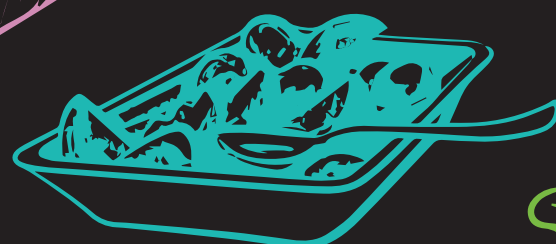
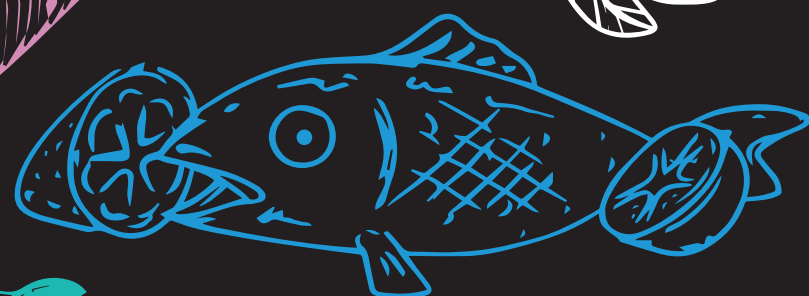
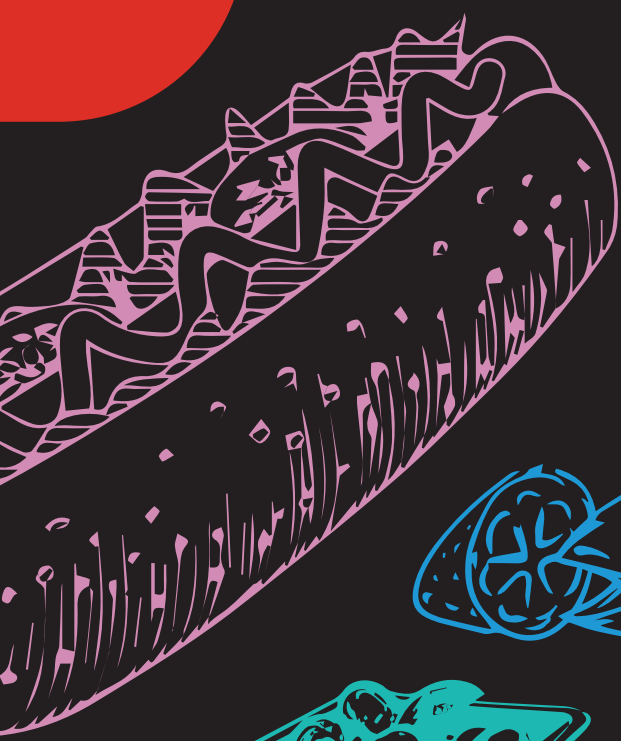


# TABLON'S KITCHEN



Tablón del Ancla®

• Restorán •

# FOR SHARING AND SNACKING



## PARRILLADA GRILLED MEAT \$42.800

Loin, pork chops, sausages, chorizos, boiled potatoes and sopaipillas (type of fried dough) with Chilean pebre (condiment or topping made with tomatoes, onions, coriander, and green chili peppers).

Optional add-ons:

**GUATITAS \$6.300** two units.

(Honeycomb Tripe)

**CHUNCHULES \$6.900** two units

(Beef Small Intestine)

**PRIETAS ARTESANALES \$7.200** two units.

(Handmade Beef Blood Sausage)

## PICHANGA TABLÓN \$25.500

Base of french fries with sautéed beef, pork, chicken, chorizos and Vienna sausages with pickles, cheese, olives, tomato, hard-boiled eggs, avocado and a golden chili. **Add caramelized onion if you wish (for two).**

## PICHANGA VEGETARIANA \$19.250

Base of fries with mix of sautéed vegetables, pickles, cheese, olives, tomato, hard-boiled eggs, avocado and a golden chilli. **Add caramelized onion if you wish (vegetarian, for two).**

## CHORRILLANA LA POPULAR \$23.350

Base of fries with stir-fried beef strips, southern local sausages, caramelized onion, and fried eggs on top (for two).

## BBQ RIBS \$10.700

Baked pork ribs (5 units) with BBQ sauce and french fries.

## MUSSELS WITH GREEN SAUCE \$8.000

Local mussels with red onion, coriander and lemon juice.

## CRISPY WINGS \$9.100

Breaded chicken wings (6 units) with french fries and golf sauce.

## PAPAS BRAVÍSIMAS \$6.450

Rustic potatoes (fried) with brava sauce (spicy sauce).

## SOPAIPILLAS CON PEBRE \$5.700

Sopaipillas (fried dough) with pebre (condiment or topping made with tomato, onions, coriander, and green chili peppers) 6 units..

## FRENCH FRIES \$3.500

330 grams of crispy fried potatoes.



# SÁNGUCHES



ASK THEM WITH FRICA KNEADED BREAD (TYPE OF BURGER BUN) OR WHITE BREAD AND YOU CAN REPLACE THE MEAT OF YOUR SANDWICH FOR A ~~CHICKPEA HAMBURGER~~

FROM THE HOUSE

## EL TABLÓN \$12.850

Grilled thin beef, pickles, tomato, melted cheese, one fried egg on top and french fries.

## EL ARRIERO ¡ARRE BEAST! \$12.850

Shredded leg of lamb with breaded and fried goat cheese, caramelized onion in red wine, confit Cherry tomatoes, pil pil style coriander egg free mayonnaise (or milk mayonnaise) and a spiral fried native potato.

## PORK LEG \$10.150

Rolled pork leg with sauerkraut, tomato, pickles, old-fashioned mustard, and homemade

## SOUTHERN HAKE \$9.650

Fried southern hake with lettuce, tomato, red onion rings, green chili, and homemade mayonnaise.

## BBQ PORK \$9.100

Oven roasted pork ribs with BBQ sauce and coleslaw.

## NOT FISH \$8.550



Breaded and crispy zucchini slices with lettuce, tomato, red onion rings, green chili peppers and homemade mayonnaise.

## VEGECHESSE \$8.500



Melted gouda cheese with blue cheese and roasted seasonal vegetables.

THE CLASSIC ONES

	GRILLED THIN BEEF	SHREDDED BEEF	CHICKEN CUTLET	PORK	THIN CHICKEN BREAST
<b>POBRE</b> Fried egg, caramelized onion, and fries.	\$9.500	\$9.950	\$9.650	\$9.100	\$8.450
<b>ITALIANO</b> Tomato, avocado paste and homemade mayonnaise.	\$10.600	\$10.600	\$10.600	\$9.750	\$9.200
<b>CHACARERO</b> Tomato, green beans, green chili, and mayonnaise.	\$9.500	\$10.600	\$10.100	\$9.350	\$8.750
<b>COMPLETO</b> Tomato, sauerkraut, americana sauce (ground pickles, pearl onions and carrots) and homemade mayonnaise.	\$10.150	\$10.550	\$10.150	\$9.550	\$9.200
<b>LUCO</b> Melted cheese.	\$8.450	\$9.950	\$9.600	\$8.550	\$8.450

## ¡EXTRAS! Exclusive for the classic sandwiches

**Avocado paste \$ 1.950**  
Portion of 60 gr.

**Caramelized onion \$ 1.100**  
Portion of 150 gr.

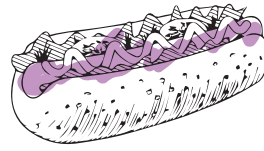
**Homemade mayonnaise \$750**  
Portion of 130 gr.

**Melted cheese \$ 1.600**  
Portion of 120 gr.

**Tomato \$1.440**  
Portion of 130 gr.

**French fries \$2.600**  
Crispy 200 gr.

# HOT DOGS



## HOT DOG TABLÓN \$7.200

Vienna sausage, tomato, americana sauce (ground pickles with pearl onions and carrots), sauerkraut, avocado paste, bacon, and homemade mayonnaise.

## HOT DOG CHACARERO \$5.850

Vienna sausage with tomato, green beans, green chili peppers and homemade mayonnaise.

## COMPLETO \$5.350

Vienna sausage with tomato, sauerkraut, americana sauce (ground pickles with pearl onions and carrots) and homemade mayonnaise.

## HOT DOG ITALIANO \$6.450

Vienna sausage with avocado paste, tomato, and homemade mayonnaise.

## HOT DOG A LO POBRE \$5.500

Vienna sausage with caramelized onion, a fried egg on top, and french fries.

## APPETIZERS, TARTARES AND LIGHT DISHES

### CEVICHE \$10.800

Salmon ceviche with paprika, onion and green chili. Macerated in lemon juice and a little something.

### ARTICHOKE TARTARE \$10.150

Artichokes, capers, pickles, hearts of palm, red onion, coriander, and lemon juice.

### BEEF TARTARE \$11.200

Beef, capers, pickle, red onion, coriander, soy sauce, Dijon mustard, lemon juice, tomato sauce and red chili paste.

### OCTOPUS TARTARE \$12.800

Octopus, capers, pickle, red onion, coriander, soy sauce, old-fashioned mustard, lemon juice, tomato sauce and chili paste

### CARPACCIO \$9.100

Smoked salmon slices with lemon vinaigrette, capers, parmesan cheese and crostini.

### PRIMAVERA \$8.350

Hearts of Palm, lettuce, olives, avocado, tomato, green beans, hard-boiled egg, and quesillo

### LOS CÉSAR \$9.600

Lettuces mix with olives, parmesan strips, croutons, chicken or smoked salmon with homemade Caesar salad dressing.

### NIZA \$9.850

Leafy green mix with tuna, hard-boiled egg, Cherry tomatoes, diced boiled potatoes, red onion rings with tuna mustard dressing.

### MEDITERRÁNEA \$10.600

Leafy green mix with grilled seasonal vegetables, and goat cheeses with buttery cheeses, both marinated.

APPETIZERS AND TARTARES

LIGHT DISHES

\* All tartares are made with a base of pickle, capers, red onion, coriander and old-fashioned mustard.

\* Ingredients may vary depending to the season.

# BROTHS AND SOUPS

TO EAT LIKE AT THE PORT!



## BROTHS

DAY CREAM \$3.400

Check availability..

CONSOMÉ \$3.450

Chicken broth with or without egg, and

CAZUELA \$9.500

Beef soup with potatoes, corn, pumpkin, green beans, rice, and coriander.

## SEAFOOD BROTH

CONGER EEL SOUP \$9.500

Conger eel, potatoes, onion, carrot, cream and cacho de cabra chili.  
**Local recipe for hangovers!**

PAILA MARINA \$12.900

Local seafood stew.

# CLASSIC CHILEAN DISHES

ENOUGH TO LEAVE THE PLACE PRETTY FULL!

HONEYCOMB TRIPE \$8.500

Spicy beef tripe stew with french

CORN CASSEROLE \$10.600

Chilean-style seasoned ground beef, chicken, hard-boiled egg,

CRABMEAT AU GRATIN \$15.000

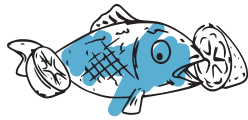
Local crabs with bread soaked in milk and cream.

VEGETARIAN PASTEL DE CHOCLO \$10.600

Roasted eggplant and mushroom filling with red bell pepper and onion, hard-boiled egg, olives and cornmeal pastry. **A vegetarian alternative!**



# SEAFOOD



**SOUTHERN HAKE** \$13.900

Fried or grilled with butter.

**PATAGONIAN SALMON** \$17.600

Grilled with butter.

**OCTOPUS WITH CHIMICHURRI** \$16.000

Grilled octopus with chimichurri.

# CHICKEN



**CHICKEN** \$12.150

Grilled chicken breast.

**CHICKEN CUTLET** \$12.300

Thin slice of chicken breaded and fried.

# BEEF AND PORK

**BEEF CUTLET** \$12.300

Thin slice of beef breaded and fried.

**PORK CHOPS** \$16.000

Two artisanal smoked pork chops with sauerkraut.

**ESCALOPE** \$16.500

Breaded and fried beef, stuffed with ham and cheese.

**LOIN** \$16.400

350 grams of beef tenderloin.

**SHORT PLATE IN ITS JUICES** \$16.400

300 grams of braised beef, cooked slowly in a covered pot.

**CHILEAN-STYLE PORK RIBS** \$14.100

500 grams piece of pork ribs oven-roasted, seasoned in the Chilean style.

## SIDE DISH

YOU CAN  
CHOOSE YOUR  
SIDE DISH!

### A LO POBRE

200 grams french fries, caramelized onion with two fried eggs on top.

### PAPAS BRAVAS

Fried rustic potatoes with spicy sauce, spicy but not so much!

### RUSTIC POTATOES

Fried southern potatoes with skin.

### FRENCH FRIES

200 grams of crispy potatoes.

### BOILED POTATOES

Classic boiled southern potatoes.

### MASHED POTATOES

Ground natural potatoes. Add smoked cacho de cabra chilli flakes if you wish.

### RICE

Portion of white rice.

\*The price of your dish includes a side dish.

## SAUCES

**PEPPER** \$2.350

Ground black pepper with Bechamel.



**MARGARITA** \$3.350

Stir-fried assorted seafood with Bechamel Sauce.

**MUSHROOM** \$2.800

Stir-fried mushrooms with Bechamel Sauce.



# SALADS



**MIXED SALAD \$4.750**

Peas, corn, cucumber, lettuce, carrots, tomato, and green beans.

**AVOCADO AND LETTUCE SALAD \$5.150**

**PALM HEARTS AND LETTUCE SALAD \$5.150**

**CHILEAN STYLE SALAD \$4.850**

Tomato, onion, green chili pepper and

**PALM HEARTS AND AVOCADO SALAD \$6.300**

## FOR THE LITTLE ONES PURE GLUTTONY



**NUGGETS \$4.900**

Chicken nuggets (6 units) served with fried mashed potato balls, rice, mashed potatoes or french fries..

**CHICKPEA BURGER \$6.300**

Chickpea burger (2 unit) served with fried mashed potato balls, rice, mashed potatoes or french fries.

**SALCHIPAP \$5.900**

Sliced local Vienna sausages with french fries.

**CHURRASCO PEQUES \$6.350**

Grilled thin beef with french fries, caramelized onion and one fried egg on top.

IF YOU GOT THIRSTY WITH ALL THIS FOOD,  
ASK FOR OUR BAR MENU!



# DESSERTS

MAY YOU NEVER LACK SWEETNESS IN LIFE!



## WAFFLES \$6.850

Waffle (1 unit), raspberry ice cream, berries, syrup, powdered sugar, raspberry sauce, and whipped cream on top.

## THIN PANCAKES WITH MANJAR \$4.250

Thin pancake filled with manjar (2 units) and powdered sugar. (Manjar: Type of caramel sauce).

## ICE CREAM CUP \$5.250

Local artisan ice cream (3 flavors) with chocolate sauce, whipped cream, and a wafer cookie.

## CHOCOLATE BROWNIE \$6.400

Chocolate sponge cake (2 units) with powdered sugar, berries, hazelnut ice cream and orange sauce.

## CHOCOLATE LAVA CAKE \$6.400

Chocolate sponge cake filled with warm dark chocolate (2 units), powdered sugar, berries, ice cream (lemon, mint, and ginger flavor) and mango sauce.

## CAKE \$4.850

Portion of local cake according to variety available.

## DISCLAIMER:

All our foods are elaborated on production lines that may contain traces of soy, nuts, dairy, gluten or wheat, oats, barley, rye, and shellfish. Menu might change according to the availability of products and weights (grammage).

It is the customer's responsibility to inform the staff in advance, in case of any food allergies or intolerances.



For your safety, our waiters are trained by Mutual de Seguridad for the First Aid Heimlich Maneuver.