



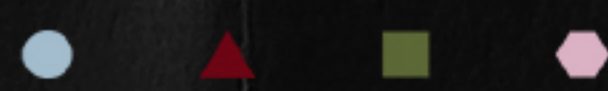
NOBEL

• neruda •

PLATES FROM THE COVE


Isla Negra was a small cove where “Don Pablo” used to share time with local fishermen. As a token of their friendship, they treated him to quick and tasty dishes when returning from their fishing trips. At Nobel, we reinterpret these flavorful and fresh dishes to honor that tradition.

Causeo de Roca Lapas	\$13.600
Lapas cooked slowly in purified seawater. This rock mollusk, sourced from local artisanal fishing, is combined with homemade mayonnaise, onion, crispy potato threads, lemon, and cilantro. <i>*Availability subject to weather and sea conditions.</i>	
Ceviche de Pescado	\$13.400
Coastal preparation made from the day's catch. Marinated with tiger's milk, red onion, fresh chili, popcorn, and cilantro.	
Aguachile de Camarones	\$13.600
A Mexican ceviche, made with fresh shrimp in lime, accompanied by chilies, cucumber, red onion, green tomatillos, and avocado. Inspired by the poet's visits to Mexico and his friendship with figures such as Diego Rivera.	
Satay de Pulpo	\$13.500
From the cove, we evoke Southeast Asian flavors, linked to Pablo Neruda's time as consul in Burma. Juan Fernández octopus cooked sous-vide, served in a fresh Asian curry, accompanied by pickled turnips.	



ODES TO COOKING

Our kitchen deeply connects with passages and places from Neruda's life, taking us through the senses of an authentic and comforting cuisine, full of celebration and the soul of a shared table. "Each dish is a poem written with the hand, and on the table, there is poetry."

Spanish Omelette	\$9.300
We represent the customs and traditions of Spain that arrived in Chile with the arrival of the Winnipeg, "The Ship of Hope." We celebrate this feat with a classic preparation made with potatoes and eggs, seasoned with slowly braised onions and chorizo Sarta.	
Nerudian Congrio Soup	\$18.600
Nobel recipe for smoked fish broth, refined with cream, served with congrio, shrimp, tomato, potatoes, onions, stewed carrots, and cilantro. Neruda enriched the traditional recipe by adding shrimp and cream, a technique typical of French cuisine. An ode to the fusion of cultures through gastronomy. <i>*Availability subject to weather and sea conditions.</i>	
The Muleteer's Stew	\$16.400
The poet rode toward exile, and the muleteer who guided him across the mountains into Argentina recalls that they shared this very recipe around the warmth of the coals to lift their spirits. A rich mountain broth, made with grilled meat, potatoes, garlic, and onions, served with a poached egg, accompanied by churrasca with chicharrones and cilantro chimichurri.	
San Juan Stew with French Fries	\$18.800
Un imperdible de Neruda, quien en cada Noche de San Juan él mismo preparaba su receta estrella: una mágica preparación sureña, contundente y criaturita. Guiso elaborado con carne de chancho, pollo, pavo y longanizas artesanales, cocinado en pipeño blanco, cebollas, ajo, ciruelas, tomates secos y laurel. Acompañado de crocantes y doradas papas fritas caseras.	
Varsa a la Cluj with French Fries 	\$14.900
Durante semanas, Neruda y Asturias visitaron restaurantes y tabernas, cocinando lo que sería “Comiendo en Hungría”. Festejamos este testimonio de amistad entre ambos poetas, con un estofado de hongos y repollo, cocinado con cebollas, tomates asados, crema de almendras, ají tostado y pimentón paprika. Acompañado de crujientes y doradas papas caseras.	
Fried Congrio	\$13.500
"In the stormy sea of Chile, lives the pink Congrio" is presented here, golden and crispy, and seasoned with criolla sauce made with red onion, garlic, cilantro, and lemon juice. <i>*Availability subject to weather and sea conditions.</i>	
Ode to Salpicón	\$10.500 (Chicken) / \$11.500 (Shrimp)
An emblematic recipe of Chilean cuisine, it evokes that simplicity and love, which we see as the soul of any well-made dish. Salad with costina lettuce, grilled chicken (or shrimp), egg, tomato, and charred avocado. It represents the homey spirit and honest flavors that Neruda so admired. A tribute to the poet who found greatness in the small pleasures of daily life.	



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FIRE

The Vate declared himself a "nationalist" of Chilean traditions, above all, the ritual of lighting charcoal on a grill. Fire represented the gathering of his good friends around a barbecue and good Chilean wine. At Nobel, we give importance and life to this ritual, representing this primal cooking through the following cuts:

Grilled Chicken \$9.200

350g of boneless chicken, seasoned with panca chili, garlic, and cumin, cooked on quebracho charcoal and firewood.

Plateada de Cerdo (Pork Brisket) \$12.900

350g of pork seasoned with sea salt and pepper, carefully grilled on quebracho charcoal and firewood.

Bife Chorizo (Sirloin Steak) \$16.500

350g of tender beef seasoned with sea salt and pepper, grilled on quebracho charcoal and firewood.

Albacora \$11.900

350g of Albacora meat, grilled on quebracho charcoal and firewood, seasoned with a criolla sauce based on red onion, garlic, cilantro, and lemon juice.

Salmon in Banana Leaf \$14.900

Nobel's grill transports us to Southeast Asian seasonings, where Neruda lived as consul in Burma and discovered exotic flavors. 350g of salmon marinated in ginger, garlic, cilantro, lemon, and soy sauce, wrapped in a banana leaf and grilled over burning coals.

Children's Menu \$10.500

COMPANIONS

Crispy French Fries \$5.500

Golden and crispy homemade fries. "The joy of the world sizzles in the hot oil."

Arroz Preto \$4.900

Black rice cooked with wild mushrooms in its own broth.

Charquicán de Cochayuyo \$4.900

Stew made with potatoes and squash, served with corn, peas, green beans, and soft rock cochayuyo.

Chuchoca a la Crema \$4.900

Soft and creamy mashed corn, cooked with cream and butter.

Chilean Salad with Porotos Granados \$5.500

Ripe tomatoes, served with softened white onions, porotos granados (Chilean fresh beans), cilantro, and pickled chili, dressed with sunflower oil and salt.

Grilled Masala Corn \$5.500

Roasted corn kernels with butter and seasoned with garam masala, an exquisite Indian spice blend.

ELEMENTAL PLEASURES


Neruda proclaimed himself an unrepentant sweet tooth, and sweet preparations were his weakness. We bring to life the era of the "poets of good eating," the society of the chubby poets.

Spanish Churros with Manjar \$6.500

Spanish specialty, a dough made with wheat flour, fried and served with manjar (a traditional Chilean caramel spread, similar to dulce de leche).

Chocolate Experience \$11.000

Neruda's adventurous spirit comes to life in this box of chocolates made with selected cocoa from the most exquisite corners of the world. A true work of art.

Caprese Tart  \$7.700

A tale of a clandestine love on the Island of Capri, Italy. Matilde and Pablo enjoyed a tart made of melted chocolate and almond flour. Biscuit served with orange marmalade and whipped cream. They used this recipe for their wedding cake

Classic Tarte Tatin \$6.200

Classic French preparation made with green apples cooked in brown sugar, served in a brisé pastry and royal cream.

Lemon Tart \$6.200

An essential for the afternoon teas at Matilde and Pablo's home. Crispy pastry baked with wheat flour and butter, filled with smooth lemon cream, condensed milk, and rich Italian meringue.

Torta Amaru \$5.900

A sweet homage to Chilean traditions, layers of beach palmier filled with manjar and soft homemade pastry cream, topped with whipped cream and crunchy meringue bits.

SAUCES AND ADD-ONS

Butter \$400

Homemade Mayonnaise \$400

Grilled Sauce \$400

Homemade Manjar (Chilean caramel spread) \$400



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SENSORY EXPERIENCES

Nobel Pisco Sour	\$6.500
Nobel Cathedral Pisco Sour	\$9.300
Casa Nobel	\$7.200
Nuestra Versión del Tequila Margarita, un cóctel fresco en base a tequila blanco, mixer de jugo de mango y limón, coronado con chamoy de Jamaica.	

EITHER CUP OR JUG

House Sangria Cup	\$3.800
House Sangria Jug	\$11.800
House Cleri: Cup	\$3.800
House Cleri: Jug	\$11.800

THE ART OF THE CLASSIC

Aperol Spritz	\$7.000
Ramazzotti Spritz	\$7.000
London Mule	\$7.000
Carajillo	\$6.900

SELECT SPIRITS

Gin Quintal Los Andes	\$6.500
Gin Quintal Valparaíso	\$6.500
Gin Hendricks	\$8.000
Pisco Malpaso 35°	\$4.900
Pisco Mistral Nobel 40°	\$5.900
Chivas Regal 12 years	\$8.000
Jack Daniel N°7	\$7.000
Fernet Branca	\$5.900
Tequila Jimador Blanco	\$5.500
Enguindao Quintal	\$2.000
Distilled and macerated from cherries, Royle cherry wine, and aguardiente. Sweetened with cherry preserve.	

BEERS

Austral Lager 330cc	\$4.650
Austral Calafate 330cc	\$4.650
Austral Torres del Paine 500cc	\$5.500
Kross Golden 330cc	\$4.700
Kross Pils 330cc	\$4.700
Mahou Cinco Estrellas 330cc	\$4.500
Mahou 0.0 330cc	\$4.500
*Michelada - Chelada - Chilenada	\$900

NOBLE INFUSIONS

Inspired by Neruda's scientific spirit, we use natural extraction techniques to capture the aromas of wild herbs from all over Chile.

These infusions add a unique touch to each aperitif, allowing you to "poetize" your personalized drink experience.

**Ask for available flavors.*

NON-ALCOHOLIC BEVERAGES

Soft Drinks (350cc)	\$3.000
Coca Cola, Coca Cola Zero, Sprite, Fanta, Schweppes, Schweppes Zero	
Waters	\$2.700
Tonic Water	\$3.000
Ginger Beer	\$3.800
Natural Juices	\$4.000
Lemonade	\$4.500
Guarapo	\$3.500
A classic lemonade soda sweetened with panela, the sweet soul of sugarcane.	
Hibiscus Water	\$3.500
A refreshing hibiscus flower infusion, balanced with lime juice and a touch of natural syrup. A trip to the Caribbean in every sip.	

COFFEE

Espresso	\$3.000
Double Espresso	\$4.550
Ristretto	\$3.000
Americano	\$3.000
Capuccino / Cortado	\$3.300
(Traditional, Vanilla, Caramel Cappuccino)	
Double Cappuccino	\$4.750
Preparations (Mocaccino, Macchiato, Latte)	\$3.600

Hot Chocolate	\$4.000
Tea and Infusions	\$2.500



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ODE TO WINE

Sparkling Wine

La Dolce Vita Brut – Central Valley	\$11.200
Morande Extra Brut – Limarí	\$16.800

Sauvignon Blanc

Casa Marín Cipreses – Lo Abarca	\$29.800
Casa Marín Cartagena – Lo Abarca	\$25.200
Garces Silva Amayna – Leyda	\$19.700
Matetic Corralillo – San Antonio	\$18.700
Boya – Leyda	\$19.800

Chardonnay

Hacienda San Juan – Leyda	\$23.800
Piel de Chardonnay – Casa Blanca	\$18.200

Riesling

Casa Marín Cartagena – Lo Abarca	\$18.900
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Rosé

Hacienda San Juan – Leyda	\$23.800
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Pinot Noir

Casa Marín Cartagena – Lo Abarca	\$18.300
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País

Piel de País – Yumbel, Bio Bio Valley	\$17.900
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Syrah

Tintomare Vaguada – Valle de Leyda	\$18.900
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Merlot

Veramonte, Organic Gran Reserva – Casablanca Valley	\$21.300
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Carménère

JP Martin Rumay – Limarí	\$23.900
De Martino Grave Solis – Maipo	\$25.800
Tesis de Primus, Organic – Apalta, Colchagua Valley	\$22.900

Cabernet Sauvignon

Matetic Corralillo – San Antonio	\$33.000
Vik A – Millahue	\$25.800
Piedras de Auque – Maule Valley	\$21.800

Other Reds

Neyen de Apalta – Colchagua Valley	\$124.900
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By Glass

Sauvignon Blanc Reserva, Casas Patronales – Maule Valley	\$5.500
Carménère Reserva, Casas Patronales – Maule Valley	\$5.500
Cabernet Sauvignon Reserva, Casas Patronales – Maule Valley	\$5.500
Sparkling Wine La Dolce Vita Brut – Central Valley	\$5.500

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