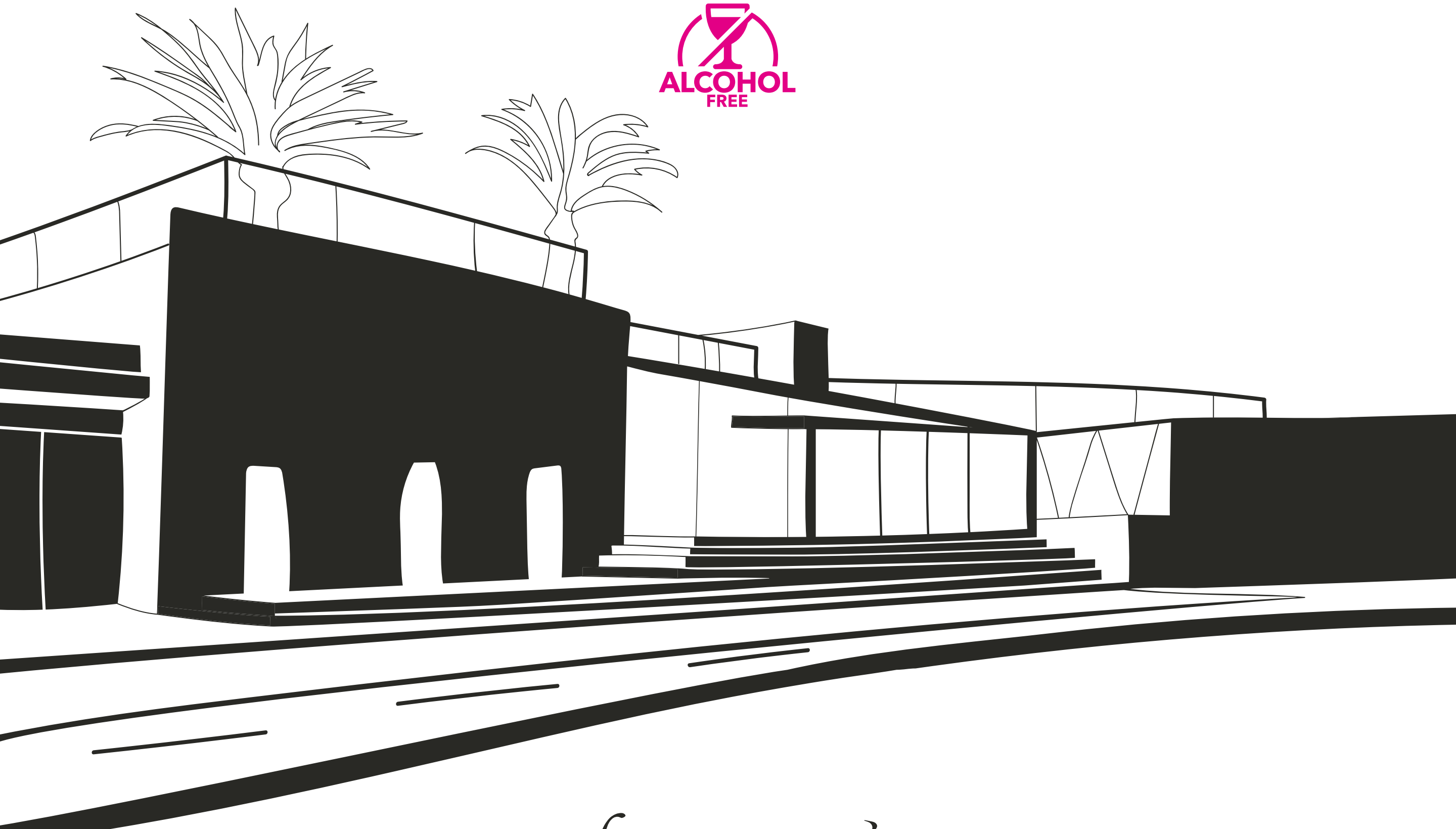




# MENU

*digital*



NOGARO

FOOD DRINKS & COFFEE

# BREAKFAST

*afternoon meal*

**Breakfast Hours:** 10:00 a.m. to 11:30 a.m. from Monday to Sunday.

**Afternoon meal:** 17:00 to 19:30 hours from Monday to Saturday.

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

## Desayuno / Once Niza

\$9.500

Toast, butter, avocado, ham and sweet croissant.

## Nantes Breakfast/Afternoon Tea ①

\$9.500

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

## Monaco Breakfast/Afternoon Tea ②

\$11.500

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

## Breakfast and Afternoon Tea Extras

Toast white mold / Marraqueta / Kneaded.

\$2.000

Butter / Jam.

\$2.000

Ham / Cheese.

\$3.000

Avocado.

\$4.000

## Sandwich

### Allied Sandwich

\$8.500

Allied Ham / Cheese, hot or cold.

### Red Pepper Poultry Sandwich

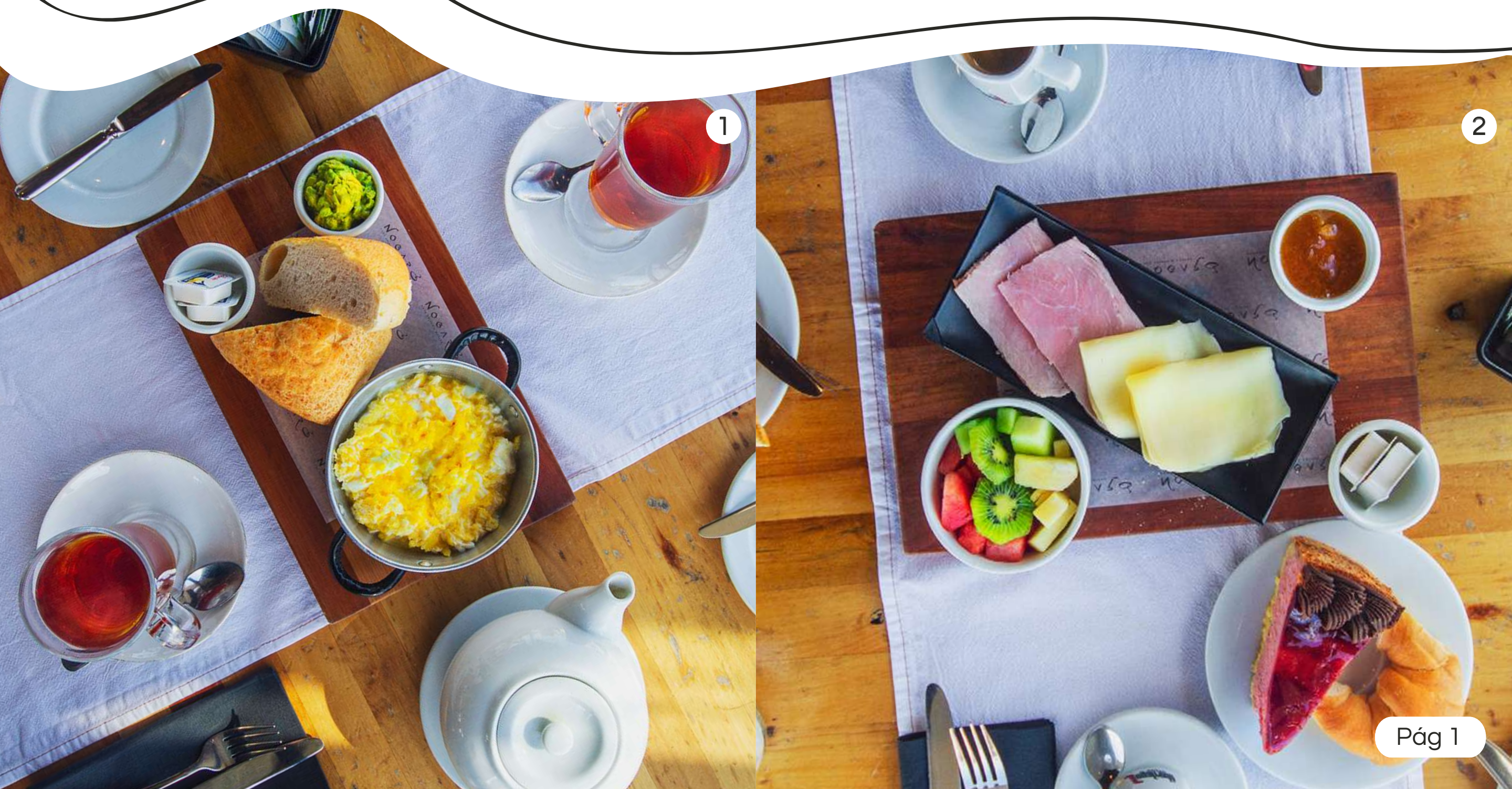
\$10.500

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

### Avocado Poultry Sandwich

\$10.500

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



# APPETIZERS

*appetizers*

National Pisco Sour

\$ 4.500

Sparkling glass

\$ 4.500

Kir Royal

\$ 4.500

Reserve Wine Glass (CA, CARM, S/B CHARD, MERLOT)

\$ 4.500

Chardonnay Sour

\$ 4.500

Mango Sour

\$ 5.000

Amaretto Sour

\$ 5.000

Vaina Nogaró

\$ 5.500

Peruvian Pisco Sour

\$ 6.000

Campari

\$ 6.000

Ramazotti

\$ 7.000

Aperol Spritz ①

\$ 7.000

Chardonnay Sour Cathedral

\$ 7.000

Mango Sour Cathedral

\$ 7.000

National Pisco Sour Cathedral

\$ 8.500

Peruvian Pisco Sour Cathedral ②

\$ 9.500



# PICOTEOS

*and platters*

## Sea and Land Platter ①

\$40.000

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

## Parmesan Platter ②

\$40.000

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

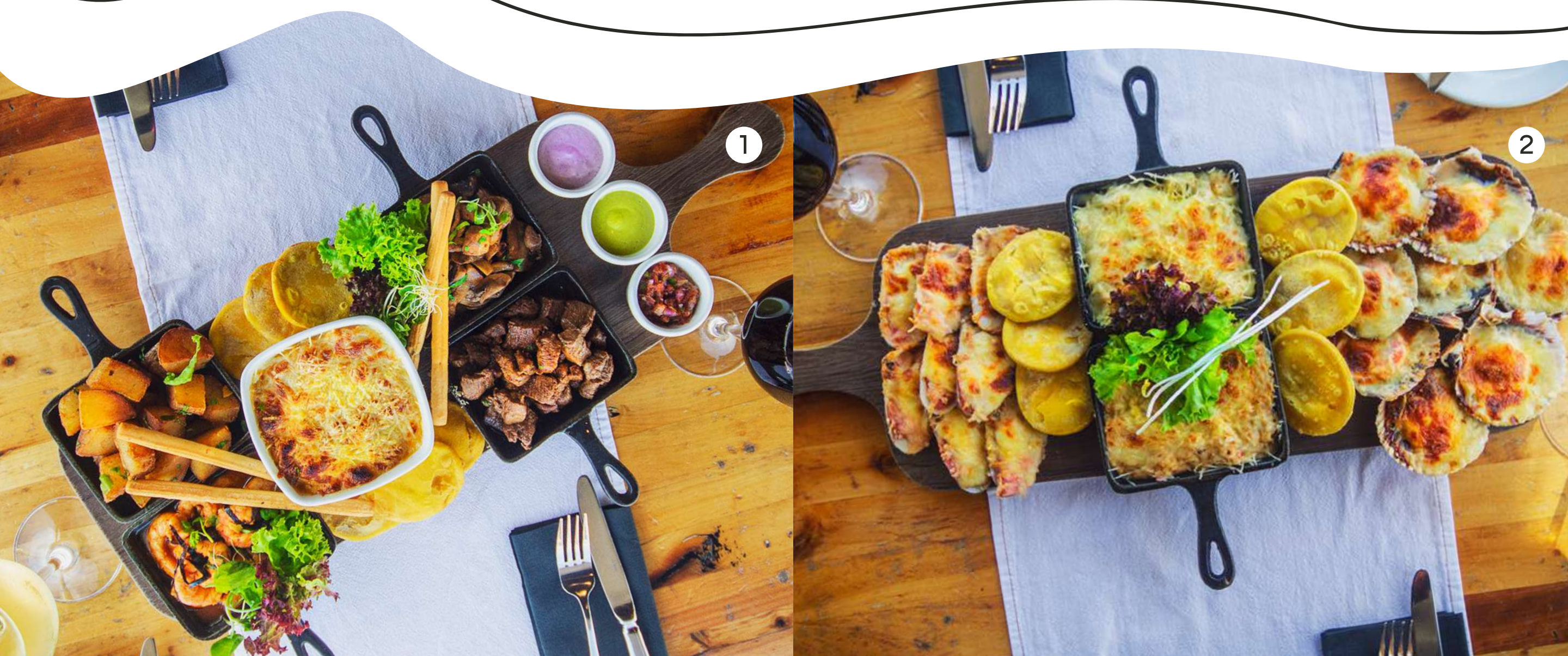
## Cold Seafood Platter ③



Premium

\$58.000

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.



# HOTSTARTERS

hot starters

Sweet Potato Squash Cream  \$ 8.500

**Handmade Cheese Empanadas** (6 unidades) \$ 7.500

Shrimp Cheese Empanadas (2 unidades) \$ 10.500

**Breaded Ecuadorian shrimp** \$ 11.500

Ecuadorian breaded shrimp in panco, with criolla sauce.

Garlic shrimps / Pil pil shrimps ①   \$ 11.500

**Avalon Empanadas** (2 unidades) \$ 12.000

Parmesan Clams ② \$ 13.500

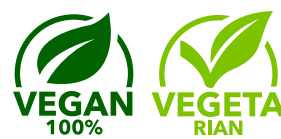
**Parmesan Oysters** \$ 14.500



# COLDSTARTERS

*cold starters*

## Sea and Land Vegetarian Ceviche



\$ 13.500

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

## Oysters in Green Sauce



\$ 14.500

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

## Salmon Ceviche



\$ 14.500

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

## Nogaró Ceviche



\$ 16.500

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/Palta



\$ 16.500

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

\$ 16.500

Thin slices of smoked salmon in yellow chili leche de tigre with hints of passion fruit, national shrimp, grilled avocado, sweet potato, sour cream topping and citrus caviar.

## Mayo abalones and potatoes with Native Seaweed Pebre

\$ 19.500

## Magellanic Spider Crab Timbal



\$ 23.000

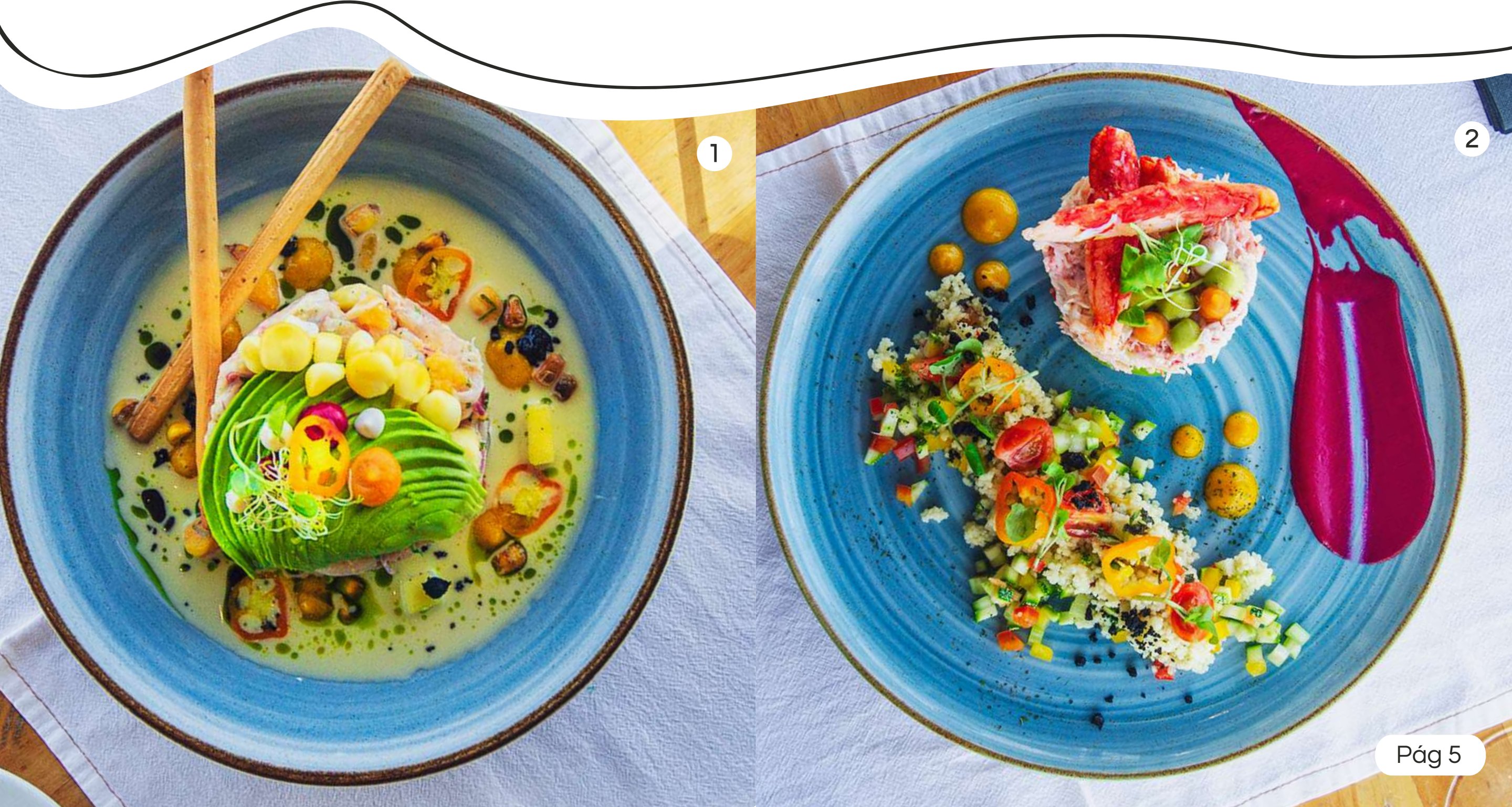
Spider crab, avocado and quinoa accompanied by a mix of fresh vegetables.

## Whole Magellanic Spider Crab



\$ 180.000

Presentation and cut at the table.



# SUGGESTIONS

*ground suggestions*

## Vegetables Risotto ①



\$15.500

Creamy arboreo rice, accompanied by mixed roasted vegetables.

## Sautéed Fillet ②



\$16.500

Sauteed steak with vegetables served with cilantro huancaína risotto.

## Gnocchi with Plateada

\$16.500

Gnocchi with platada meet at pomodoro.

## Beef Bourguignon (French recipe)

\$16.500

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

## Nogaró Filet ③



\$19.500

Grilled filet in pil pil shrimp sauce with cherry tomatoes confit, served with mashed potatoes.



# SUGGESTIONS

sea suggestions

## Hake Papillot

\$ 16.500

Hake with shrimp sauce in coconut cream, served with vegetable chiffonade.

## Fried Conger

\$ 16.500

With french fries.

## A la Huancaína Hake

\$ 16.500

Hake with cilantro huancaína sauce served with potatoes and sautéed mushrooms with roasted garlic butter.

## Salmon in Honey and Ginger Crust



\$ 16.500

Honey and ginger crusted salmon, served with creamed broccoli and parmesan.

## Chilote Salmon

\$ 16.500

Salmon stuffed with homemade sausage, mozzarella cheese, tomato, confit leek accompanied by steamed potatoes with fresh herb butter.

## Albacore with Shrimp Sauce

\$ 16.500

Albacore with garlic shrimp sauce in butter, accompanied by rustic potatoes with fine herbs.

## Shrimp Red Curry 1



\$ 16.500

Shrimp sautéed with Indian spices, coconut milk, bisket, served with basmati rice and naan (Indian bread).

## Abalone chowder Gratin

\$ 16.500

## Crab chowder Gratin

\$ 16.500

## Conger chowder Nerudiano

\$ 16.500

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



\$ 17.500

Seared tuna with wild seeds, served with shrimp risotto, pesto and mango sauce.

## Spinach Fettuccini with Salmon 2

\$ 17.500

Sautéed with fresh spinach, mushrooms, cherry tomatoes, basil, bechamel sauce and parmesan cheese.

## Nogaró Marina Paila 3

\$ 18.000

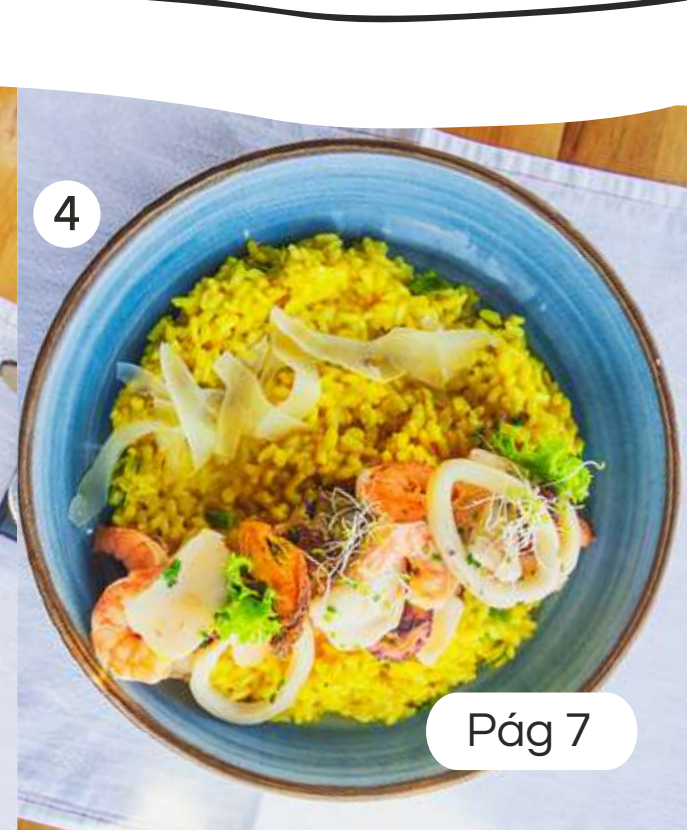
Fish and seafood reduction accompanied by Ecuadorian shrimp, squid, oyster, octopus, spider crab, mussels, clams and conger eel with sopaipillas and seaweed pebre.

## Risotto Frutti Di Mare 4



\$ 18.500

Risotto with abalones, octopus, oysters, shrimp and bivalves.



# MAIN COURSES



## main courses

### Fish

**Albacore** (Grilled)   \$ 11.500

**Hake** (grilled or fried) **1**   \$ 11.500

**Salmon** (Grilled) **2**   \$ 11.500

**Conger eel** (grilled or fried)   \$ 12.500

**Tuna** (english grilled)   \$ 12.500

### Sauces

**Mushroom Sauce** \$ 4.500

**Red Curry Sauce** \$ 5.500

**Maître d'Hôtel Sauce**  \$ 5.500  
butter, white wine, lemon juice and cream.

**Capers Sauce** \$ 5.500  
Bechamel / butter and olive.

**Seafood Sauce** \$ 6.500  
Bechamel / butter and olive.

**Shrimp Sauce** \$ 6.000  
Bechamel / butter and olive.

### Guarniciones

**Rice**   \$ 4.000

**Mashed potatoes**  \$ 4.000

**French Fries**   \$ 4.000

**Rustic Potatoes**   \$ 4.000

**Vegetables Chiffonade**    \$ 4.500

**Mayo Paotatoes**  \$ 4.500

**Rustic Mashed Potatoes** \$ 4.500

With caramelized onion and Spanish chorizo.

**Chilean corn pudding**  \$ 4.500

**Sautéed Potatoes**   \$ 4.500

**Creamy Broccoli with Parmesan**   \$ 5.500

**Sautéed Mushrooms**    \$ 6.000

**Mushroom Risotto**  \$ 6.500

### Children's Menu (Up to 12 years old)

**Chicken Nugget** \$ 7.500

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

**Salmon Grilled** \$ 8.500

Served by French fries, rice, mashed potatoes or salad

**Fetuccini Alfredo** \$ 9.000

Artisanal spinach pasta, sautéed with artisan leg ham, bechamel and Parmesan.



1



2

# OUR GRILL

*our grill*

Boneless chicken



\$ 11.500

**Beef Fillet** (250 gr.)

1



\$ 14.500

**Sausage Steak** (500 gr.)



\$ 21.000

**Octopus on the grill**

\$ 19.500

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

**Entrecote**

\$ 29.000

**Tomahawk** 2

\$ 46.000



# SALADS

salads

## Salads Accompaniments

**Chilean Salad**  \$ 6.000

Tomato, red onion, cilantro, green bell pepper and black oil.

**Celery Avocado Salad**  \$ 7.500

Seasonal.

**Green Salad**  \$ 6.000

Lettuce, watercress, arugula.

**Heart of Palm Avocado**  \$ 7.500

**Mixed Salad** \$ 7.000

Cherry tomatoes, green leaves, broccoli and hearts of palm.

**Cold Extras** Cherry tomato, avocado, palm heart. \$ 4.500

Lettuce or red onion. \$ 3.500

## Special Salads

**Chicken Caesar Salad** ① \$ 13.500

Grilled chicken, parmesan cheese, hydroponic mix, Caesar dressing.

**Quinoa Salad** ②  \$ 14.500

Hydroponic mix, cherry tomato, toasted almonds, mango, avocado, mint, goat cheese, honey mustard dressing.

**Shrimp Caesar Salad** ③ \$ 14.500

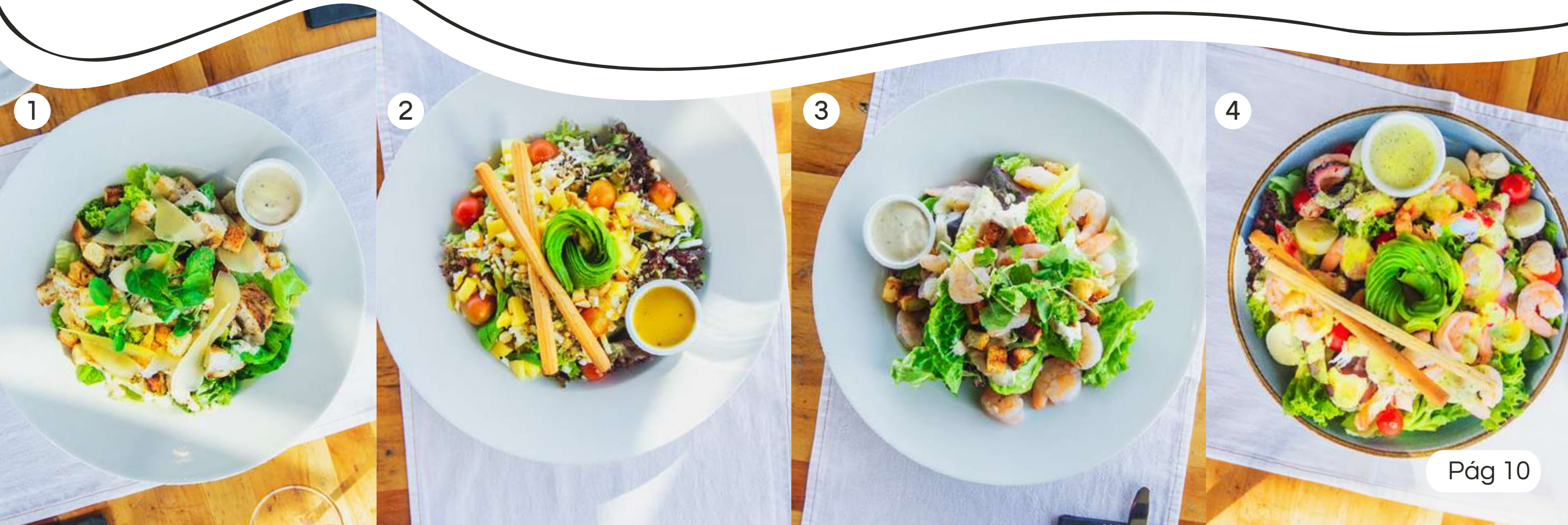
Ecuadorian shrimp, Parmesan cheese, lettuce mix, Caesar dressing and croutons.

**Yellowfin Tuna Salad**  \$ 14.500

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  \$ 17.500

Spider crab, octopus, shrimp, oysters, avocado, cherry tomato, palm hearts, hydroponic mix accompanied with leche de tigre dressing.



# COFFEE

coffee

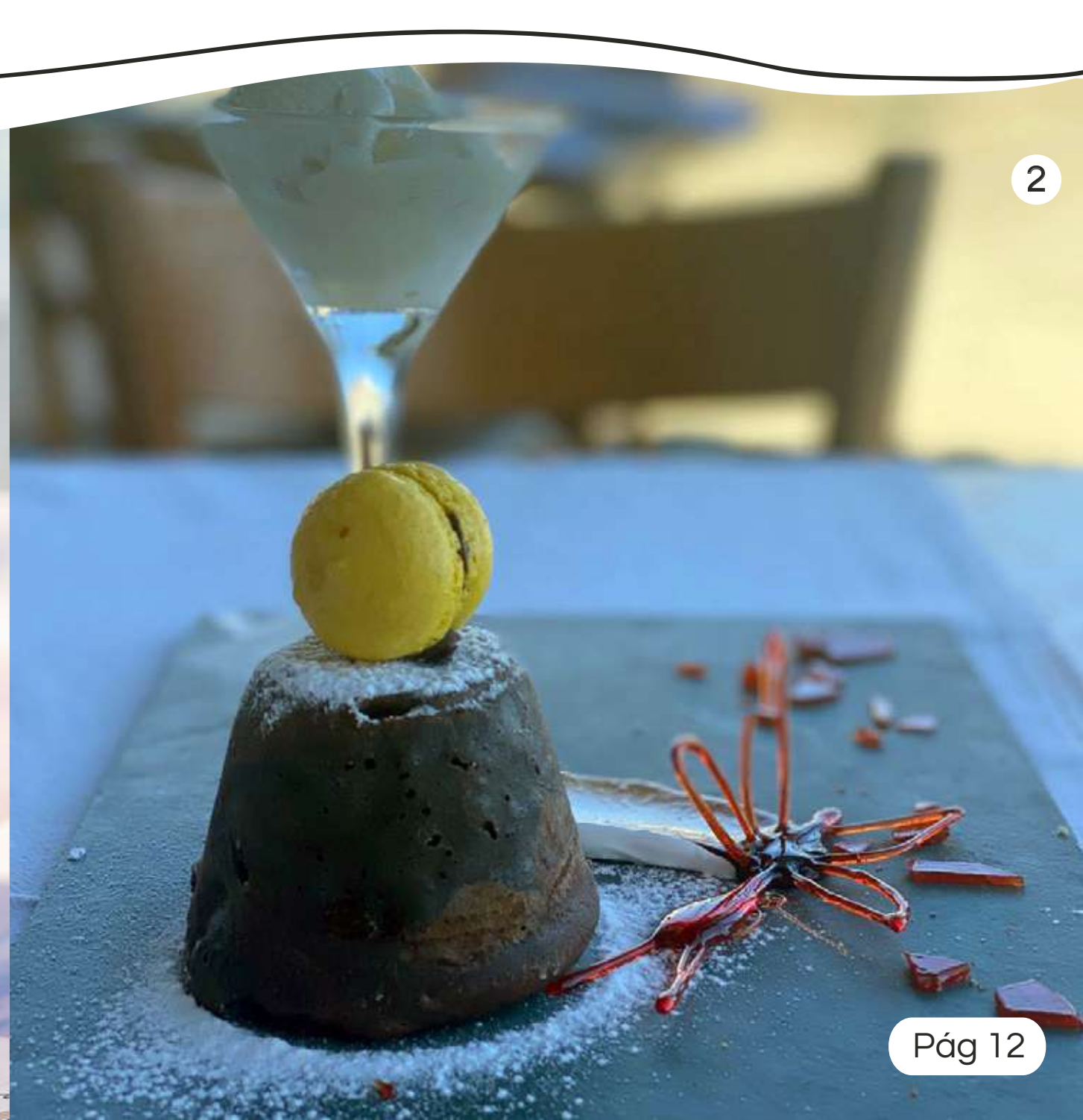
Instant coffee	\$2.500
<b>milk jar</b>	<b>\$2.500</b>
American coffee	\$2.500
<b>Coffee with milk</b>	<b>\$2.500</b>
Espresso ①	\$2.500
<b>Espresso Macchiato</b>	<b>\$2.800</b>
Lungo Espresso	\$2.500
<b>Ristretto</b>	<b>\$2.500</b>
Capuccino	\$4.000
<b>Double coffee with milk</b>	<b>\$3.500</b>
Double Espresso	\$3.500
<b>Cappucino Viena ②</b>	<b>\$4.500</b>
Mocca	\$3.500
<b>Tea o Coffe with milk</b>	<b>\$3.500</b>
Latte Macchiato	\$4.000
<b>Double Latte Macchiato</b>	<b>\$5.000</b>
Irish Coffe	\$6.500
<b>Hot Chocolate ③</b>	<b>\$5.500</b>
Tea	\$2.500
<b>Infusion</b>	<b>\$2.500</b>



# PASTRIES

*pastries*

Half Moons (2 Units)	\$ 2.500
<b>Fruit salad</b>	\$ 4.500
Lucuma Meringue Cake	\$ 4.500
<b>Raspberry Meringue Cake</b>	\$ 4.500
Tres Leches Cake	\$ 5.500
<b>Celestino</b> (stuffed with manjar or nutella, accompanied by manjar banana ice cream)	\$ 5.500
Crème Brulée	\$ 5.500
<b>Chocolate ice cream ①</b>	\$ 5.500
Iced Coffee	\$ 5.500
<b>Dulce de Leche Flan</b>	\$ 5.500
Tiramisu	\$ 5.500
<b>Suspiro Limeño</b>	\$ 5.500
Southern Kuchen (with Vanilla Ice Cream)	\$ 6.500
<b>Chocolate Volcano</b> (with Cookies and Cream Ice Cream) ②	\$ 6.500
Nogaró Ice Cream Cup	\$ 7.500
<b>Sweet Table 3</b>	\$ 18.000
<b>Sweet Table 5</b>	\$ 25.000



# DRINKABLES

drinks

## Drinks

<b>Coca-Cola</b> (Normal/Light/Zero)	\$ 3.000
Fanta	\$ 3.000
<b>Sprite</b> (Normal/Zero)	\$ 3.000
<b>Ginger Ale</b> (Normal/Zero)	\$ 3.000
<b>Agua Tónica</b>	\$ 3.000

## Juices

<b>Custard Apple</b>	\$ 4.000
<b>Pineapple</b> ①	\$ 4.000
<b>Raspberry</b>	\$ 4.000
Mango	\$ 4.000
<b>Strawberry</b>	\$ 4.000
Orange	\$ 4.000

## Lemonades

<b>Lemonade</b>	\$ 4.000
<b>Lemonade Cherry</b> ②	\$ 5.000
<b>Lemonade Mint</b>	\$ 4.000
<b>Lemonde Ginger Mint</b>	\$ 4.000

## Waters

<b>Vital</b> 330 cc. C/S Gas	\$ 3.000
<b>Puyehue</b> 330 cc. C/S gas	\$ 3.000
<b>Premium Water</b> 700 cc. C/S Gas	\$ 6.000

## Energy Drinks

<b>Red Bull</b>	\$ 4.500
<b>Red Bull Sugar Free</b>	\$ 4.500
<b>Red Bull The Yellow</b> Passion Fruit	\$ 4.500



# B E E R S

beers

Corona \$ 5.000

Austral Lager \$ 5.500

Austral Calafate \$ 6.000

Heineken Alcohol Free  \$ 4.500

Kunstmann Bock \$ 5.500

Kunstmann Lager \$ 5.500

Kunstmann Torobayo \$ 6.000

Peroni Alcohol Free  \$ 5.500

## Shops

Michelado with Lemon y Salt. ① \$ 2.000

Michelado Full \$ 2.500

Estrella Damm 500 cc. ② \$ 6.500

Kross Golden 500 cc. ③ \$ 7.500



# COCKTAILS

*international*

## Classics

Caipiriña	\$ 5.500
Caipiroska	\$ 5.500
Piña Colada ①	\$ 5.500
Tequila Margarita	\$ 5.500
Tequila Sunrise	\$ 5.500
Martini Dry	\$ 5.500
Daiquiri (Raspberry/Passion Fruit)	\$ 5.500
Tom Collins	\$ 6.000
John Collins	\$ 5.500
Bloody Mary	\$ 6.500
Old Fashion	\$ 5.500
Boulevardier	\$ 6.500

## Vanguard

Cosmopolitan	\$ 6.000
Espresso Martini	\$ 6.000
Negroni ②	\$ 6.500
Clavo Oxidado	\$ 7.000
Tropical Gin	\$ 7.500
Jägermeister	\$ 5.500
Jägermeister (with Red Bull)	\$ 7.500

## Digestive Liqueur

Corto Jägermeister	\$ 5.000
Araucano	\$ 5.500
Baileys	\$ 7.000
Menta Marie Brizard	\$ 7.000
St. Germain Spritz ③	\$ 7.500
Amaretto Disaronno	\$ 7.000
Amaretto Galliano	\$ 6.500
Kahlúa	\$ 7.000
Oporto Ferreira	\$ 6.500
Frangélico	\$ 6.500
Cointreau	\$ 6.500
Drambuie	\$ 6.500
Grand Marnier	\$ 9.000

## Alcohol Free

Mojito 	\$ 4.000
Primavera 	\$ 4.000
Piña Colada (Virgin Colada) 	\$ 4.000
Fancy Red 	\$ 8.500



①



②



③

# COCKTAILS

*own cocktail bar*

<b>Mojito</b>	\$ 6.000
Mojito Passion Fruit	\$ 5.900
<b>Sangría</b>	\$ 5.900
Campari Spritz	\$ 6.000
<b>Mojito Mango</b>	\$ 7.000
Mojito Berries	\$ 7.000
<b>Jagger Nogaró</b>	\$ 7.000
Mint Fizz (St. Germain, Pear Vodka, Lemon and Mint)	\$ 7.000
<b>Candelaria</b> (Whisky bourbon, maracuyá y carmenere)	\$ 7.000
Moscow Mule (Vodka Stolichnaya, Mint, Lemon y Ginger Beer)	\$ 6.500
<b>Sunset Gin</b> (Gin, cucumber, lemon, basil, tonic) ①	\$ 6.500
Big Mojito	\$ 7.000
<b>Gin Perfecto</b> ②	\$ 7.500
Mojito Irlandés Tropical	\$ 6.500
<b>Mojito Jack</b>	\$ 7.500
Gin London Tini	\$ 6.500
<b>Mojito Corona</b>	\$ 6.500
Fancy Red Valdivieso	\$ 9.500
<b>Fancy Red Freixenet</b> ③	\$ 11.500



# DISTILLATES

*distillates*

## Bourbon

Jack Daniels N°7 \$8.500  
Gentleman Jack (\$10.000)

## Gin

Gin Tanqueray \$6.000  
Gin Beefeater (\$7.500)  
Gin Bombay Sapphire \$6.500  
Gin Hendrick's (\$8.500)

## Pisco

Alto del Carmen 35° \$5.000  
Mistral 35° (\$5.500)  
Alto del Carmen 40° \$6.000  
Waqar 40° (\$10.000)

## Tequila

Tequila Olmeca \$10.000

## Vodka

Stolichnaya \$4.500  
Absolut Blue (\$6.500)  
Grey Goose \$11.000

## Ron

Havana Club Especial \$5.500  
Bacardi Carta Blanca (\$4.500)  
Havana Club Añejo (Reserve) \$7.000  
Pampero Aniversario (\$10.500)

## Whisky

Johnnie Walker Red Label \$7.000  
Johnnie Walker Black Label (\$11.500)  
Chivas Regal 12 años \$11.500  
Royal Salute 21 years (\$33.000)  
Johnnie Walker Blue Label \$44.000



# SPARKLING

*and wines*

## Sparkling and Champagne

**Viñamar Charmat** (Chile) \$ 16.000

**Toro de Piedra Brut** (Chile) \$ 29.000

**Freixenet Cordón Negro** (Spain) \$ 30.000

**Dom Perignon** (France) \$ 550.000

## Bottles 375 cc

**Santa Ema Select Terroir Reserve** (Carmenere) \$ 9.500

Carmenere / Cabernet Sauvignon / Chardonnay / Sauvignon Blanc (Valle del Maipo)



# WINES

wines

## Sauvignon Blanc

<b>Errazuriz Estate</b> (Valle del Aconcagua)	\$14.000
<b>Santa Ema Select Terroir Reserva</b> (Valle del Maipo)	\$16.000
<b>Casas del Bosque Reserva</b> (Valle de Casablanca)	\$21.000
<b>Matetic Corralillo</b> (Valle de San Antonio)	\$21.000
<b>Amayna Reserva</b> (Valle Leyda)	\$38.000
<b>Outer Limits</b> (Valle Zapallar)	\$41.000

## Chardonnay

<b>Santa Ema Select Terroir Reserva</b> (Valle del Maipo)	\$16.000
<b>Montes Classic Reserva</b> (Valle de Curicó)	\$18.000
<b>Casas del Bosque Reserva</b> (Valle de Casablanca)	\$21.000
<b>Errazuriz Max</b> (Valle del Aconcagua))	\$21.000
<b>Boya Reserva</b> (Valle Leyda)	\$24.000

## Late Harvest

<b>Lujuria</b> (Valle del Maule)	\$25.000
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# WINES

wines

## Cabernet Sauvignon

**Casas Patronales Reserva** (Valle del Maule) \$16.000

**Tarapacá Gran Reserva** (Valle del Maipo) \$16.000

**Santa Ema Reserva** (Valle del Maipo) \$17.000

**Tarapacá Gran Reserva** (Valle del Maipo) \$21.000

**Marques de Casa Concha** (Valle de Cachapoal) \$24.000

**Toro de Piedra Gran Reserva** (Valle del Colchagua) \$24.000

**Arboleda** (Valle del Aconcagua) \$26.000

**Tarapacá Etiqueta Negra** (Valle del Maipo) \$35.000

## Carmenere

**Tarapacá Gran Reserva** (Valle del Maipo) \$18.000

**Toro de Piedra Gran Reserva** (Valle del Colchagua) \$19.000

**Marques de Casa Concha** (Valle de Cachapoal) \$22.000

**Von Siebenthal** (Valle del Aconcagua) \$26.000

**Santa Ema Amplus** (Valle del Limarí) \$36.000

**Perez Cruz Limited Edition** (Valle del Maipo) \$44.000

## Merlot

**Montes Classic Reserva** (Valle de Colchagua) \$18.000

**Santa Ema Reserva** (Valle de Peumo) \$18.000



# WINES

wines

## Syrah

**Casas del Bosque Rerserva** (Valle de Casablanca)

\$22.000

**Casas del Bosque Gran Rerserva** (Valle de Casablanca)

\$24.000

## Pinot Noir

**Casas del Bosque Rerserva** (Valle de Casablanca)

\$30.000

**Amayna** (Valle de Leyda)

\$49.000

## Vinos Premium

**Arboleda Brisa** (Valle de Aconcagua)

\$65.000

**Caballo Loco Reservado** (Valle de Colchagua)

\$95.000

**Errazuriz Don Maximiano** Cabernet Sauvignon (Valle de Aconcagua)

\$150.000





Visit us in [Nogaro.cl](http://Nogaro.cl)



NogaroRestaurant

Call us at +569 3193 2936

