




















BREAKFAST

Served daily from 6:00 AM – 12:00 PM

À LA CARTE

ORGANIC FRUIT FROM “LO VALLEDOR” MARKET Sliced fruit drizzled with palm honey, almonds and toasted coconut	10,000	 
PLAIN MILK YOGURT WITH GRANOLA Plain, lactose-free, greek or skim	8,500	
ARTISAN PASTRIES Served with butter, jam, honey and milk-caramel	9,000	
GLUTEN-FREE PASTRIES AND BAKERY Sliced bread, sweet cookies, rice cookies and ciabatta	11,000	 
ARTISAN BAKERY Served with butter, jam, honey and milk-caramel	7,000	
HOMESTYLE ORGANIC OATMEAL With milk, cinnamon and pumpkin seeds	8,000	
HOMEMADE FRENCH TOAST With cinnamon, whipped cream, strawberries and syrup	8,000	 
HOMEMADE PRESERVATIVE FREE WAFFLES With whipped cream, caramel sauce and walnuts	8,000	
HOMESTYLE PANCAKES With chantilly cream, strawberries, chocolate chips and wild berries sauce	10,000	
CHEESE AND CHARCUTERIE Selection of national cheeses and local cold cuts	10,000	
FREE RANGE ORGANIC EGGS Two fried or scrambled eggs <i>Side order of southern sausage, smoked bacon, turkey ham or roasted tomatoes included</i>	11,000	
OMELETTE / SCRAMBLED EGGS WITH INGREDIENTS Turkey ham, cheese, bell pepper, onion, mushroom or tomato <i>Side order of southern sausage, smoked bacon, turkey ham or roasted tomatoes included</i>	12,000	
AVOCADO ON ITALIAN CIABATTA With grilled tomato, olive oil and cream cheese	11,000	 
VEGAN YOGURT & ORGANIC BERRIES With toasted almonds and grated coconut	11,000	 



GLUTEN-FREE



SPICY



VEGETARIAN



VEGAN



HEALTHY



SIGNATURE

PRICES ARE IN CHILEAN PESOS, VAT INCLUDED

DELIVERY FEE OF 2,500

BREAKFAST

Served daily from 6:00 AM – 12:00 PM

AMERICAN BREAKFAST

26,500

- ❖ Fresh organic orange juice
- ❖ Percolated coffee, espresso, latte, cappuccino or black, green, herbal tea
- ❖ Organic fruit from “Lo Valledor” Market
- ❖ Plain milk yogurt with wild berries sauce and organic granola
- ❖ Selection of bakery and pastries
- ❖ Selection of cheeses and charcuterie
- ❖ Scrambled, fried or omelette eggs with your choice of ingredients:
turkey ham, mushrooms, cheese, onion, bell pepper or tomato
Side order of southern sausage, smoked bacon, turkey ham or roasted tomatoes
- ❖ Butter, jam, honey and milk-caramel

CONTINENTAL BREAKFAST

24,500

- ❖ Fresh organic orange juice
- ❖ Percolated coffee, espresso, latte, cappuccino or black, green, herbal tea
- ❖ Selection of bakery and pastries
- ❖ Selection of cheeses and charcuterie
- ❖ Butter, jam, honey and milk-caramel

CHILEAN BREAKFAST

25,500



- ❖ Fresh organic orange juice or raspberry
- ❖ Percolated coffee, espresso, latte, cappuccino or black, green, herbal tea
- ❖ Organic fruit from “Lo Valledor” Market
- ❖ Plain milk yogurt with wild berries sauce and organic granola
- ❖ Smoked salmon omelette with fresh cheese, tomato, onion, coriander
- ❖ Shredded chicken and avocado purée toast
- ❖ Selection of bakery and pastries
- ❖ Butter, jam, honey and milk-caramel

HEALTHY BREAKFAST

24,500



- ❖ Green detox juice
- ❖ Percolated coffee, espresso, latte, cappuccino or black, green, herbal tea
- ❖ Organic fruit from “Lo Valledor” Market
- ❖ Egg white omelette with spinach and tomato
- ❖ Whole grain seed bread toast
- ❖ Low calorie marmalade



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DELIVERY FEE OF 2,500

BEVERAGES

Available 24 hours a day

COFFEE

AMERICANO

3,700

ESPRESSO

3,500

DOUBLE ESPRESSO

4,400

CORTADO

Whole milk, skim, lactose free, soy or almond

3,900

DOUBLE CORTADO

Whole milk, skim, lactose free, soy or almond

4,400

LATTE

Whole milk, skim, lactose free, soy or almond

4,200

CAPUCCINO

Whole milk, skim, lactose free, soy or almond

4,400

ORGANIC TEA

English breakfast, earl grey, green, chai, chamomille or wild berries

3,800

MILK

Whole, skim, lactose free, soy or almond

3,200

COLD / HOT CHOCOLATE

Whole milk, skim, lactose free, soy or almond

4,400

Britt Coffee and Mighty Leaf are both organic products carefully harvested to preserve biodiversity in harmony with nature

NON-ALCOHOL

SOFT DRINK

Pepsi, Pepsi Light, Pepsi Zero, Crush, Crush Light, 7 Up
Canada Dry, Canada Dry Light, Canada Dry Tónica

3,800

JUICE

Natural organic orange

Orange, raspberry, mango or pineapple

5,500

MINERAL WATER

4,600

Acqua Panna

Still

San Pellegrino

3,700 - 250 ml

5,900 - 750 ml

Sparkling

Puyehue

3,700 - 250 ml

5,900 - 750 ml

Still/ Sparkling

3,100 - 330 ml

5,500 - 750 ml

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DELIVERY FEE OF 2,500





LUNCH & DINNER

Served daily from 12:00 PM – 11:00 PM

STARTERS

DAILY CATCH CEVICHE Key lime, avocado, crispy storage onion, "Bruja" potato Chuchoco And Green chili	19,000	
VALDIVIAN ABALONES With Green chili mayonnaise, cucumber and lemon caviar	25,000	
GUACAMOLE With pico de gallo and corn tortilla chips	15,000	 
BEEF FILET TARTAR On Layers of Southern Potatoes: Truffled mayonnaise with Parmesan and confit quail egg yolk.	18,000	
"CRIOLLO" PINO EMPANADAS Boiled egg, Azapa olives, raisins and "chancho en piedra"	18,000	
BUTTERY CHEESE QUESADILLAS With "pico de gallo", guacamole and roasted tomato sauce <i>Add chicken, shrimp or camembert cheese</i>	15,000 6,000	 
CHICKEN CONSOMMÉ With vegetable parmentier and rice	12,000	
ROASTED TOMATOES CREAM SOUP With parmesan cheese ganache, foccacia croutons and basil oil	13,000	

FROM THE GRILL

ANGUS RIB-EYE	27,000	
ANGUS BEEF FILET MEDALLION	27,000	
PUERTO MONTT GRILLED SALMON	23,500	
PUNTA ARENAS SOUTHERN HAKE	23,500	

*Served with french fries, rice
sautéed vegetables or mixed salad*

EXTRA SIDE ORDER	8,000
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LUNCH & DINNER

Served daily from 12:00 PM – 11:00 PM

MAIN COURSES

PAN SEARED PUERTO MONTT SALMON

Ricotta gnocchi, braised artichokes, Azapa olives and confit chilote garlic

24,500 


GRILLED ANGUS BEEF FILLET

With potato purée and black butter, caramelized bacon, grilled asparagus, Aysén morels and smoked rosemary oil

29,000 


WELLINGTON PUMPKIN

Confit pumpkin with mushrooms and spinach, wheat mote stew with pumpkin seeds and merken

25,000 

EGG FETTUCCHINE, SPAGHETTI OR GNOCCHI

Choose your sauce between bolognese, pomodoro, Alfredo Or shrimps and garlic sauce

22,000 

EXTRA SAUCE

7,000

SALADS


MARINATED TUNA

Citrus-marinated tuna salad, andean quinoa tabbouleh, avocado, Edamame, wakame, quail egg, cucumber and pickled cabbage With citrus soy dressing

23,500

GRILLED COQUIMBO OCTOPUS

With roasted confit pepper, mixed greens, regional baby potatoes, quail egg, red onion and “Sevillana” olives

23,500 

TOFU TATAKI

With mixed greens, peppers, carrots, charcoal baby corn, avocado, Pickled radishes, and peanut dressing.

20,000  

CLASSIC CAESAR

With cherry tomatoes, smoked bacon, parmesan slices, Azapa olives, capers and foccacia croutons

20,000

Add chicken, shrimp or camembert cheese

7,000



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DELIVERY FEE OF 2,500

LUNCH & DINNER

Served daily from 12:00 PM – 11:00 PM

SANDWICHES / PIZZA

RITZ-CARLTON CLUB SANDWICH

With ham, buttery cheese, lettuce, avocado, tomato and homemade mayonnaise on triple bread crumb

22,000



ANGUS BEEF BURGER

With sautéed mushrooms, camembert cheese, arugula, Truffle alioli and Dijon mustard

22,000

RITZ-CARLTON BURGUER

Angus burger with bacon, lettuce, tomato, cheddar cheese, And Thousand island dressing sauce

22,000

SMOKED SALMON CROISSANT

With avocado, pickled red cabbage, watercress and capers

20,000

All our sandwiches served with french fries or mixed salad

SOURDOUGH PIZZA

With pomodoro sauce, mozzarella cheese and oregano

Choice of two toppings: tomato, bell pepper, olive, mushroom, arugula, extra cheese, chicken, shrimp, turkey / serrano ham or smoked salmon

18,000

Extra topping

8,000

DESSERTS

TROPICAL BAVAROIS

Pina colada, coconut base, served with grapefruit ice cream

14,000



CREAMY “HUESILLO”

Passion fruit ganache, smoked “huesillo” on crispy wheat mote

14,000



VITAMIN

Beetroot semi-freddo, sweet orange, papaya compote, and mandarin

14,000



SLICED SEASONAL FRUIT

With quince jelly, coconut flakes and liter honey

12,000



HOMEMADE ICE CREAM / SORBET SELECTION

Ask for available flavours

12,000



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DELIVERY FEE OF 2,500

LATE SNACK

Served nightly from 11:00 PM – 6:00 AM

SALADS

MARINATED TUNA

Citrus-marinated tuna salad, andean quinoa tabbouleh, avocado, Edamame, wakame, quail egg, cucumber and pickled cabbage
With citrus soy dressing

23,500



CLASIC CAESAR SALAD

With cherry tomatoes, smoked bacon, parmesan slices
And foccacia croutons

20,000

Add chicken, shrimp or camembert cheese

8,000

SANDWICHES / PIZZA

RITZ-CARLTON CLUB SANDWICH

With ham, buttery cheese, lettuce, avocado, tomato
and homemade mayonnaise on triple bread crumb

22,000



RITZ-CARLTON BURGUER

Angus burger with bacon, lettuce, tomato, cheddar cheese, And
Thousand island dressing sauce

22,000

All our sandwiches served with french fries or mixed salad

SOURDOUGH PIZZA

With pomodo sauce and mozzarella cheese

18,000

Choice of two toppings: Ham, tomato, bell pepper, olive, mushroom, arugula,
extra cheese, chicken, shrimp, turkey / serrano ham or smoked salmon

Extra topping

7,000



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DELIVERY FEE OF 2,500

LATE SNACK

Served nightly from 11:00 PM – 6:00 AM

FROM THE GRILL

BEEF FILET MEDALLION

27,000



PUERTO MONTT GRILLED SALMON

24,500



*Served with french fries, rice
sautéed vegetables or mixed salad*

EXTRA SIDE ORDER

8,000

DESSERTS

“CHOCOLATOSO”

15,000

Chocolate textures with pistachio ice cream

SEASONAL FRUIT

12,000



With quince jelly, coconut flakes and liter honey

HOMEMADE ICE CREAM / SORBET SELECTION

12,000



Ask for available flavours



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DELIVERY FEE OF 2,500

RITZ-KIDS

Available 24 hours a day | Price includes natural juice or mineral water, main course and dessert | Children under 2 years are free of charge

MAIN COURSE OF YOUR CHOICE

29,000

GRILLED ORGANIC CHICKEN BREAST



GRILLED HORMONE-FREE BEEF FILET MEDALLION



GRILLED WILD-CAUGHT PRESERVATIVE-FREE SALMON



GRILLED WILD-CAUGHT PRESERVATIVE-FREE HAKE



FREE RANGE HORMONE-FREE EGG OMELETTE



With turkey ham and fresh cheese

Served with french fries, sautéed vegetables or mixed salad

SOURDOUGH PIZZA

With tomato, turkey ham and mozzarella cheese / Pepperoni and mozzarella cheese

FETUCCINE WITH POMODORO SAUCE AND BEEF



GNOCCHI, BECHAMEL SAUCE AND PARMESAN CHEESE

GRILLED ORGANIC CHICKEN SALAD

With avocado, palmetto, olives and cherry tomato



WHOLE WHEAT SOURDOUGH BREAD SANDWICH

With coleslaw, organic tomato and romaine lettuce



SOUTHERN STYLE FRIED CHICKEN

With potato purée, caramelized onion and honey mustard sauce

CHEEDAR CHEESEBURGER AND BACON

With french fries

DESSERT OF YOUR CHOICE

VANILLA CRÈME BRÛLÉE



FRUIT SKEWERS DIPPED IN COCONUT FLAKES



VANILLA SUNDAE WITH WHIPPED CREAM AND CHOCOLATE



CHOCOLATE BROWNIE WITH MILK CARAMEL SAUCE

HOMEMADE ICE CREAM / SORBET SELECTION



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BEVERAGES

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BEER

LOCAL

Austral Lager, Austral Calafate, Kross Golden Ale,
Kunstmann Lager, Kunstmann Torobayo

4,900

IMPORTED

Heineken, Heineken Silver, Heineken 0.0°
Corona, Cusqueña, Stella Artois

5,900

SPARKLING / CHAMPAGNE / WINE

	GLASS	BOTTLE
SPUMANTE LIMARÍ, GEMMA BRUT <i>Chardonnay/ Pinot Noir</i>	7,900	28,000
SPUMANTE LIMARÍ, GEMMA ROSÉ <i>Chardonnay/ Pinot Noir</i>	7,900	28,000
UNDURRAGA, TH <i>Sauvignon Blanc</i> <i>Chardonnay</i> <i>Carménère</i> <i>Cabernet Sauvignon</i> <i>Pinot Noir</i> <i>Syrah</i>	6,900	26,000
CASA SILVA, COOL COAST <i>Sauvignon Blanc</i>	8,500	34,000
VOLCANES, TECTONIA <i>Chardonnay</i>	7,500	30,000
MAQUIS, GRAN RESERVA <i>Malbec</i>	9,500	38,000
MONTES, ALPHA <i>Cabernet Sauvignon</i>	9,000	36,000
VOLCANES, PARINACOTA <i>Syrah/ Carignan</i>	10,500	34,000
VIÑEDOS EMILIANA, COYAM <i>SY/ CA/ CS/ MO/ PV/ CG</i>	11,900	45,000