casavaldés
RESTAURANT & MARISQUERIA

STARTERS

Natural Clams $13.000
With green salsa. Served with onion and parsley (10 pieces)

Donostiarra Shrimp $14.100
Grilled with refined olive oil, garlic, chili pepper, parsley and drops of vinegar.

Sauce Shrimp In Pil-Pil (Spicy Garlic) Sauce $15.500
In olive oil, spicy red chili, garlic, and parsley.

Fresh King Crab $27.900
With lemon and lettuce.

Sea Bass Ceviche $16.900
With red onion, spring onion, green chili and Rocoto.

Salmon Ceviche $17.400
With red onion, spring onion, green chili and Rocoto.

Mixed ceviche with Sea Bass $17.900
Reineta with shrimp and octopus

Mixed ceviche with Salmon $17.900
Salmon with Shrimp and Octopus.

Fish Croquettes of the Day $14.900
With a clams ceviches at the side.

Fried Diced Conger Eel $16.500
With tartar sauce.

Fried Diced Southern Hake $15.900
With tartar sauce.

Sea Urchins (Seasonal) $22.900
Served with toast and green salsa (onion and parsley).

Kokotxas a La Donostiarra $17.900
Southern Hake Barbells.

Boiled Abalones $23.500
Served with onion,parsley and mayonnaise. (3 units)

Parmesan Clams $18.900
Served on the shell with parmesan cheese and parsley. (9 pieces)

Oysters Borde Negro $18.500
Fresh from our nursery. (10 pieces)

Oysters $17.500
Fresh from our nursery. (12 pieces)

Cardenal Avocado Casa Valdés $14.900
Our version of this typical chilean dish based on avocado, shrimps and cocktail sauce.

Picorocos $18.500
Sea heart fresh smoothed with vinegar.

Fresh Shellfish Shot $4.900
Seafood infection with "leche de tigre"

Salmon Tartare $16.500
With avocado, fresh ginger & Ikura salmon roe)

Tsipirones $13.500
Grilled mini squid, served with vinaigrette or Donostiarra.

FISHES

Golden Conger Eel	$16.900	**Sea Bass**	$16.900
Conger Eel Cheeks	$15.900	**Salmon**	$16.500
Southern Hake	$16.900	**Freshwater Trout**	$16.500
Chilean Seabass	$27.000		

SUGGESTIONS OF THE HOUSE

Donostiarra
Sautéed olive oil, garlic, spicy red chili, parsley and drops of vinegar.

Fried, Grilled or Diced

Capers in Black Butter

Vizcaina Sauce
Tomato, bell pepper, onion, garlic and laurel.

Zortzika
Clarified butter, drops of lemon and parsley.

SIDE DISHES

– Hot Side Dishes –

A la pobre	$8.900	**Boiled Potatoes**	$5.000
Jasmin Rice	$4.500	**French Fries**	$6.500
Fried Onion	$4.400	**Sauteed Potatoes**	$5.000
Sautéed or Garlic Mushrooms	$5.900	**Traditional or Spicy Mashed Potatoes**	$3.900
Sauteed or Steamed Asparagus	$5.900	**Asparagus Risotto**	$6.900
Spinach at Cream	$5.900	**Sauteed Vegetables**	$5.000
Spicy Potatoes	$5.900		

– Cold Side Dishes –

Chilean Salad (only in season)	$6.500	**Avocado Salad**	$6.900
Broad Beans Salad	$6.500	**Avocado Added**	$4.300
Mixed Salad	$6.900	**Tomato-Avocado Salad (only in season)**	$6.500

CASA VALDÉS SPECIALTIES

Short Ribs $19.900
Short ribs braised, demi glace.

Conger Eel Broth $17.500
Typical chilean soup, with conger , seafood and boiled potatoes

Whole Split King Crab $95.000
(Value per kilo, southern weight)

Crab Chupe (Bread-Based Stew) $17.900
Grab meat, grains in cream, bread and fried spices.

Abalone Chupe (Bread-Based Stew) $22.900
Abalone, grains in cream, bread and fried spices.

Chickpea Curry $13.500
Served with basmati rice.

Beef Fillet $17.500
Medallion 250 gr.

Piquillo Peppers $16.500
Braised roasted red peppers stuffed with crab meat accompanied with basmati rice and Vicuzina (Roasted pepper) sauce.

Ortegas Galician or Donostiarra (San Sebastian style) $17.900
In a base of cooked potatoes.

Payes $23.900
Donostiarra style or Pil Pil.

Stuffed Ravioli $16.500
With smoked salmon, mascarpone cheese, spinach and Ikura.

Seafood Risotto $16.900
Prepared with arborio rice in abalon broth, seafood selection and mascarpone cheese.

Seafood Broth with Shellfish and Southern Hake $17.500

Tortelinni's Crab $15.900
Black homemade pasta stuffed with lemon crab in shellfish stock with sour cream, Ikura and vegetables.

DESSERTS

Brownie with vanilla ice	$6.500	**Pear Panna Cotta**	$5.800
Creme Brulé	$6.900	**Profiterols**	$6.200
Seasonal Fruit	$5.800	**Tarte Tatin**	$6.900
Homemade Ice Cream or Sorbet	$6.200	**Tres Leches Cake**	$6.500
Bitter Chocolate Mousse	$6.200		

CAFETERIA

Express Coffee with Milk	$4.100
Express Coffee	$3.700
Double Express	$4.700
Tea or Infusions	$3.900

BEVERAGES

Premium Mineral Water Andes	$5.300	**Berrysur Juice** (Raspberry - Blueberry)	$4.800
Soft Drinks	$4.100	**Lemonade**	$4.300
Apple Juice	$4.500	**RedBull**	$5.800
Pulp Natural Juices	$4.100		

BEERS

Austral (Lager / Calafate)	$4.800		
Bosque (Ipa/Blonde/Michay)	$4.500		
Corona	$4.500		
Chester (Rustic/Pyar/Summer)	$4.500		
Heineken (Cero/Sin Alcohol)	$4.200		
Kunstman (Torobayo)	$4.800		
Mestra (Lager/Sin Alcohol)	$4.500		
Stange (Lager / Malbock / Bock)	$4.400		

APERITIFS

Amaretto Sour Disronno	$5.500	**Negroni Bloom**	$7.500
Aperol Spritz	$7.900	**Negroni Patagónico**	$7.200
Bloody Mary	$5.500	**Pisco Sour**	$5.900
Caipiriña	$4.900	**Pisco Sour Peruano**	$7.200
Copa de Sangria	$5.500	**Ramazzotti**	$7.900
Jarra de Sangria	$65.500	**Saint Germain Spritz**	$7.900
Jerez Sour Tio Pepe	$4.900	**Tequila Margarita**	$6.000
London Mule	$7.200	**Tom Collins**	$5.500
Manhattan	$5.500	**Trakal Sour**	$6.800
Martini Dry	$6.200	**Valna**	$5.100
Mojito (Variedades)	$5.500	**Whisky Sour**	$5.500
Moscow Mule	$6.000		

MOCKTAILS

– 0% Alcohol –

Daiquiri	$6.200
Mojito	$6.500
Whisky Sour	$6.500
Tom Collins	$6.500

SIGNATURE MOCKTAILS

Fruits Sunshine	$5.500
Ginger Breezes	$5.500

DIGESTIVES

– Pisco –

Alto Mistral 35°	$4.200
Alto Mistral 40°	$4.800
Espíritu de Los Andes	$4.100
Horcón Quemado 40°	$5.000
Mistral Gran Nobel	$8.000
Mistral Nobel	$6.000
Republicano Envejecido	$4.100
Republicano Triple Destilado	$5.000

– Vodka –

Absolut	$5.200
Grey Goose	$7.500
Stolichnaya	$5.000
Stolichnaya Elit	$6.500

– Whisky –

Akashi	$19.000
Buchanan's	$8.500
Chivas 18 Años	$9.200
Chivas Regal	$7.000
Gentleman Jack	$7.000
Glenfiddich 12 Años	$8.400
Glenfiddich 15 Años	$13.500
Glenfiddich 18 Años	$19.500
Jack Daniel's	$6.000
Jack Daniel's Single Barrel	$10.000
JW Black	$7.000
JW Blue	$15.000
JW Red	$4.000
Macallan 12 Años	$17.900
Monkey Shoulder	$7.000
The Glenlivet	$8.500

– Tequila –

Don Julio Blanco	$15.000
Don Julio Reposado	$19.000
Jimador Blanco	$5.000
Jimador Dorado	$5.500

– Rum –

Diplomático Mantuano	$9.900
Diplomático Reserva Especial	$16.000
Havana 7 Años	$6.000
Havana Selección	$13.500
Pampero Aniversario	$6.500
Pampero Añejo	$5.500
Zacapa 23 Años	$20.000
Zacapa XO	$35.000

– Gin –

Andes Bloom	$5.500
Beefeater	$4.500
Carpintero Negro	$5.500
Hendrick's	$5.500
Prea	$5.500
Puebio	$5.000
Tanqueray London	$5.500

– Liqueurs –

Amaretto Disaronno	$5.500
Aracuano	$5.000
Bailey's	$5.000
Carajillo	$5.000
Carlos I	$16.500
Drambuie	$6.000
Fernet Branca	$4.500
Frangelico	$5.000
Grand Marnier	$7.500
Hennessy VS	$7.500
Jagermeister	$7.000
Limoncello Di Capri	$5.000
Martini Espresso	$6.000
Menta Marie Brizard	$5.000
Oporto Ferreira Tawny	$5.500
Patuaran	$6.000
Trakal	$6.000