

The Crusta Casera Menu

Empanadas de Pino (Beef Empanadas)

Traditional Chilean Meat Pastry with homemade Wheat Dough, filled with cooked lean Ground Beef, White Onions, Paprika, Cumin, Garlic, Black Pepper, Salt and baked with a slice of hard-boiled Egg, rehydrated Red Raisins and a Black Olive

Empanadas de Pino Obeja (Lamb Empanadas)

Lamb variation of Empanada with homemade Wheat Dough, filled with cooked ground Lamb, Red Onion, Marjoram, Mint, Basil, Coriander, Garlic, Black Pepper, Salt and baked with a slice of hard-boiled Egg, rehydrated Golden Raisins and a Green Olive

Quiche Griega (Greek Quiche)

Filo dough-based Vegetarian, Mediterranean-Style Quiche, baked with Eggs, Milk, Feta Cheese, Tomato, fresh Roma basil, Kalamata Olive, Spinach, Black Pepper, Oregano, dried Red Pepper Flakes and Roma Basil garnish

Quiche de Puerro (Leek & Prosciutto Quiche)

Wheat pastry dough-based Quiche, baked with Eggs, Milk, Cream, Butter, White Wine, Goat Cheese, sauteed Leeks, sliced Fig, Prosciutto with French Parsley garnish

Sopaipillas Pasadas con Chancaca (Pumpkin Doughnuts with Seasoned Glaze)

Traditional Andean Pumpkin Doughnuts, made with Wheat Flour, Butter and dressed in Chancaca glaze: Brown Sugar, Allspice, Clove, dried Ginger and Orange peel

Charquicán (Beef & Mashed Squash)

Traditional Andean-style, Beef and Root Veggie dish: mashed Acorn Squash & Red Potatos, Corn, Peas, Onion, Oregano, Black Pepper, Paprika and Cumin, served with gently seasoned Garlic Rice

Pastel de Choclo (Beef & Corn Casserole)

Traditional Andean Sweet Corn Casserole: seasoned layer of baked Corn Pie filling over layer of sautéed Beef and Yellow Onions, Red Raisins and hard-boiled Egg slices

Rocoto Relleno (Stuffed Red Pepper)

Traditional Peruvian-Style stuffed Red Bell Pepper, baked with sauteed Beef & Vidalia Onions, Milk, Oregano, Paprika, Cumin, Salt & Pepper, Provolone Cheese and garnished with Italian Parsley with a side of boiled Red Potatoes

Leche Asado (Toasted Milk)

Traditional Chilean Flan; baked Custard with Milk, Eggs, Vanilla and a Sugar Caramel

Manjar (Chilean Milk Caramel)

Traditional Chilean-Style version of Latin, “Dulce de Leche”: Milk Caramel spread made with cooked Milk, granulated Sugar and Vanilla. Gradients of Blonde, Bronze and Amber available

Aji Pebre

Traditional Southern Chilean-Style salsa, made with diced Tomatoes, Maya Onions, Cilantro, Garlic Cloves and fresh Sport Chili Peppers, Cayenne Pepper, Oregano, Sea Salt, Red Wine Vinegar, fresh Lime Juice and Black Pepper

Pan Amasado (Chilean Kneaded Bread)

Traditional country-style, kneaded, White Wheat Bread, baked fresh, with side of whipped Butter. Other favored toppings available upon request include Aji Pebre, Palta (Mashed Avocado), Muenster Cheese, Ham, Smoked Salmon and Manjar

