



MANDARIN ORIENTAL
SANTIAGO

Pool Menu

SNACKS

EDAMAME TRUFADO

\$15.200

Vainas de Edamame, Pasta de Trufa Negra, Sal de Mar
Edamame Pods, Black Truffle Paste, Sea Salt

EDAMAME SÉSAMO

\$14.200

Vainas de Edamame, Sal de Mar
Edamame Pods, Sea Salt

CHICKEN SATAY

\$17.900

Satay Estilo Vietnamita, Salsa de Maní, Pepinos Encurtidos, Arroz al Vapor
Vietnamese-Style Satay, Peanut Sauce, Pickled Cucumbers, Steamed Rice

PINCHOS DE ENTRAÑA

\$27.500

Papas Fritas Especiadas, Salsa Ácida y Chimichurri, Mini Ensalada de Cebolla, Cilantro, Pepinos
Spiced French Fries, Tangy Sauce and Chimichurri, Mini Onion Salad, Cilantro, Cucumbers

NACHOS CON CHILE Y GUACAMOLE

\$12.500

Crujiente Tortilla de Maíz junto a Salsa de ‘Pico de Gallo’, Guacamole, Sour Cream, Queso Cheddar, Cilantro
Crispy Corn Tortilla with ‘Pico de Gallo’ Sauce, Guacamole, Sour Cream, Cheddar Cheese, Cilantro

Adicional / Add-ons:

Pollo Grillado / Grilled Chicken

\$4.800

Entraña de Vacuno Grillada / Grilled Beef Skirt Steak

\$6.200

Camarones Grillados / Grilled Shrimp

\$7.200

PAPAS FRITAS O CAMOTE FRITO

\$5.900

Salsa Tártara - Salsa Thousand Islands - Spicy Ranch - Ketchup
French Fries or Sweet Potato Fries
Tartar Sauce – Thousand Islands Sauce – Spicy Ranch – Ketchup
(Papas y Salsa a elección / Fries and Sauce by choice)

CORN RIBS CAJÚN

\$5.900

“Costillas” de Choclo, Especies Cajún, Salsa de Yogurt, Pepinos
“Corn Ribs” with Cajun Spices, Yogurt Sauce, Cucumbers



ENSALADAS & CEVICHES | SALADS

ENSALADA THAI DE CAMARÓN Y MANGO

\$21.900

Ensalada de Hojas Verdes, Camarones Ecuatorianos, Láminas de Mango, Palta, Crisps de Cebolla, Maní, Aderezo Thai Especiado
Green Leaf Salad with Ecuadorian Shrimp, Mango Slices, Avocado, Crispy Onions, Peanuts, Spicy Thai Dressing

ENSALADA CAESAR

\$15.500

Hojas de Lechuga Romana, Queso Parmesano, Crutones, Tomate Cherry, Aderezo de Anchoas / Sin Anchoas
Romaine Lettuce, Parmesan Cheese, Croutons, Cherry Tomatoes, Anchovy Dressing / Without Anchovies

Agregados:

Pollo / *Chicken*

Camarones / *Shrimp*

\$4.800

\$7.200

CEVICHE LIMEÑO

\$19.900

Pescado del Día, Jugo de Limón Sutil, Cebolla Morada, Cilantro, Choclón Peruano, Aji, Cilantro, Camote, Chicharrón de Calamar
Catch of the Day, Light Lemon Juice, Red Onion, Cilantro, Peruvian Corn, Chili, Cilantro, Sweet Potato, Crispy Squid

TUNA TATAKI POKE BOWL

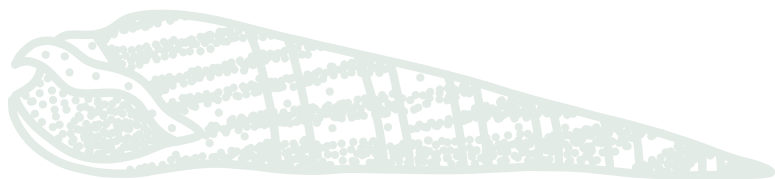
\$25.900

Tuna Marinado en Soya y Sésamo, Arroz, Pepinos Encurtidos, Palta, Rabanitos, Vainas de Edamame, Crispys de Tempura Especiadados, Salsa Tataki
Soy and Sesame Marinated Tuna, Rice, Pickled Cucumbers, Avocado, Radishes, Edamame Pods, Spiced Tempura Crisps, Tataki Sauce

CHICKEN KATSU BOWL

\$23.500

Pollo Crocante en Panko, Arroz, Pepinos Encurtidos, Palta, Rabanitos, Ensalada de Repollo, Dressing de Sésamo, Salsa Tonkatsu
Crispy Panko Chicken, Rice, Pickled Cucumbers, Avocado, Radishes, Cabbage Salad, Sesame Dressing, Tonkatsu Sauce



SANDWICHES

*Todos nuestros sándwiches son acompañados por papas fritas, ensalada o camote frito / *All our sandwiches are served with French fries, salad or sweet potato fries.*

CHEESE BURGER

\$18.500

Hamburguesa de 240 gr, Queso Cheddar, Aros de Cebolla, Lechuga, Tomate, Pepinillos
240g Burger with Cheddar Cheese, Onion Rings, Lettuce, Tomato, Pickles

MO BURGER

\$23.000

Hamburguesa de 240 gr, Queso Cheddar, Tocino Crocante, Palta Laminada, Huevo Frito
240g Burger with Cheddar Cheese, Crispy Bacon, Sliced Avocado, Fried Egg

MO POOL CLUB SANDWICH

\$18.500

Pan de Miga, Pollo a la Plancha, Tomate, Tocino Crocante, Huevo Frito, Lechuga, Salsa de Queso Cheddar
Sandwich on White Bread, Grilled Chicken, Tomato, Crispy Bacon, Fried Egg, Lettuce, Cheddar Cheese Sauce

FALAFEL

\$14.500

Pan Lavash, Tahini, Lechuga, Guacamole, Cilantro, Tomate, Salsa Tzatziki
Lavash Bread, Tahini, Lettuce, Guacamole, Cilantro, Tomato, Tzatziki Sauce

PIZZAS ARTESANALES

MARGHERITA

\$18.900

Salsa de Tomate, Queso Mozzarella Fior Di Latte, Albahaca
Tomato Sauce, Fior di Latte Mozzarella, Basil

PEPPERONI

\$19.500

Salsa de Tomate, Queso Mozzarella, Pepperoni Picante,
Tomato Sauce, Mozzarella Cheese, Spicy Pepperoni

PROSCIUTTO, FUNGHI E RUCOLA

\$21.500

Salsa de Tomate, Queso Mozzarella, Láminas de Prosciutto, Hongos Asados
Tomato Sauce, Mozzarella Cheese, Prosciutto Slices, Roasted Mushrooms



POSTRES

TORTA DE CHOCOLATE (PARA COMPARTIR)	\$16.500
Biscocho Húmedo de Chocolate, Bailyes Relleno con Crema de Chocolate, Berries de Temporada, Sorbet de Frambuesa <i>Moist Chocolate Sponge, Baileys Filled with Chocolate Cream, Seasonal Berries, Raspberry Sorbet</i>	
SELECCIÓN DE HELADOS TRADICIONALES	
1 Bola / 1 Scoop	\$4.500
2 Bolas / 2 Scoops	\$7.000
3 Bolas / 3 Scoops	\$9.000
SELECCIÓN DE HELADOS PREMIUM	
2 Bolas / 2 Scoops	\$8.000
SKEWERS DE FRUTA	\$11.200
Variedad de Frutas de la Estación, Salsa de Yogurt, Menta, Miel <i>Seasonal Fruit Selection, Yogurt Sauce, Mint, Honey</i>	

BEBIDAS | SOFT DRINKS

Agua Andes Mountain sin gas 500 ml	\$6.800
Agua Andes Mountain con gas 500 ml	\$6.800
Coca Cola Light 350 ml.	\$5.500
Coca Cola 350 ml.	\$5.500
Coca Cola Zero 350 ml.	\$5.500
Ginger Ale, Schweppes	\$5.500
Ginger Ale Zero, Schweppes	\$5.500
Agua Tónica, Schweppes	\$5.500
Sprite 350 ml.	\$5.500
Sprite Zero 350 ml.	\$5.500
Fanta 350 ml.	\$5.500
Red Bull	\$6.500
Jugo de naranja	\$6.500
Jugo de pomelo	\$6.500

CERVEZAS | BEERS

Heineken	\$6.900
Corona	\$6.900
Peroni	\$10.900
Austral Lager	\$10.900
Austral Calafate	\$10.900
Kunstmann Lager	\$10.900
Kunstmann Torobayo	\$10.900
Kunstmann sin alcohol	\$9.900



COCKTAILS

Caipirinha	\$10.900
Mojito	\$10.900
Daiquiri	\$10.900
Margarita	\$10.900
Negroni	\$10.900
Moscow Mule	\$10.900
Piña Colada	\$11.900
Old Fashioned	\$12.900
Aperol Spritz	\$13.900
Ramazzotti Spritz	\$13.900
Pisco Sour	\$13.900
Pisco Sour Peruano	\$15.900
Pisco Sour Catedral	\$19.900
Pisco Sour Catedral Peruano	\$22.900

SIGNATURE COCKTAILS

ZINGIBER COCKTAIL	\$18.900
Ron Flor de Caña 12 Años, Óleo Saccharum de plátano, fresco jugo de limón sutil, Ginger Beer <i>12y Flor de Caña Rum, Banana Oleo Saccharum, Freshly Squeezed lime juice & Ginger Beer</i>	
PARADISE COCKTAIL	\$18.900
Amaro di Angostura, Cordial de frutos del bosque, top de espumante MO Pinot Noir <i>Bitter Amaro di Angostura, Dark Berries cordial, Sparkling Wine MO Pinot Noir top</i>	
ALMOND DELIGHT	\$14.900
Pisco “Julia” Limari Valley, Amaretto Disaronno, fresco jugo de pomelo & syrup simple <i>“Julia” Pisco from Limari Valley, Disaronno Amaretto Liqueur, freshly squeezed grapefruit juice</i>	
GARIBALDI MO STYLE	\$12.900
Campari, fresco jugo de mandarina y naranja <i>Campari Liqueur, freshly squeezed mandarin & orange juice</i>	

MOCKTAILS

FIORE D ´ARANCIO (ITALY)	\$10.900
Syrup de flores de Hibiscus & Azahar, Té Butterfly Pea & Jugo de Pomelo <i>Hibiscus & Azahar Flowers Syup, Butterfly Pea Tea Infusion & Grapefruit Juice</i>	
ZINGIBER MOCKTAIL (SOUTH EST ASIA)	\$10.900
Óleo Saccharum de plátano, fresco jugo de limón sutil, Ginger Beer <i>Banana Oleo Saccharum, Freshly Squeezed lime juice & Ginger Beer</i>	

VINOS POR COPA | WINE BY THE GLASS

ESPUMANTE | SPARKLING WINE

Miguel Torres Estelado, Brut Rosé, Sparkling Wine	\$7.400
Mandarin Oriental by Miguel Torres, Pinot Noir, Brut Sparkling Wine	\$13.900

SAUVIGNON BLANC

Casa Donoso, Sauvignon Blanc, Bicentenario, Maule, Chile	\$10.900
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MOSCATEL

Miguel Torres, Reserva Especial, Moscatel, Valle de Itata, Chile	\$9.900
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CHARDONNAY

Miguel Torres, Cordillera, Chardonnay, Valle del Limari, Chile	\$12.900
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ENSAMBLAJE BLANCO

Lapostolle, MO Blanc, Grande Reserva, Colchagua, Apalta, Chile	\$13.000
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ROSADO | ROSÉ

Lapostolle, Rosé, "Le Rosé", Apalta, Chile	\$12.900
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PINOT NOIR

Loma Larga, Lomas del Valle, Pinot Noir, Casablanca, Chile	\$11.900
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CISNAULT

Héroes del Vino, Cinsault, "Tenaz", Valle de Itata, Chile	\$15.900
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PAÍS

La Causa, País, Itata Valley, Chile	\$9.500
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CABERNET SAUVIGNON

Miguel Torres, Cabernet Sauvignon, Cordillera, Maipo, Chile	\$12.900
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CARMÉNÈRE

Miguel Torres, "Cordillera Special Reserve", Cachapoal Valley, Chile	\$12.900
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CARIGNAN

Miguel Torres, Cordillera, Vigno Carignan, Maule, Chile	\$10.500
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ENSAMBLAJE TINTO

Loma Larga, Lomas del Valle, Quintero Red Blend, Casablanca, Chile	\$12.900
Lapostolle, MO Grand Cru, Colchagua, Apalta, Chile	\$13.000

BOTELLAS DE CHAMPAGNE | CHAMPAGNE BOTTLES

Moët & Chandon, Brut Imperial, Champagne, Francia	\$310.000
Veuve Clicquot, Brut Yellow Label, Champagne, Francia	\$321.000
Moët & Chandon, Brut Rosé Imperial, Champagne, Francia	\$355.000





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