



endémiko

EXPERIENCIA DE MONTAÑA



RESTAURANT

English Menu

2023

Abierto





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EXPERIENCIA DE MONTAÑA
Restaurante y cafebar

IX región
Malalcahuello
Chile

STARTERS & TOO SHARE

TABLA CRATER NAVIDAD

Pieces of short loin and chicken, nuts, olives, gherkins, spicy cheeses, potatoes sweet potato chips, with merkén toasts.

\$22.900

EMPANADITAS CHILENAS

Assortment of mixed traditional pine (meat and garlic) and shrimp-cheese empanadas. Accompanied by artissan sauces.

\$9.900

PAPAS RUSTIKAS MALALKAHUELLO

Rustic potatoes wedges fried and accompanied by merken and oregano herbs. Includes homemade cacon and barbecue sauce, blue cheese and chives.

\$8.400

TIRADITO DE ATUN

Thin slices of raw tuna meat, flavored with lemon, pepper, capers, Parmesan cheese and coriander. Accompanied by brusquetas.

\$14.900

TABOULETTE MAWÚN

Fresh preparation of quinoa, tomato, avocado, olives, almonds and a touch of cream, topped with smoked salmon and toast.

\$8.900

CHAWAY DE CEBOLLAS

Exquisite homemade breaded onion rings on potato chips and barbecue sauce.

\$6.900





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SOUPS & WARM CREAM

CREMA DE ZAPALLO

\$6.900

Delicious pumpkin cream of pumpkin and smoked sweet potato with hints of honey and ginger accompanied with artisan bread toast.

SOPA CRIOLLA

\$10.400

Soup with 180 grams of tip of the bottom ground meat, caramelized onion, poached egg and coriander. Refined in evaporated milk and brusquettes.





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SALADS

ENSALADA ENDÉMIKO

\$12.400

Fresh lettuce leaves, avocado, tomato, quinoa, egg, blue cheese, laminated Parmesan, and Serrano ham with lemon sauce.

ENSALADA DE CAMARONES LOLCO

\$13.900

Mix of green leaves, blue cheese and Pramesan, garlic confit tomatoes, avocado. crowned with breaded shrimp and honey and ginger dressing.

ENSALADA MEDITERRANEA

\$10.900

Mix of green leaves, cherry tomatoes, watercress, avocado, green apple and walnuts with honey and mustard dressing





Aventuras guiadas



Lodges



Restaurante

info@endemiko.com | endemiko.com | 📍Malalcahuello



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MAIN COURSES

LOMO LISO CON PAPAS A LAS FINAS HIERBAS

\$16.900

230 gram piece of tender smooth loin with candied potatoes in olive oil and herbs aromatic

SALMON CON TRIGOMOTE

\$14.900

Salmon fillet, accompanied by mote wheat stew, vegetables. And caper sauce.

MEDALLON DE ATUN TERRENAL

\$17.200

230 g medallion of pure tuna meat sealed in a sesame crust with sweet potato and crispy potatoes.

PLATEADA CON ÑOQUIS CASEROS

\$14.900

Italian style braised shredded short plate meat accompanied by a trilogy of homemade gnocchi. Garlic confit and flavored with parsley.

ARTISIAN PASTA

\$14.400

Ravioli stuffed with osso buco meat.
or
Sorrentino stuffed with mixed vegetables and champignon..

Salsas to choose: Mushrooms, Pomodoro or Putanesca.

KIDS MENU

\$8.900

Option 1: Cheese burger, french fries and golf sauce.

Option 2: Breaded Chicken accompanied with rice or sweet mashed potatoes.

Option 3: Vegan nuggets with rice or sweet mashed potatoes.





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S Á N D W I C H E S

EL PREMIO DEL CAZADOR

\$15.000

Shredded wild boar meat, caramelized onion, tomato, green leaves, fried egg and merken sauce.

REY FUNGI

\$12.200

Stir-fried oyster and shitake mushrooms with blue cheese and butter cheese, Garlic lactonase, green leaves, tomato, gherkins and homemade sauce with honey

ENDÉMIKO BURGER

\$10.900

Delicious homemade hamburger, caramelized onion, lettuce, avocado, bacon, cheese melted and home made mayonnaise.

KENOWAKA

\$10.400

Exquisite vegetarian burger, barbecue sauce, seasonal mushrooms, onion caramelized, pickles, lettuce, cheddar cheese and garlic sauce.

AL SUR DEL LONQUIMAY

\$10.400

Delicious beef burger, barbecue sauce, cheddar cheese, lettuce, ring onion, tomato and red paprika mayonnaise.

ROMANTICA VIAJERA

\$9.800

vegetarian burger, Andalusian sauce, blue cheese, American cheese, onion caramelized, lettuce, tomato and tartar sauce

POLLO A LA MOSTAZA

\$9.900

Thin slices of chicken seasoned with mustard, tomato, avocado, buttery cheese and golf sauce.





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DESSERTS

HELADO LONQUIMAYINO

\$5.200

Variety of artisan ice creams made from goat's milk.

BROWNIE CASERO CON HELADO

\$5.600

Warm chocolate brownie with artisan ice cream.

PIE O KUCHEN FRESCO

\$4.500

Home made lemon or apple pie .

POSTRE DEL DÍA

\$4.500

Fresh preparations made daily at our ktchen. Ask our staff





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BEVERAGES

BOTTLED WATER \$2.500
WIHT OR WITHOUT
GAS

SODA CAN \$2.500

HOME MADE FRUIT
JUICE \$3.500

LEMONADE \$3.800

MINT & GINGER \$4.000
LEMONADE





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COFFEE & WARM DRINKS

RISTRETTO	\$1.600
ESPRESSO	\$1.900
ESPRESO DOBLE	\$2.400
AMERICANO	\$2.200
MACCHIATO	\$2.100
CORTADO	\$2.800
LATTE	\$3.100
CAPUCCINO	\$2.900
MOKKACCINO	\$3.400
INFUSIONS	\$2.100
HOT CHOCOLATE	\$2.900





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Bar

BEERS

SCHOP	\$4.500
KUNSTMANN	\$4.100
AUSTRAL	\$4.100
ERDINGER	\$4.900
LONQUIMAY	\$4.900
PEWENCHE	\$4.900

LOCAL COCKTAILS

PISCO SOUR TRADICIONAL \$4.500

Sour hecho con pisco chileno de 35° .
Consulte por tamaño catedral y opciones de piscos especiales disponibles

PISCO SOUR PERUANO \$5.900

Sour hecho con pisco peruano de 40° .
Consulte por tamaño catedral y opciones de piscos especiales disponibles.

PISCO SOUR ENDEMIKO \$6.000

Sour hecho con pisco chileno con frutos del bosque Consulte por tamaño catedral y opciones de piscos especiales disponibles.





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COCTELES DEL MUNDO

TROPICAL GIN

\$8.000

Gin, Red bull yellow

APEROL SPRIT

\$6.900

aperol, espumante, soda.

CLAVO OXIDADO

\$6.900

Jack daniels, drambui

RAMAZZOTI

\$6.900

ramazzoti, espumante

SAINT GERMAIN

\$7.600

Licor Saint germain de flores de sauco, mix a gusto del cliente .

TOM COLLINS

\$5.500

gin, limon, soda





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BOULEVARDIER

\$5.900

Gin, Jack daniels

MARGARITA

\$5.900

Tequila, triple sec, limón.

CAIPIRINHA

\$5.900

cachaca, limón

NEGRONI

\$5.900

Gin, vermouth, campari

AMERICANO

\$4.900

Campari, Vermouth bianco

MOSCOW MULE

\$7.900

Vodka, jugo de limón, ginger beer

LONDON MULE

\$7.900

Gin, jugo de limón, ginger beer





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WHISKY

JHONNIE WALKER
ETIQUETA NEGRA

\$10.900

CHIVAS REGAL 12
AÑOS

\$11.500

JACK DANIELS
HONEY

\$9.500

JACK DANIELS N°7

\$8.900

JACK DANIELS APPLE

\$9.500

JHONNIE WALKER
RED LABEL

\$5.900

JACK DANIELS FIRE

\$9.500





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VODKA

VODKA PYLA \$8.900

VODKA ABSOLUT \$5.900

VODKA ABSOLUT \$6.200
SABORES





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RON

RON KRAKEN \$6.900

RON BACARDI
OAKHERT \$6.500

HABANA 7 AÑOS \$6.900





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GINEBRAS DEL MUNDO

GIN HENDRICKS

\$9.900

GIN BOMBAY

\$6.000

GIN GREENALLS

\$6.900

GIN TANQUERAY

\$6.900





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PISCO

PISCOLA

\$4.900

CHILCANO

\$4.900





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AROMATICOS

BITTER ARAUCANO	\$5.900	CAMPARI	\$6.500
FERNET BRANCA	\$5.900	JAGERMEISTER	\$4.900
		(+ red bull \$7.900)	
BAILEYS	\$5.900		
DRAMBUIE	\$7.900		



*¡Thank you for
for your visit!*



endémiko - experiencia de montaña.

ruta 181 km 89, Malalcahuello.

Curacautín, IX Región de la Araucanía, Chile.

+569 8733 2416 + 569 3935 4949

+569 9109 9534

www.endemiko.com

reservas@endemiko.com