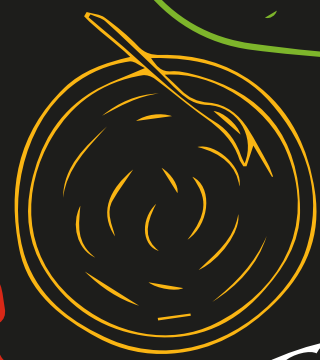
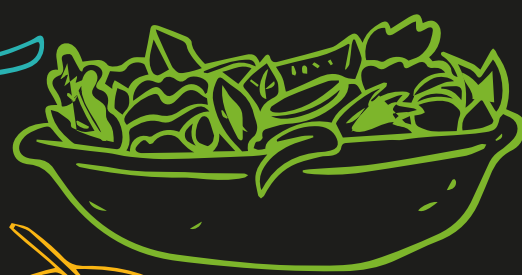
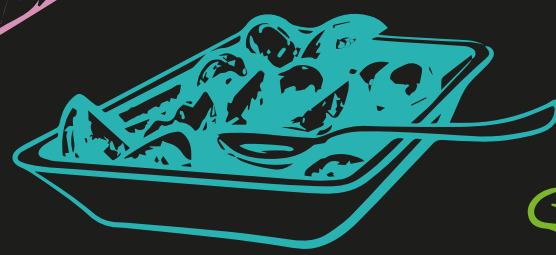
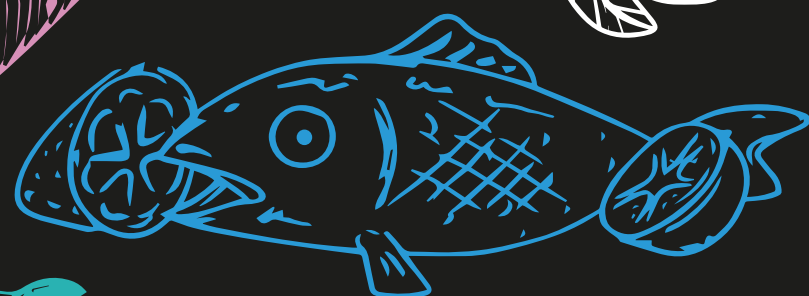
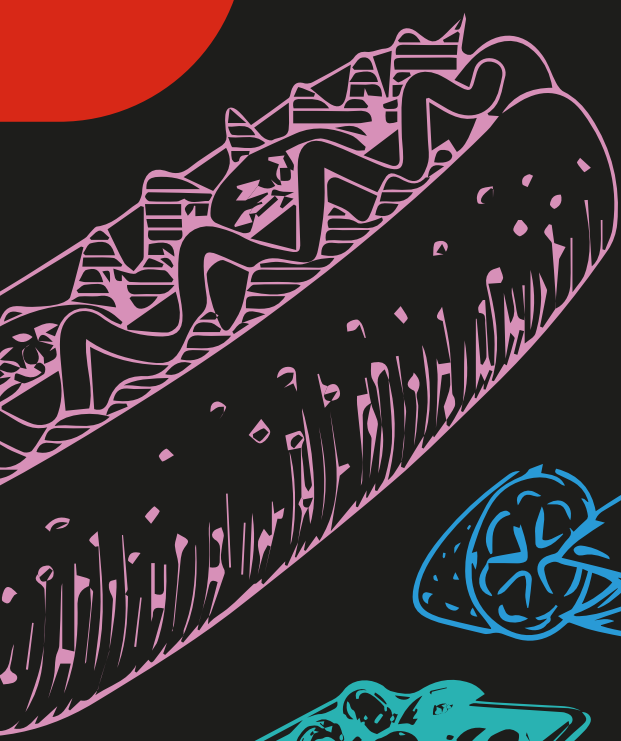


TABLON'S
KITCHEN



Tablón del Ancla®

• Restorán •

FOR SHARING AND SNACKING



PARRILLADA GRILLED MEAT \$44.950

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:

GUATTAS \$6.800 two units.

(Honeycomb Tripe)

CHUNCHULES \$7.250 two units

(Beff Small Intestine)

PRIETAS ARTESANALES \$7.600 two units.

(Handmade Beef Blood Sausage)

PICHANGA TABLÓN \$27.500

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 \$20.500

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 \$25.000

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

BBQ RIBS \$11.250

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

CRISPY WINGS \$9.600

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

PAPAS BRAVÍSIMAS \$6.800

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

SOPAIPILLAS CON PEBRE \$6.200

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

FRENCH FRIES \$3.700

330 grams of crispy fried potatoes.

EMPANADAS DE NAVAJUELAS \$8.900

Fried empanadas (6 unidades).



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 \$13.500

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

EL ARRIERO ¡ARRE BEAST! \$13.500

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 \$10.700

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

SOUTHERN HAKE \$10.200

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

BBQ PORK \$9.600

Oven roasted pork ribs with BBQ sauce and coleslaw.

NOT FISH \$9.100



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

VEGECHESSE \$8.900



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.	\$10.500	\$10.500	\$10.200	\$9.600	\$8.900
ITALIANO Tomato, avocado paste and homemade mayonnaise.	\$11.200	\$11.150	\$11.200	\$10.250	\$9.700
CHACARERO Tomato, green beans, green chili, and mayonnaise.	\$10.150	\$11.150	\$10.650	\$9.850	\$9.200
COMPLETO Tomato, sauerkraut, americana sauce (ground pickles, pearl onions and carrots) and homemade mayonnaise.	\$10.700	\$11.100	\$10.700	\$10.100	\$9.700
LUCO Melted cheese.	\$8.900	\$10.500	\$10.100	\$9.100	\$8.900

¡EXTRAS! Exclusive for the classic sandwiches

Avocado paste \$ 2.050
Portion of 60 gr.

Caramelized onion \$ 1.200
Portion of 150 gr.

Homemade mayonnaise \$800
Portion of 130 gr.

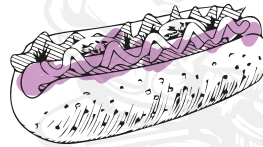
Melted cheese \$ 1.700
Portion of 120 gr.

Tomato \$1.550
Portion of 130 gr.

French fries \$2.750
Crispy 200 gr.



HOT DOGS



HOT DOG TABLÓN \$7.600

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

HOT DOG CHACARERO \$6.150

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

COMPLETO \$5.650

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

HOT DOG ITALIANO \$6.800

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

HOT DOG A LO POBRE \$5.800

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

APPETIZERS, TARTARES AND LIGHT DISHES

CEVICHE \$11.500

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

ARTICHOKE TARTARE \$10.700

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

BEEF TARTARE \$11.800

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

SALMÓN TARTARE \$13.450

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

CARPACCIO \$9.600

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

PRIMAVERA \$8.900

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

LOS CÉSAR \$10.100

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

NIZA \$10.400

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

MEDITERRÁNEA \$11.200

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 \$3.650

Check availability..

CONSOMÉ \$3.650

Chicken broth with or without egg, and

CAZUELA \$10.500

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

SEAFOOD BROTH

CONGER EEL SOUP \$10.100

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

PAILA MARINA \$13.800

Local seafood stew.

PASTAS



PORT FETTUCCINI \$13.800

Fettuccini with octopus, shrimp, squid rings, mixed seafood and cream.

HOUSE GNOCCHI \$12.800

Gnocchi with pomodoro sauce and shredded beef.

SALMON RAVIOLI \$13.200

Ravioli stuffed with smoked salmon with rthh UTJ pesto and cream sauce.

VEGETARIAN PASTA \$10.600

Fettuccini or gnocchi with pesto or pomodoro sauce. Choose **your preferred option!**

CLASSIC CHILEAN DISHES

ENOUGH TO LEAVE THE PLACE PRETTY FULL!

CORN CASSEROLE \$11.500

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

CRABMEAT AU GRATIN \$15.800

Local crabs with bread soaked in milk and cream.

HONEYCOMB TRIPE \$9.500

Spicy beef tripe stew with french

VEGETARIAN PASTEL DE CHOCLO \$11.500

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



SEAFOOD



SOUTHERN HAKE \$14.800

Fried or grilled with butter.

PATAGONIAN SALMON \$18.500

Grilled with butter.

OCTOPUS WITH CHIMICHURRI \$17.200

Grilled octopus with chimichurri.

CHICKEN



CHICKEN \$12.700

Grilled chicken breast.

CHICKEN CUTLET \$12.800

Thin slice of chicken breaded and fried.

BEEF AND PORK

BEEF CUTLET \$12.800

Thin slice of beef breaded and fried.

PORK CHOPS \$16.700

Two artisanal smoked pork chops with sauerkraut.

ESCALOPE \$17.500

Breaded and fried beef, stuffed with ham and cheese.

LOIN \$17.200

350 grams of beef tenderloin.

SHORT PLATE IN ITS JUICES \$17.200

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

CHILEAN-STYLE PORK RIBS \$14.700

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 \$2.500

Ground black pepper with Bechamel.



MARGARITA \$3.550

Stir-fried assorted seafood with Bechamel Sauce.

MUSHROOM \$2.950

Stir-fried mushrooms with Bechamel Sauce.



SALADS



MIXED SALAD \$5.000

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

AVOCADO AND LETTUCE SALAD \$5.450

PALM HEARTS AND LETTUCE SALAD \$5.450

CHILEAN STYLE SALAD \$5.100

Tomato, onion, green chili pepper and

PALM HEARTS AND AVOCADO SALAD \$6.700

FOR THE LITTLE ONES PURE GLUTTONY



NUGGETS \$5.150

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



VEGETARIAN BURGER \$6.650

vegetarian burger served with fried mashed potato balls, rice, mashed potatoes or french

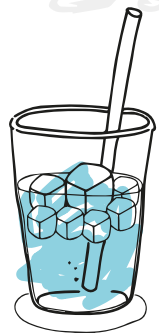
SALCHIPAP \$6.500

Sliced local Vienna sausages with french fries.

CHURRASCO PEQUES \$6.700

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 \$7.200

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

THIN PANCAKES WITH MANJAR \$4.500

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

ICE CREAM CUP \$5.600

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

CHOCOLATE BROWNIE \$6.750

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

CHOCOLATE LAVA CAKE \$6.750

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

CAKE \$4.950

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.