEPIA STUFFED WITH ABALON STEW AND CHIVES	\$21.900
SORRENTINOS STUFFED WITH GRILLED OCTOPUS ACCOMPANIED WITH SHRIMP WITH PIL PIL SAUCE OR GARLIC WITH CILANTRO	\$16.900
RAVIOLI STUFFED WITH SPINACH, RICOTTA, AND WALNUT IN PESTO SAUCE	\$14.900
SORRENTINOS STUFFED WITH SHREDDED BEEF WITH PUTANESCA SAUCE	\$14.900
PANZOTTI STUFFED WITH CRAB WITH CREAM SAUCE AND GORGONZOLA	\$16.900
PENNE RIGATE AL FILETO	\$12.900
SPAGHETTI WITH YOUR CHOICE OF SAUCE: BOLOGNESE, ALFREDO AND PESTO	\$11.900
PANZOTTI STUFFED WITH SMOKED SALMON WITH CREAMY CHIVESAUCE	\$15.900
PAPPARDELLE WITH SEAFOOD CREAMY SAUCE	\$14.900
GNOCCHI WITH YOUR CHOICE OF SAUCE: BOLOGNESE, ALFREDO AND PESTO	\$13.900
GNOCCHI WITH CREAMY SALMON SAUCE	\$14.900
LASAGNA TRADITIONAL BOLOGNESE	\$14.500

MEATS AND FISH

PARRILLADA Chilean Barbecue RIBEYE MEAT 200 GRs. 1 PIECE OK CHICKEN BREAST, PORK STEAK, BLACK SAUSAGE, PORK SAUSAGE AND BOILED POTATOES RIBEYE MEAT	\$29.900	PIECE OF SALMON SEARED WITH OLIVE OIL COOKED FRENCH STYLE	\$13.900
RIBEYE MEAT GRILLED PREMIUM RIBEYE ANGUS MEAT	\$17.900	TUNA SEARED WITH OLIVE OIL COOKED FRENCH STYLE	\$14.900
STRIPLOIN ARGENTINIAN	\$15.900	FLOUNDER FISH MADE IN FLAT IRON	\$18.900
SERVING OK PORK SAUSAGES	\$5.500	WHITE FISH MADE IN FLAT IRON OR FRIED	\$13.900
BEEF TERDERLOIN MEDALLIONS ON IRON PLATE 300 GRs.	\$17.900	FLOUNDER FISH FRENCH STYLE MADE IN FLAT IRON OR FRIED	\$22.900
GRILLED CHICKEN BREAST	\$10.900		

ACCOMPANIMENTS

WHITE RICE	\$2.500
FRENCH FRIES	\$4.500
WOK-COOKED VEGETABLES	\$3.900
SPACY MASHED POTATOES	\$4.500
TRADITIONAL MASHED POTATOES	\$4.500
ROSMERY POTATOES	\$4.500
A LO POBRE WITH FRIED ONION, EGG AND POTATOES	\$7.900

PIZZA

SÓLO VIERNES Y SÁBADOS
A PARTIR DE LAS 16:00 HRS.

MARGARITA TOMATO SAUCE AND MOZZARELLA CHEESE	\$9.900
CAPRESE TOMATO SAUCE AND MOZZARELLA CHEESE, NATURAL TOMATO AND PESTO	\$11.500
HAM TOMATO SAUCE AND MOZZARELLA CHEESE AND LEG HAM	\$10.500
PEPPERS TOMATO SAUCE AND MOZZARELLA CHEESE AND PEPPERS	\$12.500
SHRIMP TOMATO SAUCE AND MOZZARELLA CHEESE AND ECUADORIAN SHRIMP	\$15.900
SERRANO HAM AND ARUGULA TOMATO SAUCE AND MOZZARELLA CHEESE, SERRANO HAM AND ARUGULA	\$14.500
ELQUI TOMATO SAUCE AND MOZZARELLA CHEESE, HEART OF PALM, CORN, TOMATO, MUSHROOM AND OLIVES	\$14.900
BARBECUE CHICKEN TOMATO SAUCE AND MOZZARELLA CHEESE, CHICKEN AND BARBECUE SAUCE	\$14.500
FOUR CHEESES TOMATO SAUCE AND MOZZARELLA CHEESE, GOAT CHEESE, APRMESAN CHEESE AND BLUE CHEESE	\$14.500

PIZZA ADDITIONS

EXTRA CHEESE	\$2.000
EXTRA OLIVES	\$1.500
EXTRA HEARTS OF PALM	\$1.500
EXTRA MUSHROOM	\$1.500
EXTRA HAM	\$2.000
EXTRA SERRANO HAM	\$4.000
EXTRA CORN	\$1.500
EXTRA TOMATO	\$1.500

SALAD

CELERY AND AVOCADO SALAD	\$4.500
CHILEAN SALAD	\$3.500
AVOCADO AND HEARTS OF PALM SALAD	\$4.500
TOMATO AVOCADO AND HEARTS OF PALM SALAD	\$4.900
LETTUCE SALAD	\$3.000

CHILDREN'S MENU

UP TO 10 YEARS OLD

YOU CAN ACCOMPANY A PROTEIN WITH:
FRENCH FRIES, MASHED POTATOES, OR RICE

NUGGET	\$8.900
CHICKEN	\$8.900
SAUSAGES	\$8.900

DESSERTS

CANNOLI FRIED PASTRY DOUGH FILLED WITH CREAM OF HAZELNUT, PAPAYA, OR PISTACHIO	\$4.900
CANNOLI TRIO FRIED PASTRY DOUGH FILLED WITH PISTACHIO, HAZELNUT, AND PAPAYA ACCOMPANIED WITH ICE CREAM	\$13.900
CELESTINO PANCAKE	\$7.500
TIRAMUSI	\$6.500
CHOCOLATE VOLCANO	\$6.900
BROWNIE WITH VAINILLA ICE CREAM	\$5.900
BAILEYS CREME BRULÉE WITH VAINILLA ICE CREAM	\$6.500
CREME BRULEÉ CANDIED APPLE BASE	\$5.500
TRADITIONAL PUFF PASTRY CAKE	\$4.500
DAILY DESSERT CON HELADO DE VAINILLA	\$3.000
CUP OF ICE CREAM 3 FLAVORS	\$4.500
PAPAYA WITH CREAM	\$6.500