

Agua, Jugos y Bebidas

Water, Juices, and Beverages

Agua mineral / <i>Mineral Water</i>	\$3.000
Bebidas gaseosas / <i>Soft drinks</i>	\$3.500
Jugos sur Yuis regional / <i>Regional Sur Yuis juices</i>	\$5.500
Red Bull	\$5.000

Cervezas Artesanales / *Craft Beers*

\$5.900

- Hopperdietzel (Goldene, Schwarz)
- Dolbek (Lager, Maqui)
- Arisca (Alazana, Baya)
- Austral (Lager, Patagona, Calafate)
- Kunstmann (Lager, Torobayo, Sin Alcohol)

Vinos Individuales / *Single-Serve Wine*

\$12.000

Santa Digna Gran Reserva 375cc	
Carmenere	Chardonnay
Cabernet Sauvignon	Merlot
Sauvignon Blanc	

Horarios de atención

Service hours

RESTAURANTE CHUCAO

Chucao Restaurant

Desayuno:	07:00 a 10:30 hrs. lunes a sábado 07:00 a 11:00 hrs. domingos y festivos
Breakfast:	07:00 to 10:30 hrs. Monday to Saturday 07:00 to 11:00 hrs. Sundays and Holidays
Almuerzo:	12:30 a 15:00 hrs. lunes a viernes 12:30 a 15:30 hrs. sábados, domingos y festivos
Lunch:	12:30 to 15:00 hrs. Monday to Friday 12:30 to 15:30 hrs. Saturdays, Sundays and holidays
Cena:	19:30 a 23:30 hrs. de lunes a domingo
Dinner:	19:30 to 23:30 hrs. Monday to Sunday

CAFETERÍA ARRAYÁN	10:30 a 19:00 hrs. lunes a domingo
Arrayan Cafeteria	10:30 to 19:00 hrs. Monday to Sunday

BAR GLACIAR	13:00 a 24:00 hrs. lunes a domingo
Glacier Bar	13:00 to 24:00 hrs. Monday to Sunday

SERVICIO HABITACIÓN	07:30 a 22:00 hrs. lunes a domingo
Room Service	07:30 to 22:00 hrs. Monday to Sunday



room / service


LOBERIAS DEL SUR
HOTEL

Sopas o Cremas / Soups or Creams

Crema de Zapallo / Pumpkin cream soup   \$11.800

Libre de gluten y lactosa zapallo camote, zanahoria, papas y cebollas asadas, decorado con un pesto de albahaca / *Gluten- and dairy-free dish with roasted squash, sweet potatoes, carrots, and onions, topped with basil pesto.*

Consomé de Ave / Chicken consommé \$11.500

Clásico consomé de ave con verduras y huevo / *Classic chicken consommé with vegetables and egg.*

Ensalada / Salad

Ensalada tipo César / Caesar Salad \$14.000

Filetillos de pollo a la plancha sobre cama de lechuga con crutones, queso parmesano, tomates cherry y salsa césar / *Grilled chicken fillets on a bed of lettuce with croutons, Parmesan cheese, cherry tomatoes, and Caesar dressing.*

Platos de Fondo / Main Courses

Suprema de Pollo a la plancha con arroz pilaf \$14.500
Grilled chicken breast with pilaf rice

Suave preparación de pechuga de pollo a la plancha con sal y pimienta acompañado de arroz blanco / *Tender grilled chicken breast seasoned with salt and pepper, served with white rice.*

Lomo vetado del parrillero pebre del sur \$19.500
Ribeye steak from the grill with southern-style pebre

Corte de carne premium con toques de sal parrillera y pimienta recién molida, acompañado de pebre sureño con tomates, cilantro, ají cacho cabra y unas crujientes papas bravas, con su picor característico / *Premium cut of meat with hints of grill salt and freshly ground pepper, served with Southern-style pebre made of tomatoes, cilantro, ají cacho cabra, and crispy spicy potatoes, with their characteristic heat.*

Merluza austral, a la plancha con salsa de centolla \$16.900
Patagonian hake, grilled with king crab sauce

Filete de merluza a la plancha sobre salsa de centollas, acompañado de un sabroso guiso a base de trigo mote y verduras / *Grilled hake fillet on a crab sauce, accompanied by a flavorful stew made with wheat mote and vegetables.*

Sándwich & Pizzas

Hamburguesa Gringa / American-style burger \$17.500

Hamburguesa 200 gr, tocino, cebolla caramelizada, lechuga, salsa barbecue, queso americano y pepinillos. Incluye porción de papas fritas / *200g burger with bacon, caramelized onions, lettuce, barbecue sauce, American cheese, and pickles. Includes a serving of French fries.*

Sándwich Vegano / Vegan Sandwich  \$16.000

Hamburguesa de garbanzos, champiñones salteados, cebolla caramelizada, lechuga, queso vegano en pan ciabatta. Incluye porción de papas fritas / *Chickpea burger with sautéed mushrooms, caramelized onions, lettuce, vegan cheese on ciabatta bread. Includes a serving of French fries.*

Pizza Diavolo / Diavolo Pizza \$15.000

Pepperoni, champiñones, mozzarella, pomodoro y pimientos / *Pepperoni, mushrooms, mozzarella, tomato sauce, and bell peppers.*

Pizza Vegetariana / Vegetarian Pizza  \$15.900

Champiñones, choclo, pimientos, cebolla caramelizada, mozzarella y pomodoro / *Mushrooms, corn, bell peppers, caramelized onions, mozzarella, and tomato sauce.*

Postres Desserts

Cheesecake \$7.500

Cheesecake horneado con base crocante y bañado con frutos de la Patagonia / *Baked cheesecake with a crunchy crust, topped with Patagonian berries.*

Menú niños Kids' Menu

Nuggets Premium de pollo con papas fritas \$12.990
Premium Chicken Nuggets with French Fries.

Espaguetis con salsa pomodoro \$11.900
Spaghetti with Pomodoro Sauce.