



ENDEMIKO – MOUNTAIN EXPERIENCE
ROUTE 181 KM 89.1, MALALCAHUELLO
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RESERVAS@ENDEMIKO.COM

RESTAURANT AND CAFÉ BAR

APPETIZERS

HOUSE EMPANADITAS

ASSORTED SMALL FRIED EMPANADAS (10 UNITS) FILLED WITH CHEESE SAUCE, SERVED WITH HOUSE-MADE PEBRE.

\$9,900

TABLA CRATER NAVIDAD PLATTER

PIECES OF SIRLOIN, CHICKEN, SPICED CHEESES, OLIVES, NUTS, PICKLES, AND SWEET POTATO CHIPS, SERVED WITH MERKÉN TOAST.

\$27,900

CHAWAY OF ONIONS

\$8,900

RUSTIC POTATOES MALALCAHUELLO

PORTION OF RUSTIC POTATO WEDGES WITH MERKÉN, OREGANO, AND HOUSE-MADE BACON, BLUE CHEESE, AND CHIVES SAUCE.

\$9,400

TUNA TIRADITO

THIN SLICES OF FRESH TUNA MARINATED WITH LEMON, PEPPER, CAPERS, CILANTRO, AND PARMESAN CHEESE, SERVED WITH BRUSCHETTAS.

\$15,900

SHRIMP IN WAYKI

EIGHT BREADED SHRIMP SERVED WITH GARLIC AND MERKÉN SAUCE.

\$9,900

TABLA COUNTRY PLATTER

INSPIRED BY THE COUNTRYSIDE AND THE LIFE IN LONQUIMAY'S SUMMER PASTURES. INCLUDES LOCAL ARTISANAL SAUSAGE, PROVOLETA CHEESE, AND RUSTIC FLATBREAD, SERVED WITH PEBRE.

\$27,900

TORTILLA ESPAÑOLA

SOFT RUSTIC POTATO OMELET WITH CARAMELIZED ONIONS AND ARTISANAL BUTIFARRA SAUSAGE, SERVED WITH TOAST AND HOMEMADE PEBRE.

\$10,900

CREAMS AND SOUPS

PUMPKIN CREAM

DELICIOUS PUMPKIN AND SMOKED SWEET POTATO CREAM, SERVED WITH HERB-SEASONED ARTISANAL BREAD TOASTS.

\$9,900

HUNTERS SOUP

180 GRAMS OF BEEF BRISKET IN BROTH, CARAMELIZED ONION, POACHED EGG, AND CILANTRO. SERVED WITH HERB-SEASONED ARTISANAL BREAD TOASTS.

\$11,900

SALADS

LOLCO SHRIMP SALAD

MIX OF ORGANIC GREENS, BLUE AND PARMESAN CHEESES, GARLIC-CONFIT TOMATOES, AVOCADO, TOPPED WITH BREADED SHRIMP AND HONEY-GINGER DRESSING.

\$14,900

ENDÉMIKO SALAD

FRESH MIX OF ORGANIC GREENS, AVOCADO, TOMATO, QUINOA, EGG, FLAVORED CHEESES, BLUE AND PARMESAN CHEESES, SERRANO HAM, AND LEMON DRESSING.

\$12,900

CRAZY SALAD

ORGANIC MIXED GREENS BASE TOPPED WITH SUN-DRIED TOMATOES, PICKLED RADISHES, BABY CORN, SAUTÉED BRUSSELS SPROUTS, AND THINLY SLICED TENDER ABALONE. SERVED WITH A BERRY AND ORANGE DRESSING

\$15,990

MAIN COURSES

BEEF BRISKET WITH HOMEMADE GNOCCHI

BRAISED BEEF BRISKET IN ITS JUICE, SERVED WITH A TRIO OF HOMEMADE GNOCCHI IN WHITE SAUCE, FLAVORED WITH PARSLEY.

\$22,900

ARTISANAL RAVIOLI

STUFFED WITH FOREST MUSHROOMS OR SMOKED SALMON.

SAUCES: POMODORO, MUSHROOM, OR CHEF'S SUGGESTION.

\$17,900

SALMON WITH WHEAT STEW

SALMON FILLET SERVED WITH A WHEAT STEW, SAUTÉED VEGETABLES, AND CAPER SAUCE.

\$17,900

SIRLOIN WITH HERB POTATOES

TENDER SIRLOIN SERVED WITH HERB-INFUSED CONFIT POTATOES. ASK FOR RIBEYE AVAILABILITY.

\$18,900

EARTHY TUNA MEDALLION

230G TUNA MEDALLION SEARED IN SESAME CRUST, SERVED WITH SWEET POTATO PURÉE AND CRISPY SWEET POTATO CHIPS WITH SWEET AND SOUR SAUCE.

\$17,200

BROTHERS' MILANESA

BEEF MILANESA SERVED WITH MOUNTAIN-STYLE MASHED POTATOES.

\$17,900

RISOTTO CAICAI TREN TREN

SURF AND TURF QUINOA RISOTTO IN A CREAMY PUMPKIN AND LEEK SAUCE, TOPPED WITH SAUTÉED SHRIMP AND WOK-SEARED BEEF TENDERLOIN STRIPS.

\$19,900

FOR CHILDREN

ARTISANAL PIZZAS

PEPPERONI, NEAPOLITAN, OR VEGETARIAN.

ARTISANAL FETTUCCINE WITH POMODORO SAUCE

CHICKEN NUGGETS WITH MASHED POTATOES

\$8,900 – \$11,900



SANDWICHES

(ALL SERVED WITH RUSTIC POTATOES AND HOUSE-MADE AIOLI)

ENDÉMIKO BURGER

HOMEMADE BURGER, CARAMELIZED ONION, GREENS, AVOCADO, BACON, AND MELTED CHEESE ON HOMEMADE FRICA BREAD.

\$15,900

SOUTH OF LONQUIMAY BURGER

HOMEMADE BURGER WITH MELTED CHEDDAR, ONION RINGS, GREENS, AND BBQ SAUCE ON HOMEMADE FRICA BREAD.

\$10,900

REY FUNGI

SAUTÉED MORELS, MUSHROOMS, SHIITAKE, AND OYSTER MUSHROOMS WITH GREENS, TOMATO, PICKLES, AND MELTED CHEESES ON HOMEMADE CIABATTA.

\$12,900

HUNTER'S PRIZE

PULLED WILD BOAR, CARAMELIZED ONION, TOMATO, FRIED EGG, AND GREENS ON HOMEMADE CIABATTA.

\$16,900

MUSTARD CHICKEN

THIN SLICES OF MUSTARD CHICKEN, TOMATO, AVOCADO, GREENS, AND MELTED CHEESE ON HOMEMADE CIABATTA.

\$9,900

KENOWAKA (VEGGIE BURGER)

JUICY VEGGIE BURGER WITH BBQ SAUCE, SEASONAL MUSHROOMS, CARAMELIZED ONION, PICKLES, LETTUCE, AND CHEDDAR.

\$10,900

ROMANTIC TRAVELER

VEGGIE BURGER WITH BLUE CHEESE, GREENS, CARAMELIZED ONION, AND TOMATO ON HOMEMADE FRICA BREAD.

\$12,900

GAUCHO'S PRIZE

PULLED LAMB, PARMESAN CHEESE, RED ONION, GREENS, AVOCADO, AND PEAR CHUTNEY ON HOMEMADE CIABATTA.

\$17,900

MECHADA DEL ARRIERO

EXQUISITE SHREDDED BEEF IN ITS OWN JUICES, TOPPED WITH MELTED COUNTRY CHEESE AND ROASTED BELL PEPPERS. SERVED ON CIABATTA BREAD.

\$13,900

DESSERTS

FRESH PIE OR KUCHEN

\$5,500

LONQUIMAY ICE CREAM

LOCALLY MADE MILK-BASED ICE CREAM. ASK FOR AVAILABLE FLAVORS.

\$5,200

HOMEMADE BROWNIE WITH ICE CREAM

WARM CHOCOLATE BROWNIE SERVED WITH ARTISANAL ICE CREAM.

\$5,600

DESSERT OF THE DAY

FRESH DAILY CREATIONS DISPLAYED IN OUR DESSERT FRIDGE.

\$4,500

NON-ALCOHOLIC DRINKS

MINERAL WATER (WITH/WITHOUT GAS) – \$3,500

NATURAL FRUIT JUICES – \$4,500

CANNED SOFT DRINKS – \$2,500

LEMONADE – \$3,900 / \$4,900

MINT GINGER LEMONADE – \$4,900

GINGER BEER “LA IDA” – \$3,500

KOMBUCHA “LA IDA” – \$2,500

COFFEE BAR

ESPRESSO – \$1,900

DOUBLE ESPRESSO – \$2,400

LATTE – \$2,400

CAPPUCCINO – \$2,900

CORTADO – \$2,800

MACCHIATO – \$2,100

INFUSIONS – \$2,100

HOT CHOCOLATE – \$2,900

MOKACCINO – \$3,400

AMERICANO – \$2,200

RISTRETTO – \$1,600

BAR

HOUSE COCKTAILS

ASK FOR OUR BARTENDER'S CREATIONS.

DRAFT BEER (ON TAP)

KUNSTMANN – \$4,100

AUSTRAL – \$4,100

LONQUIMAY – \$5,800

PEWENCHE – \$4,800

BOTTLED BEER

NON-ALCOHOLIC – \$3,500

DOLBEK – \$4,100

EL REGRESO 500CC – \$5,200

AUSTRAL 330CC – \$3,900 / 500CC – \$4,800

PISCO SOUR (CHILEAN) – \$4,900

PISCO SOUR (PERUVIAN) – \$5,900

ENDÉMIKO SOUR – \$6,000

SIGNATURE COCKTAILS

TROPICAL GIN (GIN, RED BULL YELLOW) – \$8,000

APEROL SPRITZ – \$6,900

RUSTY NAIL (JACK DANIELS, DRAMBUIE) – \$6,900

RAMAZZOTTI SPRITZ – \$6,900

TOM COLLINS – \$5,500

SAINT GERMAIN (ELDERFLOWER LIQUEUR MIX) – \$7,600

BOULEVARDIER (GIN, JACK DANIELS) – \$5,900

MARGARITA – \$5,900

NEGRONI – \$5,900

CAIPIRINHA – \$5,900

MOSCOW MULE (VODKA, LEMON JUICE, GINGER BEER) – \$7,900

LONDON MULE (GIN, LEMON JUICE, GINGER BEER) – \$7,900

WHISKY

JOHNNIE WALKER BLACK LABEL – \$10,900

CHIVAS REGAL 12 YEARS – \$11,500

JACK DANIELS HONEY – \$9,500

JACK DANIELS NO.7 – \$8,900

JACK DANIELS APPLE – \$9,500

JOHNNIE WALKER RED LABEL – \$5,900

JACK DANIELS FIRE – \$9,500

VODKA

PYLA – \$8,900

ABSOLUT – \$5,900

ABSOLUT FLAVORS – \$6,200

RUM

KRAKEN – \$6,900

BACARDI OAKHART – \$6,500

HAVANA 7 YEARS – \$6,900

GINS OF THE WORLD

HENDRICK'S – \$9,900

BOMBAY – \$6,000

GREENALL'S – \$6,900

TANQUERAY – \$6,900

PISCO DRINKS

PISCOLA – \$4,900

CHILCANO – \$4,900

AROMATICS AND LIQUEURS

BITTER ARAUCANO – \$5,900

CAMPARI – \$6,500

FERNET BRANCA – \$5,900

JÄGERMEISTER (+ RED BULL \$7,900) – \$4,900

BAILEYS – \$5,900

DRAMBUIE – \$7,900

THANK YOU FOR YOUR PREFERENCE!

ENDÉMICO – MOUNTAIN EXPERIENCE

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