



# Cornelia

RECETAS QUE CUENTAN HISTORIAS

By **BLUEDCORS**  
*Apartment Boutique Hotels*

# STARTERS

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## FISH TEMPURA

Fish tempura  
Over homemade tartar sauce, honey Dijon mustard. Aioli and salad with spicy touches.

\$ 29.500

## CREAM OF MUSHROOM SOUP

Based on sliced mushrooms with balsamic and demiglas, served with baguette bread.

\$ 22.500

## TOMATO CREAM

With roasted chonto tomato, albaca with cream, tortilla chips, avocado and cilantro, served with baguette bread.

\$ 22.500

## CROCANTES OF THE HOUSE

Variety of typical empanadas: meat, chicken and cheese, on a bed of lettuce and served with lemon and chili.

\$ 22.500

## BEEF CARPACCIO

Thin slices of mature tenderloin, organized arugula, old mustard emulsion, crispy capers and parmesan cheese flakes.

\$ 31.000

## SALMON CROQUETTES

(5 Pcs.)

Homemade smoked salmon croquettes, with charcoal and served with sour cream and parsley.

\$ 26.500

## PERUVIAN CEVICHE CORNELIA

Cubes of white fish and shrimp cooked with lime, accompanied by leche de tigre, cilantro, onion feathers, rocotto mince and flavored with basil oil.

\$ 31.000



All our prices are tax inclusive



# MAIN DISHES

## MILANESA

Breaded chicken breast Milanese on balsamic reduction and fresh lettuce salad.

\$ 36.100

## CHICKEN & CREAM

Tenderloins served with garden parmesan cream, Dijon mustard, asparagus, crispy kale and radishes.

\$ 34.500

## BRAISED BONDIOLA

Pork cut (250 g) cooked for eight hours at 80°C with mushroom demi glace and purée.

\$ 47.500

## BABY BEEF

180 g of ripe tenderloin, cooked over charcoal with salad and rustic potatoes.

\$ 54.500

## BIFE EYE

Aged steak (330 g), with rustic potato, mushrooms and zuccinis, finished with garlic confit butter and rosemary ashes.

\$ 64.000

## ROASTED BEEF

Roasted for nine hours in a red wine reduction, served with smoked peppers and arugula over roasted creole potatoes.

\$ 52.200

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# FISH

## TILAPIA & BUTTER SAUCE

Grilled fresh fish fillet, served with infused butter sauce, mashed potatoes and fresh salsa.

\$ 41.500

## SALMON & QUINOA

Filete de salmón del Pacífico sellado a la plancha, acompañado de quinua orgánica, kale y verduras salteadas.

\$ 57.600

## FISHING OF THE DAY

White fish made in its own juices with potatoes, vegetables, tomato and coconut milk.

\$ 57.600

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# PAELLA & MELLOW

## SQUID INK AND MELLOW

Mellow rice cooked in black bisque, with fresh Pacific prawns and seasonal white fish, finished with handmade aioli.

\$ 59.000

## SAILOR

Mellow rice with mussels, clams, squid and fresh fish, cooked in shrimp and prawn shells broth.

\$ 47.500

## MORRILLO STEW

Cooked in its juices at low temperature and caramelized in the oven on a bed of mellow herbed rice and spinach pesto.

\$ 54.000

## PENNE WITH MUSSELS

Pan seared with white wine, sautéed vegetables, cream and parsley, served with semolina penne.

\$ 39.000

## STRACCIATELLA FETTUCCINE

Topped with Stracciatella cheese, house-smoked tomato sauce, charcoal-grilled vegetables and basil oil.

\$ 35.000

## CARBONARA FETTUCCINE

With parmesan cheese, bacon, cherry tomato and house cream base accompanied by baguette bread.

\$ 32.500

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# OTHERS FROM THE HOUSE

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## CORNELIA BURGER

Smoked beef, bacon, mozzarella cheese, green lettuce mix, tomato, red onion, garlic butter and seasoned bread, served with french fries.

\$ 41.900

## BONDIOLA SANDWICH

Traditional sandwich with ham, cheese, bacon, fried egg, grilled chicken, lettuce mix, tomato and house sauce, served with french fries.

\$ 32.500

## CLUB SANDWICH

Traditional sandwich with ham, cheese, bacon, fried egg, grilled chicken, lettuce mix, tomato and house sauce, served with french fries.

\$ 32.500



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# SALADAS

## CARAMELIZED GOAT CHEESE

Goat cheese, toasted walnuts, roasted beets, grapefruit and orange with mixed greens, with avocado, honey vinaigrette and orange.

\$ 48.700

## CRISPY QUINOA & KALE

With mixed lettuce, roasted sweet corn, avocado, toasted nuts, cucumber and apple vinaigrette.

\$ 27.000

## GRILLED CHICKEN

Mix of lettuces from the garden dressed with vinaigrette, accompanied by grilled chicken breast, croutons, cherry tomato confit, strawberry slices, orange, peanut pieces and parmesan cheese.

\$ 33.000

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# POSTRES

RED FRUIT WAFFLES AND VANILLA ICE CREAM

\$ 22.000

LEMON PIE

\$ 22.000

CHOCOLATE CAKE

\$ 22.000

DESSERT OF THE DAY

\$ 20.000



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Customers were informed that this establishment suggests a gratuity of 10% of the total bill, which may be accepted or rejected by you, according to the valuation of the service received. At the time of requesting your bill, please indicate to the person who served you whether or not you want this value to be included in the bill, or indicate the value you want to accept as a tip.

In the establishment of commerce the money collected by concept of gratuity is destined 100% to all the personnel that participate in the whole chain of production and services of the area of food and beverages of the hotel.

IMPORTANT: If you have any allergies, dietary restrictions or doubts about the ingredients of our preparations please inform the service staff.