



Cornelia

RECETAS QUE CUENTAN HISTORIAS

By **BLUEDCORS**
Apartment Boutique Hotels

STARTERS

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.

\$ 24.500

BEEF CARPACCIO

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

\$ 34.500

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.

\$ 39.900

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.

\$ 49.500

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.

\$ 59.900

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FISH

TILAPIA & BUTTER SAUCE

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

\$ 42.500

SALMON & QUINOA

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

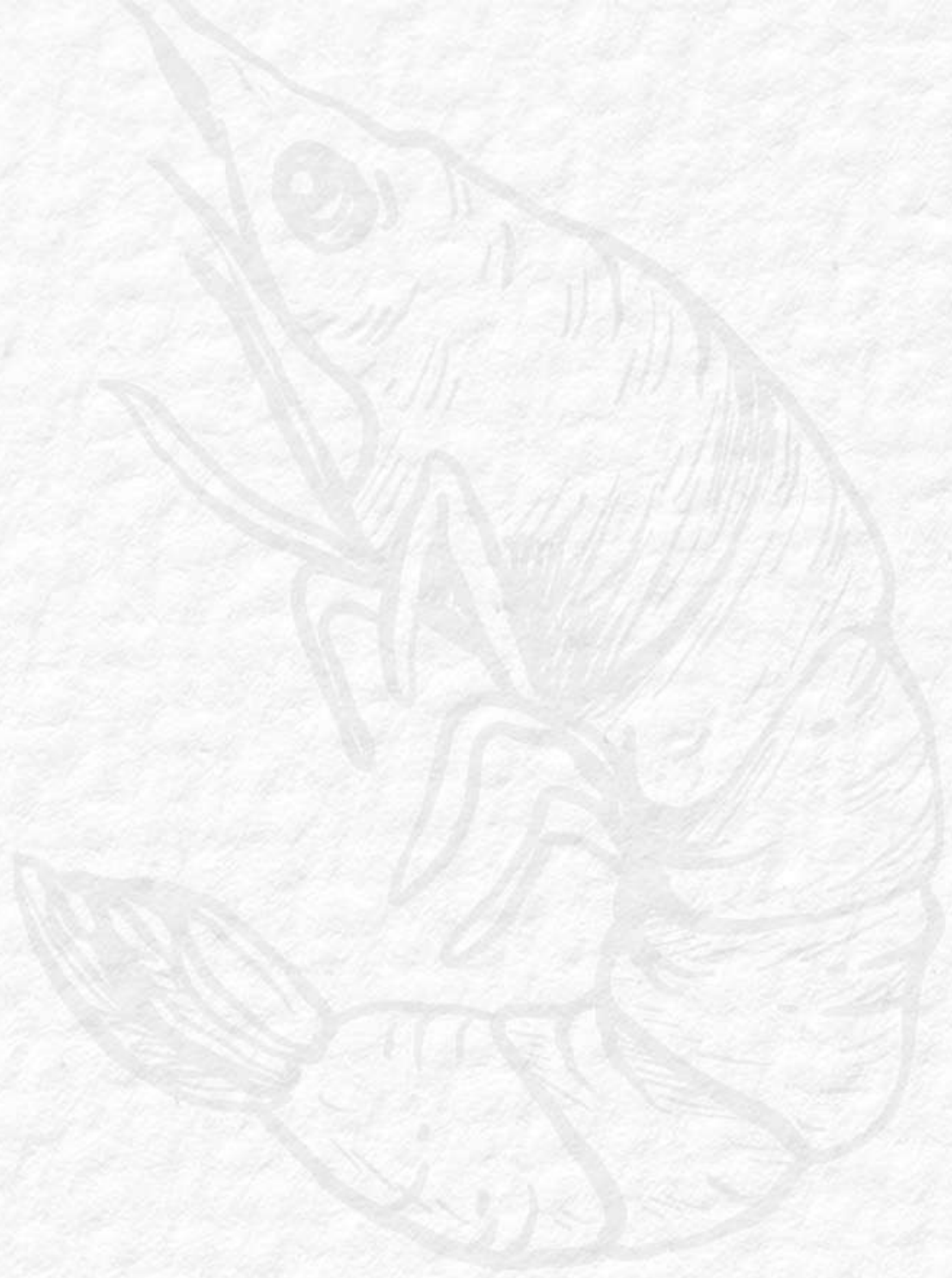
\$ 57.600

FISHING OF THE DAY

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

\$ 59.500

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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.

\$ 66.500

SAILOR

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

\$ 56.500

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.

\$ 42.500

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.

\$ 36.900

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OTHERS FROM THE HOUSE

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.

\$ 34.500

CLUB SANDWICH

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

\$ 33.500



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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.