

# MIE NU

## BRUNCH

### Classical Benedictine \$6.900

York ham, poached egg on toasted wholemeal bread with lettuce, tomato and caramelized onion.

### Italian Benedictine \$6.900

Prosciutto, poached egg and caprese cream sauce, on focaccia

### American \$6.900

Scrambled eggs with bacon, sausage or ham on toasted bread or loaf with barbecue sauce

### Chilean Style \$6.900

Omelette with eggs, onion and cream on homemade bread with pebre (a Chilean salsa)

### French Toast: Classic \$5.900

Ham and Cheese

### French Toast: Supreme \$8.900

Cheeseburger with pickle

### French Toast: Classic \$6.500

Cream cheese, strawberry and cream

## ICE CREAM

### Drowned \$2.500

Italian Dessert, Vanilla Ice Cream and Espresso

### Artisan Cone

	<b>Simple</b>	<b>Doble</b>	<b>Triple</b>
	\$1.200	\$1.700	\$2.100

### Iced coffee \$3.500

## KOHFFEE

	Small	Large
Coffee of the day	\$1.500	\$2.000
Cappuccino	\$1.900	\$2.700
Espresso	\$1.700	\$2.200
Mochaccino	\$1.900	\$2.700
Latte	\$1.900	\$2.600
Macciato	\$1.800	\$2.600
Cortado	\$1.900	\$2.600
Ristretto		\$1.900
Doppio		\$2.600
Lungo		\$2.200
Charles-Hammer		\$3.500
Frapuccino		\$3.500

## CAKES

### Carrot Cake \$3.500

Carrot cake with walnuts, filled with dulce de leche and accompanied by a smooth cream.

### Queen Victoria Cake \$3.500

Chocolate sponge cake, nuts, prunes in syrup and cream

### Tiramisu Cake \$3.500

Vanilla sponge cake with coffee and cognac, cream cheese or mascarpone and chocolate.

### Three milks Cake \$2.900

Sponge cake with cream and dulce de leche, soaked in three milks.

### Black Forest Cake \$2.400

Chocolate sponge cake, chocolate ganache and cream filling

### Meringue Cake \$3.500

Meringue discs, cream and raspberries.

### Caramel sauce and Walnut \$2.900

Walnut cake, dulce de leche and chopped walnuts.

### Cake Red Velvet \$3.900

Dark red chocolate sponge cake, cream cheese frosting.

### Mocha Cake \$2.900

Sponge cake, mocha cream, chocolate and walnuts



KARYKOHFFEE

— BRUNCH AND COFFEE —

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# MENU

## SWEET PASTRIES

### Kuchenes **\$2.500**

Pastry filled with fruit (raspberries, apples, blueberries or strawberries), covered with whipped cream and served with crême anglaise.

### Lemon pie **\$2.900**

Pasta frola filled with condensed milk cream and lemon, covered with meringue.

### Cupcakes **\$1.900**

Carrot with walnuts. Chocolate filled with dulce de leche. Lemon. Vanilla filled with chocolate paste.

### Crepes **\$3.900**

With dulce de leche or jam, accompanied by vanilla or chocolate ice cream, and drizzled with caramel sauce.

### Picarones **\$3.500**

Fried pumpkin dough with chancaca or powdered sugar.

## SANDWICHES

### Churrasco Chacarero **\$7.000**

Beef, avocado, green beans, tomato, green chili, mayonnaise.

### Churrasco Luco **\$6.500**

Grilled meat and cheese

### Completo Italiano **\$2.850**

Southern Viennese sausage, tomato, avocado and mayonnaise.

### Completo German **\$2.850**

Southern Viennese, tomato, sauerkraut, mayonnaise.

### Completo for the Poor **\$3.500**

Southern Viennese, fried onion, fried egg, cheese.

### House Burger **\$8.900**

Homemade beef, pickles, bacon, caramelized onion, cheese, fresh avocado, tomato and mayonnaise, on frica bread.

## LUNCHES

### Beef Casserole **\$6.900**

Homemade beef broth with potatoes, pumpkin, noodles and fresh vegetables, accompanied by a piece of tender and tasty meat.

### Fried hake with added ingredients **\$8.900**

Fried hake fillet, golden and crispy, accompanied by the side of your choice.

### Corn Cake **\$8.900**

Traditional corn pie prepared with a filling of meat, chicken, egg and olives, covered with a soft corn pastry.

### Charcoal Chicken with side **\$6.900**

Charcoal-grilled chicken, juicy and well-seasoned, accompanied by a side of your choice.

### Chicken with Peas with Additions **\$6.900**

Chicken stewed in homemade sauce with peas, served with a side of your choice.

### Pork in the Pot **\$6.900**

Slow-cooked pork in its own juices, with a tasty broth and vegetables, accompanied by an extra.

### Grilled chicken with side dish **\$6.900**

Grilled chicken breast, golden and juicy, accompanied by a side of your choice.

### Beef steak with added **\$7.900**

Grilled beef steak, tender and well seared, served with a side of your choice.

### Lasagna a la Boloñesa **\$8.900**

Lasagna with layers of pasta, homemade Bolognese sauce and melted cheese, baked until golden brown.

### Potato pie **\$7.900**

Potato casserole with soft layers of potato, seasoned meat filling, and melted cheese

### Gnocchi Bolognese **\$7.900**

Potato gnocchi bathed in homemade Bolognese sauce, served piping hot.

### Shredded Vegetable Steak **\$7.900**

Potato gnocchi bathed in homemade Bolognese sauce, served piping hot.

### Lomito Completo **\$6.500**

Pork loin, American cheese, sauerkraut, tomato, avocado and mayonnaise.

### Bird, avocado, or bell pepper **\$6.500**

Chicken breast, avocado and mayonnaise.

Chicken breast, red bell pepper and mayonnaise.

## BEVERAGES

### Drinks 350 cc **\$1.500**

### Milkshake **\$3.200**

### Natural Juices **\$2.900**