



**ENDEMIKO – MOUNTAIN EXPERIENCE**  
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## **RESTAURANT AND CAFÉ BAR**

### **APPETIZERS**

#### **HOUSE EMPANADITAS**

ASSORTED SMALL FRIED EMPANADAS (10 UNITS) FILLED WITH CHEESE SAUCE, SERVED WITH HOUSE-MADE PEBRE.  
\$9,900

#### **CRATER CHRISTMAS PLATTER**

PIECES OF SIRLOIN, CHICKEN, SPICED CHEESES, OLIVES, NUTS, PICKLES, AND SWEET POTATO CHIPS, SERVED WITH MERKÉN TOAST.  
\$24,900

#### **CHAWAY OF ONIONS**

\$6,900

#### **RUSTIC POTATOES MALALCAHUELLO**

PORTION OF RUSTIC POTATO WEDGES WITH MERKÉN, OREGANO, AND HOUSE-MADE BACON, BLUE CHEESE, AND CHIVES SAUCE.  
\$8,400

#### **TUNA TIRADITO**

THIN SLICES OF FRESH TUNA MARINATED WITH LEMON, PEPPER, CAPERS, CILANTRO, AND PARMESAN CHEESE, SERVED WITH BRUSCHETTAS.  
\$14,900

#### **SHRIMP IN WAYKI**

EIGHT BREADED SHRIMP SERVED WITH GARLIC AND MERKÉN SAUCE.  
\$8,900

#### **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.  
\$24,900

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## CREAMS AND SOUPS

### **PUMPKIN CREAM**

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

\$8,900

### **HUNTERS SOUP**

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

\$10,400

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## SALADS

### **LOLCO SHRIMP SALAD**

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

\$13,900

### **ENDÉMIKO SALAD**

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

\$12,400

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## 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.

\$16,900

### **ARTISANAL RAVIOLI**

STUFFED WITH FOREST MUSHROOMS OR SMOKED SALMON.

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

\$16,900

### **SALMON WITH WHEAT STEW**

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

\$16,500

### **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.

\$14,900

### **CHALLWA TROUT**

TROUT FILLET SERVED WITH COLORFUL QUINOA STEW AND SAUTÉED VEGETABLES.

\$15,900 / \$22,900

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## **FOR CHILDREN**

### **ARTISANAL PIZZAS**

PEPPERONI, NEAPOLITAN, OR VEGETARIAN.

### **ARTISANAL FETTUCCINE WITH POMODORO SAUCE**

### **CHICKEN NUGGETS WITH MASHED POTATOES**

\$8,900 – \$11,900

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## 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.

\$13,900

### **SOUTH OF LONQUIMAY BURGER**

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

\$10,400

### **REY FUNGI**

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

\$12,200

### **HUNTER'S PRIZE**

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

\$15,000

### **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.

\$10,400

### **ROMANTIC TRAVELER**

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

\$11,400

### **GAUCHO'S PRIZE**

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

\$15,000

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## 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

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## **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

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## **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

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## BAR

### **HOUSE COCKTAILS**

ASK FOR OUR BARTENDER'S CREATIONS.

### **DRAFT BEER (ON TAP)**

KUNSTMANN – \$4,100

AUSTRAL – \$4,100

LONQUIMAY – \$4,800

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

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**THANK YOU FOR YOUR PREFERENCE!**

**ENDÉMICO – MOUNTAIN EXPERIENCE**

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