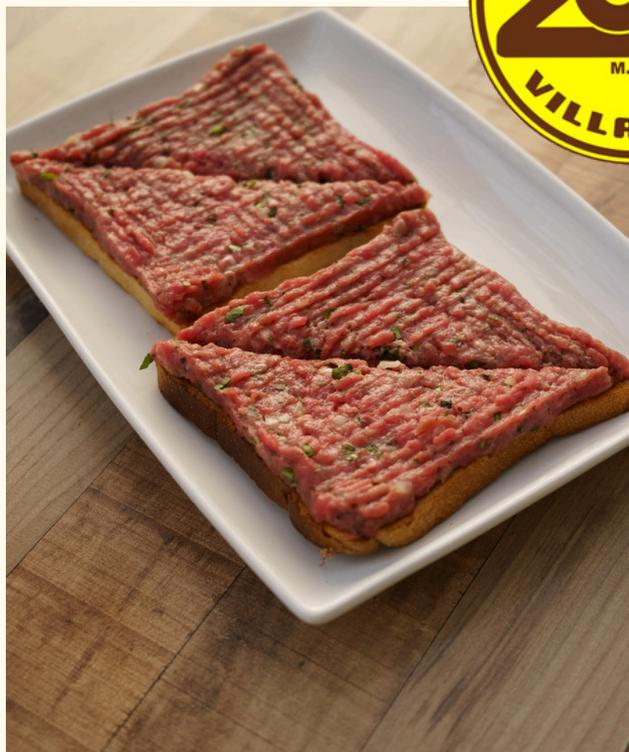


Menu in English CAFÉ 2001 - Villarrica



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 february 2026





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.

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.



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

Simple

Double

\$2.700

\$3.000

\$2.600

\$2.800

\$3.100

\$3.000

\$3.300

\$3.800

\$4.300

\$2.900

\$3.300

\$3.600

\$4.100

\$2.900

\$3.200

\$2.700

\$3.100

\$2.500

\$2.900

\$2.300

\$2.600

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

\$3.400 \$4.400

CARAJILLO

coffee with brandy

\$3.900 \$4.500

IRLANDÉS

coffee, cream with a shot of whisky

\$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

\$1.900

LECHE CON ESENCIA DE

VAINILLA

milk whit vanilla syrup

\$2.300

LECHE CON PLÁTANO

banana smoothie

\$4.400

MILK SHAKE

\$5.200

EXTRA MILK OR LACTOSE FREE MILK \$1.200

EXTRA PLANT-BASED MILK \$1.800

EXTRA CREAM \$1.400

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 PURE CEYLON TEA
EARL GREY BERRIES
LADY GREY INDIAN CHAI
PRINCE OF WALES

INFUSIONS *Infusiones*

CAFFEINE FREE SIN CAFEINA

PURE CHAMOMILE CHAMOMILE HONEY AND VANILLA
PURE PEPPERMINT STRAWBERRY AND MANGO
LEMON GINGER RASPBERRY AND LEMON
LEMON TWIST ORANGE MANGO AND CINNAMON
WILD FRUITS 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.

\$7.600

NUTRITIVO

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

\$9.200

KETO

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

\$9.400

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

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

\$8.800

SUREÑO

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

\$7.200

PURA ENERGÍA

fresh orange juice and shot of wheatgrass, pita bread toasts with side of avocado pureé and quesillo (fresh cheese), coffee or tea (with or without milk). depending of availability

\$9.900

• 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 MERMELADA	\$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	\$5.400
scrambled eggs with nam	
PAILA QUESO HUEVOS	\$5.800
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	\$5.500
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)	\$4.600
PORCIÓN DE PIE slice pie limón - frambuesa	\$4.500
PORCIÓN DE CHEESECAKE slice of cheesecake (frambuesa - maracuya)	\$4.900
PORCIÓN DE TORTA slice of cake	\$4.990
BROWNIE	\$3.800
BROWNIE CON HELADO brownie with ice cream	\$4.990
PASTEL MIL HOJAS MANJAR NUEZ mille-feuille walnut milk candy pie	\$4.200
PASTEL MIL HOJAS MANJAR CHOCOLATE mille-feuille walnut milk candy chocolate cake	\$4.200
PASTEL REPELLITO profiterole	\$4.200
PASTEL ECLER eclair	\$4.200
STRUDEL DE MANZANA apple strudel	\$4.300
GALLETÓN cookie almond - coconut	\$1.100

DESSERTS

DEPENDING TO AVAILABILITY

SUSPIRO LIMEÑO	\$3.990
TIRAMISÚ	\$4.200
COPA DE YOGURT natural con granola y frutas de la estación	\$6.800

ICE-CREAMS HELADOS

FLAVORS:

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

Artesanal icecream Soño

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)	\$6.400
COPA DE HELADO CHICA small ice, 3 flavors, with or without whipped cream	\$4.800
COPA DE HELADO GRANDE large ice 4 flavors, with or without cream	\$5.800
COPA DE FRUTAS DE LA ESTACIÓN seasonal fruit cup - with or without whipped cream	\$4.800
CAFÉ O CHOCOLATE HELADO GRANDE large iced coffee or chocolate - with or without whipped cream (decaffeinated option)	\$5.900
ENSALADA DE FRUTAS DE LA ESTACIÓN seasonal fruit salad - with or without whipped cream	\$5.800
PORCIÓN DE HELADO 1 SABOR serving of ice cream 1 flavor	\$2.600
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



Imágenes referenciales

Visita Sala de Ventas

Valentín Letelier 609

☎ +569 2613 5344



www.portavillarrica.cl

☎ +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	\$9.200
CHURRASCO TOMATE steak with tomato	\$9.200
CHURRASCO PALTA steak with avocado	\$9.700
CHURRASCO ITALIANO steak, tomato, avocado and mayonnaise	\$11.200
CHURRASCO COMPLETO steak, tomato, avocado, sauerkraut and mayonnaise	\$11.400
CHURRASCO CRIOLLO steak, with fried onion, tomato and fried egg	\$10.700
CHURRASCO PRIMAVERA steak, cheese, tomato, mayonnaise and green chili	\$10.700
CHURRASCO AMERICANO steak, cheese, tomato, and avocado	\$11.600
CHURRASCO CHACARERO steak, tomato, green beans, mayonnaise and green chili pepper	\$10.700

WE RECOMMEND ORDERING
GRILLED TOMATO
RECOMENDAMOS PEDIR TOMATE
A LA PLANCHA

\$1.400

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	\$10.900
HAMBURGUESA PALTA burger and avocado	\$10.700
HAMBURGUESA TOMATE PALTA burger, tomato and avocado	\$10.900
HAMBURGUESA ITALIANA burger, tomato, avocado and mayonnaise	\$11.400
HAMBURGUESA CRIOLLA burger with tomato, fried onion and egg	\$11.100
HAMBURGUESA AMERICANA burger, whit cheese, tomato and avocado	\$11.900
HAMBURGUESA SUPER burger cheese, tomato, cucumber dill, caramelized onions, lettuce and mayonnaise	\$12.900
HAMBURGUESA MANE burger cheese, caramelized onions, bacon and BBQ sauce	\$12.700

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

Guten free bread + \$600

LOIN PORK LOMO DE CERDO

LOMO MAYO pork and mayonnaise	\$8.700
LOMO TOMATE pork with tomato	\$8.800
LOMO PALTA pork with avocado	\$9.200
LOMO ITALIANO pork, tomato, avocado and mayonnaise	\$10.400
LOMO AMERICANO pork, cheese, tomato and avocado	\$10.800
LOMO CRIOLLO pork, with tomato, fried onion and egg	\$10.200
LOMO PRIMAVERA pork, cheese, tomato, mayonnaise and green chili.	\$10.200

RECOMENDAMOS PEDIR TOMATE
A LA PLANCHA

\$1.400

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	\$9.200
MECHADA TOMATE pulled beef and tomato	\$9.200
MECHADA QUESO pulled beef and cheese	\$9.600
MECHADA PALTA pulled beef and avocado	\$10.200
MECHADA ITALIANA pulled beef, tomato, avocado and mayonnaise	\$11.100
MECHADA COMPLETA pulled beef, tomato, avocado, sauerkraut and mayonnaise	\$11.300
MECHADA CRIOLLA pulled beef, fried onions, tomato and fried egg	\$11.100
MECHADA PRIMAVERA pulled beef, cheese, tomato, mayonnaise and chili	\$10.700
MECHADA AMERICANA pulled beef, cheese, tomato and avocado	\$11.800
MECHADA CHACARERO pulled beef, tomato, green beans, mayonnaise and chili	\$11.600
MECHADA CHILENA pulled beef, onions, chili, coriander, lettuce, tomato and mayonnaise	\$11.800

**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**

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.	\$12.990
CAMARÓN 2001 grilled cheese, pil-pil shrimps (garlic, chili pepper and oil preparation), caramelized onion and homemade mayo on pita bread.	\$12.100
CAMARÓN PRIMAVERA grilled cheese, pil-pil shrimps (garlic, chili pepper and oil preparation), grilled tomato, green chili pepper and homemade mayo on pita bread.	\$11.900
CAMARÓN SUREÑO grilled cheese, pil-pil shrimp (garlic, chili pepper and oil preparation), dill pickles, lettuce, cilantro and spicy homemade sauce on pita bread.	\$11.900

**PUEDES PEDIR TU CAMARÓN AL AJO O
LA MANTEQUILLA**

CHEESE SANDWICHES SÁNDWICH QUESO

QUESO CALIENTE melted cheese	\$6.700
BARROS LUCO grilled meat and melted cheese	\$8.900
BARROS LUCO 2001 grilled meat, cheese, bacon and BBQ sauce	\$9.990
BARROS JARPA grilled meat, cheese and ham	\$7.200

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 \$10.990

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 \$7.200
vegetarian, tomato, avocado and mayonnaise

VEGETARIANO QUESILLO \$7.800
quesillo (fresh cheese) with tomato, avocado spread, lettuce and mayonnaise

VEGETARIANO EXTRA \$8.900
quesillo (fresh cheese), avocado, tomato, lettuce, hearts of palm, pickles and mayonnaise.

SALMÓN AHUMADO 2001 \$13.200
smoked salmon on a lettuce bed with yogurt house sauce, tomato and pickles on pita bread.

SALMÓN AHUMADO VILLARRICA \$13.800
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 \$10.900

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 \$11.400

same raw met (crudo) preparation served on a plate with a yolk 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 \$1.300	MAYONNAISE WITH PASTEURIZED EGGS MAYONESA CASERA \$1.400	DILL PICKLES PEPINOS DILL \$1.900	HOME MADE DIP SALSA DE LA CASA \$1.400
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 \$2.200
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.700	FRIED EGG HUEVO FRITO O REVUELTO \$1.000	HEARTS OF PALM PALMITOS \$1.900	GREEN BEANS POROTOS VERDES \$2.100	TOMATO TOMATE \$1.700
FRIED ONION CEBOLLA CRUDA \$1.200	HAM JAMÓN \$1.700	AVOCADO PALTA \$3.100	SOFT CHEESE QUESILLO \$1.800	SAUSAGE VIENESA LLANQUIHUE \$1.600
FRIED ONION CEBOLLA FRITA \$1.400	LETTUCE LECHUGA \$1.600	REGULAR FRIES PAPAS FRITAS \$3.900	CHEESE QUESO \$2.400	VEGAN SAUSAGE VIENESA VEGANA \$1.600
CORIANDER CILANTRO \$700	CORN MAÍZ (CHOCLO) \$1.800	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$4.900	SMOKED SALMON (200grs) SALMÓN AHUMADO \$9.900	FRIED EGG 2 HUEVOS FRITOS \$1.400

NEW NATURAL REGULAR FRIES \$4.900
PAPAS FRITAS NATURALES

NEW SWEET POTATO FRIES \$4.900
PAPAS FRITAS CAMOTE

NUESTRO SELLO HOT-DOGS



CHILEAN STYLE HOT-DOGS COMPLETOS -VIENESAS

COMPLETO bun, hot dog, with tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$4.990
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*



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	\$6.990
AS ITALIANO grilled beef tomato, avocado spread and mayonnaise	\$6.800

PULLED BEEF IN HOT-DOG BUN COMPLETO MECHADA

COMPLETO EN MECHADA mechada, tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$6.990
ITALIANO EN MECHADA mechada, tomato, avocado spread and mayonnaise.	\$6.800

You can orden breed gluten free



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 RENGO \$3.900
Cabernet Sauvignon 187 CC
Sauvignon Blanc 187 CC

*With our love
always ♡*



D
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A close-up photograph of a white rectangular plate filled with food. The plate contains two sunny-side-up fried eggs with bright yellow yolks. Below the eggs is a portion of french fries, which are golden-brown and appear to be coated in a light sauce. To the left of the fries is a portion of a meat-based sauce, possibly a burger or steak sauce, with visible onions and meat. In the background, there is a wooden tray holding two dark glass bottles. The bottle on the left is labeled 'SCIENTAS' and 'ACEITE DE OLIVA EXTRA VIRGEN'. The bottle on the right is labeled 'SCIENTAS' and 'ACETO BALSAMICO'. A wooden cutting board with a circular logo is partially visible on the left side of the frame. The text 'ARMA TU PLATO BUILD YOUR PLATE' is overlaid in the center of the image.

**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

AGREGADOS "A LO POBRE"

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

papas fritas o papas rústicas, 2 huevos fritos, cebollas fritas - Valor + proteína



3. another addition

3. si quieres otro acompañamiento...aquí



BEEFSTEAK BIFE DE RES 250 grs.	\$12.800
GRILLED MEAT CHURRASCO	\$9.100
PULLED BEEF CARNE MECHADA	\$9.300
PORK LOIN LOMO DE CERDO	\$8.100
GRILLED CHICKEN TENDERS FILETILLO DE POLLO <small>Choose your tenders seasoned with salt, oregano or merkén (smoked dried chili preparation)</small>	\$6.600
HOMEMADE BURGER HAMBURGUESA CASERA <small>100% 2001's homemade recipe</small>	\$7.900
VEGAN BURGER HAMBURGUESA VEGANA garbanzos (2und.)	\$7.900
ROASTED CHICKEN POLLO ASADO <small>a traditional recipe with lemon and garlic</small>	\$7.200
SMOKED SALMON cold (250grs) SALMÓN AHUMADO frío	\$9.900
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	\$5.600
RUSTIC FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS RÚSTICAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.900
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 \$1.300	HOMEMADE MAYONNAISE MAYONESA CASERA \$1.400	DILL PICKLES PEPINOS DILL \$1.900	HOME MADE DIP SALSA DE LA CASA \$1.400
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 \$2.200
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.700	FRIED EGG HUEVO FRITO O REVUELTO \$1.000	HEARTS OF PALM PALMITOS \$1.900	GREEN BEANS POROTOS VERDES \$2.100	TOMATO TOMATE \$1.700
RAW ONION CEBOLLA CRUDA \$1.200	HAM JAMÓN \$1.700	AVOCADO PALTA \$3.100	SOFT CHEESE QUESILLO \$1.800	SAUSAGE VIENESA LLANQUIHUE \$1.600
FRIED ONION CEBOLLA FRITA \$1.400	LETTUCE LECHUGA \$1.600	REGULAR FRIES PAPAS FRITAS \$3.900	CHEESE QUESO \$2.400	VEGAN SAUSAGE VIENESA VEGANA \$1.600
CORIANDER CILANTRO \$700	CORN MAÍZ (CHOCLO) \$1.800	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$4.900	SMOKED SALMON (200grs) SALMÓN AHUMADO \$9.900	FRIED EGG 2 HUEVOS FRITOS \$1.400

NEW SWEET POTATO FRIES \$4.900 PAPAS FRITAS CAMOTE NATURAL REGULAR FRIES \$4.900 PAPAS FRITAS NATURALES

4. si quieres solo papas fritas a lo pobre..opción

4. si quieres solo papas fritas a lo pobre..opción

WITH FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$7.400
RUSTIC FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS RÚSTICAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$8.400
RICE, FRIED EGG AND FRIED ONION ARROZ, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.600

TIENDA DECO 2001 *Villarrica*



tiendadeco2001villarrica



Valentín Letelier 650



+569 44941091

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 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.	\$10.900	ENSALADA CAMARONES buttered or boiled shrimps with hearts of palm, avocado, tomato atop a bed of lettuce and our house dressing.	\$11.900
** You can add your protein: chicken fillet salmon	\$13.700 \$14.700	ENSALADA DE LA HUERTA hearts of palm, avocado, green beans and diced cheese and lettuce.	\$9.600
ENSALADA 2001 chicken fillets with oregano or merken (smoked dried chili) with avocado cubes, black olives and corn and lettuce.	\$10.500	ENSALADA SALMÓN AHUMADO bed of lettuce topped with pieces of smoked salmon, hearts of palm, dill pickles, tomato, avocado with our house dressing or mayonnaise.	\$14.600

SALADS ENSALADAS

ENSALADA DE PALTA avocado salad	\$5.700
ENSALADA CON UN SOLO INGREDIENTE lone ingredient salad a elección lechuga, tomate, maíz (choclo) o porotos verdes	\$3.600
ENSALADA SIMPLE avocado, tomato and lettuce	\$6.200
ENSALADA VERDE green salad (lettuce, green beans, avocado)	\$6.200
ENSALADA MIXTA avocado, tomato, lettuce, hearts of palm and corn	\$7.800

LIGHT DISHES PLATOS LIGHT

SALMÓN AHUMADO <small>(cold plate)</small> 200 gr. of smoked salmon with a lettuce, tomato, avocado, hearts of palm and corn salad. (Choose from mayonnaise or our house sauce)	\$14.800
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.	\$10.900
PECHUGA DE POLLO DESMENUZADA shredded chicken breast with avocado, tomato, hearts of palm and lettuce.	\$8.600
QUESILLO ENSALADA fresh cheese salad (quesillo), corn, lettuce and avocado	\$7.800

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

\$1.800 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 \$7.500

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

NIÑO FELIZ \$7.400

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

NIÑO CONTENTO \$7.500

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

NIÑO SALUDABLE \$8.600

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
orange vitamin juice \$4.300

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

100% FRUIT JUICES

NATURALES 100%

Without adding water or sugar

CON adición de agua SIN AZÚCAR

JUGO DE FRAMBUESA
raspberry \$4.300

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
lemonade \$4.100

LIMONADA MENTA
mint lemonade \$4.300

LIMONADA MENTA JENGIBRE
mint ginger lemonade \$4.600

PURE ENERGY JUICE JUGO PURA ENERGÍA

FRESH ORANGE JUICE AND A SHOT OF
wheatgrass 100% ORGANIC VITAMINA NARANJA +
WHEATGRASS \$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,
MINERAL Y JUGO DE LIMÓN \$3.800
grenadine syrup, sparkling
mineral water and lemon juice

BEBIDA ENERGÉTICA
EN LATA \$3.600
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
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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 CCU Austral calafate -torobayo - Kunstmann lager sin filtrar	\$4.300	\$5.400
SCHOP IGEL - Villarrica sommer	\$4.300	\$5.400
FAN SCHOP Austral calafate -torobayo - Kunstmann lager sin filtrar	\$4.400	\$5.500
SCHOP CON GRANADINA Austral calafate -torobayo - Kunstmann lager sin filtrar		\$5.800
MICHELADA Austral calafate -torobayo - Kunstmann lager sin filtrar	\$5.800	\$6.900

Enjoy your drink with our appetizer



APPETIZER PICOTEOS



BOARDS TABLAS

BUENA COMPAÑÍA \$24.800

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 \$17.800

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

TABLA 2001

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.

\$31.300

TABLA CHORRILLANA ESPECIAL \$19.980

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

APPETIZER PICOTEOS

CRUDO

\$10.900

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

TÁRTARO

\$11.400

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

CAMARÓN AL PIL PIL

\$10.100

pil pil shrimps

PORCIÓN DE ACEITUNAS olives

\$1.800

PAPAS FRITAS regular french fries

\$3.900

PORCIÓN DE MANÍ serving of peanuts

\$1.000

PAPAS FRITAS RÚSTICAS RUSTIC FRIES (UNPEELED POTATOES)

\$4.900

EMPANADAS DE QUESO cheese empanadas (dozen)

\$6.000

NEW

SWEET POTATO FRIES PAPAS FRITAS CAMOTE

\$4.900

NATURAL REGULAR FRIES PAPAS FRITAS NATURALES

\$4.900

Enjoy

you an add: bbq sauce or house sauce for skin fries: **\$1.400**
puedes agregar: salsa bbq o mayonesa casera o salsa de la casa.

Klassik Car

Una historia de confianza

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

RENTACAR

VISITANOS EN SATURNINO EPULEF # 1900



TRAGOS DRINKS

SOUR

PISCO SOUR	\$5.100
PISCO SOUR DOBLE	\$7.000
PISCO SOUR GOTEADO EN WHISKY	\$6.000
PISCO SOUR JENGIBRE	\$5.200
PISCO SOUR SIN AZUCAR (estevia)	\$4.900
SOUR SABORES	\$5.600
AMARETTO SOUR	\$5.500
JEREZ SOUR	\$5.400
CHARDONNAY SOUR	\$5.400
CHARDONNAY SOUR DOBLE	\$7.400
WHISKY SOUR	\$5.800
WHISKY SOUR ESPECIAL ballantine's	\$6.800

SHORT DRINK CORTOS

SHORT DRINK CORTO CORRIENTES pisco 35°, ron, gin, vodka, amaretto o bitter	\$3.800
SPECIAL SHORT DRINK CORTO ESPECIAL pisco 40°, ron añejo reserva, gin, amaretto, campari, Mistral novel 40° o alto del Carmen	\$4.600
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	\$5.300
VAINA DOBLE	\$6.600

COMBINADOS

PISCO

MISTRAL O ALTO DEL CARMEN 35°	\$6.300
MISTRAL O ALTO DEL CARMEN 40°	\$6.500
MISTRAL NOBEL 40°	\$6.900

RON

BACARDI, PAMPERO, HAVANA CLUB	\$5.300
HAVANA CLUB AÑEJO RESERVA	\$6.600
BACARDI 8 AÑOS, HAVANA CLUB 7 AÑOS Y PAMPERO ANIVERSARIO	\$7.900

GIN

BEEFEATER CON BEBIDA	\$6.400
TANQUERAY CON BEBIDA	\$6.900

VODKA

ERISTOFF CON TÓNICA	\$5.800
STOLICHNAYA O ABSOLUT CON TÓNICA	\$6.800

BITTER

\$5.700

CAMPARI

\$6.500

EXTRA PORTION:

OLIVES \$1.800 PEANUT \$1.000

PORCIÓN EXTRA:

ACEITUNAS \$1.800 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	\$6.300
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 (310 CC)	\$4.200
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)	\$8.600
WHISCOLA ballantines, JW red label, 100 pipers,whisky, Jhon barr	\$8.600
WHISCOLA JACK DANIELS black - apple - honey (drink of choice)	\$9.400
WHISKY EN LAS ROCAS Johnnie walkier red label - ballantine's - John Barr	\$7.400
WHISCOLA ESPECIAL JW black label - Jack Daniels - chivas	\$9.400
OLD FASHIONED whisky, orange 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 \$4.700
coconut cream, pineapple
juice and cream

MOJITO \$4.800
virgin mojito

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
WITHOUT 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 \$20.900 Big \$40.900

TRES LECHES

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 \$20.000 Big \$40.000

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 \$41.000

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 \$42.000

HOJARASCA

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

Small \$21.900 Big \$43.000

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 \$20.000 Big \$40.900

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

Small \$21.900 Big \$43.000

MIL HOJAS

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

MEDIANA \$42.000 Big \$48.000

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 \$42.000

MERENGUE FRAMBUESA

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

Big \$42.000

SLICE OF CAKE

\$4.990

AMOR

TRES LECHES

PANQUEQUE CHOCOLATE

PANQUEQUE NARANJA

HOJARASCA

TIRAMISÚ

PORCIÓN
TORTAS

PIE 2001

ENTEROS \$19.000

PORCIÓN \$4.500

RASPBERRY FRAMBUESA

LEMON LIMÓN

KUCHEN 2001

ENTEROS \$19.000

PORCIÓN \$4.600

BLUEBERRY ARÁNDANOS

APPLE MANZANA

RASPBERRY FRAMBUESA

PEACH DURAZNO

WALNUT NUEZ

CHEESECAKE 2001

ENTEROS \$22.000

PORCIÓN \$4.900

RASPBERRY FRAMBUESA

PASSION FRUIT MARACUYÁ

Weapons you like Arma a tu gusto

Solo de Kuchen y Pie

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
PASTEL DE HOJA MANJAR NUEZ \$4.200

MILLE-FEUILLE MILK CANDY
PASTEL DE HOJA MANJAR CHOCOLATE \$4.200

CHOCOLATE ECAIR CAKE
PASTEL ECLER \$4.200

PROFITEROLE \$4.200
PASTEL REPOLLITO

BROWNIE \$3.800

COOKIE
GALLETÓN \$1.100
almond, coconut
almendra, coco

DEPENDING TO AVAILABILITY

Sujeto a disponibilidad



**OUR RECEPIES ARE 100% HOMEMADE
ORIGINAL**



TIENDA DECO 2001

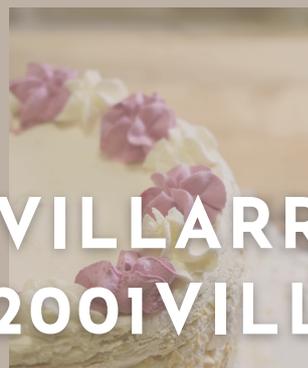
📍 VALENTÍN LETELIER 650

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☎️ +569 44941091



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