Restaurante Club House

CARTA

Entremeses

Calamares a la Romana $14.800
Breaded calamari or prawns with sauce tartar

Camarones a la Romana $14.800
Breaded prawns with sauce tartar

Congrio Perlan $14.800
Diced breaded conger ell with sauce tartar

Filete aperitivo $15.800
Diced beef sauteed in olive oil, pepper, tabasco and ketchup

Locos a la Romana $22.900
Breaded abalones with sauce tartar

Locos para picar $22.900
Diced abalones with sauce tartar

Porción de Papas Fritas $6.500
French fries

Porción de empanaditas (6 unidades) $8.400

Entradas

Capaccio de Atún $14.800
Tuna Carpaccio

Capaccio de Salmón $14.800
Salmon Carpaccio

Carpaccio de filete de res $14.800
Beef tenderloin Carpaccio

Ceviche a la peruana $14.800
Diced fish, prawns, with purple onion, avocado and corn

Camarones salsa americana $14.800
Shrimps with a base of lettuce and golf sauce

Crudo de filete con tostaditas $18.800
Steak tartare with bread toast

Locos mayo $22.900
Abalone with mayonaise, based on lettuce

Ostiones a la Parmesana $18.800
Razor clams au gratin

Tártaro de Atún con palta $17.800
Tuna tartare with avocado

Tártaro de Salmón con palta $17.800
Salmon tartare with avocado

GLUTEN FREE

Nuestros entremeses y entradas son acompañadas de tostadas, puedes pedir opción de galletitas libre de gluten.



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Ensaladas/Salads

Cesar Club $14.800
Lettuce, croutons, parmesan, heart of palm, mushrooms and shrimp

Cesar Camarón $14.800
Shrimp Caesar Salad

Cesar Loco $21.500
Abalone Caesar Salad

Cesar Pollo $ 10.800
Chicken Caesar Salad

Ensalada Marinera $21.500
Lettuce, scallops, shrimp and abalones

Pasta

Fetuccini Alfredo $9.800
Fetuccini with cream and ham

Fetuccini Fruto de mar $18.800
Fetuccini with seafood sauce

Raviolli di zucca $13.800
Pumpkin stuffed pasta, ricota, cointreau, with saltéed shrimps and toasted almonds

Sopas/Soups

Crema de zapallo $6.500
Creamy sweet potato

Caldillo de Congrio $16.800
Conger eel soup with potatoes, onions and carrot

Caldillo de Congrio con mariscos $22.800
Congeer eel soup with seafood

Sopa Marinera $22.800
Seafood soup with abalone and shrimp

Menú Niños/Kids

Churrasco al plato con agregado $6.800
Grilled steak with side

Congrio perlan con agregado $10.800
Conger Eel with side

Nugget de pollo con agregado $5.400
Chicken nuggets with side

Pollo plancha con agregado $6.800
Grilled chicken with side

Salchichas con agregado $5.400
Sausages with side

Agregados: arroz, papas fritas o puré
SIdes: rice, fries or mashed potatoes



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Churrascos y Sandwiches

Todos nuestros churrascos son elaborados con carne de filete.
All our steak sandwiches are made with fillet meat.

Churrascos / Steak Sandwiches

Solo / Steak with bread	$10.800
Tomate mayo / tomato mayonnaise	$11.800
Palta mayo / avocado mayonnaise	$11.800
Palta tomate mayo / avocado tomato mayo	$11.800
Palta porotos verdes / avocado and green beans	$11.800
Chacarero / tomato green beans and chili	$11.800
Barros Luco/ steak with cheese	$11.800

Ave / Chicken Sandwiches

Palta mayo / avocado mayo	$ 9.800
Palta tomate mayo/ Avocado tomato mayo	$ 9.800

Other Sandwiches

Sandwich atún / Tuna sandwich Lechuga, palta, tomate y mayonesa/Lettuce, avocado, tomato and mayonnaise	$ 9.800
Vegetariano Palta, tomate, quesillo y mayo/Avocado, tomato, fresh cheese and mayonnaise	$ 9.800
Barros Jarpa / Hot Cheese and Ham	$ 7.800
Barros Jarpa Palta / Hot cheese, ham and avocado	$ 8.800
Queso caliente / Hot cheese	$ 7.800
Porción de aji verde / extra green chili	$ 1.200
Porción mayo / extra mayonnaise	$ 600



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Platos de fondo / Main Courses

Filete a lo Pobre Steak with french fries, onions and fry egg	$21.500
Filete Tailandés Steak with Thai-style sauce	$19.500
Congrio plancha con salsa de mariscos Grilled conger eel with seafood sauce	$23.500
Congrio frito Pobre Fried conger eel with french fries, onions and fry egg	$25.500
Locos salsa Newbrug Abalone with Newburg sauce	$23.900
Salmón mariscos pil pil Salmon with saut´rrf seafood in garlic and hot chili	$23.500
Salmón relleno de queso y salsa pimienta verde Salmon stuffed with cheese and served with green peppercorn sauce	$17.800
Chupe de mariscos Seafood casserole	$20.500
Crepe de mariscos Spinach pancakes filled with seafood sauce	$22.000
Pastel de Jaiba Crub pudding	$18.800



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Carnes / Meat

Filete Grille Grilled beef Tenderloin	$14.800
Churrasco al plato Grilled steak	$12.800
Pollo Grille Grilled Chicken	$8.800
Milanesa de Pollo Chicken Milanesa	$9.800
Milanesa de Filete Beef Milanesa	$13.800
Escalopa Kaisser Beef cheese and ham escalope	$15.800

Salsas / Sauces

Salsa Merlot/ Finas Hierbas/ Limón Merlot / Fine Herbs / Lemon	$3.400
Salsa de alcaparras / Roquefort Caper Sauce/ Roquefort Sauce	$4.800
Salsa de champiñones Mushroom sauce	$5.800
Salsa de mariscos / Seafood sauce	$9.800
Salsa Newburg	$4.200

Pescados / Fish

Atún Grillé / Grilled Tuna steak	$14.200
Atún al sésamo / Sesame crusted Tuna steak	$15.200
Salmón Grille / Grilled Salmon	$14.200
Congrio Grille / Grilled Conger Eel	$14.200
Congrio Frito/ Fried Conger Eel	$18.200

Guarniciones/Side dish

Arroz / Rice	$4.200
Champiñones Salteados /Sautéed Mushrooms	$5.800
Choclo a la crema / Creamed Corn	$4.800
Espinacas a la crema / Spinach Creamed	$6.800
Papas Fritas / French Fries	$4.600
Papas salteadas / Puré	$5.200
Ensalada surtida / Mixed Salad	$6.200
Panaché de verduras / Sautéed Vegetables	$5.800



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Postres / Dessert

Panqueque celestino Pancake filled with dulce de leche	$4.800
Tarta de pera Fruit Tart	$4.800
Porción de helado / Portion of ice cream	$2.300
Porción helado artesanal Portion of handmade ice cream	$2.900
Creme Brulee	$4.600
Copa de Helado / Ice cream Cup	$4.600
Copa de Helado artesanal / handmade Ice cream	$5.200
Helado Artesanal de pistacho con merengue gratinado Pistachio Ice Cream with Gratin Meringue	$5.600
Papayas al jugo	$5.600
Suspiro Limeño	$4.800

Cafetería/Coffee

	Simple	Doble
Café Espresso	$3.100	$4.800
Café Ristretto	$3.100	$4.800
Café Cortado	$3.800	$4.800
Capuccino	$3.800	$5.200
Capuccino Vainilla		$5.800
Mokaccino		$5.800
Chocolate con leche		$4.800
Té e Infusión		$2.200

