



ATACAMA SUITES
HOTEL

RESTAURANT

Colipi 794, Copiapó. Atacama-Chile. Fono: +56 52 2352550

GOLD STARTERS

MIXED CEVICHE \$7.500

Peruvian-style salmon and shrimp ceviche with tiger's milk, avocado, mango, Peruvian corn, coriander and a hint of rocoto.

TUNA TATAKI \$6.900

Panko breaded tuna steak served with teriyaki sauce, homemade mayonnaise, avocado and chives toppings.

CRUDO ATACAMA \$6.500

Steak tartare with coriander, pickle, onion, old mustard, and lemon juice toppings served with toasts.

HOT STARTERS

PUMPKIN SOUP \$4.900

Creamy roasted pumpkin soup with pleasant hints of olive oil and parmesan cheese.

SCALLOPS WITH PESTO \$7.590

Scallops cooked with Genovese pesto, "au gratin" with parmesan cheese and served in clay dishes.

OCTOPUS ON THE GRILL \$6.900

Grilled octopus cuts with a hint of chimichurri sauce, served with potatoes in "salsa diablo" (a spicy sauce made with black pepper, onion and vinegar).

AUTHOR'S SALAD

VALLEY INSPIRATION \$6.500

Mixed green salad served with goat cheese, prosciutto, Huasco's olives, avocado and cherry tomatoes.

DEL MAR \$6.900

Smoked salmon slices with shrimp and garlic marinated squid served on mixed lettuce salad, cherry tomatoes and onion rings.

COPIAPINA CAESAR SALAD \$6.500

Grilled chicken breast with mixed lettuce salad, croutons, tomatoes, parmesan cheese and caesar dressing with a hint of chañar (delicious exotic fruit from northern Chile; used as syrup).

PASTAS

PASTAS WITH SELECTION OF SAUCE \$7.790

Pastas Salsas

Fettuccine	Seafood
Pappardelle	Carbonara
Tortellini	Beef ragout
Gnocchi	Coriander pesto

DESSERTS

CHAMONATE \$3.500

Refine selection of fresh seasonal fruits.

LAUTARO \$3.900

Passion fruit semifreddo covered with black chocolate, lemon and a hint of mint.

CAPRI \$4.500

Caramelized apples covered by a thin layer of sweet crumbs with vanilla ice-cream.

CREME BRULE DE CHAÑAR \$3.500

Classic French dessert flavored with a hint of chañar (delicious exotic fruit from northern Chile; used as syrup) and berries.

INCAHUASI \$4.500

Classic almond cake filled of coffee cream and cover with chocolate ganache.

Breakfast: Monday to friday: 06:00-10:00 hrs. **Saturdays, sundays and holidays:** 07:00-11:00 hrs.

MAIN COURSE

CHALLES' PLAINS \$12.500

Medium-rare tuna steak served in quinoa salad with roasted vegetables covered in "beurre blanc" sauce (a butter sauce made with a reduction of white wine) and fresh mint.

LAS SALINAS \$9.900

Conger steak served with pea puree flavored with ginger and romesco sauce.

BRAMADOR \$8.900

Slow-cooked pork ribs with baked potatoes, bacon, sour cream and coleslaw.

INCA ROADS \$7.500

Baked aubergine milanese with a fresh tabbouleh couscous.

TOTAL \$10.900

Medium-rare roast beef steak with a creamy mushroom rice covered with red onion jam.

CHORRILLO \$10.900

Salmon fillet with nuts persillade, chickpea hummus and beet with sesame sauce.

MARICUNGA \$8.900

Grilled chicken supreme served with buttered sautéed mixed vegetables and Rossini sauce of scallops and shrimp.

GREEN LAGOON \$11.900

Red wine herb-marinated beef steak (300 gm) served with rustic mashed potatoes, coriander sauce, donkey sausage and caramelized onions.

FLAMENCO \$9.900

Classic seafood risotto with parmesan crisps.

SANDWICH

ATACAMA BEEFSTEAK \$7.000

Beefsteak with melted cheese, avocado and "chancho en piedra" (a typical spicy Chilean sauce made with tomatoes, green chili, garlic, olive oil and salt).

PORK STEAK CHACARERO \$7.000

Slow-cooked pork steak served with tomatoes, green beans, and green chili.

CAPRESSE BURGER \$6.900

Homemade burger (180 gm) with dry tomatoes, goat cheese and black olives.

COPAYAPU MEATLOAF \$6.500

Beef ragout with pomodoro sauce, cheese, lettuce and onion rings.

ATACAMA BATTALION \$7.500

Beefsteak with tomatoes, fried egg, avocado, caramelized onions and bacon.

CHICKPEA BURGUER \$6.000

Chickpea burger with tomatoes, avocado, vegan basil mayonnaise and yellow chili.

DON ALEJANDRO \$7.000

Classic omelette with cheese, ham and tomatoes served in a toasted bread dip with butter.

SAUCE

Homemade sauce (tomatoes, onion, coriander and a hint of chili)

Garlic sauce

Barbecue sauce

Vegan mayonnaise sauce

TO BE SHARE

PEDERNALES SALT FLAT x2 \$13.900 x4 \$19.900

Stir-fried chicken and beef with mixed seafood sauté with white wine in a bed of baked potatoes.

FLOWERFUL DESERT x2 \$13.900 x4 \$19.900

Deli meats and cheeses served with black olives, pickles, nuts and hearts of palm cream to dip in toasts.

Breakfast: Monday to thursday: 12:30-22:30 hrs. **Room Service:** 13:00-23:30 hrs.
Fridays, saturdays, sundays and holidays: 13:00-22:00 hrs. **Room Service:** 13:00-22:30 hrs.
Room Service Value: \$1.500.

ALCOHOLIC DRINK

Azurita (vodka, triple sec, curacao, powdered sugar)	\$4.800
Pisco sour flavors (traditional, chañar, basil, mint, passion fruit, cabernet sour)	\$3.900
Mojito flavors	\$4.900
Caipirinha	\$4.000
Corona extra beer (330 cc)	\$3.400
Kunstman beer varieties (330 cc)	\$3.400
Austral beer varieties (330 cc)	\$3.400
Malvilla (vodka, lemon, grape)	\$5.000

NON-ALCOHOLIC DRINK

Soft drink	\$1.500
Red Bull	\$2.800
Natural juice	\$2.800
Nectar	\$1.800
Spring water	\$1.800
Milk shake	\$2.800

TEA TIME

SNACKS

Piece of cake	\$2.500
Sweet crescent roll	\$1.800
Sweet palmiers (sweet and flaky scroll-like pastries)	\$1.500
Ice-cream cup	\$2.500
Ice-cream with warm brownie	\$2.500

HOUSE SPECIALTIES

Sándwich club	\$4.800
Ham and cheese sealed	\$2.500
Sandwich with chicken-bell pepper pate	\$3.500
Atacama suites supper (x2) (2 salty snacks + 2 sweet snacks + tea, coffee or juice per person)	\$6.500

HOT BEVERAGES

Espresso coffee	\$1.500
Cappuccino	\$1.800
Coffee with a dash of milk	\$1.500
Hot chocolate	\$1.500
Tea or infusions	\$1.500

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