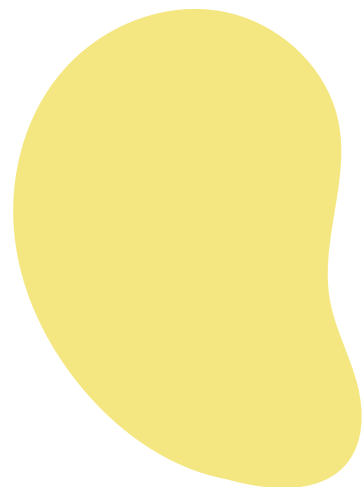




ATACAMA SUITES
HOTEL

La
Carte




A food and drink experience

COLIPI 794, COPIAPÓ. ATACAMA-CHILE. PHONE: +56 52 2352550

COLD ENTRIES

CEVICHE \$8.900
Fresh tilapia ceviche with onion, coriander, Tiger milk, Coconut cream and fried squid.

CARPACCIO \$8.700
Salmon and scallop carpaccio, topped with capers and Parmesan cheese served with toast.

 **TUNA TARTARE** \$8.500
Red tuna tartare served in a mango cold soup with chili.

TARTA CAPRESSE \$7.900
Tart filled of avocado mousse, tomatoes confit, goat cheese and pesto.

HOT ENTRIES

PIE DUO \$8.400
Crab and chicken pie served with toast.

OCTOPUS IN CORIANDER SAUCE \$8.400
Sautéed octopus in a coriander and garlic sauce served with Potatoes and flavored butter.

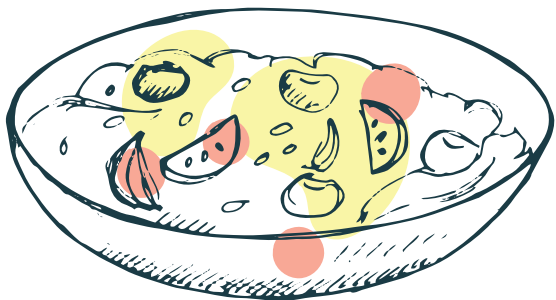
ATACAMA SEAFOOD MIX \$7.900
Sea food selection sautéed in olive oil with garlic and dried chili.

SOUPS AND CREAMS


PUMPKIN CREAM \$5.200
Pumpkin cream with croutons and parmesan cheese.

SEAFOOD SOUP \$5.200
Seafood soup with tomatoes and vegetables.

PEAS CREAM \$5.200
Peas cream served with olives and goat cheese.



SIGNATURE SALADS

 **ASIAN SALAD** \$7.900
Asian salad, with mint leaves, coriander, radish, carrots, spring onion, fried shrimps with coconut, peanuts and Asian dressing.

MEDITERRANEAN SALAD \$7.500
Fresh salad with tomatoes, basil leaves, parmesan cheese and cured ham.

GARDEN SALAD \$7.500
Watercress, arugula, parmesan cheese, fried chickpeas, tomato, artichoke and olive dressing.

ESPECIALITIES

ASTILLAS \$12.900
Tenderloin (300gr) served with fried sweet potato and mushroom sauce.


CAPOTE \$13.900
Ribeye (300gr) served with a tower of vegetables covered with cheese in a meat and coffee sauce.

CARRIZALILLO \$12.900
Beef steak (300gr) roasted to perfection served with creamy shrimp sauce served with Sautéed potatoes, parsley and garlic.

MANTO VERDE \$10.900
Ossobuco (300gr) cooked on red wine served over a creamy corn pure with tomatoes and pesto.

MARAY \$9.500
Chicken breast served with wheat and vegetables risotto cover by a honey mustard sauce.

EL MORRO \$9.900
Fillet of dorado Provençal with creamy coliflower pure and glazed vegetables.

 **GALLEGUILLAS** \$13.500
Tuna fillet cooked to perfection served on sauteed asparagus with passion fruit sauce.

AMOLANAS \$10.200
Conger eel tempura, served in a warm salad with beans and teriyaki sauce.

PASTA

CANELONES \$8.900
Meat canelones with pomodoro sauce covered with bechamel and blue cheese.


FETUCCINI \$7.900
Homemade fettuccine served with shrimps and pesto sauce.

GNOCCHI \$7.900
Gratin gnocchi with four-cheese sauce and chicken.

SALMON SORRENTINOS \$8.500
Pasta filled with smoked salmon and fresh ricotta, served with zucchini and curry sauce cover with parmesan cheese.

VEGETARIAN CHOICES

 **LASAÑA** \$7.500
Eggplant and zucchini lasaña.

 **CHAUFA** \$8.500
Fried rice with mushrooms and asparagus served with criolla salad.

SANDWICH

CHICKEN MILANESE \$6.800
Breaded and fried chicken breast, pomodoro sauce, cheese, sautéed mushrooms, arugula.

SANDWICH DUO \$8.200
Two mini sandwiches in potato bread: meat, cheese and caramelized onion and the other with chicken, bacon and avocado.

PULLED PORK \$7.900
Pulled pork in bbq sauce, coleslaw and cheddar cheese.


MECHADA \$7.900
Brisket cooked with beer, cheese, avocado, tomatoes and sauce.

BURGUER \$7.900
Home made burger (180gr), cheddar cheese, bacon, pickles, tomatoes, lettuce.

VEGIE BURGUER \$6.500
Black beans burger with guacamole, green chili and coriander sauce.

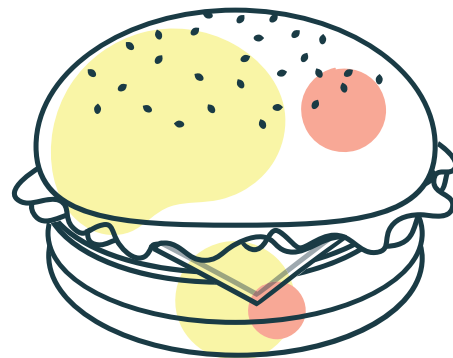
MR. ALEJANDRO \$7.200
Tomatoes ham and cheese omelette in frica bread with butter.

TO BE SHARE

 **BÚFALO WINGS (X2)** \$12.500
Buffalo chicken wings, onions rings, potatoes and sauces.

SEAFOOD GARDEN (X2) \$15.800
Fine selection of seafood, scallops, octopus, mussels, prawns, served with lettuce salad, green sauce and homemade mayonnaise.

ANTIPASTI (X2) \$14.500
Mix of cheeses and cold cuts served with toast and dipping sauce.



DESSERTS

 **WHITE CHOCOLATE** \$4.500
White chocolate cake served on english cream and berries.

STRAWBERRY SEMIFREDDO \$3.900
Strawberry semifreddo served on a mint cookie, cover by black chocolate and quinoa.

PASIÓN FRUIT TIRAMISÚ \$3.900
Pasión fruit tiramisú with mango sauce and caramel tuile.

LEMON PIE \$4.500
Lemon semifreddo, covered with white chocolate flavored with lemon served on a vanilla cookie and meringue.

FRUIT SALAD \$3.700
Fine selection of seasonal fruit.

ICE CREAM CUP \$4.200
Ice cream cup served with chocolate sauce and cookies.

TEA TIME

PIECE OF CAKE	\$3.500
PIECE OF TART	\$3.500
SWEET CRESCENT ROLL	\$2.500
MUFFIN	\$1.500

HOUSE ESPECIALTIES

CLUB SANDWICH	\$6.500
HAM AND CHEESE SANDWICH	\$3.000
CHICKEN AND MAYONNAISE SANDWICH	\$2.500
CHICKEN AND MAYONNAISE SANDWICH	\$5.800

HOT BEVERAGES

ESPRESSO COFFEE	\$1.500
CAPPUCCINO	\$1.800
COFFEE WITH A DASH OF MILK	\$1.500
HOT CHOCOLATE MILK	\$2.500
TEA OR INFUSIONS	\$1.500

ALCOHOLIC DRINK

OJOS DEL SALADO Chirimoya, chardonnay wine, sugar and a dash of lemon.	\$4.200
SAN JOSÉ Tequila, mango, peach, lemon, sugar, cassis liqueur and tonic water.	\$4.300
PISCO SOUR FLAVORS (chañar, albahaca, menta, maracuyá)	\$4.500
MOJITO FLAVORS	\$3.900
CAIPIRINHA	\$4.000
CORONA EXTRA BEER 330cc	\$3.500
KUNSTMAN BEER VARIETIES 330cc	\$3.800
AUSTRAL BEER VARIETIES 330cc	\$3.500

NON-ALCOHOLIC DRINK

SOFT DRINK	\$1.800
RED BULL	\$2.800
NATURAL JUICE	\$3.200
PULP JUICE	\$2.800
NECTAR	\$1.800
SPRING WATER	\$1.800
MILK SHAKE	\$3.000

SCHEDULE

Breakfast: Monday to Friday from 06:00 to 10:00 hrs.

Saturday, Sunday and holidays from 07:00 to 11:00 hrs.

Restaurant: Monday to Thursday from 12:30 to 22:00 hrs. **Room Service:** 13:00 to 22:30 hrs.

Friday, Saturday, Sundays and holidays from 13:00 to 22:00 hrs. **Room Service:** 13:00 to 22:30 hrs.

Room Service price: \$1.700.



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