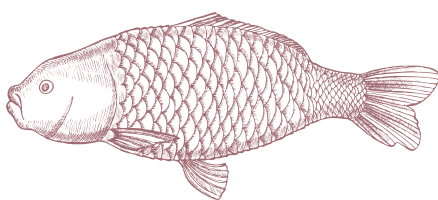


Loufa

MARISQUERIA



Avenida General Oscar Bonilla 6761
Lo Prado Santiago de Chile

—
Martes, miércoles y jueves de 12:30 a 21:00 hrs
viernes y sábado de 12:30 a 21:30 hrs
Domingo de 13:00 a 18:00 hrs / Lunes festivos abierto

 /marisqueriaalouta

COLD STARTERS

Avocado Crab

Half avocado stuffed with crab meat, fine onion on lettuce with a touch of mayonnaise

\$8.500

Avocado Cardenal

Half avocado stuffed with crab meat, fine onion on lettuce with a touch of mayonnaise

\$8.500

Entrée of Locos

Slices of locos on fresh lettuce and papas mayo

\$11.900

Entrée of Ceviche

Fresh fish in pieces marinated in lemon with a layer of lettuce

\$6.900

Oysters Green Sauce

Oysters with diced onion and cilantro in a small clay dish

\$12.900

Cold Seafood Garden

Ceviche, shrimp and oysters sautéed in olive oil, strips of locos, razor clams in green sauce, octopus and mussels in green sauce

\$39.900

Octopus with Olive Oil

\$11.900

Smoked Salmon Carpaccio

Smoked salmon slices, covered with lime juice, olive oil, parmesan cheese and capers

\$11.900

Crab Timbale

Shredded crab with a touch of mayonnaise and capers

\$10.900

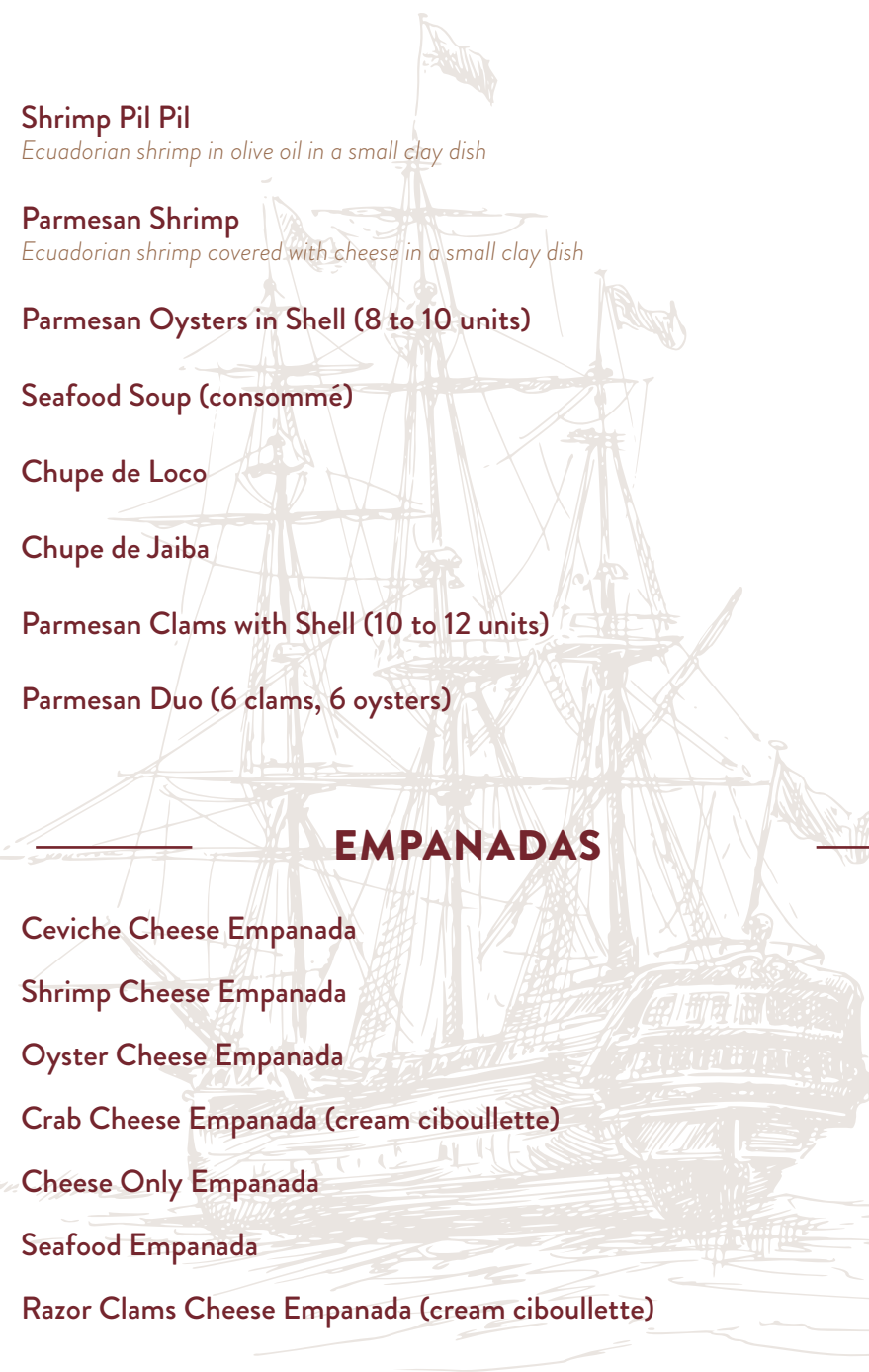
Piure with Green Sauce (clay dish)

\$8.900

Razor Clams Green Sauce

\$7.900

HOT STARTERS




Shrimp Pil Pil <i>Ecuadorian shrimp in olive oil in a small clay dish</i>	\$9.500
Parmesan Shrimp <i>Ecuadorian shrimp covered with cheese in a small clay dish</i>	\$9.900
Parmesan Oysters in Shell (8 to 10 units)	\$15.900
Seafood Soup (consommé)	\$4.400
Chupe de Loco	\$12.900
Chupe de Jaiba	\$12.400
Parmesan Clams with Shell (10 to 12 units)	\$14.900
Parmesan Duo (6 clams, 6 oysters)	\$16.900

EMPANADAS

Ceviche Cheese Empanada	\$3.600
Shrimp Cheese Empanada	\$3.600
Oyster Cheese Empanada	\$3.900
Crab Cheese Empanada (cream ciboulette)	\$3.700
Cheese Only Empanada	\$2.900
Seafood Empanada	\$3.300
Razor Clams Cheese Empanada (cream ciboulette)	\$3.400

MAIN COURSES



Locos Mayo <i>180 gr. of whole locos on fresh lettuce and papas mayo</i>	\$20.900
Clams with Matico <i>Pre-cooked clams with diced onion and cilantro</i>	\$10.900
Paila Marina	\$12.500
Mariscal Frio Louta <i>Piure, clams, mussels, razor clams, shrimp, seaweed seasoned with diced onion and cilantro</i>	\$10.900
Conger Chowde <i>Conger medallions, diced potatoes in its preparation</i>	\$13.900
Cancato a la Carte of Reineta <i>Base of fish of your choice with tomato, cheese, mussels, shrimp, oysters and a touch of oregano</i>	\$13.900
Cancato a la Carte of Salmon <i>Base of salmon with tomato, cheese, mussels, shrimp, oysters and a touch of oregano</i>	\$14.900
Ceviche Mixto Louta <i>Fresh fish in pieces (reineta and salmon), shrimp, octopus and oysters marinated in lemon accompanied with red onion and paprika</i>	\$13.900
Chilean Ceviche of Reineta <i>Fresh fish in small pieces marinated in lemon accompanied by onion, paprika and cilantro</i>	\$11.900
Chilean Ceviche of Salmon <i>Fresh fish in small pieces marinated in lemon accompanied by onion, paprika and cilantro</i>	\$12.900
Chilean Ceviche Mixto <i>Fresh reineta and salmon in small pieces marinated in lemon accompanied by onion, paprika and cilantro</i>	\$11.900
Ceviche Louta of Reineta <i>Fresh fish in large pieces, marinated in lemon accompanied by lettuce, diced cooked potatoes and mayonnaise</i>	\$11.900
Ceviche Louta of Salmon <i>Fresh fish in large pieces, marinated in lemon accompanied by lettuce, diced cooked potatoes and mayonnaise</i>	\$12.900

MAIN COURSES

Fried Conger with side	\$14.500
Fried Reineta with side	\$13.500
Fried Fish (hake) with side	\$9.500
Grilled Corvina with side	\$13.900
Grilled Reineta with side	\$13.500
Grilled Salmon with side	\$15.500

Mixed Salad • Mashed Potatoes • Potato Salad • Rice • Chilean Salad

SALADS

French Fries (individual)	\$4.900
Mixed Salad (individual)	\$3.600
Lettuce, Avocado and Palm Heart Salad (individual)	\$4.900
Louta Salad with Shrimp	\$6.900

SAUCES

Margarita Sauce (Mixed Seafood)	\$3.300
Shrimp Sauce	\$3.900
Caper Sauce	\$3.200

ALTERNATIVES

Whole Chicken with Cognac and French Fries	\$26.900
Whole Chicken with Mushroom and French Fries	\$26.900
1/2 Chicken with Cognac and French Fries	\$15.900
1/2 Chicken with Mushroom and French Fries	\$15.900
Grilled Chicken Breast Fillet with side	\$9.900
Grilled Chicken Breast Fillet with French Fries	\$10.900

APERITIFS AND DRINKS

	Normal	Happy hour
Whisky Sour	\$4.900	\$6.900
Amaretto Sour	\$4.900	\$6.900
Sour to taste (strawberry, passion fruit or raspberry)	\$4.200	\$6.200
Vaina	\$4.500	\$6.500
Pisco Sour (natural) Pisco Mal Paso 35°	\$4.300	\$6.300
Mango Sour (natural) Pisco Mal Paso 35°	\$4.500	\$6.500
Peruvian Pisco Sour (tabernero)	\$5.500	
Peruvian Pisco Sour Catedral (tabernero)	\$7.900	
Kir Royal	\$3.900	\$5.900
Mojito	\$5.500	\$7.500
Mojito Flavors	\$5.700	\$7.700
Caipirinha or Caipiroska	\$5.500	\$7.500
Tequila Margarita	\$5.500	\$7.500
Piña Colada	\$5.900	\$7.900
Tom Collins (Tanqueray or Bombay)	\$6.900	\$8.900
Vodka Absolut or Smirnoff	\$6.500	\$8.500
Daiquiri Fruits	\$5.500	\$7.500
Pisco Alto del Carmen 35°	\$4.500	\$6.500
Pisco Alto del Carmen 40°	\$4.900	\$6.900
Pisco Mal Paso 35°	\$3.900	\$5.900
Ron Havana Añejo Especial	\$5.500	\$7.500
Ron Havana Añejo Reserva	\$4.900	\$6.900
Short Whisky Jack Daniels	\$6.500	
Short Whisky Chivas Regal 12 years	\$8.900	
Short Whisky Johnnie W Red	\$5.500	
Short Whisky Johnnie W Black	\$7.500	
Baileys Varieties	\$4.900	
Rusty Nail Black	\$8.900	

TO SHARE

Loutazo <i>Ceviche, octopus with olive oil, pieces of fish, razor clams and breaded shrimp</i>	\$27.900
Chorrillana Louta	\$16.900
Cocktail Empanada Board	\$21.900

HAPPY HOUR

FROM TUESDAY TO FRIDAY, 6:00 PM TO 9:00 PM

"In the happy hour combos, it's one drink for 2 shorts."

"Whiskies are not included in happy hour."

WINES

Sauvignon Blanc 750 cc

Marques de Casa Concha Gran Reserva	\$17.900
Misiones de Rengo Reserva	\$10.900
Casillero del Diablo Reserva	\$11.900
Tarapacá Gran Reserva	\$14.500
Tarapacá Reserva	\$10.900
Castillo de Molina Gran Reserva	\$14.900
Casa Silva Cool Coast Sauvignon	\$17.900
Casa Silva Terroir de Familia Reserva	\$13.900

Cabernet Sauvignon 750 cc

Misiones de Rengo Reserva	\$10.900
Casillero del Diablo Reserva	\$11.900
Tarapacá Reserva	\$10.900
Castillo de Molina Gran Reserva	\$14.900
Misiones de Rengo Reserva	\$10.900
Casa Silva Gran Terroir de los Andes	\$17.900
Casa Silva Terroir de Familia Reserva	\$13.900

Chardonnay 750 cc

Marques de Casa Concha Gran Reserva	\$17.900
Casillero del Diablo Reserva	\$11.900
Tarapacá Gran Reserva	\$14.500
Tarapacá Reserva	\$10.900
Castillo de Molina Gran Reserva	\$14.900
Misiones de Rengo Reserva	\$10.900
Casa Silva Cool Coast Chardonnay	\$17.900
Casa Silva Terroir de Familia Reserva	\$13.900

Merlot 750 cc

Marques de Casa Concha Gran Reserva	\$17.900
Tarapacá Gran Reserva	\$14.900
Castillo de Molina Gran Reserva	\$14.900
Misiones de Rengo Reserva	\$10.900
Casillero del Diablo Reserva	\$11.900
Casa Silva Gran Terroir de los Andes	\$17.900
Casa Silva Terroir de Familia Reserva	\$13.900

Malbec 750 cc

Casillero del Diablo	\$11.900
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WINES

Carmenere 750 cc

Castillo de Molina Gran Reserva	\$14.900
Casillero del Diablo Reserva	\$11.900
Tarapacá Gran Reserva	\$14.900
Tarapacá Reserva	\$10.900
Misiones de Rengo Reserva	\$10.900
Casa Silva Gran Terroir de los Andes	\$17.900
Casa Silva Terroir de Familia Reserva	\$13.900

Shiraz 750 cc

Casillero del Diablo	\$11.900
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Rosé 750 cc

Casillero del Diablo	\$11.900
Casa Silva Cool Coast	\$11.900

Late Harvest

Doña Dominga 500 cc	\$11.900
Misiones de Rengo 750cc	\$11.900

Sauvignon Blanc 375 cc

Misiones de Rengo Sauvignon Blanc Varietal	\$5.900
Casillero del Diablo (Sauvignon Blanc)	\$6.500
Casa Silva Terroir de Familia	\$7.900

Cabernet Sauvignon, Merlot, Carmenere 375 cc

Castillo de Molina Reserva Cabernet Sauvignon	\$7.900
Castillo de Molina Reserva Carmenere	\$7.900
Misiones de Rengo Cabernet Sauvignon Varietal	\$5.900
Casillero del Diablo (Carmenere)	\$6.500
Casillero del Diablo (Cabernet Sauvignon)	\$6.500

Personal Wines (187 cc)

Misiones de Rengo Botellin Sauvignon Blanc 187 cc Varietal	\$3.500
Misiones de Rengo Botellin Cabernet Sauvignon 187 cc Varietal	\$3.500

DRINKS, WATERS AND JUICES

Personal Drink 350 cc	\$2.400
Lemonade	\$4.200
Mint Lemonade	\$4.200
Mint Ginger Lemonade	\$4.200
Mint Coconut Lemonade (coconut cream)	\$4.900
Natural Pulp Juices (Guallarauco)	\$4.300

SPARKLING WINES

Misiones de Rengo Brut 750 cc	\$11.900
Viña Mar Brut 750 cc	\$12.900
Viña Mar Brut 375 cc	\$7.900

CRAFT BEER

Kross 5th Anniversary / 330 cc 7.2°	\$3.600
Kross Golden Ale / 330 cc Amber Beer 5.0°	\$3.400
Kross Pilsner / 330 cc Lager Beer 4.9°	\$3.400
Kross Stout / 330 cc Beer 5.4°	\$3.400
Kross Lager Maibock / 330 cc Beer 5.4°	\$3.400
Kross 5th Anniversary / 750 cc 7.2°	\$8.900
Kross Golden Ale / 710 cc Amber Beer 5.0°	\$6.900
Kunstmann Torobayo	\$3.400
Kunstmann Miel	\$3.400
Kunstmann Arándano	\$3.400
Kunstmann Sin Filtrar	\$3.400

IMPORTED BEER

Miller Genuine Draft 330 cc / Lager Beer 4.7° / USA	\$3.200
Corona 330 cc / Lager Beer 4.6° / Mexico	\$2.900
Heineken 330 cc / Lager Beer 5.0% Holland	\$2.900
Schop Estrella Damm Barcelona 500 cc / Spain	\$3.950

DOMESTIC BEER

Royal Guard Lager	\$2.900
Austral Lager	\$3.200
Austral Calafate	\$3.400
Schop Kross Golden 500 cc	\$4.900
Schop Kross Pils 500 cc	\$4.900

NON-ALCOHOLIC BEER

Kunstmann Non-Alcoholic	\$3.600
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DESSERTS

Tiramisu	\$4.200
Leche Asada	\$3.700
Crème Brûlée	\$3.900
Suspiro Limeño	\$4.100
Kids' Ice Cream (1 scoop)	\$2.800
Ice Cream Cup	\$4.500
Candied Chestnuts with Cream	\$4.600
Papaya in Juice with Cream	\$4.400
Variety of Cakes (Check availability)	
Iced Coffee	\$5.500

COFFEE AND TEA

Simple Espresso	\$2.900
Simple Americano	\$2.900
Simple Cortado	\$3.600
Twinings Tea	\$2.100
Twinings Infusion	\$2.100