

MENU IN ENGLISH CAFÉ 2001 - VILLARRICA



PHONE NUMBERS

STORE - DELIVERY - TAKE OUT

 +5645 2411470 +5645 2598911

 +569 73759010

TIENDA DECO 2001

 +569 44941091

CAFÉ 2001

 +5645 2598913

WWW.CAFEBAR2001.CL

 CAFE2001VILLARRICA

 CAFE2001VILLARRICA

 CAFE2001

 TIENDADECO2001VILLARRICA

MENU 2025
valid util december 2025





The story

The summer of 1973 they opened "Acuario" a small place run by Rupe and Nancy and some family members. The business was a success during the summer, but after a strong rain at the end of February, the tourists left Villarrica and so they closed. However the idea didn't go away and Rupe and Nancy kept thinking about it.

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They wanted the restaurant to be in the same place where they first opened in 1973. Rupe and Nancy patiently waited for five years until they got the place they wanted and turned it into a bigger dream. On October 15th of 1978, they finally opened Café 2001; and with only 4 tables, they started serving their customers. Soon there weren't enough, tables and since then, Café 2001 has been expanding, and along with its great staff, has served their customers with the same warmth and quality that has made Café 2001 so popular and beloved.



Why 2001?

Rupe and Nancy didn't want a regular name for their restaurant and didn't want to use "Acuario" which was the name of the small place they first opened. (This was a bigger project and it should have a different and wonderful name). One day, Rupe and Nancy were talking about the year 2000 and thought: "It seems so far" they said "We will be so old by then!" "They liked how it sounded 2001" "That way we can be part of the new century" So, they finally decided to name it Café 2001.

We are grateful to all of our customers that have helped us grow and tell the Café 2001 story....



continue...



Memories



Let's go for more



Coffee partner brands

Café Lavazza was born in Turin, Italy, in 1895 by Luigi Lavazza, a coffee lover with the purpose of offering original blends of high quality coffee beans. Savor the pleasure of our Lavazza coffee every day, combining Italian expertise with the best of the world in every cup, enjoy your coffee the way you like it and celebrate the Italian way of life.

Origin: Turin, Italy
Roasted: Verres (Aosta Valley) - Year: 1895



Madd Goat Coffee was founded in 2016 in the heart of Pucón. Inspired by the landscapes of southern Chile and the desire to return to the basics, in an area where quality coffee was scarce, we decided to found a roastery dedicated to highlighting the best of each origin. "Our name pays homage to the "crazy goats" of Pastor Kaldi in Ethiopia, who helped discover the magical properties of coffee over a thousand years ago." At Madd Goat, we combine tradition, quality, and passion to offer a warm and authentic experience that celebrates the flavor, adventure, and spirit of the south.

Origin: Various countries
Roasting: Pucón, Chile

COFFEE

LAVAZZA & MADD GOOD

ESPRESSO

strong ground coffee

AMERICANO

espresso shots and hot water

GOTEADO

ground coffee and a shot of steamed milk

CORTADO

ground coffee with milk

CAPUCCINO 2001

ground coffee, whipped cream and chocolate chips

CAPUCCINO

coffee with steamed milk with a touch of cinnamon

MOCACCINO

hot chocolate with coffee

LATTE

espresso coffee with steamed milk

MACCHIATO

espresso and a dollop of steamed milk

CORTADO INSTANTANEO

instant coffee with milk

CAFÉ INSTANTÁNEO

instant coffee

ESPECIAL CON SABOR

SPECIAL FLAVORED

CARAMEL MACHIATTO LATTE

HAZELNUT MACHIATTO LATTE

ESPRESSO VAINILLA

espresso with vanilla syrup

CHOCOLATE

HOT CHOCOLATE

CHOCOLATE CALIENTE

soluble chocolate with milk

CHOCOLATE NEVADO

hot chocolate and marshmallows

CHOCOLATE SUBMARINO

chocolate bar melted in milk

CHOCOLATE CALIENTE D'ITALIA

intense and enveloping Italian hot chocolate combined with the smoothness of cocoa butter. They make this drink thick and intense with chocolate, ideal to enjoy the cold climate of the south

CHOCOLATE CAROLO

soluble chocolate with milk and whisky cream

LAVAZZA

Simple Double

\$4.600

\$4.600

\$2.800 \$3.100

Simple Double

\$3.500 \$3.900

\$4.800

\$4.100 \$4.900

\$4.900

\$3.800 \$4.800

ESPECIAL CON LICOR

SPECIAL WITH LIQUOR

LAVAZZA

Simple Double

CAROLO

coffee with whisky cream

CARAJILLO

coffee with cognac

IRLANDÉS

coffee, cream with a shot of whisky

\$3.400

\$4.400

\$3.900

\$4.500

\$4.700

\$5.200

LECHES

MILK

Leche normal, descremada, sin lactosa o vegetales whole, skim, lactose free or plant-based milk

LECHE SOLA

cold or warm milk

LECHE CON ESENCIA DE

VAINILLA

milk whit vanilla syrup

LECHE CON PLÁTANO

banana smoothie

MILK SHAKE

EXTRA MILK OR LACTOSE FREE MILK \$900

EXTRA PLANT-BASED MILK \$1.000

EXTRA CREAM \$1000

Remember you can order decaffeinated coffee



Add some cookies to
enjoy with your coffee.

TEA SIMPLY Simplemente té

ORGANIC HONEY TO SWEETEN YOUR TEA FOR \$500
ENDULZA TU TÉ CON MIEL ORGÁNICA, POR SOLO \$500

MUG
TAZÓN
\$2.800

TEAPOT
TETERA
\$4.000

TWININGS[®]
OF LONDON

BLACK TEA Té negro

ENGLISH BREAKFAST
EARL GREY
LADY GREY
PRINCE OF WALES

PURE CEYLON TEA
BERRIES
INDIAN CHAI

INFUSIONS Infusiones

CAFFEINE FREE SIN CAFEINA

PURE CHAMOMILE
PURE PEPPERMINT
LEMON GINGER
LEMON TWIST
WILD FRUITS

CHAMOMILE HONEY AND VANILLA
STRAWBERRY AND MANGO
RASPBERRY AND LEMON
ORANGE MANGO AND CINNAMON
CHAMOMILE CINNAMON AND APPLE

GREEN TEA Té Verde

PURE GREEN TEA
GREEN TEA AND PEPPERMINT
GREEN TEA AND LEMON



TE CHAI LATTE Té Chai latte

MUG TAZÓN \$4.500

DESAYUNOS
PAILAS – TOSTADAS
BREAKFASTS
TOAST & SCRAMBLED EGGS

BREAKFASTS

Served until 11:00 a.m

DESAYUNOS

DE LA CASA

2 slices of toasts with butter and jam, half slice of kuchen or a pastry (ask for availability), small fresh orange juice, coffee (espresso or, americano) or tea.

NUTRITIVO \$8.990

plain yogurt with granola (origen or vegan) and seasonal fruit, bread slices with avocado, tea or espresso, fresh orange juice.

KETO \$8.990

coffee, tea, or keto coffee (with coconut oil and a pinch of butter), scrambled eggs with bacon, side of avocado, no bread.

BREAD OPTION - CHOOSE YOURS OPCIÓN DE PANES - ELIGE EL TUYO

- Whole and white vegan - friendly pita bread
Pan pita apto para veganos, integral y blanco
- Frica bread Pan frica
- White and wholemeal sliced bread Pan de molde blanco e integral
- Gluten - free wholemeal and white sliced bread
Pan de molde blanco e integral sin gluten

2001 \$8.000
espresso, tea or milk, small fresh orange juice, fresh seasonal fruit, soft boiled egg, toasts, butter and jam.

SUREÑO \$6.900
coffee (espresso or americano), or tea (with or without milk), scrambled eggs, toasts and butter.

PURA ENERGÍA \$9.600
fresh orange juice and shot of wheatgrass, pita bread toasts with side of avocado puree and quesillo (fresh cheese), coffee or tea (with or without milk). depending of availability

• **Enjoy all day long**
Disfruta durante todo el día

GLUTEN FREE BREAD (4 SLICES)+ \$600
PAN SIN GLUTEN (MOLDE 4 REBANADAS)

BUTTER PORTION \$500
PORCIÓN DE MANTEQUILLA

Our bread
gluten free it
is not
certificated
for celiacs

TOASTS

Toasts in slice of bread or pita (white or whole wheat) 2 slices of toast

TOSTADAS MANTEQUILLA Y MERMELEDA \$3.200

toasts and butter or jam

TOSTADAS PALTA \$4.600

avocado toast

TOSTADAS QUESILLO \$3.900

soft cheese

TOSTADAS BRUNCH \$6.900

ciabatta bread toast (upon availability) topped with avocado, organic green mix leaves with drops of lemon, olive and salt, poached eggs with pepper and drops of olive oil.

TOSTADAS PALTA CON HUEVOS POCHADOS \$5.800

2 slices of bread, each one with avocado and a poached egg on top.

SCRAMBLED EGGS

They all include toasts of pita or slice of bread (white or whole wheat) 2 slices of toast

PAILA HUEVOS REVUELTOS \$4.000

3 eggs scrambled

PAILA JAMÓN HUEVOS \$5.100

scrambled eggs with nam

PAILA QUESO HUEVOS \$5.400

scrambled eggs with cheese

PAILA HUEVOS FRITOS \$3.800

2 eggs - fried egg

HUEVOS A LA COPA \$3.900

3 eggs-soft boiled eggs

HUEVOS CON TOCINO \$5.300

2 eggs-bacon and scrambled eggs

Sweeten yourself
OUR HOMEMADE SWEETS
CAKE
DESSERT
ICE CREAM

**OUR RECEPIES ARE 100% HOMEMADE
ORIGINAL**



OUR HOMEMADE SWEETS NUESTROS DULCES CASEROS

(CAKES, PIE, KUCHEN AND MORE)

PORCIÓN DE KUCHEN slice of kuchen (manzana - frambuesa - arándanos - nuez - durazno)	\$4.400
PORCIÓN DE PIE slice pie limón - frambuesa	\$4.200
PORCIÓN DE CHEESECAKE slice of cheesecake (frambuesa - maracuya)	\$4.800
PORCIÓN DE TORTA slice of cake	\$4.990
BROWNIE	\$3.400
BROWNIE CON HELADO brownie with ice cream	\$4.990
PASTEL MIL HOJAS MANJAR NUEZ mille-feuille walnut milk candy pie	\$4.000
PASTEL MIL HOJAS MANJAR CHOCOLATE mille-feuille walnut milk candy chocolate cake	\$4.000
PASTEL RE POLLITO profiterole	\$4.000
PASTEL ECLER eclair	\$4.000
STRUDEL DE MANZANA apple strudel	\$4.300
GALLETÓN cookie almond - coconut	\$1.100

DESSERTS

DEPENDENT TO AVAILABILITY

SUSPIRO LIMEÑO	\$3.990
TIRAMISÚ	\$4.200
COPA DE YOGURT natural con granola y frutas de la estación	\$6.400

ICE-CREAMS HELADOS

FLAVORS:

SOUR CHERRY YOGURT	YOGURT GUINDA ÁCIDA
RED FRUITS (SUGAR FREE)	FRUTA DEL SUR - SIN AZUCAR VAINILLA
VAINILLA SOÑAO	SOÑAO
CHOCOLATE	CHOCOLATE
STRAWBERRY SORBET	FRUTILLA AL AGUA
OREO CREAM	CREMA OREO
PASSION FRUIT	MARACUYA

Artesanal icecream Soñao

Premium 100% hand-made ice-cream
ice-cream only sold in restaurant

COPAS

COPA 2001 traditional Cup of 3 scoops of ice cream with fresh seasonal fruit (with or without whipped cream)	\$6.100
COPA DE HELADO CHICA small ice, 3 flavors, with or without whipped cream	\$4.200
COPA DE HELADO GRANDE large ice 4 flavors, with or without cream	\$5.200
COPA DE FRUTAS DE LA ESTACIÓN seasonal fruit cup - with or without whipped cream	\$4.400
CAFÉ O CHOCOLATE HELADO GRANDE large iced coffee or chocolate - with or without whipped cream (decaffeinated option)	\$5.800
ENSALADA DE FRUTAS DE LA ESTACIÓN seasonal fruit salad - with or without whipped cream	\$5.500
PORCIÓN DE HELADO 1 SABOR serving of ice cream 1 flavor	\$2.400
PORCIÓN DE CREMA side of whipped cream	\$1.400

EDIFICIO
PORTA
VILLARRICA

Más cerca de ti...

MÁS CERCA DE TODO.

GRAN OPORTUNIDAD
**EN EL CENTRO
DE VILLARRICA**

1 y 2 D + Litera Náutica

ÉXITO DE VENTAS
PIE EN CUOTAS

Visita Sala de Ventas

Valentín Letelier 609

☎ +569 2613 5344



www.portavillarrica.cl



Imágenes referenciales

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☎ +569 2613 5344



www.portavillarrica.cl

SÁNDWICH



CHURRASCO ITALIANO 2001

*Chilean's favorite sandwich, especially if you eat
it at our restaurant*

STEAK CHURRASCO

CHURRASCO MAYO steak with mayonnaise	\$8.600
CHURRASCO TOMATE steak with tomato	\$8.600
CHURRASCO PALTA steak with avocado	\$9.000
CHURRASCO ITALIANO steak, tomato, avocado and mayonnaise	\$10.400
CHURRASCO COMPLETO steak, tomato, avocado, sauerkraut and mayonnaise	\$10.600
CHURRASCO CRIOLLO steak, with fried onion, tomato and fried egg	\$9.990
CHURRASCO PRIMAVERA steak, cheese, tomato, mayonnaise and green chili	\$9.990
CHURRASCO AMERICANO steak, cheese, tomato, and avocado	\$10.900
CHURRASCO CHACARERO steak, tomato, green beans, mayonnaise and green chili pepper	\$9.990

WE RECOMMEND ORDERING
GRILLED TOMATO
RECOMENDAMOS PEDIR TOMATE
A LA PLANCHA

\$1.300

EXTRA PORTION OF
MAYONNAISE

MAYONNAISE WITH
PASTEURIZED EGGS

CHOOSE YOUR BREAD, WHITE OR WHOLE
WHEAT PITA, SLICE OF BREAD AND BURGER
BUNS, GLUTEN FREE BREAD

PUEDES ELEGIR ENTRE PAN FRICA, MOLDE BLANCO O
INTEGRAL, PAN PITA BLANCO O INTEGRAL Y PAN SIN
GLUTEN DE COMPLETO O MOLDE INTEGRAL O BLANCO

White and wholemeal
gluten-free bread + \$600

VEGAN BURGERS
VEGAN PITA
BREAD

YOU CAN CHOOSE

BURGERS HAMBURGUESAS

100% caseras, receta 2001

(250 GRAMOS)

HAMBURGUESA QUESO cheese burger	\$9.800
HAMBURGUESA PALTA burger and avocado	\$9.900
HAMBURGUESA TOMATE PALTA burger, tomato and avocado	\$9.990
HAMBURGUESA ITALIANA burger, tomato, avocado and mayonnaise	\$10.800
HAMBURGUESA CRIOLLA burger with tomato, fried onion and egg	\$10.800
HAMBURGUESA AMERICANA burger, whit cheese, tomato and avocado	\$11.300
HAMBURGUESA SUPER burger cheese, tomato, cucumber dill, caramelized onions, lettuce and mayonnaise and avocado	\$11.700
HAMBURGUESA MANE burger cheese, caramelized onions, bacon and BBQ sauce	\$11.500

ASK FOR YOUR VEGAN BURGERS

CHOOSE YOUR BREAD, WHITE OR WHOLE WHEAT PITA, SLICE OF BREAD AND BURGER BUNS, GLUTEN FREE BREAD

PUEDES ELEGIR ENTRE PAN FRICA, MOLDE BLANCO O INTEGRAL, PAN PITA BLANCO O INTEGRAL VEGANO Y PAN SIN GLUTEN DE COMPLETO O MOLDE INTEGRAL O BLANCO

Gluten free bread + \$600

LOIN PORK LOMO DE CERDO

LOMO MAYO pork and mayonnaise	\$8.400
LOMO TOMATE pork with tomato	\$8.400
LOMO PALTA pork with avocado	\$8.800
LOMO ITALIANO pork, tomato, avocado and mayonnaise	\$9.700
LOMO AMERICANO pork, cheese, tomato and avocado	\$10.400
LOMO CRIOLLO pork, with tomato, fried onion and egg	\$9.800
LOMO PRIMAVERA pork, cheese, tomato, mayonnaise and green chili.	\$9.800

RECOMENDAMOS PEDIR TOMATE
A LA PLANCHA

\$1.300

EXTRA PORTION OF
MAYONNAISE

MAYONNAISE WITH
PASTEURIZED EGGS

CHICKEN AVES

(boneless chicken)

AVE MAYO chicken with mayonnaise	\$6.800
AVE TOMATE chicken with tomato	\$7.900
AVE PIMIENTO MAYO chicken with red pepper and mayonnaise	\$7.900
AVE TOMATE PALTA chicken with tomato and avocado	\$8.900
AVE PALTA MAYO chicken with avocado and mayonnaise	\$8.800
AVE ITALIANA tomate, palta y mayonesa casera 2001	\$9.400

PULLED BEEF CARNE MECHADA

MECHADA MAYO pulled beef and mayonnaise	\$8.500
MECHADA TOMATE pulled beef and tomato	\$8.500
MECHADA QUESO pulled beef and cheese	\$8.800
MECHADA PALTA pulled beef and avocado	\$9.400
MECHADA ITALIANA pulled beef, tomato, avocado and mayonnaise	\$10.200
MECHADA COMPLETA pulled beef, tomato, avocado, sauerkraut and mayonnaise	\$10.500
MECHADA CRIOLLA pulled beef, fried onions, tomato and fried egg	\$10.200
MECHADA PRIMAVERA pulled beef, cheese, tomato, mayonnaise and chili	\$9.900
MECHADA AMERICANA pulled beef, cheese, tomato and avocado	\$10.900
MECHADA CHACARERO pulled beef, tomato, green beans, mayonnaise and chili	\$10.700
MECHADA CHILENA pulled beef, onions, chili, coriander, lettuce, tomato and mayonnaise	\$10.900

SHRIMP SÁNDWICHES CAMARÓN

In pita bread

CAMARÓN PITA 2002 grilled cheese and tomato, pil-pil shrimps (garlic, chili pepper and oil preparation), caramelized onion, dill pickles, hearts of palm, avocado, lettuce and homemade mayonnaise on pita bread.	\$11.900
CAMARÓN 2001 grilled cheese, pil-pil shrimps (garlic, chili pepper and oil preparation), caramelized onion and homemade mayo on pita bread.	\$10.900
CAMARÓN PRIMAVERA grilled cheese, pil-pil shrimps (garlic, chili pepper and oil preparation), grilled tomato, green chili pepper and homemade mayo on pita bread.	\$10.800
CAMARÓN SUREÑO grilled cheese, pil-pil shrimp (garlic, chili pepper and oil preparation), dill pickles, lettuce, cilantro and spicy homemade sauce on pita bread.	\$10.800

CHEESE SANDWICHES SÁNDWICH QUESO

QUESO CALIENTE melted cheese	\$6.500
BARROS LUCO grilled meat and melted cheese	\$8.600
BARROS LUCO 2001 grilled meat, cheese, bacon and BBQ sauce	\$8.990
BARROS JARPA grilled meat, cheese and ham	\$7.000

**CHOOSE YOUR BREAD, WHITE OR WHOLE
WHEAT PITA, SLICE OF BREAD AND
BURGER BUNS, GLUTEN FREE BREAD**

**PUEDES ELEGIR ENTRE PAN FRICA, MOLDE BLANCO
O INTEGRAL, PITA BLANCO O INTEGRAL Y PAN SIN
GLUTEN DE COMPLETO O MOLDE INTEGRAL O
BLANCO**

Guten free bread + **\$600**

PITA BREAD EN PAN PITA

PITA NAPOLITANO \$8.000

grilled cheese, ham and tomato with olive oil and oregano.

PITA SÚPER \$10.400

grilled cheese and tomato, caramelized onions, lettuce, hearts of palm, avocado, dill pickles and mayonnaise.

CHOOSE YOUR BREAD. WHITE OR WHOLE WHEAT PITA. SLICE OF BREAD AND BURGER BUNS. GLUTEN FREE BREAD

PUEDES ELEGIR ENTRE PAN FRICA. MOLDE BLANCO O INTEGRAL. PAN PITA BLANCO O INTEGRAL Y PAN SIN GLUTEN DE COMPLETO O MOLDE INTEGRAL O BLANCO

Guten free bread + **\$600**

COLD SANDWICHES SÁNDWICHES FRÍOS

VEGETARIANO ITALIANO \$6.400

vegetarian, tomato, avocado and mayonnaise

VEGETARIANO QUESILLO \$7.400

quesillo (fresh cheese) with tomato, avocado spread, lettuce and mayonnaise

VEGETARIANO EXTRA \$8.700

quesillo (fresh cheese), avocado, tomato, lettuce, hearts of palm, pickles and mayonnaise.

SALMÓN AHUMADO 2001 \$12.200

smoked salmon on a lettuce bed with yogurt house sauce, tomato and pickles on pita bread.

SALMÓN AHUMADO VILLARRICA \$11.990

smoked salmon on bed of lettuce bed with tomato, hearts of palm, avocado and homemade mayo on pita bread.

TRY OUR FAMOUS "CRUDO 2001" PRUEBA NUESTRO RECONOCIDO "CRUDO 2001"

CRUDO 2001 \$9.990

fat free ground beef, seasoned with our 2001 special recipe (coriander and onion) served with homemade mayo and our house sauce

(Alternatives: steak tartar on bread, or on a plate. Please ask for your choice)

TÁRTARO \$10.400

same raw met (crudo) preparation served on a plate with a raw egg, two toasts or pita bread.



Serving of sandwich, salads y dishes toppings PORCIONES DE AGREGADOS (servings are not sold by themselves) (las porciones no se venden solas)

GREEN CHILI AJÍ VERDE \$900	SAUERKRAUT CHUCRUT \$1.100	MAYONNAISE WITH PASTEURIZED EGGS MAYONESA CASERA \$1.300	DILL PICKLES PEPINOS DILL \$1.800	HOME MADE DIP SALSA DE LA CASA \$2.100
RICE ARROZ \$2.400	VEGAN BURGER (unid) HAMBURGUESA VEGANA (unid) \$4.100	CHICKEN NUGGETS (unid) NUGGET DE POLLO (unid). \$800	BELL PEPPERS PIMIENTO \$1.300	BACON TOCINO \$2.100
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.700	FRIED EGG HUEVO FRITO O REVUELTO \$1.000	HEARTS OF PALM PALMITOS \$1.900	GREEN BEANS POROTOS VERDES \$2.000	TOMATO TOMATE \$1.700
FRIED ONION CEBOLLA CRUDA \$1.200	HAM JAMÓN \$1.600	AVOCADO PALTA \$3.000	SOFT CHEESE QUESILLO \$1.800	SAUSAGE VIENESA LLANQUIHUE \$1.600
FRIED ONION CEBOLLA FRITA \$1.400	LETTUCE LECHUGA \$1.400	REGULAR FRIES PAPAS FRITAS \$3.600	CHEESE QUESO \$2.100	VEGAN SAUSAGE VIENESA VEGANA \$1.600
CORIANDER CILANTRO \$700	CORN MAÍZ (CHOCLO) \$1.700	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$4.600	SMOKED SALMON (200grs) SALMÓN AHUMADO \$8.900	FRIED EGG 2 HUEVOS FRITOS \$1.400

NEW

NATURAL FRIES PAPAS FRITAS NATURALES
\$4.600

NEW

SWEET POTATO FRIES PAPAS FRITAS CAMOTE
\$5.200

NUESTRO SELLO HOT-DOGS



CHILEAN STYLE HOT-DOGS COMPLETOS -VIENESAS

COMPLETO bun, hot dog, with tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$4.900
ITALIANO hot-dog, with tomato, avocado and mayonnaise	\$4.700
ESPECIAL hot-dog whith mayonnaise	\$3.990
COMPLETO SIN VIENESA a completo with sausage	\$4.500

Y MAS

PALMITO ITALIANO a hearts of palm, with tomato, avocado and mayonnaise	\$5.400
PALMITO COMPLETO a hearts of palm instead of a sausage, avocado spread, sauerkraut, mayo and mustard	\$5.600
PERRO CALIENTE hot-dog	\$4.000
CHAPARRITO hot-dog whith melted cheese	\$5.900

We recommend we recommend
ordering hot sauerkraut
*Recordamos pedir su completo con chucrut
caliente*

VEGAN
SAUSAGE

VEGETARIAN

GRILLED CHOPPED STEAK IN A HOT-DOG BUN AS COMPLETO

AS COMPLETO grilled beef in a hot-dog bun with tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$6.600
AS ITALIANO grilled beef tomato, avocado spread and mayonnaise	\$6.300

PULLED BEEF IN HOT-DOG BUN COMPLETO MECHADA

COMPLETO EN MECHADA mechada, tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$6.600
ITALIANO EN MECHADA mechada, tomato, avocado spread and mayonnaise.	\$6.300

You can orden breed gluten free

\$1.300

EXTRA PORTION OF
MAYONNAISE

MAYONNAISE WITH
PASTEURIZED EGGS



CASAS NUEVAS EN PARCELAS



INMOBILIARIA
Waiwen



Entrega inmediata a 20 minutos de Villarrica

Agenda tu visita



Nuestras viviendas

- ✓ Estilo y elegancia
- ✓ Acogedoras y confortables
- ✓ Naturaleza y aire libre
- ✓ Paz y seguridad

www.inmobiliariawaiwen.cl
contacto@inmobiliariawaiwen.cl

Ruta 199 y S-91
Villarrica

AGENDA TU VISITA
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Ruta 199 y S-91
Villarrica

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WINE VINOS

VIÑA INDOMITA (750 CC)

ZARDOZ ULTRA PREMIUM \$22.000
(91PTS James Suckling 2022)
Cabernet Sauvignon

DUETTE PREMIUM \$21.000
Cabernet Sauvignon (Vegan)

GRAN RESERVA de INDOMITA \$11.900
Cabernet Sauvignon

VIÑA SAN PEDRO (750 CC)

CASTILLO MOLINA GRAN RESERVA \$12.900
Cabernet Sauvignon
Carmenere

VIÑA SAN PEDRO (375 CC)

CASTILLO MOLINA GRAN RESERVA \$6.900
Cabernet Sauvignon
Carmenere

VIÑA ERRAZURIZ (750 CC)

ESTATE RESERVA \$9.200
Cabernet Sauvignon
Carmenere

VINOS INDIVIDUALES

VIÑA MISIONES DE RENGÓ \$3.500
Cabernet Sauvignon 187 CC
Sauvignon Blanc 187 CC

*With our love
always* ♥



D
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**ARMA TU PLATO
BUILD YOUR PLATE**



BUILD YOUR PLATE ARMA TU PLATO :

STEPS PASO

1. choose your protein

1. elige tu proteína

2. "POOR MAN'S BEEF"

2. si quieres a lo pobre

AGGREGATE "A LO POBRE" AGREGADOS

"A lo pobre": with fries, fried egg and fried onion

papas fritas o papas rústicas, 2 huevos fritos, cebollas fritas

3. another addition

3. si quieres otro acompañamiento...aqui

BEEFSTEAK BIFE DE RES 250 grs.	\$11.900
GRILLED MEAT CHURRASCO	\$8.400
PULLED BEEF CARNE MECHADA	\$8.900
PORK LOIN LOMO DE CERDO	\$7.600
GRILLED CHICKEN TENDERS FILETILLO DE POLLO Choose your tenders seasoned with salt, oregano or merkén (smoked dried chili preparation) a la sal - orégano - merkén	\$6.000
HOMEMADE BURGER HAMBURGUESA CASERA 100% 2001's homemade recipe	\$7.900
VEGAN BURGER HAMBURGUESA VEGANA de garbanzos (2und.)	\$7.600
ROASTED CHICKEN POLLO ASADO a traditional recipe with lemon and garlic	\$6.400
SMOKED SALMON SALMÓN AHUMADO (250grs) cold frío	\$8.900
CHICKEN NUGGETS NUGGETS DE POLLO 6 und.	\$4.800
SAUSAGE VIENESAS Llanquihue premium (2 und.)	\$3.200
VEGAN SAUSAGE VIENESAS VEGANA Vegusta (2 und.)	\$3.200

WITH FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.200
RUSTIC FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS RÚSTICAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.600
RICE, FRIED EGG AND FRIED ONION ARROZ, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.200

Extra ingredients to add to your dish

PORCIONES DE AGREGADOS PARA

GREEN CHILI AJÍ VERDE \$900	SAUERKRAUT CHUCRUT \$1.100	HOMEMADE MAYONNAISE MAYONESA CASERA \$1.300	DILL PICKLES PEPINOS DILL \$1.800	HOME MADE DIP SALSA DE LA CASA \$2.100
RICE ARROZ \$2.400	VEGAN BURGER (unid) HAMBURGUESA VEGANA (unid) \$4.100	CHICKEN NUGGETS (unid) NUGGET DE POLLO (unid). \$800	BELL PEPPERS PIMIENTO \$1.300	BACON TOCINO \$2.100
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.700	FRIED EGG HUEVO FRITO O REVUELTO \$1.000	HEARTS OF PALM PALMITOS \$1.900	GREEN BEANS POROTOS VERDES \$2.000	TOMATO TOMATE \$1.700
FRIED ONION CEBOLLA CRUDA \$1.200	HAM JAMÓN \$1.600	AVOCADO PALTA \$3.000	SOFT CHEESE QUESILLO \$1.800	SAUSAGE VIENESA LLANQUIHUE \$1.600
FRIED ONION CEBOLLA FRITA \$1.400	LETTUCE LECHUGA \$1.400	REGULAR FRIES PAPAS FRITAS \$3.600	CHEESE QUESO \$2.100	VEGAN SAUSAGE VIENESA VEGANA \$1.600
CORIANDER CILANTRO \$700	CORN MAÍZ (CHOCLO) \$1.700	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$4.600	SMOKED SALMON (200grs) SALMÓN AHUMADO \$8.900	FRIED EGG 2 HUEVOS FRITOS \$1.400

NEW

NATURAL FRIES \$4.600 PAPAS FRITAS NATURALES

NEW

SWEET POTATO FRIES \$5.200 PAPAS FRITAS CAMOTE

TIENDA DECO 2001



Valentín Letelier 650



tiendadeco2001villarrica



+569 44941091



"¡Llegan cosas nuevas!"

"¡Nuevos comienzos a la vista!"

"¡Se acercan tiempos de cambio!"

"¡La vida nos trae novedades!"

"¡Hay cosas emocionantes por venir!"

"¡Prepárense para lo nuevo!"

"Con el cariño de siempre"



ENSALADAS SALADS



GOURMET SALADS ENSALADAS GOURMET

OUR SALADS ARE SERVED WITH OUR HOUSE DRESSING

NUESTRAS ENSALADAS VAN ACOMPAÑADAS CON SALSA DE LA CASA

ENSALADA VERANO 2024

\$9.800

organic vegetable mix (lettuce leaves, kale, swiss chard, arugula, mustard and marigold petals) with pieces of natural mango, cranberry raisins, chopped walnuts and blue cheese with honey vinegar dressing.

** You can add your protein (chicken fillet or salmon)

\$12.300

ENSALADA 2001

chicken fillets with oregano or merken (smoked dried chili) with avocado cubes, black olives and corn and lettuce.

\$9.400

ENSALADA CAMARONES

\$10.400

buttered or boiled shrimps with hearts of palm, avocado, tomato atop a bed of lettuce and our house dressing.

ENSALADA DE LA HUERTA

\$8.900

hearts of palm, avocado, green beans and diced cheese and lettuce.

ENSALADA SALMÓN AHUMADO

\$12.900

bed of lettuce topped with pieces of smoked salmon, hearts of palm, dill pickles, tomato, avocado with our house dressing or mayonnaise.

SALADS ENSALADAS

ENSALADA DE PALTA

avocado salad

\$5.300

ENSALADA CON UN SOLO INGREDIENTE

lone ingredient salad

a elección lechuga, tomate, maíz (choclo) o porotos verdes

\$3.300

ENSALADA SIMPLE

avocado, tomato and lettuce

\$5.800

ENSALADA VERDE

green salad (lettuce, green beans, avocado)

\$5.800

ENSALADA MIXTA

avocado, tomato, lettuce, hearts of palm and corn

\$7.300

LIGHT DISHES PLATOS LIGHT

SALMÓN AHUMADO

(cold plate)

200 gr. of smoked salmon with a lettuce, tomato, avocado, hearts of palm and corn salad. (Choose from mayonnaise or our house sauce)

\$13.600

ABANICO DE PALTA

an avocado fan with chicken, hearts of palm and tomato filling; on a salad of lettuce, green beans, corn, hearts of palm and tomato.

\$9.900

PECHUGA DE POLLO DESMENUZADA

shredded chicken breast with avocado, tomato, hearts of palm and lettuce.

\$8.000

QUESILLO ENSALADA

fresh cheese salad (quesillo), corn, lettuce and avocado

\$7.200

Change your salad base for a mix of green leaves (costina lettuce leaves, spinach, watercress and hydroponic lettuce)

\$1.600 depending of availability

Cambia tu base de ensaladas por

Mix de HOJAS VERDES (hojas

lechuga costina, espinaca, berro y lechuga hidropónica)

KIDS MENU MENÚ DE NIÑOS

(PORTION SIZE - FOR CHILDREN UP TO 8 YEARS OLD)
(PORCIONES PENSADAS - HASTA NIÑOS DE 8 AÑOS)

ICE-CREAM ONLY SOLD IN RESTAURANT
PORCIÓN DE HELADO SÓLO EN LOCAL

NIÑO ALEGRE \$7.100

5 chicken nuggets with french fries or rice, a soft drink,
a fruit or 1 scoop of ice-cream.

NIÑO FELIZ \$7.100

sausage with french fries or rice, a soft drink, a fruit or
1 scoop of ice-cream

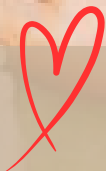
NIÑO CONTENTO \$7.200

sausage and fried egg with fries or rice, a soft drink, a
fruit or 1 scoop of ice-cream

NIÑO SALUDABLE \$8.100

griddle meat or chicken fillets with rice, tomato and
lettuce salad, natural fresh fruit juice and seasonal fruit.

DELIVERY 2001



TIENDA DECO 2001



VALENTÍN LETELIER 650

a la vuelta del Café 2001

DELIVERY - PEDIDOS

 **+5645 2411470 +5645 2598911**



+569 73759010

TIENDA DECO 2001



+569 44941091

Visítanos

EL FUTURO LO CONSTRUYES TÚ

LA FINCA
DEL LAGO

EL FUTURO LO CONSTRUYES TÚ

**PRECIO ESPECIAL
SOLO 10 SITIOS**

PARCELAS URBANIZADAS 5.000 M2



+56 9 8722 6664

ESCANEA
AHORA



BEBIDAS Y JUGOS

DRINKS AND JUICES

*“La felicidad sabe
a un jugo natural
de frutas”*

100% FRESH FRUIT JUICES

NATURALES 100% FRUTA

Without adding water or sugar

SIN adición de agua NI AZÚCAR

VITAMINA NARANJA \$4.300
orange vitamin juice

VITAMINA NARANJA-ZANAHORIA \$4.600
orange and carrot vitamin juice

100% FRUIT JUICES

NATURALES 100%

Without adding water or sugar

CON adición de agua SIN AZÚCAR

JUGO DE FRAMBUESA
rasperry

JUGO DE FRUTILLA
strawberry

JUGO DE PIÑA
pineapple

JUGO DE ARÁNDANOS
blueberry

PULP JUICES JUGOS DE PULPA \$4.100

Ground pure fruit with addition of Sugar and Water
Fruta molida con adición de AGUA Y AZÚCAR

JUGO DE PULPA CHIRIMOYA
custard apple pulp juice

JUGO DE PULPA MARACUYA
pasion fruit pulp juice

JUGO DE MANGO
mango pulp juice

LEMONADE LIMONADAS

LIMONADA \$4.100
lemonade

LIMONADA MENTA \$4.400
mint lemonade

LIMONADA MENTA JENGIBRE \$4.600
mint ginger lemonade

PURE ENERGY JUICE JUGO PURA ENERGÍA

FRESH ORANGE JUICE VITAMINA NARANJA +
AND A SHOT OF WHEATGRASS
wheatgrass 100% ORGANIC \$4.600

**ALL OF Our juices are MADE
WITHOUT sugar free.**

**TODOS NUESTROS JUGOS,
NATURALES NO CONTIENEN AZÚCAR**

DRINKS BEBIDAS

BEBIDA INDIVIDUAL \$2.700
individual soft drink or
mineral water (bottled)

CHIVATO GRANADINA, \$3.800
MINERAL Y JUGO DE LIMÓN
grenadine syrup, sparkling
mineral water and lemon juice

BEBIDA ENERGÉTICA \$3.600
EN LATA
energy drink

JUGO BERRYSUR (480CC) \$4.200
various juice flavors - (made in Villarrica)

NÉCTAR ANDINA \$2.500
peach or pineapple (juice)
durazno y piña

KOMBUCHACHA \$2.900
blueberry, lemon verbena, ginger
arándano, cedrón, jengibre
healthy alternative drink (350 cc.)

ADDITIONALS ADICIONALES

MINT MENTA \$500

GINGER JENGIBRE \$600

MINT AND GINGER MENTA JENGIBRE \$800

GRENADINE GRANADINA \$1.200

PRISMA WATER

WATER THAT HAS BEEN PURIFIED AND FREE OF
BACTERIA AND METALS HEAVY.

PRISMA WATER: ENVIRONMENTALLY FRIENDLY, AND
WITH A MINIMAL CARBON FOOTPRINT.

AGUA ALTAMENTE PURIFICADA Y GARANTIZA
LA ELIMINACIÓN TOTAL DE BACTERIAS Y
METALES PESADOS DEL AGUA.

PRISMA WATER, AMIGABLE CON EL MEDIO
AMBIENTE, MÍNIMA HUELLA DE CARBONO.

ULTRA- PURIFIED COLD
SPARKLING OR STILL WATER
500CC. AGUA CON O SIN GAS HELADA \$3.000

ULTRA- PURIFIED
SPARKLING OR STILL WATER
500CC. AGUA SIN GAS NATURAL

Our bottles are returnable if you want
to take it with you, you must pay an
additional **\$1.800**

Nuestras Botellas son retornables, de vidrio reciclado, si quieres llevártela
debes cancelar **\$1.800** adicionales

NOT AVAILABLE FOR DELIVERY OR TAKEAWAY



DELIVERY

**Lo
bueno
se comparte**



EMPAQUE ECOLÓGICO Y AMIGABLE ECO - FRIENDLY PACKAGING

Valor envase \$500

solo en salón 2001 para tu
sándwich - torta o kucken que te
quieres llevar

CERVEZAS BEERS



TRADITIONAL TRADICIONALES

KUNSTMANN torobayo, bock, miel, ipa, arándano y lager	\$4.800
KUNSTMANN TOROBAYO (500cc.)	\$5.500
KUNSTMANN GRAN TOROBAYO (500cc.)	\$5.800
AUSTRAL LAGER	\$4.800
AUSTRAL CALAFATE	\$4.800
HEINEKEN	\$4.500
CORONA	\$4.500
DOLBEK MAQUI 330cc	\$4.800
ROYAL	\$4.500

CRAFT ARTESANALES

CRÁTER golden, porter	\$4.800
MESTRA amber y lager	\$4.600
AUSTRAL TORRES PAINE calafate y Lager (330cc.)	\$4.800

ALCOHOL FREE SIN ALCOHOL

KUNSTMANN	\$4.800
CRISTAL CERO°	\$4.800
HEINEKEN CERO °	\$4.500

BASE MICHELADA \$1.500
lemon, salt and/or merquén / limón, sal y/o merquén

PORCIÓN JUGO DE LIMÓN \$1.400
lemon juice serving

SCHOP

	330 cc.	500 cc.
SCHOP KUNSTMANN torobayo - lager sin filtrar	\$4.300	\$5.400
SCHOP IGEL - Villarrica sommer	\$4.300	\$5.400
FAN SCHOP torobayo - lager	\$4.400	\$5.500
SCHOP CON GRANADINA torobayo - lager - sommer		\$5.800
MICHELADA torobayo, lager sin filtrar y sommer	\$5.800	\$6.900

Enjoy your drink with our appetizer



A wooden platter filled with various appetizers. In the center is a white bowl of cooked shrimp. Surrounding it are slices of garlic bread, cubed cheese, sausage, and potato chips. In the background, there are three small white bowls containing different dips or spreads. The text "APPETIZER" and "PICOTEOS" is overlaid on the top half of the image.

APPETIZER PICOTEOS

*Para compartir
ricos momentos*

BOARDS TABLAS

BUENA COMPAÑÍA \$22.900

smoked salmon, pil pil shrimps, skin fries, cheese cubes with oregano, griddle cubes ham, a mixed nuts, olive bread with garlic and oregano, 2001 homemade mayonnaise, house sauce or 2001 hot sauce.

TABLA CHORRILLANA \$16.500

regular fries base with griddle meat, cheese cubes and hot dogs chunks.

TABLA 2001 \$29.000

1/2 raw steak tartar meet (crudo), 6 cheese empanadas, griddle beef cubes, cheese cubes with olive oil and oregano, hearts of palm, dill pickles, ham duo, salami, house sauce, 2001 homemade mayonnaise and pieces of whole wheat pita bread.

TABLA CHORRILLANA ESPECIAL \$18.500

griddle meet or chicken, cheese cubes and sausage pieces, with regular fries, fried onion and 2 fried eggs.

APPETIZER PICOTEOS

CANAPÉ CRUDO \$9.990

raw meet steak tartar canapes beef, seasoned with our 2001 recipe (coriander and onion), with a serving of 201 homemade mayo or house sauce.

CRUDO \$9.990

raw minced beef, seasoned with our 2001 recipe (coriander and onion) with a serving of 201 homemade mayonnaise or house sauce. (Alternatives: raw meet (crudo) on bread, or on a plate. Please ask for your choice)

PORCIÓN DE ACEITUNAS \$1.600

olives

PORCIÓN DE MANÍ \$1.000

serving of peanuts

TÁRTARO \$10.400

same raw meat (crudo) preparation, served on a plate with a raw egg and two sliced bread or pita toast.

CAMARÓN AL PIL PIL \$9.500

pil pil shrimps

EMPANADAS DE QUESO \$6.000

cheese empanadas (dozen)

PAPAS FRITAS \$3.600

regular french fries

PAPAS FRITAS RÚSTICAS \$4.600

you can add: bbq sauce or house sauce for skin fries: **\$300**

puedes agregar: salsa bbq o mayonesa casera o salsa de la casa.

NEW

NATURAL FRIES \$4.600

PAPAS FRITAS NATURALES

NEW

SWEET POTATO FRIES \$5.200

PAPAS FRITAS CAMOTE

Enjoy

Klassik Car

Una historia de confianza

Ventas de autos
Nuevos y seminuevos

»»» Rentacar

ARRIENDA TU VEHÍCULO
Y EXPLORA **VILLARRICA**



RENTACAR

NUEVOS Y SEMINUEVOS



VISITANOS EN SATURNINO EPULEF # 1900



TRAGOS
DRINKS

SOUR

PISCO SOUR	\$4.900
PISCO SOUR DOBLE	\$6.800
PISCO SOUR GOTEADO EN WHISKY	\$5.800
PISCO SOUR JENGIBRE	\$5.200
PISCO SOUR SIN AZUCAR (estevia)	\$4.900
SOUR SABORES	\$5.400
AMARETTO SOUR	\$5.300
JEREZ SOUR	\$5.300
CHARDONNAY SOUR	\$5.200
CHARDONNAY SOUR DOBLE	\$7.200
WHISKY SOUR	\$5.600
WHISKY SOUR ESPECIAL ballantine's	\$6.600

SHORT DRINK CORTOS

SHORT DRINK CORTO CORRIENTES pisco 35°, ron, gin, vodka, amaretto o bitter	\$3.600
SPECIAL SHORT DRINK CORTO ESPECIAL pisco 40°, ron añejo reserva, gin, amaretto, campari, mistral o alto del carmen	\$4.400
SHORT DRINK EXTRA RUM CORTO EXTRA RON bacardi 8 años, pampero aniversario, havana 7 años	\$6.900

YOUR DRINKS COME ACCOMPANIED BY A SERVING OF
PEANUTS OR OLIVES. ONLY THE FIRST SERVING IS ON THE
HOUSE.

VAINAS

VAINA	\$5.000
VAINA DOBLE	\$6.000

COMBINADOS

PISCO

MISTRAL O ALTO DEL CARMEN 35°	\$6.000
MISTRAL O ALTO DEL CARMEN 40°	\$6.500
MISTRAL NOBEL 40°	\$6.900

RON

BACARDI, PAMPERO, HAVANA CLUB	\$5.100
HAVANA CLUB AÑEJO RESERVA	\$6.600
BACARDI 8 AÑOS, HAVANA CLUB 7 AÑOS Y PAMPERO ANIVERSARIO	\$7.900

GIN

BEEFEATER CON BEBIDA	\$5.600
TANQUERAY CON BEBIDA	\$6.200

VODKA

ERISTOFF CON TÓNICA	\$5.600
STOLICHNAYA O ABSOLUT CON TÓNICA	\$6.600

BITTER

\$5.500

CAMPARI

\$6.300

EXTRA PORTION:

OLIVES \$1.600 PEANUT \$1.000

PORCIÓN EXTRA:

ACEITUNAS \$1.600 MANÍ \$1.000

DRINKS

DE TODO UN POCO

TRAGO 2001 our secret recipe	\$4.900
BITTER BATIDO bitter, cacao, coñac	\$4.800
MENTA FRAPPÉ mint, crushed ice	\$4.800
CAIPIRIÑA cachaza, lime	\$5.400
SANGRÍA red wine or jerez, coñac, bitter, orange juice	\$6.300
NEGRONI campari, martini rosso, gin	\$6.400
ALEXANDER coñac, cacao, granadina, crema	\$5.400

RON

PIÑA COLADA white rum, coconut cream, pineapple, cream	\$5.900
DAIQUIRI white rum, juice lemon	\$6.200
MOJITO CUBANO white rum, mint, lemon	\$6.200
MOJITO SABORES	\$6.500

GIN

TOM COLLINS gin, martini bianco, lemon	\$5.700
MARTINI SECO ESPECIAL gin, martini	\$5.400

VODKA

CAIPIROSKA vodka, lime	\$5.400
RUSO BLANCO vodka, cream	\$6.800
RUSO NEGRO vodka, kalhúa	\$6.800

SPARKLING ESPUMANTE

ESPUMANTE UNDURRAGA (375CC)	\$6.000
ESPUMANTE UNDURRAGA LATA	\$3.900
KIR ROYAL cassis liquor, champaña	\$4.800
APEROL	\$6.800
RAMAZOTTI	\$6.800
MIMOSA	\$4.500

TEQUILA

TEQUILA SUNRISE tequila, grenadine, natural orange juice	\$5.900
TEQUILA BLUE tequila, curacao blue	\$5.900
TEQUILA MARGARITA tequila, lemon, triple sec	\$5.900

WHISKY

WHISKY ESPECIALES johnnie walkier black label - chivas regal - Jack Danil's (apple - honey)	\$8.400
WHISCOLA ballantines, JW red label, 100 pipers,whisky, Jhon barr	\$8.400
WHISCOLA JACK DANIELS black - apple - honey (drink of choice)	\$8.900
WHISKY EN LAS ROCAS Johnnie walkier red label - ballantine's - John Barr	\$7.100
WHISCOLA ESPECIAL JW black label - Jack Daniels - chivas	\$8.100
OLD FASHIONED whisky, orange juice, pineapple juice	\$5.800
CLAVO OXIDADO ballantine's - drambuie	\$7.100
PRIMAVERA whisky, orange juice, pineapple juice	\$6.000
MANHATTAN whisky, martini rosso	\$6.200

ALCOHOL FREE SIN ALCOHOL

PRIMAVERA \$4.700
fruit cocktail

PIÑA COLADA \$4.800
coconut cream, pineapple
juice and cream

MOJITO \$4.700
virgin mojito



TIENDA DECO 2001

📍 VALENTÍN LETELIER 650

@TIENDADECO2001VILLARRICA

☎ +569 44941091



REPOSTERÍA PASTRIES

100% HOMEMADE
WITHOUT PRE-MIXING
WITHOUT ADDITIVES

CAKES TORTAS

Request your order 2 days in advance
Solicitar su pedido con 2 días de anticipación
PRICES ONLY FOR DELIVERY FOR TAKE AWAY
PRECIOS SÓLO DELIVERY Y PARA LLEVAR

**100% HOMEMADE
WITHOUT PRE-MIXING
WHITHOUT ADDITIVES**

AMOR

Cakes "AMOR" This cake captivates with a balanced mix of: hojarasca and homemade meringue, filled with country milk candy, cream and raspberry; truly a pleasure.

Small \$19.900

Big \$39.990

TRES LECHE

A classic in pastry; their vanilla sponge cake soaked with three milks (evaporated, condensed milk and cream), with a soft filling of milk candy, pastry cream 100% natural, chantilly cream and covered with italian merengue

Small \$19.000

Big \$39.000

CHOCOLATE PANCAKE

Delicious cake of fine chocolate pancakes
Deliciosa torta de finos panqueques de chocolate

PANQUEQUE
CHOCOLATE

**FILLING OPTIONS:
OPCIONES DE RELLENO:**

PRIMERA OPCIÓN - milk candy, white chocolate and bitter with, mocha cream
SEGUNDA OPCIÓN - milk candy, white chocolate and bitter with, bitter chocolate

PRIMERA OPCIÓN - manjar, chocolate blanco y bitter con crema moka
SEGUNDA OPCIÓN - manjar, chocolate blanco y bitter con crema de chocolate

Big

\$40.000

PANQUEQUE DE NARANJA

White pancakes, filled with a soft orange pastry cream, white chocolate and a touch of milk candy
100% homemade and natural

Big

\$41.000

HOJARASCA

100% homemade hojarascas filled with milk candy, chopped walnuts that give it a soft touch and to finish with homemade Italian meringue topping.

Small \$21.000

Big \$42.000

TIRAMISÚ

This cake is has soft, creamy and intense flavours, with homemade sponge cake soaked in coffee, with cream cheese, homemade milk candy and soft chocolate. You just have to enjoy it.

Small \$19.000

Big \$39.990

CAKES TO ORDER TORTAS A PEDIDO

Request your order 3 days in advance
Solicitar su pedido con 3 días de anticipación

HOJARASCA TRES SABORES

Homemade hojarascas, filled with three delicious flavours: milk candy, homemade pastry cream, raspberry reduction, with a touch of chantilly cream

Small \$21.000

Big \$42.000

MIL HOJAS

Homemade layers, filled with milk candy and pastry cream. Cover options: chocolate or walnut

MEDIANA \$40.000

Big \$46.000

TRUFA GUINDA

We know that chocolate brings happiness and this cake with its soft chocolate sponge cake, filled with truffles, will fulfill y our every want.

Big

\$40.000

MERENGUE FRAMBUESA

Tasty and delicious merengue discs baked in our kitchen, chantilly cream and natural raspberries. You will never forget it

Big

\$40.000

SLICE OF CAKE

\$4.990

AMOR

TRES LECHES

PANQUEQUE CHOCOLATE

PANQUEQUE NARANJA

HOJARASCA

TIRAMISÚ

PORCIÓN
TORTAS

PIE 2001

ENTEROS \$18.500

PORCIÓN \$4.200

RASPBERRY FRAMBUESA

LEMON LIMÓN

KUCHEN 2001

ENTEROS \$18.500

PORCIÓN \$4.400

BLUEBERRY ARÁNDANOS

APPLE MANZANA

RASPBERRY FRAMBUESA

PEACH DURAZNO

WALNUT NUEZ

CHEESECAKE 2001

ENTEROS \$20.000

PORCIÓN \$4.800

RASPBERRY FRAMBUESA

PASSION FRUIT MARACUYÁ

Weapons you like

Solo de Kuchen y Pie

Arma a tu gusto

Create your mix by mixing your preferences,
always at the same price, up to 4 different ones

Mix mezclando tus preferencias, siempre del mismo
precio, hasta 4 distintos



CAKES AND MORE PASTELES Y MÁS

MILLE-FEUILLE WALNUT MILK CANDY \$4.000
PASTEL DE HOJA MANJAR NUEZ

MILLE-FEUILLE MILK CANDY \$4.000
PASTEL DE HOJA MANJAR CHOCOLATE

CHOCOLATE ECAIR CAKE \$4.000
PASTEL ECLER

PROFITEROLE \$4.000
PASTEL REPOLLITO

BROWNIE \$3.400

COOKIE \$1.100
GALLETÓN
almond, coconut
almendra, coco

DEPENDING TO AVAILABILITY

Sujeto a disponibilidad



**OUR RECEPIES ARE 100% HOMEMADE
ORIGINAL**

WWW.CAFEBAR2001.CL



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