

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

(Beff 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).

CHORRILLANA DEL PUERTO \$21.400

Base of french fries with porteño-style (from the port) seafood sauce and fried eggs on top (for two).

BBQ RIBS \$10.700

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

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)

MUSSELS WITH GREEN SAUCE \$8.000

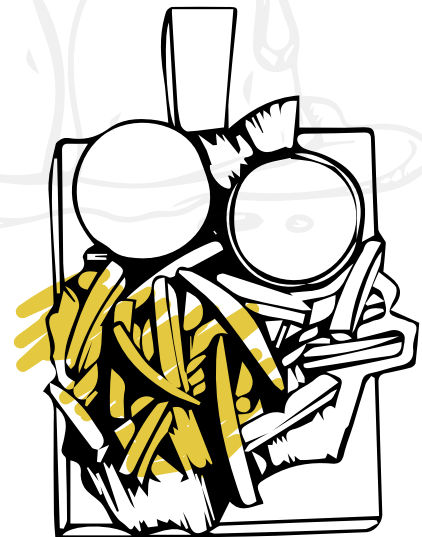
Local mussels with red onion, coriander and lemon juice.

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.



SANDWICHES



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 IARRE 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

Rollled 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
POBRE Fried egg, caramelized onion, and fries.	\$9.500	\$9.950	\$9.650	\$9.100	\$8.450
ITALIANO Tomato, avocado paste and homemade mayonnaise.	\$10.600	\$10.600	\$10.600	\$9.750	\$9.200
CHACARERO Tomato, green beans, green chili, and mayonnaise.	\$9.500	\$10.600	\$10.100	\$9.350	\$8.750
COMPLETO Tomato, sauerkraut, americana sauce (ground pickles, pearl onions and carrots) and homemade mayonnaise.	\$10.150	\$10.550	\$10.150	\$9.550	\$9.200
LUCO 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.

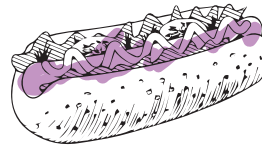
Homemade mayonnaise \$750
Portion of 130 gr.

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 \$8.700

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.

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

* 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

HONEYCOMB TRIPE \$8.500

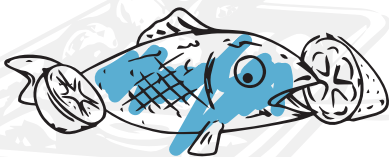
Spicy beef tripe stew with french

CRABMEAT AU GRATIN \$15.000

Local crabs with bread soaked in milk and cream.

CORN CASSEROLE \$10.600

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



SEAFOOD

SITTING IN FRONT OF THE SEA!

SOUTHERN HAKE \$11.300

Fried or grilled with butter.

PATAGONIAN SALMON \$15.000

Grilled with butter.



CHICKEN

ENOUGH TO LEAVE THE PLACE PRETTY FULL!

CHICKEN \$9.950

Grilled butterfly chicken breast.

CHICKEN CUTLET \$9.700

Thin slice of chicken breaded and fried.

BEEF AND PORK

ENOUGH TO LEAVE THE PLACE PRETTY FULL



BEEF CUTLET \$9.700

Thin slice of beef breaded and fried.

PORK CHOPS \$13.400

Two artisanal smoked pork chops with sauerkraut..

ESCALOPE \$13.900

Breaded and fried beef, stuffed with ham and cheese.

LOIN \$13.800

350 grams of beef tenderloin.

SHORT PLATE IN ITS JUICES \$13.800

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

PORK RIBS \$11.500

600 grams piece of oven roasted pork ribs.

SIDE DISHES AND SAUCES



BOILED POTATOES \$1.650

Classic southern potatoes.

RICE \$1.900

Portion of white rice, with grandmother's touch.

FRENCH FRIES \$2.600

200 grams of crispy potatoes.

A LO POBRE \$3.850

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

MASHED POTATOES \$2.600

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

RUSTIC POTATOES \$2.600

Typical southern potatoes with skins.

PAPAS BRAVAS \$3.700

Rustic potatoes with spicy sauce,

PEPPER \$2.350

Ground black pepper with Bechamel sauce..



MUSHROOM \$2.800

Stir-fried mushrooms with Bechamel Sauce.



MARGARITA \$3.350

Stir-fried assorted seafood with Bechamel

SIDES

SAUCES

SALADS



MIXED SALAD \$4.750

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

CHILEAN STYLE SALAD \$4.850

Tomato, onion, green chili pepper and

AVOCADO AND LETTUCE SALAD \$5.150

PALM HEARTS AND LETTUCE SALAD \$5.150

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..

SALCHIPAP \$5.900

Sliced local Vienna sausages with french fries.

CHICKPEA BURGER \$6.300

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

CHURRASCO POBRECITO \$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).

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

