

Menu in English - CAFÉ 2001 - Villarrica



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STORE - DELIVERY - TAKE OUT

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WWW.CAFEBAR2001.CL

 CAFE2001VILLARRICA

 CAFE2001VILLARRICA

 CAFE2001

 TIENDADECO2001VILLARRICA

Your story is a part of ours
The Café 2001 generation



Café 2001 Menu

Valid through December 2026 - SUBJECT TO CHANGE

All prices in Chilean pesos (CLP), VAT included.



The Story of Café 2001

It all began in the summer of 1973, when Rupe and Nancy, along with a few family members, opened a small spot called "Acuario." The business was a huge success throughout the summer season. However, after a heavy rainstorm at the end of February, the tourists left Villarrica, and they were forced to close. Even so, the dream never faded, and Rupe and Nancy couldn't stop thinking about the future.



They were determined to reopen their restaurant in the exact same spot where it all started. Rupe and Nancy patiently waited for five years until they finally secured the location, transforming their original idea into a much bigger dream.



On October 15th, 1978, they officially opened the doors of Café 2001, starting humbly with just four tables.



Before long, four tables weren't enough. Since then, Café 2001 has continued to grow. Alongside its incredible team, it has kept welcoming every guest with the same warmth and quality that made it so beloved in the first place. Why "2001"?



Rupe and Nancy wanted a unique name—not a conventional one, and certainly not "Acuario" again, as this new project deserved a fresh and extraordinary identity.

One day, while chatting about the year 2000, they laughed and thought: "It feels so far away... We'll be so old by then!"



They loved the way "2001" sounded, realizing:

"That way, we can be part of the new century!"

And just like that, Café 2001 was born.

We are deeply grateful to all our customers who have helped us grow over the years and continue to be a part of the Café 2001 story.



To be continued...

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



*Con el cariño de siempre
Con el cariño de siempre a su hogar*



COFFEE

ESPRESSO

strong ground coffee

AMERICANO

espresso shots and hot water

GOTEADO

ground coffee and a shot of steamed milk

CORTADO

ground coffee with milk

CAPPUCCINO 2001

ground coffee, whipped cream and chocolate chips

CAPPUCCINO

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 MACCHIATTO LATTE

HAZELNUT MACCHIATTO 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, which makes it thick and rich - ideal for the cold southern weather

CHOCOLATE CAROLO

soluble chocolate with milk and whisky cream

LAVAZZA

Simple

Double

\$2.800

\$3.100

\$2.700

\$2.900

\$3.200

\$3.100

\$3.400

\$3.900

\$4.400

\$3.000

\$3.400

\$3.700

\$4.200

\$3.100

\$3.300

\$2.800

\$3.200

\$2.600

\$3.100

\$2.400

\$2.700

ESPECIAL CON LICOR

SPECIAL WITH LIQUOR

Simple

Double

CAROLO

coffee with whisky cream

\$3.500

\$4.500

CARAJILLO

coffee with brandy

\$4.000

\$4.600

IRLANDÉS

coffee, cream with a shot of whisky

\$4.800

\$5.300

LECHES

MILK

whole, skim, lactose free or plant-based milk

Leche normal, descremada, sin lactosa o vegetales

LECHE SOLA

plain milk

\$2.100

LECHE CON ESENCIA DE

VAINILLA

milk with vanilla syrup

\$2.500

LECHE CON PLÁTANO

banana milk

\$4.600

MILK SHAKE

\$5.400

EXTRA MILK OR LACTOSE - FREE MILK \$1.400

EXTRA PLANT-BASED MILK \$1.900

EXTRA CREAM \$1.600

Remember you can order decaffeinated coffee



Add some cookies to
enjoy with your coffee.

SIMPLY TEA *Simplemente té*

ORGANIC HONEY TO SWEETEN YOUR TEA FOR \$600
ENDULZA TU TÉ CON MIEL ORGÁNICA, POR SOLO \$600

MUG
TAZÓN
\$2.900

TEAPOT
TETERA
\$4.100

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

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

CHAI LATTE

MUG
TAZÓN
\$4.600

DESAYUNOS
PAILAS – TOSTADAS
BREAKFASTS
TOAST & SCRAMBLED EGGS

BREAKFASTS

DESAYUNOS

Served until 11:00 a.m

All breakfasts include a side of butter

BUTTER PORTION \$600

PORCIÓN DE MANTEQUILLA

DE LA CASA \$7.900

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 \$9.500

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

KETO \$9.700

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

Wegan - friendly wholew and white 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 \$9.100

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

SUREÑO \$7.500

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

PURA ENERGÍA \$10.100

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). Subject to availability

Enjoy all day long

GLUTEN FREE BREAD (4 SLICES)+ \$700

PAN SIN GLUTEN (MOLDE 4 REBANADAS)

BUTTER PORTION + \$600

PORCIÓN DE MANTEQUILLA

All breakfasts include a side of butter



TOASTS

TOSTADAS

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

TOSTADAS MANTEQUILLA Y MERMELADA \$3.300

toast with butter and jam

TOSTADAS PALTA \$4.700

avocado toast

TOSTADAS QUESILLO \$4.100

soft cheese

TOSTADAS BRUNCH \$7.100

ciabatta bread toast (upon availability) topped with avocado, organic green mix leaves with a drizzle of lemon, olive oil and salt.

TOSTADAS PALTA CON HUEVOS POCHADOS \$6.100

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

SCRAMBLED EGGS

PAILAS SUREÑAS

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

PAILA HUEVOS REVUELTOS \$4.200

3 eggs scrambled

PAILA JAMÓN HUEVOS \$5.600

scrambled eggs with ham

PAILA QUESO HUEVOS \$6.100

scrambled eggs with cheese

PAILA HUEVOS FRITOS \$4.100

2 fried egg

HUEVOS A LA COPA \$4.200

3 soft boiled eggs

HUEVOS CON TOCINO \$5.700

2 scrambled eggs with bacon

Sweeten yourself
OUR HOMEMADE SWEETS
CAKE
DESSERT
ICE CREAM

OUR RECIPES ARE 100% HOMEMADE



OUR HOMEMADE SWEETS NUESTROS DULCES CASEROS

PORCIÓN DE KUCHEN slice of kuchen (apple - raspberry - blueberry - walnut - peach)	\$4.700
PORCIÓN DE PIE slice of pie (lemon - raspberry)	\$4.600
PORCIÓN DE KUCHEN ALULOSA slice of kuchen (raspberry)	\$5.300
PORCIÓN DE CHEESECAKE slice of cheesecake (raspberry - passion fruit)	\$5.100
PORCIÓN DE TORTA slice of cake	\$5.200
BROWNIE	\$3.900
BROWNIE CON HELADO brownie with ice cream	\$5.100
PASTEL MIL HOJAS MANJAR NUEZ mille-feuille walnut milk candy pie	\$4.300
PASTEL MIL HOJAS MANJAR CHOCOLATE mille-feuille walnut milk candy chocolate cake	\$4.300
PASTEL REPOLLITO profiterole	\$4.300
PASTEL ECLER eclair	\$4.300
STRUDEL DE MANZANA apple strudel	\$4.400
GALLETÓN cookie (almond - coconut)	\$1.100

DESSERTS

Subject to availability

SUSPIRO LIMEÑO	\$4.100
TIRAMISÚ	\$4.300
COPA DE YOGURT plain yogurt with granola and seasonal fruit	\$6.900

ICE-CREAMS

HELADOS

FLAVORS:

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

Soñao artisan ice cream

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

ICE CREAM CUPS

COPA 2001 traditional Cup of 3 scoops of ice cream with fresh seasonal fruit (with or without whipped cream)	\$6.500
COPA DE HELADO CHICA small ice cream cup, 3 flavors	\$4.900
COPA DE HELADO GRANDE large ice cream cup, 4 flavors	\$5.900
COPA DE FRUTAS DE LA ESTACIÓN seasonal fruit cup - with or without whipped cream	\$4.900
CAFÉ O CHOCOLATE HELADO GRANDE large iced coffee or chocolate - with or without whipped cream (decaffeinated option)	\$6.100
ENSALADA DE FRUTAS DE LA ESTACIÓN seasonal fruit salad - with or without whipped cream	\$5.900
PORCIÓN DE HELADO 1 SABOR serving of ice cream 1 flavor	\$2.700
PORCIÓN DE CREMA side of whipped cream	\$1.600

SÁNDWICH



STEAK CHURRASCO

CHURRASCO MAYO steak with mayonnaise	\$9.400
CHURRASCO TOMATE steak with tomato	\$9.400
CHURRASCO PALTA steak with avocado	\$9.900
CHURRASCO ITALIANO steak, tomato, avocado and mayonnaise	\$11.400
CHURRASCO COMPLETO steak, tomato, avocado, sauerkraut and mayonnaise	\$11.600
CHURRASCO CRIOLLO steak, with fried onion, tomato and fried egg	\$10.900
CHURRASCO PRIMAVERA steak, cheese, tomato, mayonnaise and green chili	\$10.900
CHURRASCO AMERICANO steak, cheese, tomato, and avocado	\$11.800
CHURRASCO CHACARERO steak, tomato, green beans, mayonnaise and green chili pepper	\$10.900

WE RECOMMEND ORDERING GRILLED TOMATO

RECOMENDAMOS PEDIR TOMATE
A LA PLANCHA

\$1.500

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 + \$700

PAN SIN GLUTEN (MOLDE 4 REBANADAS)

VEGAN BURGERS
VEGAN PITA
BREAD
YOU CAN
CHOOSE

BURGERS

HAMBURGUESAS (250 G)
100% homemade, 2001 recipe

HAMBURGUESA QUESO cheese burger	\$11.100
HAMBURGUESA PALTA burger and avocado	\$10.900
HAMBURGUESA TOMATE PALTA burger, tomato and avocado	\$11.100
HAMBURGUESA ITALIANA burger, tomato, avocado and mayonnaise	\$11.600
HAMBURGUESA CRIOLLA burger with tomato, fried onion and egg	\$11.300
HAMBURGUESA AMERICANA burger, with cheese, tomato and avocado	\$12.100
HAMBURGUESA SUPER burger cheese, tomato, cucumber dill, caramelized onions, lettuce and mayonnaise	\$13.100
HAMBURGUESA MANE burger cheese, caramelized onions, bacon and BBQ sauce	\$12.900

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 Y PAN SIN GLUTEN DE COMPLETO O MOLDE
INTEGRAL O BLANCO

WHITE AND WHOLEMEAL GLUTEN-FREE BREAD + \$7.00

PAN SIN GLUTEN (MOLDE 4 REBANADAS)

Pork Loin

LOMO DE CERDO

LOMO MAYO pork and mayonnaise	\$8.900
LOMO TOMATE pork with tomato	\$9.100
LOMO PALTA pork with avocado	\$9.400
LOMO ITALIANO pork, tomato, avocado and mayonnaise	\$10.600
LOMO AMERICANO pork, cheese, tomato and avocado	\$11.100
LOMO CRIOLLO pork, with tomato, fried onion and egg	\$10.400
LOMO PRIMAVERA pork, cheese, tomato, mayonnaise and green chili.	\$10.400

\$1.500

EXTRA PORTION OF
MAYONNAISE

MAYONNAISE WITH
PASTEURIZED EGGS

CHICKEN AVES

(boneless chicken)

You can order it cold or hot

AVE MAYO chicken with mayonnaise	\$7.100
AVE TOMATE chicken with tomato	\$8.100
AVE PIMIENTO MAYO chicken with red pepper and mayonnaise	\$8.100
AVE TOMATE PALTA chicken with tomato and avocado	\$9.100
AVE PALTA MAYO chicken with avocado and mayonnaise	\$9.100
AVE ITALIANA chicken with tomato, avocado and mayonnaise	\$9.600

WE RECOMMEND ORDERING GRILLED
TOMATO

CHEESE SANDWICHES SANDWICH QUESO

QUESO CALIENTE melted cheese	\$6.900
BARROS LUCO grilled meat and melted cheese	\$9.100
BARROS LUCO 2001 grilled meat, cheese, bacon and BBQ sauce	\$10.200
BARROS JARPA grilled meat, cheese and ham	\$7.400

PULLED BEEF

CARNE MECHADA

MECHADA MAYO pulled beef and mayonnaise	\$9.400
MECHADA TOMATE pulled beef and tomato	\$9.400
MECHADA QUESO pulled beef and cheese	\$9.800
MECHADA PALTA pulled beef and avocado	\$10.400
MECHADA ITALIANA pulled beef, tomato, avocado and mayonnaise	\$11.300
MECHADA COMPLETA pulled beef, tomato, avocado, sauerkraut and mayonnaise	\$11.500
MECHADA CRIOLLA pulled beef, fried onions, tomato and fried egg	\$11.300
MECHADA PRIMAVERA pulled beef, cheese, tomato, mayonnaise and chili	\$10.900
MECHADA AMERICANA pulled beef, cheese, tomato and avocado	\$12.100
MECHADA CHACARERO pulled beef, tomato, green beans, mayonnaise and chili	\$11.800
MECHADA CHILENA pulled beef, onions, chili, coriander, lettuce, tomato and mayonnaise	\$12.100

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.	\$13.200
CAMARÓN 2001 grilled cheese, pil-pil shrimp (garlic, chili pepper and oil preparation), caramelized onion and homemade mayo on pita bread.	\$12.300
CAMARÓN PRIMAVERA grilled cheese, pil-pil shrimps (garlic, chili pepper and oil preparation), grilled tomato, green chili pepper and homemade mayo on pita bread.	\$12.100
CAMARÓN SUREÑO grilled cheese, pil-pil shrimp (garlic, chili pepper and oil preparation), dill pickles, lettuce, cilantro and spicy homemade sauce on pita bread.	\$12.100

YOU CAN ORDER YOUR SHRIMP IN GARLIC OR
BUTTER

PUEDES PEDIR TU CAMARÓN AL AJO O
LA MANTEQUILLA

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

PITA BREAD EN PAN PITA

PITA NAPOLITANO grilled cheese, ham and tomato with olive oil and oregano.	\$8.200
PITA SÚPER grilled cheese and tomato, caramelized onions, lettuce, hearts of palm, avocado, dill pickles and mayonnaise.	\$11.200

White and wholemeal gluten-free bread + **\$700**
PAN SIN GLUTEN (molde 4 rebanadas)

COLD SANDWICHES SÁNDWICHES FRÍOS

VEGETARIANO ITALIANO

vegetarian, tomato, avocado and mayonnaise

\$7.400

VEGETARIANO QUESILLO

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

\$8.100

VEGETARIANO EXTRA

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

\$9.100

SALMÓN AHUMADO 2001

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

\$13.400

SALMÓN AHUMADO VILLARRICA

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

\$14.100

TRY OUR FAMOUS "CRUDO 2001"

PRUEBA NUESTRO RECONOCIDO "CRUDO 2001"



CRUDO 2001

\$11.100

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)

1/2 CRUDO 2001

\$7.100

TÁRTARO

\$11.600

same raw meat (crudo) preparation served on a plate with a yolk egg, two toasts or pita bread (coriander and onion)

Extra toppings for sandwich, salads and dishes toppings **PORCIONES DE AGREGADOS**
(toppings are not sold separately) (las porciones no se venden solas)

GREEN CHILI AJÍ VERDE \$1.100	SAUERKRAUT CHUCRUT \$1.400	MAYONNAISE WITH PASTEURIZED EGGS MAYONESA CASERA \$1.500	DILL PICKLES PEPINOS DILL \$2.100	HOME MADE DIP SALSA DE LA CASA \$1.500
RICE ARROZ \$2.500	VEGAN BURGER (unid) HAMBURGUESA VEGANA (unit) \$4.300	CHICKEN NUGGETS (unid) NUGGET DE POLLO (unit). \$1.100	BELL PEPPERS PIMIENTO \$1.400	BACON TOCINO \$2.400
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.800	FRIED EGG HUEVO FRITO O REVUELTO \$1.200	HEARTS OF PALM PALMITOS \$2.100	GREEN BEANS POROTOS VERDES \$2.200	TOMATO TOMATE \$1.800
FRIED ONION CEBOLLA CRUDA \$1.300	HAM JAMÓN \$1.900	AVOCADO PALTA \$3.200	FRESH CHEESE QUESILLO \$1.900	SAUSAGE VIENESA LLANQUIHUE \$1.800
FRIED ONION CEBOLLA FRITA \$1.500	LETTUCE LECHUGA \$1.700	REGULAR FRIES PAPAS FRITAS \$4.100	CHEESE QUESO \$2.500	VEGAN SAUSAGE VIENESA VEGANA \$1.800
CORIANDER CILANTRO \$800	CORN MAÍZ (CHOCLO) \$1.900	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$5.100	SMOKED SALMON (200g) SALMÓN AHUMADO \$10.200	FRIED EGG 2 HUEVOS FRITOS \$1.600
NATURAL REGULAR FRIES PAPAS FRITAS NATURALES		SWEET POTATO FRIES PAPAS FRITAS CAMOTE		
\$5.100		\$5.100		

DE CAR

21 Años moviendo a la Araucanía



ESCANEA **ESTE QR**

Y CONVERSA CON NUESTROS EJECUTIVOS



CASA MATRIZ

O'HIGGINS 302, TEMUCO



VILLARRICA

VALENTÍN LETELIER 514

 **DECAR.CL**

NUESTRO SELLO HOT-DOGS



CHILEAN STYLE HOT-DOGS COMPLETOS -VIENASAS

COMPLETO bun, hot dog, with tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$5.200
ITALIANO hot-dog, with tomato, avocado and mayonnaise	\$4.900
ESPECIAL hot-dog with mayonnaise	\$4.200
COMPLETO SIN VIENESA completo without sausage	\$4.550

AND MORE Y MAS

PALMITO ITALIANO hearts of palm, with tomato, avocado and mayonnaise	\$5.600
PALMITO COMPLETO hearts of palm instead of a sausage, avocado spread, sauerkraut, mayo and mustard	\$5.800
PERRO CALIENTE hot-dog	\$4.100
CHAPARRITO with melted cheese	\$6.100

We recommend ordering hot
sauerkraut

*Recordamos pedir su completo con chucrut
caliente*



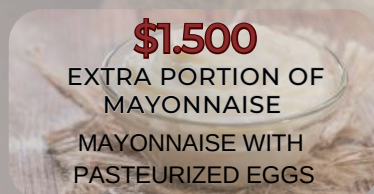
GRILLED CHOPPED STEAK IN A HOT-DOG BUN AS COMPLETO

AS COMPLETO grilled beef in a hot-dog bun with tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$7.300
AS ITALIANO grilled beef tomato, avocado spread and mayonnaise	\$7.200

PULLED BEEF IN HOT-DOG BUN COMPLETO MECHADA

COMPLETO EN MECHADA mechada, tomato, avocado spread, sauerkraut, mayonnaise and mustard	\$7.200
ITALIANO EN MECHADA mechada, tomato, avocado spread and mayonnaise.	\$7.100

You can order gluten - free bread



WINE VINOS

VIÑA INDOMITA (750 CC)

ZARDOZ ULTRA PREMIUM \$22.200
(91PTS James Suckling 2022)
Cabernet Sauvignon

DUETTE PREMIUM \$21.200
Cabernet Sauvignon (Vegan)

GRAN RESERVA de INDOMITA \$12.100
Cabernet Sauvignon

VIÑA SAN PEDRO (750 CC)

CASTILLO MOLINA GRAN RESERVA \$13.100
Cabernet Sauvignon
Carmenere

VIÑA SAN PEDRO (375 CC)

CASTILLO MOLINA GRAN RESERVA \$7.100
Cabernet Sauvignon
Carmenere

VIÑA ERRAZURIZ (750 CC)

ESTATE RESERVA \$9.300
Cabernet Sauvignon
Carmenere

INDIVIDUAL BOTTLES VINOS INDIVIDUALES

VIÑA MISIONES DE RENGÓ \$4.100
Cabernet Sauvignon 187 CC
Sauvignon Blanc 187 CC

*With our love
always* ♥



CAFÉ
2001
• DESDE 1978 •

TE ESPERAMOS
en dos lugares



CAFÉ 2001

Camilo Henríquez 379

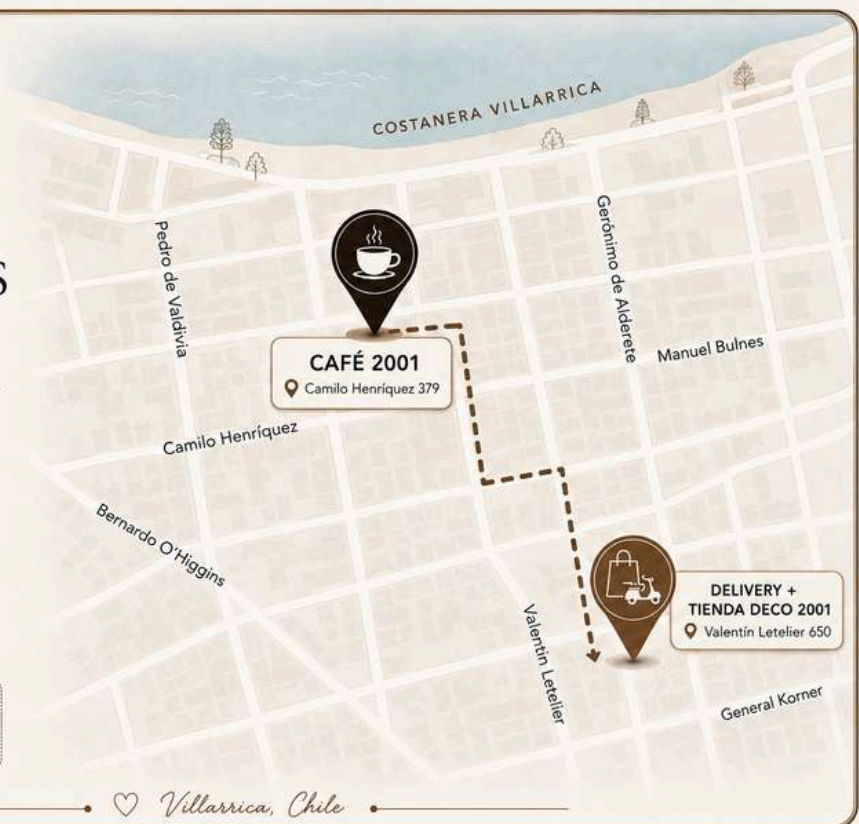


DELIVERY +
TIENDA DECO 2001

Valentín Letelier 650



Pedidos por Delivery
¡Te llevamos lo mejor de 2001
hasta donde estés!



♥ Villarrica, Chile ♥



**ARMA TU PLATO
BUILD YOUR PLATE**

BUILD YOUR PLATE ARMA TU PLATO :

STEPS PASOS

1. CHOOSE YOUR PROTEIN

1. elige tu proteína

BEEFSTEAK	BIFE DE RES	250 g	\$12.900
GRILLED MEAT	CHURRASCO		\$9.200
PULLED BEEF	CARNE MECHADA		\$9.400
PORK LOIN	LOMO DE CERDO		\$8.200
GRILLED CHICKEN TENDERS	FILETILLO DE POLLO	Choose your tenders seasoned with salt, oregano or merkén (smoked dried chili preparation)	\$6.700
HOMEMADE BURGER	HAMBURGUESA CASERA	100% 2001's homemade recipe	\$8.100
VEGAN BURGER	HAMBURGUESA VEGANA	garbanzos (2units)	\$8.100
ROASTED CHICKEN	POLLO ASADO	a traditional recipe with lemon and garlic	\$7.300
SMOKED SALMON	SALMÓN AHUMADO	cold frío (250 g)	\$10.200
CHICKEN NUGGETS	NUGGETS DE POLLO	6 units	\$4.900
SAUSAGE	VIENESAS	Llanquihue premium (2 units)	\$3.300
VEGAN SAUSAGE	VIENESAS VEGANA	Vegusta (2 units)	\$3.300

2. "POOR MAN'S BEEF"

2. si quieres 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

WITH FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.800
RUSTIC FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS RÚSTICAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$6.100
RICE, FRIED EGG AND FRIED ONION ARROZ, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.400

3. another addition

3. si quieres otro acompañamiento...aquí

Extra ingredients to add to your dish

PORCIONES DE AGREGADOS

GREEN CHILI AJÍ VERDE \$1.100	SAUERKRAUT CHUCRUT \$1.400	HOMEMADE MAYONNAISE MAYONESA CASERA \$1.500	DILL PICKLES PEPINOS DILL \$2.100	HOME MADE DIP SALSA DE LA CASA \$1.500
RICE ARROZ \$2.500	VEGAN BURGER (units) HAMBURGUESA VEGANA (unid) \$4.300	CHICKEN NUGGETS (UNITS) NUGGET DE POLLO (unid). \$1.100	BELL PEPPERS PIMIENTO \$1.400	BACON TOCINO \$2.400
CARAMELIZED ONION CEBOLLA CARAMELIZADA \$1.800	FRIED EGG HUEVO FRITO O REVUELTO \$1.200	HEARTS OF PALM PALMITOS \$2.100	GREEN BEANS POROTOS VERDES \$2.200	TOMATO TOMATE \$1.800
RAW ONION CEBOLLA CRUDA \$1.300	HAM JAMÓN \$1.900	AVOCADO PALTA \$3.200	SOFT CHEESE QUESILLO \$1.900	SAUSAGE VIENESA LLANQUIHUE \$1.800
FRIED ONION CEBOLLA FRITA \$1.500	LETTUCE LECHUGA \$1.700	REGULAR FRIES PAPAS FRITAS \$4.100	CHEESE QUESO \$2.500	VEGAN SAUSAGE VIENESA VEGANA \$1.800
CORIANDER CILANTRO \$800	CORN MAÍZ (CHOCLO) \$1.900	RUSTIC FRIES (UNPEELED POTATOES) PAPAS RÚSTICAS \$5.100	SMOKED SALMON (200 g) SALMÓN AHUMADO \$10.200	FRIED EGG 2 HUEVOS FRITOS \$1.600

SWEET POTATO FRIES \$5.100 PAPAS FRITAS CAMOTE NATURAL REGULAR FRIES \$5.100 PAPAS FRITAS NATURALES

4. If you want only "A lo pobre" fries

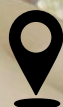
4. si quieres solo papas fritas a lo pobre...opción

WITH FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$7.600
RUSTIC FRIES, FRIED EGG AND FRIED ONION PAPAS FRITAS RÚSTICAS, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$8.600
RICE, FRIED EGG AND FRIED ONION ARROZ, CEBOLLA FRITA Y 2 HUEVOS FRITOS	\$5.800

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

\$11.100

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 balsamic dressing.

** You can add your protein:

chicken fillet \$2.800

salmon \$3.800

ENSALADA 2001

\$10.700

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

ENSALADA CAMARONES

\$12.100

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

ENSALADA DE LA HUERTA

\$9.800

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

ENSALADA SALMÓN AHUMADO

\$14.800

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

\$5.900

avocado salad

ENSALADA CON UN SOLO INGREDIENTE

\$3.800

single - ingredient salad

choice of lettuce, tomato, corn or green beans

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

ENSALADA SIMPLE

\$6.400

avocado, tomato and lettuce

palta, tomate y lechuga

ENSALADA VERDE

\$6.400

green salad (lettuce, green beans, avocado) lechuga, porotos verdes y palta

ENSALADA MIXTA

\$8.100

avocado, tomato, lettuce, hearts of palm and corn

palta, tomate, lechuga, palmito y maíz

LIGHT PLATES PLATOS LIGHT

SALMÓN AHUMADO (cold plate)

\$15.100

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

ABANICO DE PALTA

\$11.100

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

PECHUGA DE POLLO DESMENUZADA

\$8.900

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

QUESILLO ENSALADA

\$8.100

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

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

\$2.100

subject to availability

Cambia tu base
de ensaladas por

Mix de HOJAS VERDES (hojas

lechuga costina, espinaca, berro y lechuga hidropónica)



NEW AT 2001

100% HOMEMADE

2001 CREAM SOUPS

CREMAS 2001

\$8.900

. CORN WITH PESTO

CHOCLO CON PESTO

. TOMATO WITH PARMESAN CHEESE

TOMATE CON QUESO PARMESANO

. SQUASH WITH HONEY, GINGER AND PUMPKIN SEEDS

ZAPALLOS CON MIEL, JENGIFRE Y SEMILLAS DE CALABAZA

. MUSHROOM WITH BACON

CHAMPIÑONES CON TOCINO

SOUP OF THE DAY

CONSOMÉ DEL DÍA

\$4.300

OUR HOMEMADE CONSOMME

CONSOMÉ CASERO

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

\$7.600

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

NIÑO FELIZ

\$7.500

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

NIÑO CONTENTO

\$7.600

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

NIÑO SALUDABLE

\$8.700

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

BEBIDAS Y JUGOS

DRINKS AND JUICES



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

100% FRESH FRUIT JUICES

NATURALES 100% FRUTA

Without added water no sugar
SIN adición de agua NI AZÚCAR

VITAMINA NARANJA \$4.400
orange vitamin juice

VITAMINA NARANJA-ZANAHORIA \$4.700
orange and carrot vitamin juice

100% FRUIT JUICES

NATURALES 100%

No added water, no sugar

CON adición de agua SIN AZÚCAR

JUGO DE FRAMBUESA \$4.400
raspberry

JUGO DE FRUTILLA \$4.400
strawberry

JUGO DE PIÑA \$4.400
pineapple

JUGO DE ARÁNDANOS \$4.400
blueberry

PULP JUICES JUGOS DE PULPA

Pure ground fruit with added sugar and Water
Fruta molida con adición de AGUA Y AZÚCAR

JUGO DE PULPA CHIRIMOYA \$4.200
custard apple pulp juice

JUGO DE PULPA MARACUYA \$4.200
passion fruit

JUGO DE MANGO \$4.200
mango pulp juice

LEMONADE LIMONADAS

LIMONADA \$4.200
lemonade

LIMONADA MENTA \$4.400
mint lemonade

LIMONADA MENTA JENGIBRE \$4.500
mint ginger lemonade

PURE ENERGY JUICE JUGO PURA ENERGÍA

FRESH ORANGE JUICE
AND A SHOT OF

VITAMINA NARANJA + WHEATGRASS \$4.700
wheatgrass 100% ORGANIC

**ALL OUR natural juices are
sugar - free.**

**TODOS NUESTROS JUGOS NATURALES NO
CONTIENEN AZÚCAR**

DRINKS BEBIDAS

BEBIDA INDIVIDUAL \$2.800
individual soft drink or
mineral water (bottled)

CHIVATO GRANADINA, \$3.900
MINERAL Y JUGO DE LIMÓN
grenadine syrup, sparkling
mineral water and lemon juice

BEBIDA ENERGÉTICA \$3.700
EN LATA
energy drink

JUGO BERRYSUR (480CC) \$4.300
various juice flavors
(made in Villarrica)

NÉCTAR ANDINA \$2.600
peach or pineapple
durazno y piña

KOMBUCHACHA \$3.100
blueberry, lemon verbena, ginger
arándano, cedrón, jengibre
healthy alternative drink (350 cc.)

ADDITIONALS ADICIONALES

MINT MENTA \$600

GINGER JENGIBRE \$700

MINT AND GINGER MENTA JENGIBRE \$900

GRENADINE GRANADINA \$1.300

PRISMA WATER

WATER PURIFIED AND FREE OF BACTERIA AND HEAVY
METALS.

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 \$3.100
500 CC. AGUA CON O SIN GAS HELADA

ULTRA- PURIFIED
SPARKLING OR STILL WATER \$3.100
500 CC. AGUA SIN GAS NATURAL

OUR BOTTLES ARE RETURNABLE. IF YOU
WANT TO TAKE ONE WITH YOU, THERE IS AN
ADDITIONAL CHARGE OF **\$1.900**

Nuestras Botellas son retornables, de vidrio reciclado, si quieres llevártela
debes cancelar **\$1.900** adicionales

NOT AVAILABLE FOR DELIVERY OR TAKEAWAY

Your story is a part of ours
The Café 2001 generation





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, honey, ipa, blueberry and lager torobayo, bock, miel, ipa, arándano y lager	\$4.900
KUNSTMANN TOROBAYO (500cc.)	\$5.600
KUNSTMANN GRAN TOROBAYO (500cc.)	\$5.900
AUSTRAL LAGER	\$4.900
AUSTRAL CALAFATE	\$4.900
HEINEKEN	\$4.600
CORONA	\$4.600
DOLBEK MAQUI 330cc	\$4.900
ROYAL	\$4.600

CRAFT ARTESANALES

CRÁTER golden, porter	\$4.900
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ALCOHOL FREE SIN ALCOHOL

KUNSTMANN	\$4.900
CRISTAL CERO°	\$4.900
HEINEKEN CERO °	\$4.600

BASE MICHELADA \$1.600

lemon, salt and/or merquén / limón, sal y/o merquén

PORCIÓN JUGO DE LIMÓN \$1.500

lemon juice serving

SCHOP

	330 cc.	500 cc.
SCHOP CCU Austral calafate -torobayo - Kunstmann unfiltered lager Austral calafate -torobayo - Kunstmann lager sin filtrar	\$4.400	\$5.500
SCHOP IGEL - Villarrica sommer	\$4.400	\$5.500
FAN SCHOP Austral calafate -torobayo - Kunstmann unfiltered lager Austral calafate -torobayo - Kunstmann lager sin filtrar	\$4.500	\$5.600
DRAFT BEER WITH GRENADINE Austral calafate -torobayo - Kunstmann unfiltered lager SCHOP CON GRANADINA Austral calafate -torobayo - Kunstmann lager sin filtrar		\$5.900
MICHELADA Austral calafate -torobayo - Kunstmann unfiltered lager Austral calafate -torobayo - Kunstmann lager sin filtrar	\$5.900	\$7.100

Enjoy your drink with our appetizer



APPETIZER PICOTEOS



BOARDS TABLAS

BUENA COMPAÑÍA \$25.000

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

TABLA 2001 \$31.400

1/2 raw steak tartar meat (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 \$18.100

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

TABLA CHORRILLANA ESPECIAL \$20.200

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

APPETIZER PICOTEOS

CRUDO

\$11.100

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)

½ CRUDO

\$7.100

PORCIÓN DE ACEITUNAS

\$1.900

olives

PORCIÓN DE MANÍ

\$1.100

serving of peanuts

EMPANADAS DE QUESO

\$6.100

cheese empanadas (dozen)

CAMARÓN AL PIL PIL

\$10.200

pil pil shrimps

TÁRTARO

\$11.600

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

PAPAS FRITAS

\$4.100

regular french fries

PAPAS FRITAS RÚSTICAS

\$5.100

rustic fries (unpeeled potatoes)

PAPAS FRITAS CAMOTE

\$5.100

sweet potato fries

PAPAS FRITAS NATURALES

\$5.100

natural regular fries

NEW

FRIES MIX

MIX DE PAPAS

\$4.600

NORMALES + CAMOTE

regular + sweet potato

RÚSTICAS + CAMOTE

rustic + sweet potato

\$5.100

NATURALES + CAMOTE

natural + sweet potato

\$5.100

Enjoy

You can add BBQ, sauce, homemade mayonnaise or house sauce to your fries: **\$1.500**

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



TRAGOS
DRINKS

SOUR

PISCO SOUR	\$5.200
DOUBLE PISCO SOUR	\$7.100
PISCO SOUR DOBLE	
PISCO SOUR WITH A WHISKY FLOAT	\$6.100
PISCO SOUR GOTEADO EN WHISKY	
GINGER PISCO SOUR	\$5.300
PISCO SOUR JENGIBRE	
SUGAR-FREE PISCO SOUR (STEVIA)	\$5.200
PISCO SOUR SIN AZÚCAR	
FLAVOURED SOURS	\$5.700
SOUR SABORES	
AMARETTO SOUR	\$5.600
JEREZ SOUR	\$5.500
CHARDONNAY SOUR	\$5.500
DOUBLE CHARDONNAY SOUR	\$7.500
CHARDONNAY SOUR DOBLE	
WHISKY SOUR	\$5.900
SPECIAL WHISKY SOUR	\$6.900
Ballantine's	
WHISKY SOUR ESPECIAL	

SHORT DRINK CORTOS

SHORT DRINK	\$3.900
CORTO CORRIENTES	
pisco 35°, ron, gin, vodka, amaretto o bitter	
SPECIAL SHORT DRINK	\$4.700
CORTO ESPECIAL	
pisco 40°, aged reserve rum, gin, amaretto, campari, Mistral nobel 40° or alto del Carmen	
SHORT DRINK EXTRA RUM	\$7.100
CORTO EXTRA RON	
bacardi 8 years, pampero aniversario, havana 7 years	

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

VAINA CHILEAN PORT

VAINA	\$5.400
DOUBLE VAINA	\$6.700
VAINA DOBLE	

MIXED DRINKS COMBINADOS

PISCO

MISTRAL OR ALTO DEL CARMEN 35°	\$6.400
MISTRAL OR ALTO DEL CARMEN 40°	\$6.600
MISTRAL NOBEL 40°	\$7.100

RUM RON

BACARDI, PAMPERO, HAVANA CLUB	\$5.400
HAVANA CLUB AÑEJO RESERVA	\$6.700
BACARDI 8 YEARS, HAVANA CLUB 7 YEARS AND PAMPERO ANIVERSARIO	\$8.100

GIN

BEEFEATER WITH SOFT DRINK	\$6.500
BEEFEATER CON BEBIDA	
TANQUERAY WITH SOFT DRINK	\$7.100
TANQUERAY CON BEBIDA	

VODKA

ERISTOFF WITH TONIC	\$6.500
ERISTOFF CON TÓNICA	
STOLICHNAYA O ABSOLUT WITH TONIC	\$7.100
STOLICHNAYA O ABSOLUT CON TÓNICA	

BITTER

CAMPARI

\$5.800
\$6.600

EXTRA PORTION:

OLIVES \$1.900 PEANUT \$1.100

PORCIÓN EXTRA:

ACEITUNAS \$1.900 MANÍ \$1.100

DRINKS

A BIT OF EVERYTHING DE TODO UN POCO

TRAGO 2001 our secret recipe	\$5.100
SHAKEN BITTER BITTER BATIDO bitter, cocoa, brandy	\$4.900
MINT FRAPPÉ MENTA FRAPPÉ mint, crushed ice	\$4.900
CAIPIRIÑA cachaça, lime	\$5.600
SANGRÍA red wine or sherry, brandy, bitter, orange juice	\$6.500
NEGRONI campari, martini rosso, gin	\$6.600
ALEXANDER brandy, cocoa, grenadine, cream	\$5.600

RUN RON

PIÑA COLADA white rum, coconut cream, pineapple, cream	\$6.500
DAIQUIRI white rum, lemon juice	\$6.400
MOJITO CUBANO white rum, mint, lemon	\$6.400
FLAVOURED MOJITOS MOJITO SABORES	\$6.700

GIN

TOM COLLINS gin, martini bianco, lemon	\$5.900
SPECIAL DRY MARTINI MARTINI SECO ESPECIAL gin, martini	\$5.600

VODKA

CAIPIROSKA vodka, lime	\$5.600
WHITE RUSSIAN RUSO BLANCO vodka, cream	\$7.100
BLACK RUSSIAN RUSO NEGRO vodka, Kahlúa	\$7.100

SPARKLING ESPUMANTE

UNDURRAGA SPARKLING WINE ESPUMANTE UNDURRAGA (375CC)	\$6.100
UNDURRAGA SPARKLING WINE (CAN) ESPUMANTE UNDURRAGA LATA (310 CC)	\$4.300
KIR ROYAL cassis liqueur, sparkling	\$4.900
APEROL	\$6.900
RAMAZZOTTI	\$6.900
MIMOSA	\$4.600

TEQUILA

TEQUILA SUNRISE tequila, grenadine, natural orange juice	\$6.100
TEQUILA BLUE tequila, blue, curaçao	\$6.100
TEQUILA MARGARITA tequila, lemon, triple sec	\$6.100

WHISKY

WHISKY ESPECIALES Johnnie Walker black label, Chivas Regal, Jack Daniel's (apple, honey)	\$8.700
WHISCOLA Ballantine's, JW red label, 100 pipers, John barr	\$8.700
WHISCOLA JACK DANIELS black, apple, honey (drink of choice)	\$9.500
WHISKY ON THE ROCKS WHISKY EN LAS ROCAS Johnnie Walker red label, ballantine's, John Barr	\$7.500
WHISCOLA ESPECIAL JW black label, Jack Daniel's , Chivas	\$9.500
OLD FASHIONED whisky, orange juice	\$5.900
CLAVO OXIDADO Ballantine's - drambuie	\$7.200
PRIMAVERA (Spring) whisky, orange juice, pineapple juice	\$6.100
MANHATTAN whisky, martini rosso	\$6.300

ALCOHOL FREE SIN ALCOHOL

PRIMAVERA fruit cocktail (Spring)	\$4.800
PIÑA COLADA coconut cream, pineapple juice and cream	\$4.800
MOJITO virgin mojito	\$4.900

REPOSTERÍA PASTRIES

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

Request your order 2 days in advance
Solicitar su pedido con 2 días de anticipación

Prices apply to delivery and takeaway only
Precios sólo Delivery y para llevar

CAKES TORTAS



LOVE 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 \$22.100 Large \$42.100

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 meringue

Small \$21.900 Large \$41.100

CHOCOLATE PANCAKE PANQUEQUE CHOCOLATE

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

FILLING OPTIONS:

OPCIONES DE RELLENO:

FIRST OPTION - milk candy, white and dark chocolate, with mocha cream

SECOND OPTION - milk candy, white chocolate and bitter with, bitter chocolate

PRIMERA OPCIÓN - manjar, chocolate blanco y bitter con crema mocha

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

Large \$42.200

ORANGE PANCAKE CAKE PANQUEQUE DE NARANJA

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

Large \$42.900

CHILEAN LAYERED PUFF- PASTRY HOJARASCA

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

Small \$23.900 Large \$45.100

TIRAMISÚ

This cake 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 \$21.900 Large \$41.900

CAKES TO ORDER TORTAS A PEDIDO

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

THREE-FLAVOUR HOJARASCA HOJARASCA TRES SABORES

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

Small \$23.900 Large \$45.100

MILLE-FEUILLE MIL HOJAS

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

MEDIUM \$43.000 LARGE \$49.000

CHERRY TRUFFLE TRUFA GUINDA

We know chocolate brings happiness — and this one delivers: a moist chocolate sponge filled with truffles will make you want more

LARGE \$43.000

RASPBERRY MERINGUE MERENGUE FRAMBUESA

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

LARGE \$43.000

SLICE OF CAKE \$5.200

PORCIÓN TORTAS

LOVE AMOR

TRES LECHES

CHOCOLATE PANCAKE PANQUEQUE CHOCOLATE

ORANGE PANCAKE CAKE PANQUEQUE NARANJA

CHILEAN LAYERED PUFF- PASTRY HOJARASCA

TIRAMISÚ

PIE 2001

WHOLE \$22.000

ENTEROS

SLICE \$4.600

PORCIÓN

LEMON

LIMÓN

PIE

WHOLE \$19.900

ENTEROS

SLICE \$4.600

PORCIÓN

RASPBERRY

FRAMBUESA

LEMON

LIMÓN

KUCHEN 2001

WHOLE \$21.600

ENTEROS

SLICE \$4.700

PORCIÓN

BLUEBERRY

ARÁNDANOS

APPLE

MANZANA

RASPBERRY

FRAMBUESA

PEACH

DURAZNO

WALNUT

NUEZ

ALLULOSE-SWEETENED KUCHEN

KUCHEN CON ALULOSA

WHOLE \$23.100

ENTEROS

SLICE \$5.300

PORCIÓN

RASPBERRY FRAMBUESA

CHEESECAKE 2001

WHOLE \$22.900

ENTEROS

SLICE \$5.100

PORCIÓN

RASPBERRY

FRAMBUESA

PASSION FRUIT

MARACUYÁ

Build your own mix

Arma a tu gusto

Build your own mix — up to 4 different flavours, same price

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

OUR RECIPES ARE 100% HOMEMADE

CAKES AND MORE

PASTELES Y MÁS

MILLE-FEUILLE WALNUT MILK CANDY \$4.300

PASTEL DE HOJA MANJAR NUEZ

MILLE-FEUILLE MILK CANDY CHOCOLATE \$4.300

PASTEL DE HOJA MANJAR CHOCOLATE

CHOCOLATE ECLAIR CAKE \$4.300

PASTEL ECLER

PROFITEROLE \$4.300

PASTEL REPOLLITO

BROWNIE \$3.900

BROWNIE WITH ICE CREAM \$5.100

BROWNIE CON HELADO

APPLE STRUDEL \$4.400

STRUDEL DE MANZANA

COOKIE almond, coconut \$1.100

GALLETÓN almendra, coco

SUBJECT TO AVAILABILITY

Sujeto a disponibilidad





TIENDA DECO 2001

📍 VALENTÍN LETELIER 650

@TIENDADECO2001VILLARRICA

☎ +569 44941091



PHONE NUMBERS

STORE - DELIVERY - TAKE OUT

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