



HARAS DE PIRQUE DINNER

FOR THE TABLE

Pastel de jaiba

Baked crab stew

FIRST

Empanadas chilenas and mojo de ajo

Empanadas of quail egg, olives, and beef with an olive oil, garlic, and lemon sauce

SECOND

Ceviche

Lime-cured sea bass with onion, pepper, and green chilli

MAIN

Tomatican

Braised feather blade with tomato, corn, and set polenta

DESSERT

Torta de mil hojas

Thousand layer cake with walnuts, dulce de leche, and plum jam

TO FINISH

Turrón de vino

Whipped wine meringue

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.