

## The Crusta Verano Menu

### Ceviche de Piña

Bowl of freshly diced Pineapple, Makrut Lime Leaf, Ginger, Red Onion, Shrimp (cooked), Thai Basil, Garlic, Red Bell Pepper, Lime juice, Salt & Pepper, served with El Milagro Tortilla Chips

### Machas a la Parmesana (Cooked Cheese Clams)

Traditional Chilean appetizer, plate of Clams baked with topping of Muenster and Parmesan Cheese, Butter, Cream, White Wine (optional), Cilantro, Salt & Pepper and served with sliced Baguette

### Pico de Alcachofa (Artichoke Salsa)

Bowl of pickled Artichoke, Yellow and Orange Bell Pepper, Cherry Tomatoes, Lime juice, White Vinegar, Vidalia Onion, Cayenne, Salt, Pepper & Cilantro served with Wheat Crackers

### Fruta con Anacardo (Fruit Salad with Cashew Glaze)

Bowl of assorted fresh fruit; Nectarine, Blueberry, Raspberry, Grape, Kiwi, canned Mandarin, Lime juice, served with Cashew Maple glaze

### Chacarero (Chilean Steak Sandwich)

Toasted Ciabatta bread sandwich, filled with medium to well-cooked Skirt Steak, ripe Tomato, Garlic Mayo, blanched Green Beans, Pepperoncini Peppers and Kosher Salt

### Completos (Chilean Hot Dogs)

Plate of toasted potato Hot Dog Bun, filled with Beef/Pork frank, mashed Avocado, diced Tomato & Onion, Lime juice and Mayo

## Choripán (Argentinian Chorizo Sandwich)

Traditional Argentine-style Pork Chorizo sandwich, with pickled Tomato & Red Onion, Baguette, and authentic Argentinian Chimichurri

## Chimichurri (Argentinian Parsley Salsa)

Traditional Argentine-style Parsley based condiment: Italian Parsley, fresh Oregano, Garlic, Scallion, fresh Red Chili Pepper (seeded Fresno), Red Wine Vinegar, Olive Oil, Salt & Pepper and Lemon juice

## Papas Fritas Chilenas (Chilean French Fries)

Heaping plate of large Russet Potato Fries baked with Oil, Salt & Pepper, drizzled with Mayo, Ketchup, Mustard and Aji Pebre (fresh Chilean Salsa)

## Ensalada Chilena

Plate of blanched Spanish Onions, mixed with fresh, coarsely sliced Tomatoes, sweet Banana Pepper, Wine Vinegar, Lemon juice, Salt & Pepper and Extra Virgin Olive Oil

## Pachanga (Chilean Anti-Pasti)

Assortment of pickled Shallot, Cauliflower, Carrot, Cucumber and Cornichon, mixed in Olive Oil with chunks of Smoked Pork Ham and Mortadella, Havarti cheese, Kalamata, Black and Green olives, and served with Baguette slices

## Mote con Huesillo (Barley with Peach Tea)

Traditional Chilean summer refreshment: Peach Fruit Tea with dried and poached Peaches, seasoned with Cinnamon and Orange peel, sweetened with unrefined Sugar, and served with whole Barley



## 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

