



DIGITAL

MIENU

NOGARO
FOOD DRINKS & COFFEE



NOGARORESTAURANT

NOGARO.CL

AFTERNOON MEAL & BREAKFAST

Breakfast Hours: 10:00 hrs. to 11:30 hrs.

Afternoon Meal Hours: 17:30 hrs. to 19:30 hrs.

All breakfasts and afternoon meals include:
Tea or Americano or Espresso or Nescafe or Coffee with milk.

Niza Breakfast / Afternoon Meal **\$11.500**

Toast, butter, avocado, ham and sweet croissant.

Nantes Breakfast / Afternoon Meal **\$ 11.500**

Toast, egg pan, butter, avocado, sweet croissant and jam.

Mónaco Breakfast / Afternoon Meal **\$ 13.500**

Juice of your choice, fruit salad, sweet croissant, toast, butter, jam, ham, cheese, Kuchen of the day and yogurt with granola.

Breakfast / Afternoon Meal Extras

Artisan Sliced Toasts / Marraqueta **\$ 2.500**

Butter / Jam **\$ 2.500**

Ham / Cheese **\$ 3.500**

Avocado **\$ 4.500**

Sandwich

Allied Sandwich **\$ 10.500**

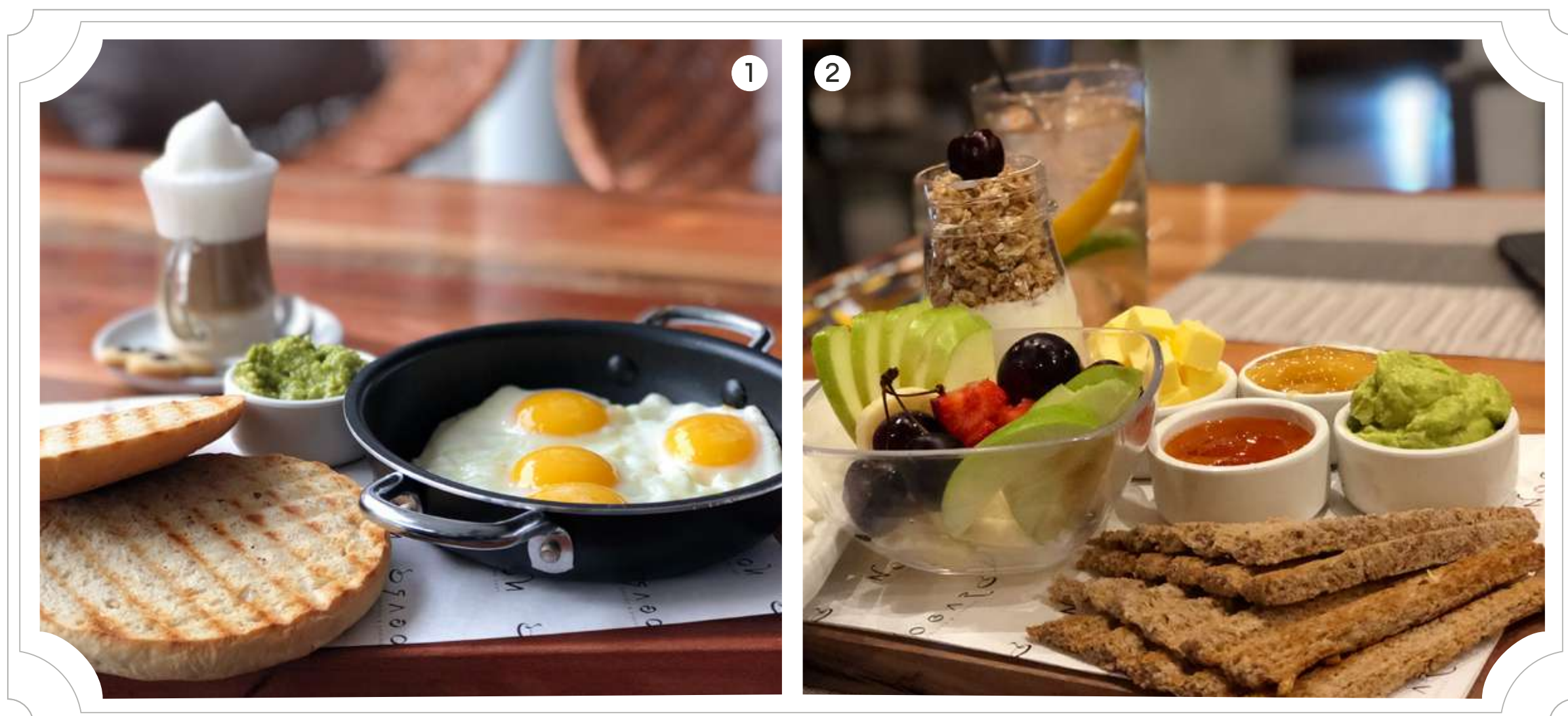
Allied Ham / Cheese, hot or cold.

Red Pepper Poultry Sandwich **\$ 12.500**

Chicken pasta, red bell pepper on white or whole wheat bread.

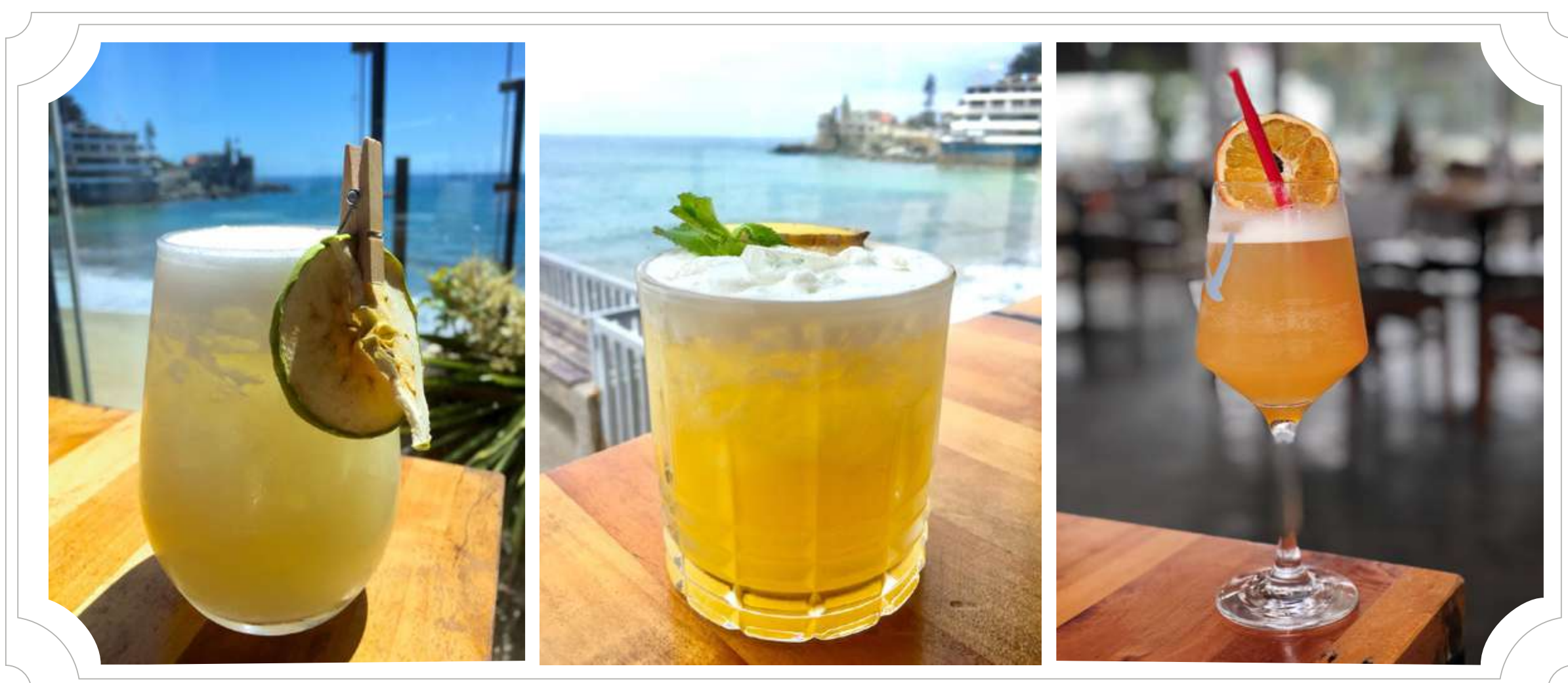
Avocado Poultry Sandwich **\$ 12.500**

Chicken pasta with mayonnaise and avocado, on white or whole wheat bread.



APPETIZER

Kir Royal	\$ 5.000
Sparkling glass	\$ 5.000 ◀
Chardonnay Sour	\$ 5.000
Reserve Wine Glass (CA, CARM, S/B, CHARD)	\$ 5.000 ◀
National Pisco Sour	\$ 5.500
Mango Sour	\$ 5.500 ◀
Nogaró Vaina	\$ 6.000
Peruvian Pisco Sour	\$ 7.500 ◀
Ramazzotti	\$ 8.000
Campari Spritz	\$ 8.000 ◀
Ramazzotti Violetto Spritz	\$ 8.000
Aperol Spritz	\$ 8.000 ◀
Chardonnay Sour Cathedral	\$ 8.000
Mango Sour Cathedral	\$ 8.000 ◀
Amaretto Sour Disaronno	\$ 9.000
National Pisco Sour Cathedral	\$ 9.500 ◀
Peruvian Pisco Sour Cathedral	\$ 11.500



PICOTEOS & PLATTERS

Sea and Land Platter ①

\$ 48.000

Garlic steak, pil pil shrimp, crab cake, sautéed mushrooms, rustic potatoes, sopaipillas and two sauces of the house.

Parmesan Platter ②

\$ 48.000

Abalone chowder, crab chowder, parmesan clams, parmesan oysters, accompanied by sopaipillas and seaweed pebre.

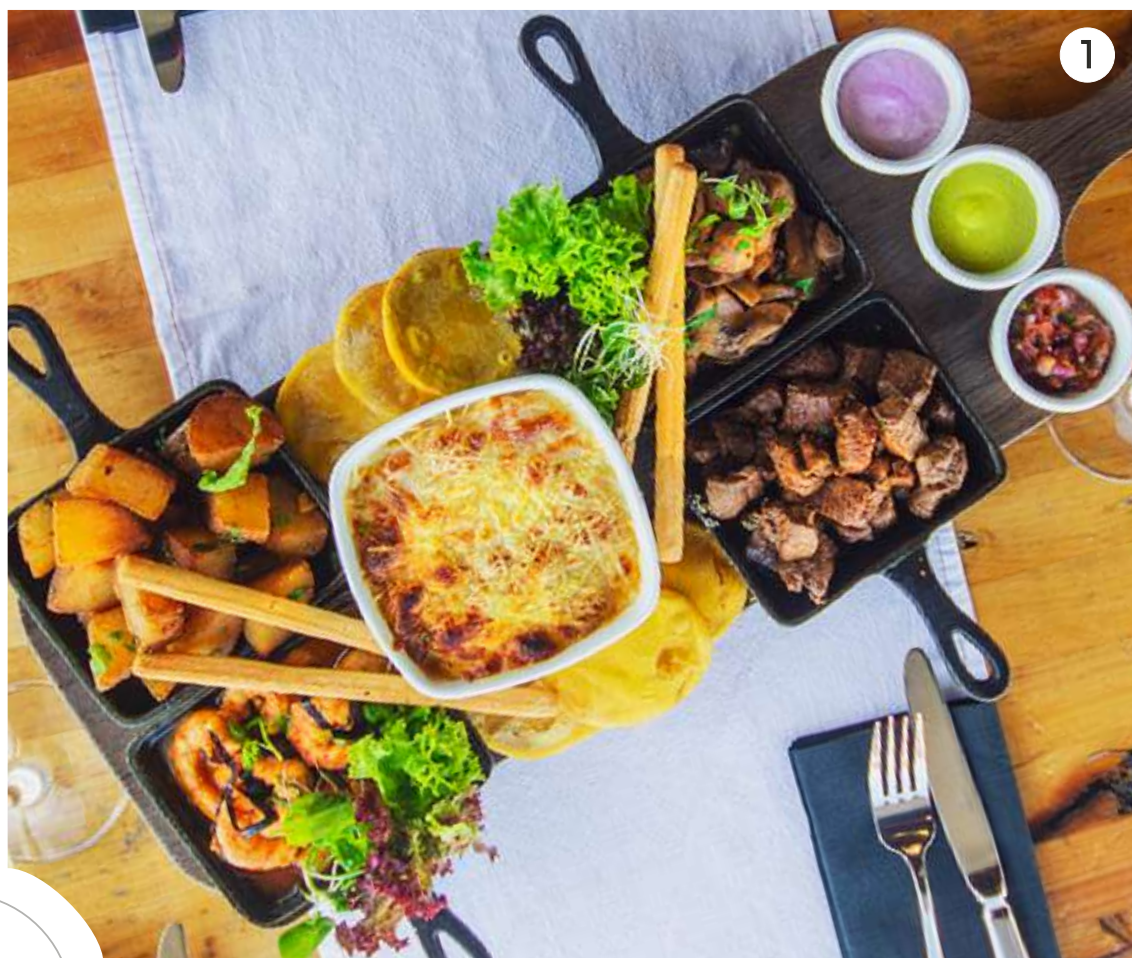
Cold Seafood Platter ③



Premium

\$ 64.000

Salmon avocado ceviche, native seaweed ceviche, oysters in their own shells, oysters in green sauce, Ecuadorian shrimps, octopus with olive oil, accompanied with a mix of sauces, toasts and sopaipillas.



HOT STARTERS

Handmade Cheese Empanadas (6 units) \$ 8.500

Sweet Potato Squash Cream  ① \$ 9.500

Shrimp Cheese Empanadas (2 units) \$ 12.500

Breaded Ecuadorian Shrimp \$ 13.500

Ecuadorian breaded shrimp in panco, with criolla sauce.

Garlic Shrimps / Pil pil Shrimps ②   \$ 13.500

Avalon Pino Empanadas (2 units) \$ 14.000

Parmesan Clams (Machas) \$ 14.500

Parmesan Oysters ③ \$ 16.500



COLD STARTERS

Sea and Land Vegetarian Ceviche \$ 15.500

Cochayuyo, mushrooms, palm hearts, avocado, red onion, mixed peppers, cherry tomatoes, served with sopaipillas.

Oysters in Green Sauce \$ 16.500

8 Units of Fresh Tongoy Oysters in green sauce with sour cream topping and citrus caviar.

Salmon Ceviche \$ 16.500

Salmon, red onion, mixed peppers, avocado, leche de tigre, cancha corn, wheat mote, served with tostadas and seaweed pebre.

Nogaró Ceviche ① \$ 18.500

Tuna, Ecuadorian shrimp, mango, avocado, red onion, passion fruit leche de tigre, cancha corn, wheat mote, sweet potato, served with tostadas and seaweed pebre.

Mixed ceviche Salmon/Shrimp/Avocado \$ 18.500

Salmón and Ecuadorian shrimp marinated in leche de tigre and avocado, red onion and mix of paprika, Peruvian corn, served by toast and seaweed pebre.

Smoked Salmon Tiradito ② \$ 18.500

Finas láminas de salmón ahumado en leche de tigre de ají amarillo con toques de maracuyá, camarones nacionales, palta grillada, papa camote, topping de sour cream y caviar de cítricos.

Mayo abalones and potatoes with Native Seaweed Pebre \$ 23.500

Magellanic Spider Crab Timbal ③ \$ 27.000

Spider crab, avocado and quinoa accompanied by a mix of fresh vegetables.

Whole Magellanic Spider Crab (2.2 kg) \$240.000

Presentation and cut at the table.



SUGGESTIONS GROUND

Creamy Vegetarian Risotto ①



\$ 17.500

Creamy arboreo rice, accompanied by mixed roasted vegetables.

Sautéed Filet



\$ 18.500

Sauteed steak with vegetables served with cilantro huancaína risotto.

Beef Bourguignon (French recipe)

\$ 18.500

CSlow-cooked braised meat with carmenere flavored wine with herbs and vegetables, served by creamy sweet potato squash risotto.

Nogaró Filet



\$ 22.500

Filete grillado en salsa de camarones al pil pil con tomates cherry confitados, acompañado de puré de papas.

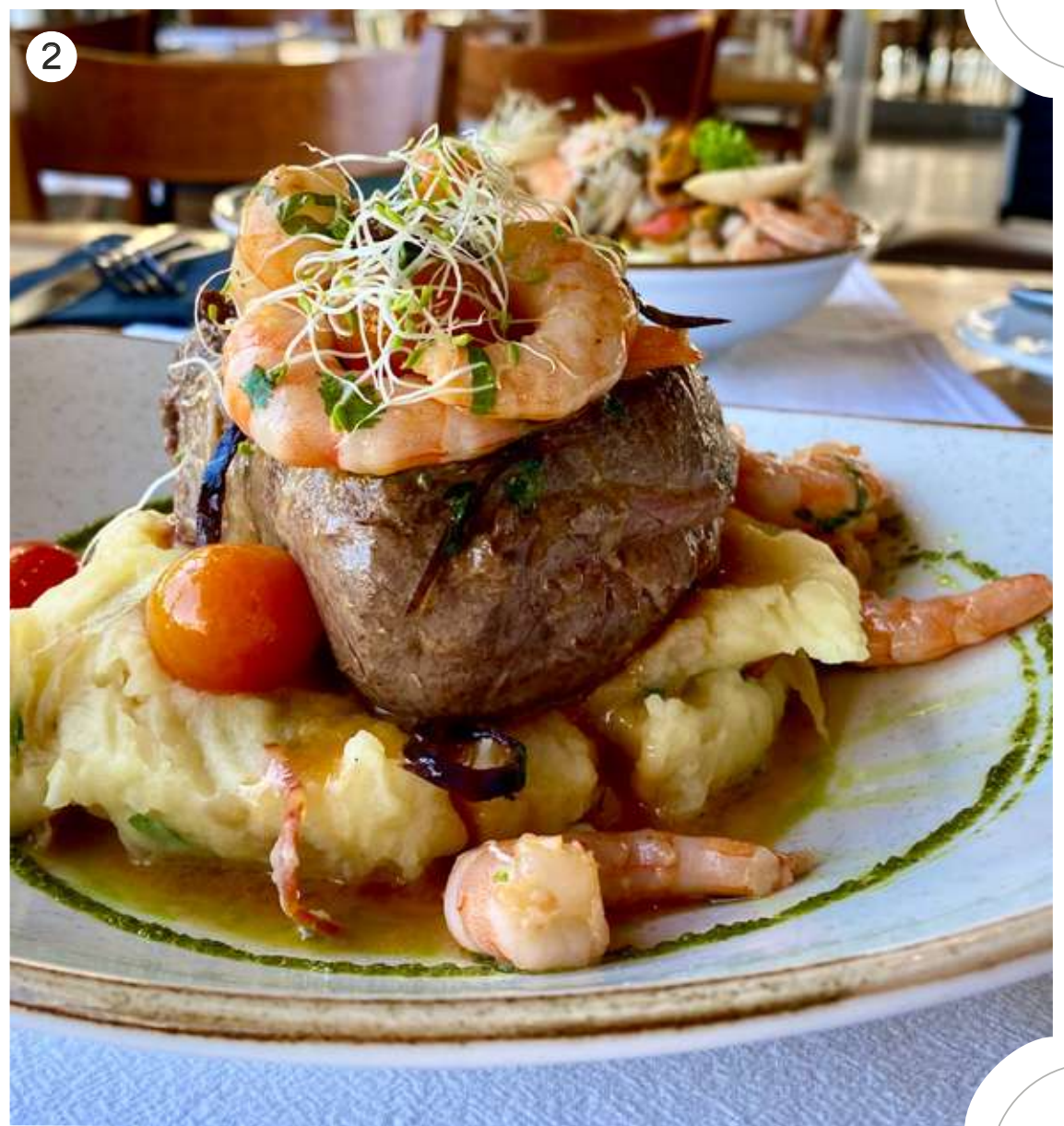
Filet with Aioli and Handmade Gnocchi

\$ 23.500

Lamb Shank

\$ 27.500

Slow-cooked, served with mashed potatoes and vegetable reduction sauce with Carmenere.



SUGGESTIONS SEA

Hake Papillot Merluza Austral ① **\$ 19.500**
Hake with shrimp sauce in coconut cream, served with vegetable chiffonade.


Fried Conger With french fries. **\$ 18.000**

A la Huancaína Hake ② **\$ 19.500**
Hake with cilantro huancaína sauce served with potatoes and sautéed mushrooms with roasted garlic butter.

Salmon in Honey and Ginger Crust  ③ **\$ 19.500**
Honey and ginger crusted salmon, served with creamed broccoli and parmesan.

Chilote Salmon **\$ 19.500**
Salmon stuffed with homemade sausage, mozzarella cheese, tomato, confit leek accompanied by steamed potatoes with fresh herb butter.

Albacore with Shrimp Sauce **\$ 19.500**
Albacore with garlic shrimp sauce in butter, accompanied by rustic potatoes with fine herbs.

Shrimp Red Curry  **\$ 19.500**
Shrimp sauteed with Indian spices, coconut milk, basket, served with basmati rice and naan (Indian bread).

Abalone Chowder Gratin **\$ 19.500**


Crab Chowder Gratin **\$ 19.500**

Nerudiano Conger Chowder **\$ 19.500**
Conger eel and bivalve reduction broth, accompanied by conger eel medallions, vegetables, boiled potatoes, Ecuadorian shrimp and cream, with seaweed pebre and sopaipillas.

Seared Tuna with Wild Seeds  **\$ 21.500**
Seared tuna with wild seeds, served with shrimp risotto, pesto and mango sauce.

Spinach Fettuccini with Salmon **\$ 21.500**
Sautéed with fresh spinach, mushrooms, cherry tomatoes, basil, bechamel sauce and parmesan cheese.

Nogaró Marina Paila **\$ 21.500**
Fish and seafood reduction accompanied by Ecuadorian shrimp, squid, oyster, octopus, spider crab, mussels, clams and conger eel with sopaipillas and seaweed pebre.

Risotto Frutti Di Mare  ④ **\$ 21.500**
Risotto with abalones, octopus, oysters, shrimp and bivalves.

Tricorns of Vegetable Chupe **\$ 23.500**
Accompanied by yellowfin tuna and prawns in maître d'hôtel sauce.



MAIN COURSES

OUR GRILL

Boneless Chicken   \$ 14.000

Beef Filet (250 gr.)   \$ 17.000

Sausage Steak (500 gr.)   \$ 24.000

Octopus on the grill \$ 24.000

Marinated octopus in slow cooking, served by potatoes sautéed in roasted garlic butter, seaweed pebre and creole sauce.

Entrecote (1 kg.) \$ 42.000

Fish

Albacore (Grilled)   \$ 13.000

Hake (Grilled or Fried)   \$ 13.000

Salmon (Grilled)   \$ 13.000

Conger eel (Fried)   \$ 14.000

Tuna (English Grilled)   \$ 14.000

Sauces

Creamy Mushroom Sauce \$ 6.000

Red Curry Sauce \$ 6.000

Maître d'Hôtel Sauce  \$ 6.000

Shrimp Sauce Olive / Cream \$ 7.000

Three Seafood Sauce Olive / Cream \$ 8.000

CHILDREN'S

MENU (Up to 12 years old)

Chicken Strips \$ 10.500

Served by French fries, rice, mashed potatoes or salad.

Salmon Strips \$ 11.500

Served by French fries, rice, mashed potatoes or salad.

GUARNICIONES

Rice   \$ 4.500

Mashed Potatoes \$ 4.500

French Fries   \$ 5.000

Rustic Potatoes   \$ 5.000

Rustic Mashed Potatoes \$ 5.000

With caramelized onion and Spanish chorizo.

Vegetables Chiffonade    \$ 5.500

Mayo Paotatoes  \$ 5.500

Chilean Corn Pudding  \$ 5.500





Broccoli Creamy with Parmesan   \$ 6.500

Mushroom Risotto  \$ 7.500




Mushroom Sautéed    \$ 7.500

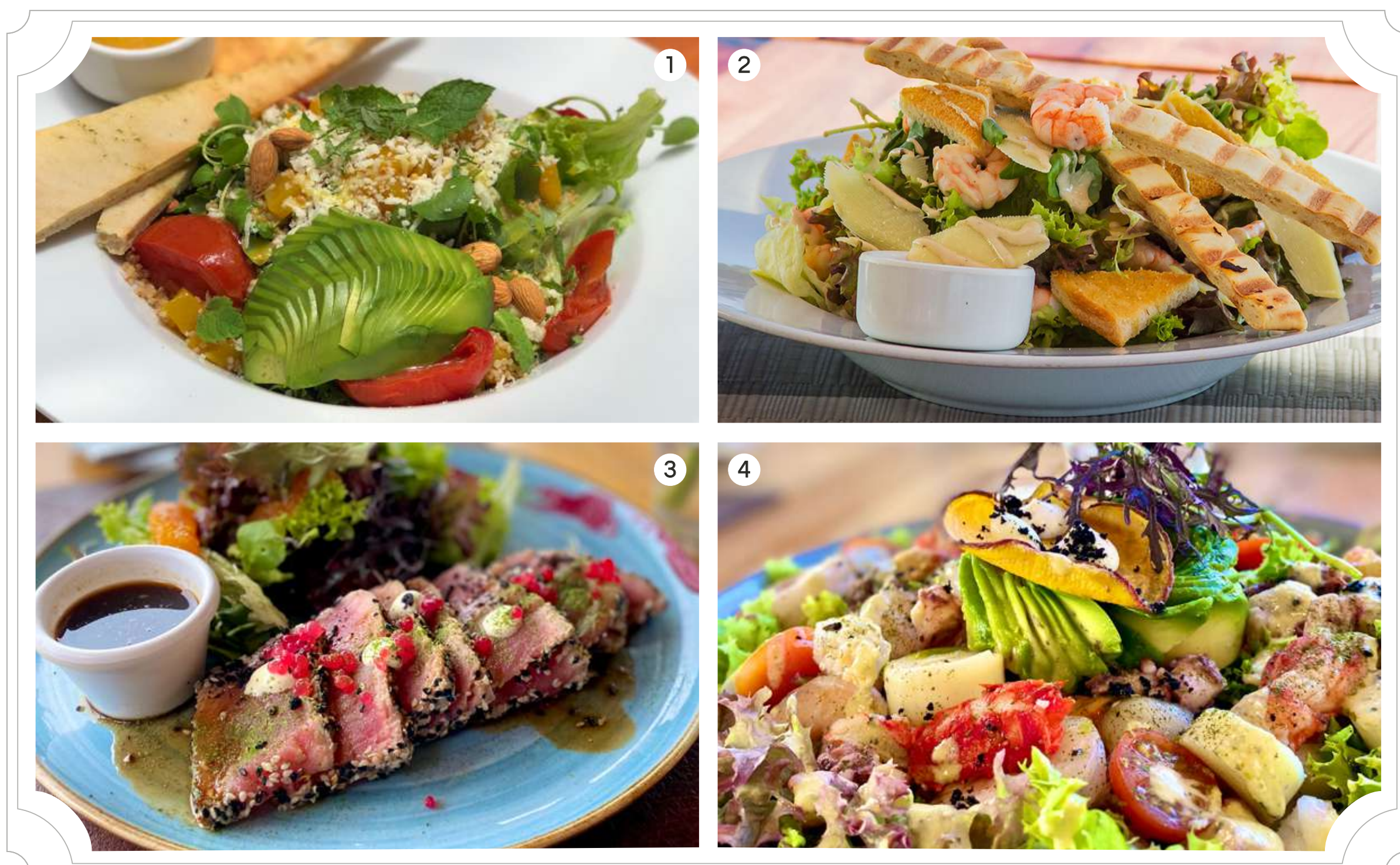
SALADS

ACCOMPANIMENTS

- Chilean Salad** Tomato, red onion, cilantro, green bell pepper and black oil.  **\$ 7.500**
- Green Salad** Lettuce, watercress, arugula.  **\$ 7.500**
- Mixed Salad** Cherry tomatoes, green leaves, broccoli and hearts of palm. **\$ 8.000**
- Heart of Palm Avocado**  **\$ 9.000**
- Celery Avocado Salad** Seasonal.  **\$ 9.000**
- Cold Extras** Cherry tomato, avocado, palm heart. **\$ 5.500** Lettuce or red onion **\$ 4.500**

SPECIAL SALADS

- Chicken Caesar Salad** **\$ 16.500**
- Grilled chicken, parmesan cheese, hydroponic mix, Caesar dressing.
- Quinoa Salad** ①  **\$ 17.500**
- Hydroponic mix, cherry tomato, toasted almonds, mango, avocado, mint, goat cheese, honey mustard dressing.
- Shrimp Caesar Salad** ② **\$ 17.500**
- Ecuadorian shrimp, Parmesan cheese, lettuce mix, Caesar dressing and croutons.
- Yellowfin Tuna Salad**  ③ **\$ 17.500**
- Fine cuts of tuna seared in sesame marinated with ponzu sauce, served by green mix (cress, arugula, sprouts) and citrus supreme.
- Our Sea Salad** ④  **\$ 22.000**
- Spider crab, octopus, shrimp, oysters, avocado, cherry tomato, palm hearts, hydroponic mix accompanied with leche de tigre dressing.



COFFEE

Instant Coffee	\$ 3.000
Milk Jar	\$ 3.000
American Coffee	\$ 3.000
Coffee with Milk	\$ 3.000
Espresso ①	\$ 3.000
Espresso Macchiato	\$ 3.500
Lungo Espresso	\$ 3.000
Ristretto	\$ 3.000
Capuccino	\$ 4.500
Double Coffee with Milk	\$ 5.000
Double Espresso	\$ 4.000
Cappucino Viena ②	\$ 5.500
Mocca	\$ 6.000
Tea o Coffe with Milk	\$ 4.000
Latte Macchiato	\$ 4.500
Double Latte Macchiato	\$ 6.000
Irish Coffe	\$ 7.500
Hot Chocolate ③	\$ 7.000
Tea	\$ 3.000
Infusion	\$ 3.000
Espresso Decaffeinated	\$ 4.000
Double Espresso Decaffeinated	\$ 6.500
Simple Coffee with Milk Decaffeinated	\$ 3.000
Double Coffee with Milk Decaffeinated	\$ 4.500



PASTRIES

Croissants (2 Units)	\$ 3.000
Fruit Salad	\$ 5.500
Cake Lucuma Meringue ①	\$ 5.500
Cake Raspberry Meringue	\$ 5.500
Celestino (stuffed with manjar or nutella, accompanied by manjar banana ice cream) ②	\$ 7.000
Crème Brulée	\$ 7.000
Tiramisú ③	\$ 7.000
Dulce de Leche Flan	\$ 7.000
Chocolate Volcano (With Cream Ice Cream) ④	\$ 7.500
Iced Coffee	\$ 8.000
Iced Chocolate	\$ 8.000
Cake Chocolate, Raspberry, and Dulce de Leche	\$ 8.000
Dutch Cake	\$ 8.000
Nogaró Ice Cream Cup	\$ 9.000
Sweet Table 3	\$ 20.000
Sweet Table 5	\$ 29.000



DRINKS

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Coca-Cola (Original/Light/Zero)	\$ 3.500
Fanta	\$ 3.500
Sprite (Original/Zero)	\$ 3.500
Ginger Ale (Original/Zero)	\$ 3.500
Tonic Water	\$ 3.500
Premium Tonic Water	\$ 4.500

JUICES

Custard Apple	\$ 4.500
Mango	\$ 4.500
Pineapple ①	\$ 4.500
Strawberry	\$ 4.500

LEMONADES

Lemonades ②

Lemonade	\$ 6.000
Lemonade Ginger Mint	\$ 6.000
Lemonade Mint	\$ 6.000
Lemonade Cherry	\$ 6.000

ENERGY DRINKS

Red Bull Original / Sugar Free / Yellow	\$ 5.500
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BEERS

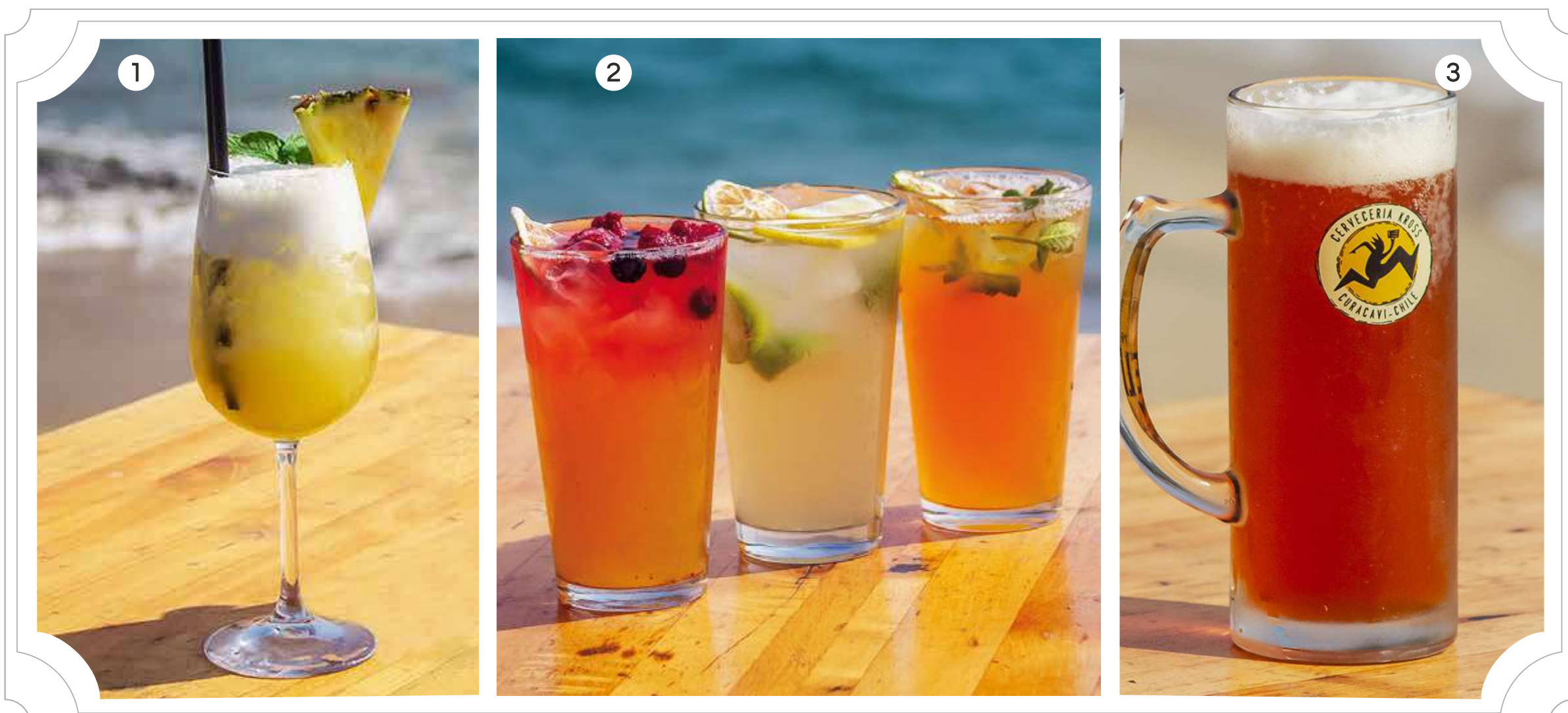
Corona	\$ 5.000
Austral Lager	\$ 5.500
Austral Calafate	\$ 6.000
Heineken Alcohol Free 	\$ 5.000
Kunstmann Bock	\$ 5.500
Kunstmann Lager	\$ 6.000
Kunstmann Torobayo	\$ 6.000
Peroni Alcohol Free 	\$ 5.500

SHOPS

Kross Lager 500 cc.	\$ 8.000
Kross Golden 500 cc. ③	\$ 8.000
Add-on Michelado	\$ 3.000
Add-on Chelado	\$ 2.500

WATERS

Vital 330 cc. C/S Gas	\$ 2.500
Puyehue Premium 330 cc. C/S gas	\$ 3.500
Waters Premium 700 cc. C/S Gas	\$ 7.500



COCKTAILS

INTERNATIONAL

CLASSICS

Caipiriña	\$ 6.500
Caipiroska	\$ 6.500
Piña Colada ①	\$ 6.500
Tequila Margarita	\$ 6.500
Tequila Sunrise	\$ 6.500
Old Fashion	\$ 6.500
Daiquiri (Frambuesa/Maracuyá)	\$ 6.500
John Collins	\$ 6.500
Tom Collins	\$ 7.000
Martini Dry	\$ 7.000
Bloody Mary	\$ 8.000




VANGUARD

Cosmopolitan	\$ 7.000
Espresso Martini	\$ 7.000
Tropical Gin	\$ 7.500
Rusty Nail	\$ 8.000
Negroni ②	\$ 8.000
Jägermeister with Red Bull	\$ 9.500

DIGESTIVE LIQUEUR

Araucano	\$ 6.000
Short Jägermeister	\$ 6.500
Baileys	\$ 8.000
Menta Marie Brizard	\$ 8.000
St. Germain Spritz ③	\$ 9.000
Amaretto Disaronno	\$ 9.000
Drambuie	\$ 9.000
Kahlúa	\$ 9.000
Cointreau	\$ 9.000
Frangélico	\$ 9.000
Grand Marnier	\$ 12.000

ALCOHOL FREE

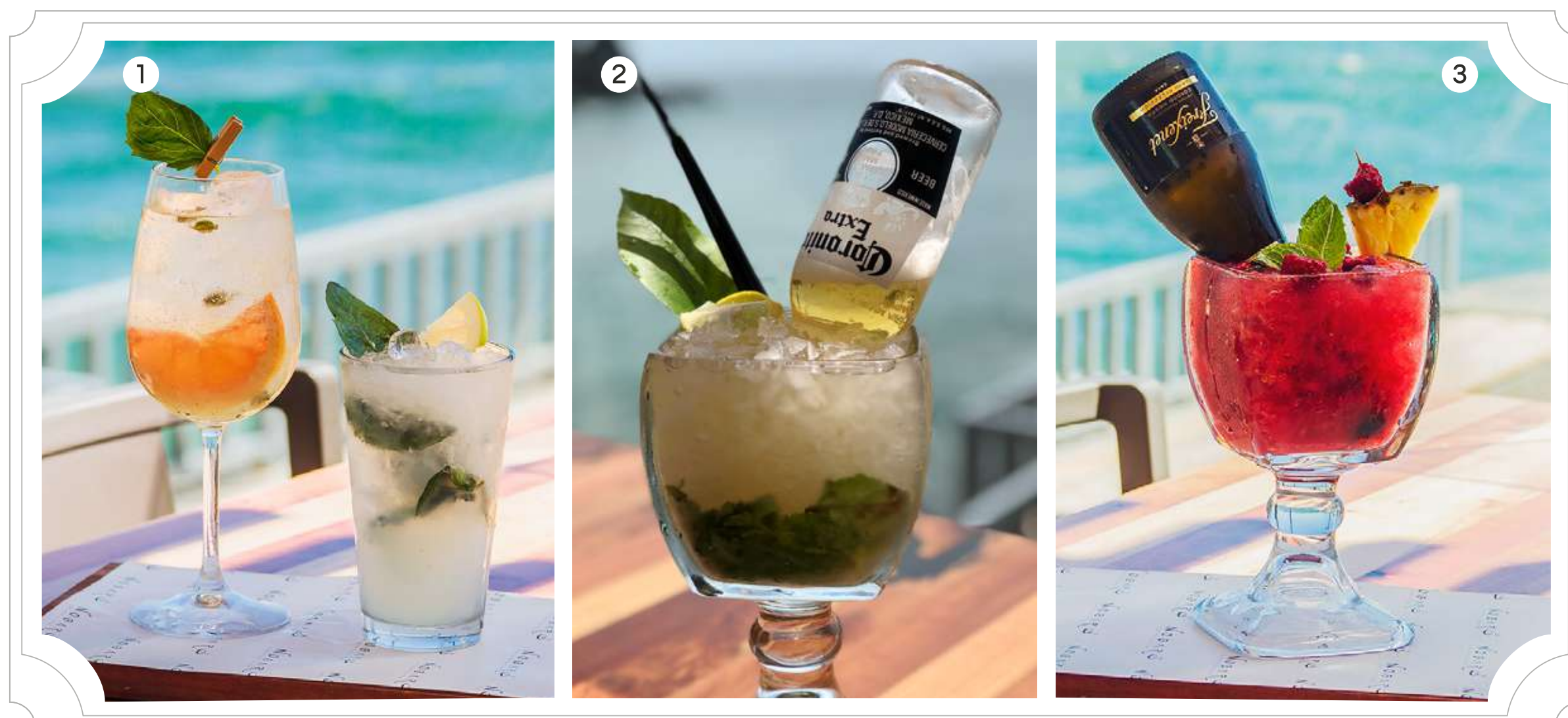
Mojito 	\$ 5.500
Primavera 	\$ 5.500
Piña Colada (Virgin Colada) 	\$ 6.000
Fancy Red  ①	\$ 10.500



COCKTAILS

OWN BAR

Campari	\$ 6.500
Mojito ①	\$ 7.000
Mojito Maracuyá	\$ 7.000
Sangría	\$ 7.000
Mojito Irlandés Tropical	\$ 7.500
Mojito Frutos Rojos	\$ 8.000
Mojito Jagger	\$ 8.000
Sunset Gin	\$ 8.000
Candelaria Whisky bourbon, maracuyá y carmenere.	\$ 8.500
Moscow Mule	\$ 8.500
Mint Fizz St. Germain, vodka pera, limón y menta.	\$ 8.500
Big Mojito	\$ 8.500
Mojito Mango	\$ 8.500
Mojito Jack	\$ 8.500
Mojito Corona ②	\$ 9.000
Gin Perfecto	\$ 9.000
Fancy Red Valdivieso	\$ 11.500
Fancy Red Freixenet ③	\$ 13.500



DISTILLATES

BOURBON

Jack Daniels Honey	\$ 9.000
Jack Daniels N°7	\$ 9.500
Gentleman Jack	\$ 12.000

GIN

Tanqueray	\$ 8.500
Beefeter	\$ 8.500
Bombay Sapphire	\$ 8.500
Hendrick's	\$ 10.500

PISCO

Alto del Carmen 35°	\$ 6.500
Mistral 35°	\$ 7.000
Alto del Carmen 40°	\$ 8.000
Waqar 40°	\$ 12.000

TEQUILA

Tequila Olmeca	\$ 12.000
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VODKA

Stolichnaya	\$ 6.500
Absolut Blue	\$ 8.000
Grey Goose	\$ 13.000

RON

Bacardi Carta Blanca	\$ 6.500
Havana Club Especial	\$ 7.000
Havana Club Añejo (Rva.)	\$ 9.000
Pampero Aniversario	\$ 12.500

WHISKY

Johnnie Walker Red Label	\$ 8.000
Johnnie Walker Black Label	\$ 13.500
Chivas Regal 12 years	\$ 13.500
Royal Salute 21 years	\$ 44.000
Johnnie Walker Blue Label	\$ 55.000



WINES

SPARKLING

Viñamar Charmat	\$ 18.000
Navarro Correas Extra Brut	\$ 30.000
Toro de Piedra Brut	\$ 32.000
Freixenet Cordon Negro	\$ 34.000
Dom Perignon Champagne	\$ 550.000

SAUVIGNON BLANC

Errazuriz Estate	\$16.000
Santa Ema Select Terroir Rva.	\$18.000
Ocho Millas Luis Felipe Edwards	\$18.000
Casas del Bosque Rva.	\$23.000
Matetic Corralillo	\$26.000
Marea Luis Felipe Edwards	\$30.000
Amayna Rva.	\$42.000
Outer Limits	\$45.000

BOTTLES 375 CC

Santa Ema Select Terroir Rva. **\$ 11.500**
Car / Cab / Cha / Sau

LATE HARVEST

Lujuria **\$28.000**

CHARDONNAY

Santa Ema Select Terroir Rva.	\$18.000
Montes Classic Rva.	\$20.000
Casas del Bosque Rva.	\$23.000
Errazuriz Max	\$25.000
Boya Rva.	\$27.000



WINES

CARMENERE

Tarapacá Gran Rva.	\$24.000 ◀
Toro de Piedra Gran Rva.	\$27.000
Marques de Casa Concha	\$32.000 ◀
Von Siebenthal	\$32.000
Santa Ema Amplus	\$40.000 ◀
Perez Cruz Limited Edition	\$48.000
Peñalolen	\$51.000 ◀

SYRAH

Casas del Bosque Rva.	\$25.000
Casas del Bosque Gran Rva.	\$28.000 ◀
Amayna	\$54.000

PINOT NOIR

Casas del Bosque Rva.	\$36.000 ◀
Amayna	\$54.000

CABERNET SAUVIGNON

Casas Patronales Rva.	\$18.000 ◀
Santa Ema Rva.	\$19.000
Tarapacá Gran Rva.	\$24.000 ◀
Toro de Piedra Gran Rva.	\$27.000
Marques de Casa Concha	\$27.000 ◀
Tarapacá Etiqueta Negra	\$40.000

MALBEC

Catena	\$48.000 ◀
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MERLOT

Santa Ema Rva.	\$22.000 ◀
Montes Classic Rva.	\$24.000

PREMIUM WINES

Arboleda Brisa	\$71.000
Caballo Loco Reservado	\$110.000 ◀
Errazuriz Don Maximiano	\$180.000
Don Melchor	\$360.000 ◀



NOGARO
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Reservations

+569 3193 2936