

Pa



*Mar adentro*  
RESTAURANTE

— ENGLISH —



# COLD APETIZERS



## OYSTERS OVER THE DISH (12 und)

from Chiloe Island to the table ..... \$9.900

## SEA URCHINS

fresh sea urchin extracted from Pacific Ocean  
coast , guarnished with green sauce ..... \$11.900

## LLICO

Tartar of crab from Chiloe Island seasoned with avocado,  
shrimp, purple onions mayonnaise and cilantro ..... \$9.900

## PULUQUI

Timbale of king crab seasoned with  
avocado, purple onion and ciboulette ..... \$12.900

## PA' LOCO

Chilean abalone guarnished with potatoes  
little salad, green sauce and mayonnaise ..... \$14.600

## CEVICHE TRADICIONAL

Salmon or hake or a mix of both seasoned with  
purple onion , bell peppers,cilantro and lemon juice ..... \$9.900

## CEVICHE PA MAR ADENTRO

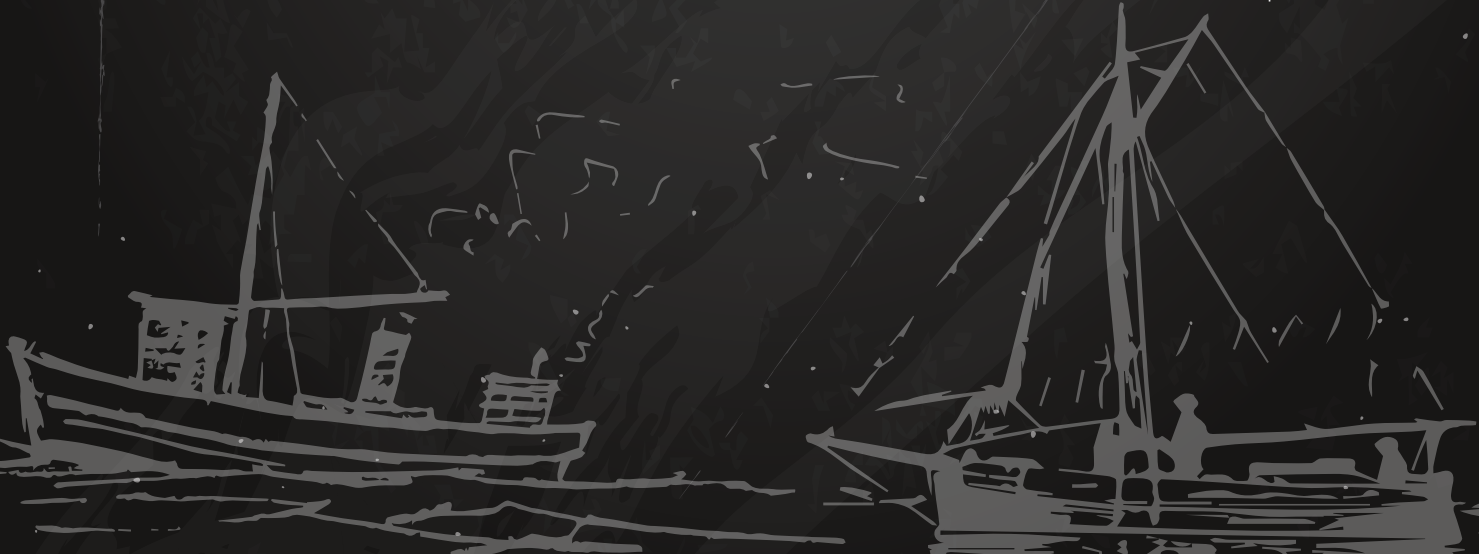
Salmon or hake guarnished with oysters on its  
shells, octopus, shrimp, bell peppers, purple  
onions, lemon and cilantro ..... \$14.900

## CEVICHE ENSENADA

Salmon or hake seasoned with chilean guava, avocado,  
shrimp, purple onion, bell peppers and cilantro ..... \$13.900

## CEVICHE CHILE CHICO

salmon or hake with shrimp, passion fruit sauce, papaya  
cubes, celery, corn, purple onion, radish, soy sauce  
reduction and toasted sesame seeds. .... \$13.900



### HUALAIHUE

Octopus seasoned with hearts of palm,  
black olives,cilantro, soy sauce, purple  
onion,and roasted peppers reduction ..... **\$13.900**

### PULPO CARPACCIO

Octopus carpaccio with capers,  
olives and parmesan cheese ..... **\$13.900**

### MECHUQUE

Salmon carpaccio guarnished with avocado  
cubes, capers, cream cheese and soy sauce ..... **\$11.900**

### MARISCAL FRIO

Sea urchins small bowl,sea squirts and oysters on  
its shells guarnished of green sauce ..... **\$14.900**



## HOT APETIZERS

### EMPANADAS / UND.

Crab and cheese .....	<b>\$1.700</b>
King crab and cheese.....	<b>\$2.200</b>
Chilean abalone .....	<b>\$2.500</b>
Sea food .....	<b>\$1.500</b>
Beef .....	<b>\$1.500</b>
Shrimp and cheese .....	<b>\$1.700</b>
Cheese .....	<b>\$1.300</b>



### A LA PARMESANA (12und)

(Parmesan cheese, buttery cheese, white  
wine, cream, salt and pepper)

Clams .....	<b>\$9.900</b>
Macha clams .....	<b>\$12.900</b>
Oysters .....	<b>\$12.900</b>
Scallops .....	<b>\$14.900</b>



## AL AJILLO O AL PILPIL

**Ajillo:** Stir fried onions, tomatoes, garlic, white wine and butter with parsley

**Pilpil:** Chiloe islands garlic, dry red chili and olive oil

## SEAFOOD FESTIVAL

Sauteed sea food, chilean abalone, octopus, shrimp, prawns, mussels, clams, cholla clam, squid, oysters in its own juice in a clay dish. .... **\$15.900**

Squid ..... **\$9.900**  
Octopus ..... **\$13.900**

Shrimp ..... **\$12.900**  
Chilean abalone ..... **\$15.000**

## CHUPE

Is stir fried onions, bell peppers, white wine mixed with parmesan cheese and home made bread crumbs soaked in milk and chosen protein served in a clay bowl

Crab chupe ..... **\$10.900**  
King crab chupe ..... **\$12.900**  
Chilean abalone chupe..... **\$14.900**



# SALADS

## ISLA HUAR

Lettuce salad, purple onion, shrimp, mussels seasoned in smooth lemon and olive oil (limoneta) and cilantro..... **\$8.900**

## PIEDRA AZUL

Mix of green leaves seasoned with blue cheese, figs, onion chutney with aceto..... **\$9.900**

## ENSALADA OCEANO

Sea salad with edible algae:huiro, chicoria, carola of sea and green leaves, garnished of red tuna ceviche(raw tuna seasoned mainly with onions and lemon juice) with toasted sesame seed ..... **\$12.900**

## HUELMO

Corn salad and lettuce with stir fried shrimp, tomatoes, avocado cubes, purple onion, cilantro, mayonnaise and green chili in phyllo dough..... **\$9.400**

## PUELO

beef sealed at the point in green pepper and mustard, garnished of avocado, egg, lettuce, purple onion and spanish sauce with capers ..... **\$9.900**

## CHICKEN CESAR SALAD

chicken sealed in olive oil, croutons, parmesan cheese, lettuce and home sauce ..... **\$7.900**



### SHRIMP CESAR SALAD

Stir fried shrimps in olive oil, croutons, parmesan cheese, lettuce and home sauce ..... \$9.900

### SALPICON DE LA CASA

Roasted chicken, lettuce , corn, peas, eggs, avocado, potatoes,cilantro and home made mayonnaise ..... \$8.900

AVOCADO HEART OF PALM SALAD... \$5.900

CHILEAN SALAD ..... \$4.900

GREEN SALAD ..... \$5.900

### MIXED SALAD

beet,carrot, corn, tomato, lettuce and peas ..... \$4.900



## BROTHS AND SOUPS

### CONGER FISH BROTH

Conger fish, conger fish broth, stir fried onion, laurel, bell peppers, carrot,potato and cilantro ..... \$11.900

### CANAL DE CHACAO

Conger fish broth and smoked pork ribs, shrimp, squids, mussels, and sea squirt, rice in stir fried onion, paprika,carrot, cilantro, cooked in fumet and a dropped over egg optional ..... \$14.900

### SPECIAL BROTH

Sea food broth premium on its own broth, chilean abalone, shrimps, octopus, prawn..... \$14.900

### TRADITIONAL CLAY BOWL

Sea food with shells broth, sea squirts,squid,mussels and fish ..... \$11.900

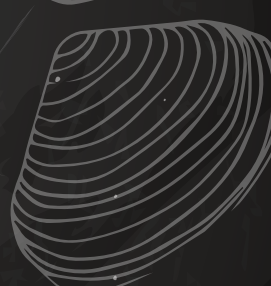
### CHILEAN ABALONE BROTH

sliced chilean abalone broth with rice and dropped over egg optional ..... \$9.900

### CHICKEN SOUP

With optional egg ..... \$5.900

CURANTO BROTH MUG ..... \$3.900



# MAIN PLATES

## HOME CREATIONS



### AYACARA

Fried conger fish stuffed with creamy crab in panko, zucchini slices, fennel and pernot flamed shrimp risotto .....

\$14.900

### LA NEGRA MARINA

Conger fish macerated in black olive dust and slow cooked gratin, timbale of egg plant stuffed with shrimp, basil, tomato, king crab sauce and avocado .....

\$15.900

### LA CHILOTA

salmon or hake with stew of potato, sweet potato, cabbage, smoked cholga clams, broad beans, fried cilantro, algae and cochayuyo algae sauce and oysters with garlic .....

\$14.900

### LOCURA

Grilled conger fish with mashed potatoes and black olives, sliced chilean abalone sauce, candied cherry tomato and basil in butter .....

\$15.900

### CHULIN

Fish of your preference in the grill with crab sauce and sauteed octopus, shrimp skewers guarnished with steamed potatoes .....

\$14.900

### CHAMIZA

Grilled salmon with mashed potatoes with parsley and octopus sauce, squid, chilean abalone, shrimps and buttery mussels .....

\$14.900

### QUEULIN

Grilled hake guarnished with potato risotto, smoked bacon and sauteed shrimp in butter and parsley .....

\$14.800

### LA TRUCHA

River trout guarnished with potato slices, tomato, oven roasted lemon in thyme, rosemary and chilo island garlic black butter sauce with fried capers in olive oil and parsley .....

\$14.800



## RIO CHEPU

Cancato style salmon which is salmon cooked in a special double grill with melted cheese, steamed onion, sausage, tomato, potato chips cooked in foil ..... \$14.900

## CURANTO (PULMAY)

Pot cooked sea food with smoked pork, sausages, chicken, cholga clams, mussels, clams chapalele (boiled dough), milcao( boiled and raw potatoes made a dough and then fried) potato and curanto broth ..... \$14.900

## PULPO A LA GALLEGA

whole octopus grilled with crunchy potatoes and stir fried onion, chiloe island garlic, paprika, white wine, olive oil with paprika and butter, dehydrated parsley touches ..... \$15.900



## GRILLED FISHES



CONGER FISH .....	\$9.600
SALMON .....	\$9.600
HAKE .....	\$8.600
TROUT .....	\$9.600
ADDITIONAL FRIED .....	\$1.000



## MEAT



STRIPLOIN 350 GR .....	\$11.900
STRIPLOIN 500 GR .....	\$14.600
CUBE ROLL 350 GR .....	\$12.900
CUBE ROLL 500 GR .....	\$15.500
TENDERLOIN 350 GR .....	\$14.900
CHICKEN BREAST .....	\$7.900

# GUARNISH

STEAMED POTATOES .....	\$2.700
MASHED POTATOES .....	\$3.200
SIMPLE RICE .....	\$2.700
MASHED OLIVES .....	\$3.800
DUCHESS POTATOES .....	\$3.500
CORN AT THE CREAM .....	\$3.500
SAUTEED VEGETABLES .....	\$3.500

POTATOES RISOTTO .....	\$3.800
FRENCH FRIES .....	\$3.500
SPICY MASHED POTATOES .....	\$3.500
SAUTEED POTATOES with parsley or smoked dry chili with spices .....	\$3.500
A LO POBRE (french fries, eggs and roasted onions) .....	\$4.900
SPICEY POTATOES .....	\$4.500
SAUTEED MUSHROOMS .....	\$4.500



# SAUCES

CAPERS SAUCE .....	\$3.900
ROQUEFORT SAUCE .....	\$4.200
BUTTER SAUCE, BLOND OR BLACK .....	\$2.900
SHRIMP SAUCE .....	\$4.200
KING CRAB SAUCE .....	\$5.500
DAISY SAUCE .....	\$4.500
CHILEAN ABALONE SAUCE .....	\$5.500
CRAB SAUCE .....	\$4.500
MUSHROOMS SAUCE .....	\$3.500
ARRIERO SAUCE .....	\$2.900
OLIVE, LEMON AND PALMETTO SAUCE .....	\$3.900



# HOME PASTA

## MAILLEN

Eggs fettuccinis with sauteed sea food  
sauce, shrimp, squids, mussels, tomatoes,  
basil and butter .....

\$13.900

## MAULLIN

Fettuccinis in squid ink with creamy sauce of  
oysters at carmenere and sauteed chives .....

\$13.900

## DEL ATLANTICO CHE

Fettuccinis with garlic sauteed prawns .....

\$14.900

## CORRENTOSO

Raviolis stuffed with smoked salmon and philadelphia  
cream cheese, creamy sauce of crab .....

\$13.900

## GOLFO DE PENA

Tortellini stuffed with king crab and creamy  
shrimps sauce, dehydrated parsley and parmesan .....

\$14.900

## CREPES PA MAR ADENTRO

Crepes filled with sauteed sea food, shrimps,  
squids, mussels, crab, with parmesan gratin  
cheese cooked in clay .....

\$14.500

## CREPES CAMARÓN

Pancakes stuffed with shrimps  
and cheese sauce .....

\$13.500

## VEGETARIAN CREPES

spinach pancake stuffed with  
sauteed vegetables .....

\$13.500

## LASAGNA AUSTRAL

Stuffed with king crab, shrimps,  
cheese, tomato and gratin white sauce .....

\$13.900

## GNOCCHI CAZADOR

Potatoes gnocchi with  
dehydrated mushroom sauce  
and mushrooms in cream,  
roasted bell pepper, fillet slices  
in green pepper and smoked  
dry chili roasted onion .....

\$13.900





### RISOTTO CALBUCCO

Arboreal italian rice, cooked with octopus, squid, mussels, clams, tomatoes, local peas and basil .....

\$14.800

### RISOTTO MONTE VERDE (vegetariano)

Arboreal italian rice, cooked with mushrooms, blue cheese, rucula and thin orange peel .....

\$13.900



## PASTAS

FETUCCINI WITH SAUCE ..... \$11.900

GNOCCHI WITH SAUCE ..... \$11.900

SQUID INK FETUCCINI WITH SAUCE ..... \$12.900

*\*SAUCES FIR CHOOSE : TOMATO CREAM BASIL, BOLOGNESE, ALFREDO*



## KIDS MENU

SPAGHETTI WITH SAUCE FOR CHOOSE  
(BOLOGNESE OR ALFREDO) ..... \$6.900

STRIPLOIN, CHICKEN OR SALMON GRILLED\* ..... \$6.900

SAUSAGES ONLY OR WITH EGGS\* ..... \$6.900

FISH FILLETS WITH PANKO\* ..... \$6.900

MEDIUM SIZE PIZZA FOR CHILDREN,  
NAPOLITANE OR HEALTHY VEGETARIAN ..... \$6.900

*\*guarnished with vegetables, mashed potatoes, french fries or rice*



# TO SHARE

## 2 TO 3 PERSONS



### **TABLA FRIA PAMAR**

Mixed ceviche, crab tartar with avocado, sea urchin  
salmon sashimi with soy sauce and caper fresh oysters  
guarnished with toasts and green sauce .....

**\$29.900**

### **TABLA CALIENTE PAMAR**

Sea food with garlic, chupe of crab, fish skewers and  
shrimp with sauce, parmesan oysters, roman style  
squids with toasts and tartar sauce .....

**\$29.900**

### **TABLA PACHECO ALTAMIRANO**

Cow fillet and garlic chicken, chupe of crab, garlic  
sauteed sea food, salmon ceviche, spiced potatoes,  
waffle fries, tartar sauce and toasts .....

**\$29.900**



# DESSERTS

**SELECTION OF OUR DESSERTS** ..... \$7.900

**ICE CREAM CUP PA MAR ADENTRO**

Fruits, cream, sauces, cookies and choco chips ..... \$5.900

**DON PEDRO**

Whisky, vanilla ice cream, cream and wallnuts ..... \$6.500

**RASPBERRIES MERINGUE CAKE** ..... \$4.900

**HOME MADE BROWNIE**

Hazelnut brownie with amaretto sauce and pistaccio ice cream ..... \$4.900

**CAKE OF THE DAY** ..... \$4.900

**TIRAMISU** ..... \$4.900

**STRUDELL** ..... \$4.500

**MERINGUE AND MILK SWEET** ..... \$3.900

**CHOCOLATE MOUSSE** ..... \$3.500

**2 FLAVORS ICE CREAM CUP** ..... \$3.600

**PANCAKE WITH ICE CREAM** ..... \$3.900

**PAPAYAS AT THE JUICE** ..... \$4.500

**CHESTNUTS AT THE JUICE** ..... \$4.500

**PEACHES AND CREAM** ..... \$3.500

**MURTA WITH MEMBRILLO**

sugar and water preserved chilean guava and quince ..... \$4.500





**Dear costumer, if you have any intolerance, allergies or any inconvenient in your diet, please let us know.**

**Those 14 products and derivatives are allergens and are legally obligated to be exposed and are in our menu. excluding us of responsibility when are consumed**



GLUTEN



CRUSTÁCEANS



Eggs



Fish



PEANUTS



SOYBEANS



MILK



TREE NUTS



CELERY



MUSTARD



SESAME



SULPHUR  
DIOXIDE



LUPIN



MOLLUSCS







# Pa



## *Mar adentro* RESTAURANTE

### GROUP PRICES AND RESERVATIONS



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