

# LA ROMPIENTE

*pescados y mariscos*

## TO SHARE

### NATURAL OYSTERS (10 units)

Served in the shell with lemon.

\$12.500



### STEAMED CHOROS MALTONES

(For two people)

Served in their broth with French fries.

\$15.000



### MARINE MIX

5 oysters, 3 choros maltones, 3 clams, 100 g of catch of the day, 100 g of octopus, and 100 g of shrimp. Served with leche de tigre, La Rompiente chalaca, ulte chalaca, and Nikkei sauce.

\$35.000



### LA ROMPIENTE MARINE MIX

(For two to three people)

3 scallops, 3 oysters, 50 g of sliced loco, 3 clams, 5 machas, 100 g of octopus, 100 g of shrimp, 100 g of catch of the day, 100 g of salmon, and 3 crab claws. Served with leche de tigre, La Rompiente chalaca, Nikkei sauce, and house mayo.

\$55.000



(For two people)

### GRILLED MARINE MIX (For two people)

100 g of catch of the day, 100 g of octopus, 100 g of scallops, and 100 g of shrimp, all grilled. Served with grill sauce and house tartar.

\$33.000



### CRISPY MIX

100 g of catch of the day, 100 g of chipirón, and 100 g of crispy shrimp. Served with mango-jalapeño sauce and house tartar.

\$33.000



### FISH TACO (3 UNITS)

Crispy tortilla filled with finely chopped fish, scallions, cilantro, leche de tigre, and avocado cream.

\$14.000



### MUSHROOM TACO (3 UNITS)

Crispy tortilla filled with Paris mushrooms, oyster and shiitake mushrooms, scallions, parsley, and chickpea hummus.

\$12.000



### BEEF TACO (3 UNITS)

Crispy tortilla filled with thinly sliced beef fillet, scallions, cilantro, capers, dill pickles, truffle mayo, and cured egg yolk.

\$14.000

### FISH & SERRANO HAM

### CROQUETTES (5 UNITS)

Creamy croquettes made with catch of the day and serrano ham, blended with scallions, cilantro, cream cheese, and leche de tigre. Breaded in panko and served with house tartar sauce.

\$12.000

(10 units)

### PANKO SHRIMP

Ecuadorian shrimp breaded in panko, served with potato chips, tartar sauce, and bisque sauce.

\$15.000



### BEEF SPHERE

Bocconcini wrapped in beef fillet, served with meat sauce, fried onion, mushroom powder, and toasted bread.

\$20.000

## STARTERS

### CRISPY CHIPIRONES

Breaded chipirones, served with mango-jalapeño sauce and house tartar.

\$16.000



### CHIPIRONES AL PIL PIL

Butter infused with black garlic, ají cacho de cabra, crispy chilote garlic and toasted bread.

\$16.000



### PUYES AL PIL PIL

Butter infused with black garlic, ají cacho de cabra, crispy ajo chilote, and toasted bread.

\$21.000



### LOCO & CHORO EMPANADA

Fried empanada filled with pino of loco and smoked choros from Chiloé.

\$5.500



### MECHADA & CHEESE EMPANADA

Fried empanada filled with carne mechada, cheese, and caramelized onions.

\$4.500

### LOCOS

Cooked locos, served with native potatoes, mayonnaise, and La Rompiente chalaca.

\$20.000



### LA ROMPIENTE CEVICHE

Diced fish, pink onion, leche de tigre, sweet potato chips, and crispy fish skin.

\$16.000



(For two people)

### MIXED CEVICHE

100 g of catch of the day, 100 g of octopus, 50 g of scallops, and 50 g of shrimp.

\$24.000



Served with pink onion, leche de tigre, sweet potato chips, and crispy fish skin.

### WHITE FISH TIRADITO

Thin slices of white fish with ají amarillo ceviche-style sauce, grilled avocado, chalaca, and crispy fish skin.

\$14.000



### SALMON TIRADITO

Thin slices of cured salmon with avocado acevichada sauce, chalaca, fried corn, and Worcestershire caviar.

\$14.000



### OCTOPUS TIRADITO

Thin slices of octopus with our purple olive sauce and avocado.

\$17.000



### SHRIMP CAUSA

Yellow potato purée with house-made mayo, avocado, chalaca, and breaded shrimp.

\$18.000



### SCALLOP CAUSA

Yellow potato purée with house-made mayo, avocado, chalaca, and breaded scallops.

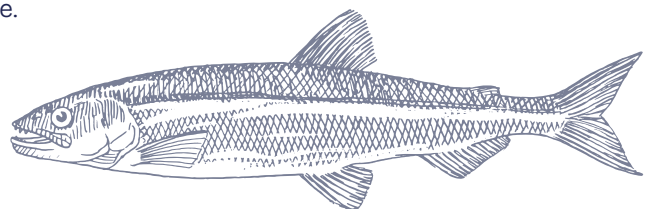
\$19.000



### BROAD BEANS & SERRANO HAM

Sautéed with red onion and white wine.

\$10.000



Vegetarian



Lactose Free



Gluten Free



# LA ROMPIENTE

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## OYSTER BAR

### OYSTERS

	Natural	Preparation
<b>CHILEAN OYSTER</b>	<b>\$ 5.000</b>	<b>\$ 6.500</b>
6 UNIT		
<b>SEMI-EXPORT OYSTERS</b>	<b>\$ 7.000</b>	<b>\$ 8.000</b>
6 UNIT		
<b>JAPANESE OYSTERS</b>	<b>\$ 2.500</b>	<b>\$ 2.500</b>
1 UNIT		

### CHOOSE ONE PREPARATION

#### ACEVICHADA

Accompanied by leche de tigre.

#### SALICORNIA CHALACA

Salicornia, white onion, cilantro, and leche de tigre.

#### ULTE CHALACA

Grilled ulte, white onion, cilantro and leche de tigre.

#### LA ROMPIENTE CHALACA

White onion, bell peppers, cilantro, tiger's milk and olive oil.

#### PERUVIAN SAUCE

Leche de tigre, aji amarillo cream, scallions, and fried Peruvian choclo.

#### TROPICAL

Passion fruit, ginger, garlic, lemon juice and olive oil

## OYSTERS & BUBBLES

### THE OYSTER AND THE CUP \$ 15.000

6 Chilean oysters + preparation of your choice + 2 glasses of sparkling wine.

### MARINE TOAST \$ 30.000

12 Chilean oysters + preparation of your choice + 1 bottle of Undurraga Supreme sparkling wine.

### CHEF'S RESERVE \$ 50.000

12 Chilean oysters + preparation of your choice + 1 bottle of Titillium, Undurraga sparkling wine.

## SHELLFISH

SCALLOPS (8 PCS).....	\$19.000
CLAMS (12PCS).....	\$15.000
CHOROS MALTONES (8Pcs).....	\$15.000
MACHAS (10 PCS).....	\$15.000
CHILEAN OYSTERS (10 PCS).....	\$15.000
CHOCHAS (200 Gr.).....	\$19.000
SEA URCHINS (100 GR.).....	\$19.000

## CHOOSE ONE PREPARATION

#### HOUSE CHALACA

White onion, bell peppers, cilantro, leche de tigre, and olive oil.

#### PERUVIAN SAUCE

Leche de tigre, aji amarillo cream, scallions, and fried Peruvian choclo.

#### NIKKEI

Key lime juice with soy sauce, garlic, and ginger.

#### PARMESAN

Cream base with Parmesan cheese, white wine, and black pepper.

#### GRILL

Aji amarillo cream, leche de tigre, scallions, and cilantro.

#### SALICORNIA CHALACA

Salicornia, white onion, cilantro, and leche de tigre.



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## MAIN COURSES

### GRILLED OCTOPUS

Served with carrot purée, roasted cherry tomatoes, and chalaca La Rompiente.

\$22.000



### CONGRIO

Fried or grilled, served with ensalada a la chilena.

\$15.000



### ARTICHOKE CANNELLONI

Stuffed with grilled artichoke heart, cream, onion, and Parmesan cheese. (subject to availability)

\$16.000



### LOBSTER

Grilled, served with browned butter and sautéed cherry tomatoes.

\$99.000



### CALDILLO DE CONGRIO

Broth and fillet of golden congrio, with onion, garlic, potatoes, bell peppers, tomato, and cilantro.

\$15.000



### RICE NOODLES WITH SHRIMP

Tomato and coconut cream sauce with sautéed shrimp, cherry tomatoes, red onion, and bell pepper.

\$19.000



### SEAFOOD RICE STEW

(To share)

100 g of octopus, 100 g of shrimp, and 100 g of the catch of the day over a creamy aji amarillo rice stew.

\$29.000



### SEAFOOD CHAUFA RICE

(To share)

100 g of fried catch of the day, 100 g of octopus, and 100 g of shrimp over Peruvian-style chausa rice.

\$29.000



### GREEN RICE STEW WITH DUCK MAGRET

(To share)

Slow-cooked for 3 hours, seared in its own fat, served over green rice stew with calafate sauce.

\$33.000



### DUCK MAGRET

Slow-cooked for 3 hours, seared in its own fat, served with calafate sauce.

\$29.000



### SURF & TURF LA ROMPIENTE

Beef tenderloin with meat sauce and half a lobster with browned butter sauce.

\$78.000

### SURF & TURF

Beef tenderloin with meat sauce and Ecuadorian shrimp in browned butter sauce.

\$26.000

### BEEF SALTADO

Sautéed beef with crispy pink onion, tomato, scallions, and aji amarillo. Served with white rice and golden papa semilla.

\$19.000



### BEEF TENDERLOIN

300 gr.

Grilled, served with meat and pepper sauce.

\$19.000



### LAMB SHANK

Slow-cooked for 8 hours, served with pastelera de choclo and roasted cherry tomatoes.

\$34.000



## SIDE DISHES

### CORN PASTELERA

\$4.500



### SAUTÉED POTATO MIX

Papa bruja, olluco, and papa semilla, sautéed with onion and parsley.

\$4.500



### SAUTÉED MUSHROOMS

Mushrooms sautéed with butter and scallions.

\$4.500



### CHAUFA RICE

Stir-fried rice with bell pepper, egg, cabbage, scallions, soy sauce, and sesame oil.

\$4.500



### PORTION OF POTATO CHIPS

Served with mayonnaise and spicy sauce.

\$4.500



### ENSALADA FRESCA CHICA

Mixed green leaves, cherry tomatoes, hearts of palm, avocado, and apple cider vinegar and Dijon mustard dressing.

\$4.500



### SAUTÉED VEGETABLES

\$4.500



### CHILEAN SALAD

\$4.500



### WHITE RICE WITH CHIVES

\$3.500



### BREAD

\$1.500



## CATCH OF THE DAY 200 gr.

CORVINA.....	\$15.000
PALOMETA.....	\$15.000
SALMÓN.....	\$15.000
ROBALO.....	\$18.000
CONGRIO.....	\$15.000

### Salsa a elección:

- Browned butter.
- Pepper sauce.
- Butter with ajo chilote chips.
- Butter and caper sauce.



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## WHOLE FISH

Price is based on weight per kilo. If the fish weighs more, the total is calculated proportionally.

CORVINA (1 Kg).	\$48.000
PALOMETA (1 Kg).	\$48.000
ROBALO (1 KG).	\$48.000

You may choose 1 or 2 preparations per whole fish.

### LA ROMPIENTE CEVICHE

Diced fish over a bed of pink onion, bathed in leche de tigre.

### BUTTER & GARLIC

Grilled fish fillet with crispy garlic slices, served with battered baby potatoes and a butter-based emulsion sauce.


### FRIED

Crispy fish fillets served with battered baby potatoes, zarza criolla, house tartar, and mango-jalapeño sauce.

## SALADS




### LA ROMPIENTE

\$14.000

Lettuce mix, salmon gravlax, cherry tomatoes, cucumber, cashew nuts, olives, and natural yogurt-basil dressing. 

### QUINOA SALAD

\$10.500

Tri-color quinoa, avocado, red onion, pickled purple cabbage, cherry tomatoes, bell peppers, cilantro, and mango-passion fruit dressing.   



### ARUGULA & SERRANO HAM

\$12.000

Roasted cherry tomatoes, Parmesan cheese, and balsamic reduction. 

### FRESH SALAD



\$10.000

Mixed green leaves, cherry tomatoes, hearts of palm, avocado, and apple cider vinegar and Dijon mustard dressing.  

## DESSERTS


### CREMA CATALANA

\$6.000

Soft vanilla custard with lemon zest and a caramelized sugar crust.  

### CHOCOLATE FUSIÓN ROMPIENTE

\$6.000

Peruvian chocolate semifreddo with a sour cherry center.  

### PISTACHIO CHEESECAKE

\$6.000

Served with mascarpone ice cream. 

### SOUTHERN BERRY TART

\$6.000

Baked tart with assorted forest berries. 

### LEAF LITTER CAKE AND ICE CREAM

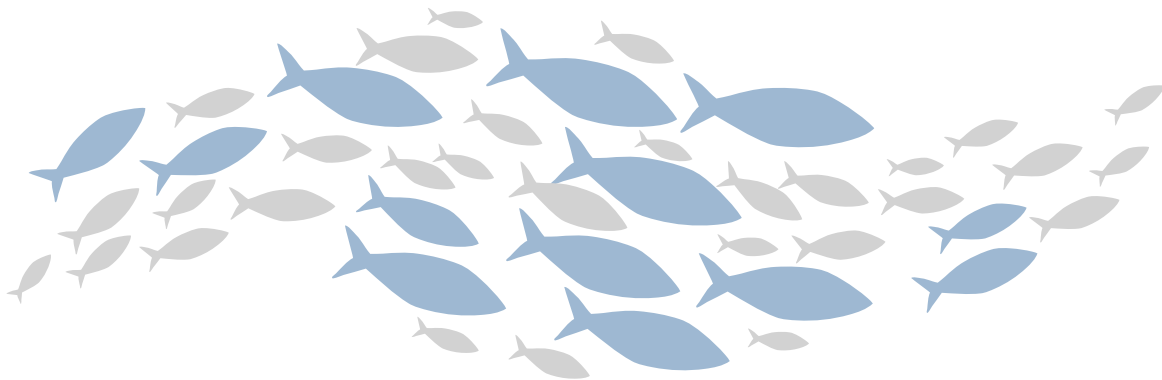
\$6.000

Traditional hojarsca cake with sour cherry sauce. 

### ICE CREAM CUP

\$6.000

Three flavors of your choice. Ask for available flavors. 



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