

# **Carta/vegana** *vegetariana*



**LOBERIAS DEL SUR**  
HOTEL

# Sopa

## Soup

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Vegetariano - Vegano / *Vegetarian - Vegan*

**Potage de zapallo** *Pumpkin soup* \$9.800

Al Jengibre (Sin Gluten) / *With Ginger*  
(*Gluten-Free*)

# Ensalada

## Salad

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Vegetariano / *Vegetarian*

**Cesar Salad** *Caesar Salad* \$11.700

Lechugas, tomate cherry, lactonesa caesar, huevo duro, parmesano / *Lettuce, cherry tomatoes, caesar mayonnaise, hard-boiled egg, parmesan.*

# Los Principales

## Main Dishes

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Vegetariano - Vegano / *Vegetarian - Vegan*

**Timbal de quinoa** *Quinoa Timbale* \$12.400

Con canelones de berenjenas, rellenas con pesto de garbanzos y pimientos asados (Sin Gluten) / *With eggplant cannelloni, filled with chickpea pesto and roasted peppers (Gluten-Free).*

**Vegetariano / Vegetarian**

**Lasaña** *Lasagna* **\$13.100**

Gratinada al horno con verduras de la estación, soya texturizada, bechamel, salsa pomodoro y orégano / *Baked and gratinated with seasonal vegetables, textured soy, béchamel, pomodoro sauce, and oregano.*

**Vegetariano - Vegano / Vegetarian - Vegan**

**Risotto de habas** *Fava bean risotto* **\$10.600**

Con gravilla de espárragos (sin gluten) / *With asparagus gravel (Gluten-Free).*

**Vegetariano - Vegano / Vegetarian - Vegan**

**Fideos de Arroz** *Rice noodles* **\$9.600**

Con saltado de tofu y pimientos (sin gluten) / *With tofu and bell pepper stir-fry (Gluten-Free).*

## Postres

### Desserts

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**Vegetariano - Vegano / Vegetarian - Vegan**

**Ensalada de fruta (Sin Gluten)** **\$4.800**

*Fruit salad (Gluten-Free)*

**Tiramisú con chocolate (Sin Gluten)** **\$5.400**

*Tiramisu with chocolate (Gluten-Free)*

**Peras en almíbar con canela (Sin Gluten)** **\$3.900**

*Pears in syrup with cinnamon (Gluten-Free)*