



TAWA BOARD WITH CHARCUTERIE AND LOCAL CHEESES Charcuterie and cheeses, accompanied by a selection of nuts, mote pebre, toast, crackers, vegetables and house sauces.

Ideal for sharing between two:

or. FRIED POTATOES House french fries, accompanied by our Tawa sauce \_\_\_\_\_\_\_ \$9.000

02. SOPAIPILLAS WITH "PEBRE DE MOTE" Sopaipillas accompanied by our incredible pebre de mote \_\_\_\_\_\_\$9.000

o3. SALMON TARTARE "A LA PUELO" Salmon tartar with a yellow chili and mango paste, served with Mediterranean toast \_\_\_\_\_\_\$21.500

04. LAMB EMPANADAS Empanadas stuffed with spiced lamb, served with homemade pebre \_\_\_\_\_\_\$12.000

# Sandwiches ダ Pizzas

Local birds and lakes from the area give names to our selection of sandwiches and pizzas, a must-have to regain energy after a good day of exploration



or. TAWA SANDWICH Country-style shredded beef in ciabatta bread, caramelized onions, roasted tomatoes, dill pickles, fresh lettuce, and our unmatched Tawa mayonnaise \_\_\_\_\_\_46.500

### 02. "CHUCAO" SANDWICH

Country-style shredded beef in ciabatta bread, avocado, tomato, and our unmatched Tawa mayonnaise \_\_\_\_\_\_\_\_\$16.500

## 03. "MARTIN PESCADOR" SANDWICH

Smoked salmon on ciabatta bread, sautéed cherry tomatoes in olive oil, arugula, cream cheese, and dill pickles \_\_\_\_\_\_\_\$16.500

o4. "CARPINTERO" SANDWICH Vegan burger on ciabatta bread, roasted vegetables, vegan cheese, tomato, lettuce, and purple cabbage sauerkraut \_\_\_\_\_\_\_\$16,500





## 01. "LAGO LAS ROCAS" PIZZA Pepperoni and mozzarella cheese \_\_\_\_\_\$16.500

02. "LAGO INFERIOR" PIZZA Mozzarella di Bufala cheese, cherry tomatoes & basil pesto \_\_\_\_\_\_\_\$16.500





o1. HOMEMADE NUGGETS WITH FRIES Unmissable breaded chicken breast nuggets with french fries \_\_\_\_\_\_\_\_\_\_9.000

02. MINI PIZZA Pizza with tomato sauce base, ham and mozzarella cheese \_\_\_\_\_\_\_\$9.000

04. TAGLIATELLE WITH
POMODORO SAUCE \_\_\_\_\_\_\$9.000





01. TAWA BOX "MARTIN PESCADOR"

 Martín Pescador Sandwich (Smoked salmon on ciabatta bread, sautéed cherry tomatoes in olive oil, arugula, cream cheese, and dill pickles)

- Mixed nuts
- Home made cookie
- "Dulce Tawa" bar
- + Fruit

\$25.000

## 02. TAWA BOX "HUED HUED"

 Hued Hued Sandwich (Brie cheese on ciabatta bread, roasted tomatoes, roasted zucchini, roasted eggplant, basil pesto, and olive tapenade)

- Mixed nuts
- Home made cookie
- "Dulce Tawa" bar
- + Fruit \_\_\_\_

\$25.000

## Desserts ダ COFFEE SHOP

The tributaries of the Puelo River give name to our selection of desserts, based on the baking tradition of the Los Lagos Region



o1. "RÍO VENTISQUERO" Slice of hojarasca manjar cake, vanilla ice cream, manjar sauce, and nuts \_\_\_\_\_\_\$7.500

o2. "RÍO TRAIDOR" Chocolate brownie with red fruit ice cream, strawberries and blueberries or seasonal fruit and raspherry coulis \$7.500

### 03. "RÍO MANSO"

Homemade apple puree with pieces of caramel, and touches of fresh cream and cinnamon served in a glass \_\_\_\_\_\_\$6.500

### 04. ICE CREAM CUP

House ice cream, variety of flavors \_\_\_\_\_\_\$5.500

### COFFEE / TEA / MILK





## ΤΕΑ ΤΙΜΕ

01. COOKIE OF THE DAY\_\_\_\_\_\_\$7.500

02. AVOCADO TOAST\_\_\_\_\_\_\$7.500

02. "MEDIALUNA" CROISSANT \_\_\_\_\_\_\_\$7.500

oz. "DULCE TAWA" BAR 4-layer bar. almond cookie, peanut and white chocolate filling, peanut brittle and a layer of 56% coco chocolate \_\_\_\_\_\_\_\$6.500



