

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

