

APPETIZERS

- BREADED SHRIMP**\$8.500
Breaded shrimp in panko, accompanied by tartar sauce.
- CREOLE PROVOLETA**.....\$8.200
Provolone cheese with chimichurri and roasted vegetables from the garden.
- EMPANADAS' MIX**\$8.300
6 empanadas portion: Knife cut meat (2), melted cheese (2) and seafood (2).

SANDWICHES

- CLUB SANDWICH**\$9.400
Classic recipe with chicken breast, ham, cheese, lettuce, tomato, fried egg and bacon served in sliced bread.
- NOVOTEL BURGUER**.....\$9.400
House burger, goat cheese, tomato, fried egg and olives accompanied by french fries.
- BARROS JARPA CLASSIC**.....\$6.800
Classic grilled ham and cheese sandwich served in sliced bread accompanied by french fries.

*Side dishes: Salad or French Fries

SALADS

- SHRIMP SALAD**\$8.500
Shrimp, native tomatoes, lettuce and palm hearts.
- CHEF'S SALAD**\$8.200
Green leaves, cherry tomatoes, cucumber, olives and a hard-boiled egg.
- CHICKEN CESAR SALAD**.....\$8.300
Green leaves, roasted chicken and parmesan cheese.
- PUMPKIN CREAM**\$8.000
Roasted pumpkin cream with seeds and toasted coconut flakes.

PASTA

- SALMON TORTELLINI IN CHARDONNAY SAUCE**.....\$10.100
Pasta stuffed with salmon in white wine sauce, sage and butter.
- FETUCCINI ALFREDO**\$9.100
Pasta with a rich and creamy parmesan sauce with butter, cream, ham and mushrooms.

MAIN

- CHILEAN SALMON**\$11.900
Poached pink salmon with sautéed spinach, crushed native chilean potatoes, glazed onions and emulsified cooking juice.
- STEAK EYE**\$11.900
Beef filet grilled with sea salt, native variety of tomatoes and roasted male garlic Provenzal.

- SHORT RIB**\$14.500
Slow cooked short rib on mushroom risotto and coriander and tomato pebre.

- GRATIN BREADED CHICKEN BREAST**.....\$11.000
Breaded Chicken breast, gratin with pomodoro sauce, melted cheese, potatoes and a fried egg.

GRILLED

- CHICKEN BREAST**\$10.500
- SALMON**\$11.500
- STEAK**\$12.000

CHOOSE YOUR SIDE DISHES:

Rice – Mashed potatoes- French Fries- Sautéed vegetables- Green salad.

DESSERTS

- CRÈME BRULEE**\$4.500
Creme brulee of intense passion fruit with a touch of vanilla, dried fruit ice cream and hazelnut in chocolate.
- CHOCOLATE INGOT**.....\$4.000
Chocolate ganache with a base of pistachio cake and an orange macaroon .
- FRUIT SALAD**\$3.500
Seasonal fruit.

Attention schedule

BREAKFAST:
From 06:30 to 11:00 HS

LUNCH/ DINNER :
From 06:30 to 20:00 HS

ROOM SERVICE:
24 HS

