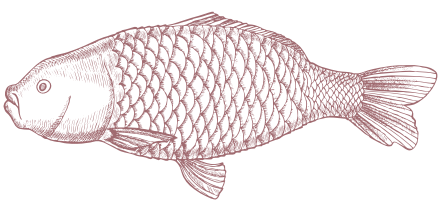
Louta

MARISQUERIA



Avenida General Oscar Bonilla 6761
Lo Prado Santiago de Chile

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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 — $10.900
Half avocado stuffed with crab meat, fine onion on lettuce with a touch of mayonnaise

Avocado Cardenal — $9.900
Half avocado stuffed with sautéed shrimp on lettuce with a touch of mayonnaise

Entrée of Locos — $13.900
Slices of locos on fresh lettuce and papas mayo

Entrée of Ceviche — $7.900
Fresh fish in pieces marinated in lemon with a layer of lettuce

Scallops Green Sauce — $15.900
Scallops with diced onion and cilantro in a small clay dish

Cold Seafood Garden — $44.900
Ceviche, shrimp and scallops sautéed in olive oil, strips of locos, razor clams in green sauce, octopus and mussels in green sauce

Octopus with Olive Oil — $12.900

Smoked Salmon Carpaccio — $12.900
Slices of smoked salmon, covered with lemon juice, olive oil, parmesan cheese and capers.

Crab Timbale — $11.900
Shredded crab with a touch of mayonnaise and capers

Piure with Green Sauce (clay dish) — $9.900

Razor Clams Green Sauce — $7.900

HOT STARTERS

Shrimp Pil Pil *Ecuadorian shrimp in olive oil in a small clay dish*	$11.900
Parmesan Shrimp *Ecuadorian shrimp covered with cheese in a small clay dish*	$11.900
Breaded Shrimp (26/30)	$12.900
Parmesan Scallops in Shell (8 to 10 units)	$17.900
Seafood Soup (consommé)	$4.900
Chupe de Loco	$14.500
Chupe de Jaiba	$13.900
Parmesan Clams with Shell (10 to 12 units)	$16.900
Parmesan Duo (6 clams, 6 scallops)	$18.900

EMPANADAS

Ceviche Cheese Empanada	$3.800
Shrimp Cheese Empanada	$3.800
Scallop Cheese Empanada	$4.400
Crab Cheese Empanada (cream ciboullette)	$3.900
Cheese Only Empanada	$3.100
Seafood Empanada	$3.700
Razor Clams Cheese Empanada (cream ciboullette)	$3.600

MAIN COURSES

Locos Mayo — $24.900
180 gr. of whole locos on fresh lettuce and papas mayo

Clams with Matico — $12.900
Pre-cooked clams with diced onion and cilantro

Paila Marina — $13.900

Mariscal Frio Louta — $12.900
Piure, clams, mussels, razor clams, shrimp, seaweed seasoned with diced onion and cilantro

Conger Chowder — $14.900
Conger medallions, diced potatoes in its preparation

Cancato a la Carte of Reineta — $15.900
Base of fish of your choice with tomato, cheese, mussels, shrimp, scallops and a touch of oregano

Cancato a la Carte of Salmon — $16.900
Base of salmon with tomato, cheese, mussels, shrimp, scallops and a touch of oregano

Ceviche Mixto Louta — $14.900
Fresh fish in pieces (reineta and salmon), shrimp, octopus and scallop marinated in lemon accompanied with red onion and bell pepper

Chilean Ceviche of Reineta — $13.900
Fresh fish in small pieces marinated in lemon accompanied by onion, bell pepper and cilantro

Chilean Ceviche of Salmon — $14.900
Fresh fish in small pieces marinated in lemon accompanied by onion, bell pepper and cilantro

Chilean Ceviche Mixto — $13.900
Fresh reineta and salmon in small pieces marinated in lemon accompanied by onion, bell pepper and cilantro

Ceviche Louta of Reineta — $13.900
Fresh fish in large pieces, marinated in lemon accompanied by lettuce, diced cooked potatoes and mayonnaise

Ceviche Louta of Salmon — $14.900
Fresh fish in large pieces, marinated in lemon accompanied by lettuce, diced cooked potatoes and mayonnaise

Crab Lasagna — $14.900

Salmon Cream Fettuccine — $13.900
Freshly made spinach fettuccine tossed in a creamy white sauce with tender salmon fillet chunks

Shrimp Fettuccine — $13.900
Freshly made spinach fettuccine tossed in a creamy white sauce with sautéed shrimp

MAIN COURSES

Fried Conger with side	$15.900
Fried Reineta with side	$13.900
Fried Fish (hake) with side	$10.900
Grilled Corvina with side	$14.900
Grilled Reineta with side	$13.900
Grilled Salmon with side	$17.900
Kids Menu Crispy Chicken (truto ala) with French Fries	$8.900

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

SALADS

French Fries (individual)	$5.900
Mixed Salad (individual)	$4.500
Lettuce, Avocado and Palm Heart Salad (individual)	$6.900
Shrimp Caesar Salad	$11.900
Chicken Caesar Salad	$10.900

SAUCES

Margarita Sauce (Mixed Seafood)	$3.900
Shrimp Sauce	$4.900
Caper Sauce	$3.600

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	$10.900
Grilled Chicken Breast Fillet with French Fries	$11.900
Breaded Breast Fillet with French Fries	$13.900
Ribeye Steak "A Lo Pobre"	$19.900

300g grilled ribeye steak served with golden fries, caramelized onions, and fried eggs.

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	$5.900	$7.900
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 $27.900
Ceviche, octopus with olive oil, pieces of fish, razor clams and breaded shrimp

Chorrillana Louta $16.900
A hearty sharing platter of golden fries topped with assorted seafood, caramelized onions, and eggs.

Beef Chorrillana $18.900

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	$12.900
Casillero del Diablo Reserva	$12.900
Tarapacá Gran Reserva	$17.900
Tarapacá Reserva	$12.900
Castillo de Molina Gran Reserva	$14.900
Casa Silva Cool Coast Sauvignon	$17.900
Casa Silva Terroir de Familia Reserva	$14.900

Cabernet Sauvignon 750 cc

Misiones de Rengo Reserva	$12.900
Casillero del Diablo Reserva	$12.900
Tarapacá Reserva	$12.900
Castillo de Molina Gran Reserva	$14.900
Casa Silva Gran Terroir de los Andes	$17.900
Casa Silva Terroir de Familia Reserva	$14.900

Chardonnay 750 cc

Marques de Casa Concha Gran Reserva	$17.900
Casillero del Diablo Reserva	$12.900
Tarapacá Gran Reserva	$17.900
Tarapacá Reserva	$12.900
Castillo de Molina Gran Reserva	$14.900
Misiones de Rengo Reserva	$12.900
Casa Silva Cool Coast Chardonnay	$17.900
Casa Silva Terroir de Familia Reserva	$14.900

Merlot 750 cc

Marques de Casa Concha Gran Reserva	$17.900
Tarapacá Gran Reserva	$17.900
Castillo de Molina Gran Reserva	$14.900
Misiones de Rengo Reserva	$12.900
Casillero del Diablo Reserva	$12.900
Casa Silva Gran Terroir de los Andes	$17.900
Casa Silva Terroir de Familia Reserva	$14.900

Malbec 750 cc

Casillero del Diablo	$12.900

WINES

Carmenere 750 cc

Castillo de Molina Gran Reserva	$14.900
Casillero del Diablo Reserva	$12.900
Tarapacá Gran Reserva	$17.900
Tarapacá Reserva	$12.900
Misiones de Rengo Reserva	$12.900
Casa Silva Gran Terroir de los Andes	$17.900
Casa Silva Terroir de Familia Reserva	$14.900

Shiraz 750 cc

Casillero del Diablo	$12.900

Rosé 750 cc

Casillero del Diablo	$12.900

Late Harvest

Doña Dominga 500 cc	$11.900
Misiones de Rengo 750cc	$12.900

Sauvignon Blanc 375 cc

Misiones de Rengo Sauvignon Blanc Varietal	$6.900
Casillero del Diablo (Sauvignon Blanc)	$7.900
Casa Silva Terroir de Familia	$8.900

Cabernet Sauvignon, Merlot, Carmenere 375 cc

Castillo de Molina Reserva Cabernet Sauvignon	$8.900
Castillo de Molina Reserva Carmenere	$8.900
Misiones de Rengo Cabernet Sauvignon Reserva	$7.900
Casillero del Diablo (Carmenere)	$7.900
Casillero del Diablo (Cabernet Sauvignon)	$7.900

Personal Wines (187 cc)

Misiones de Rengo Botellin Sauvignon Blanc 187 cc Varietal	$3.900
Misiones de Rengo Botellin Cabernet Sauvignon 187 cc Varietal	$3.900

DRINKS, WATERS AND JUICES

Personal Drink 350 cc	$2.500
Lemonade	$4.200
Mint Lemonade	$4.500
Mint Ginger Lemonade	$4.700
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	$8.900

CRAFT BEER

Kross 5th Anniversary / 330 cc 7.2°	$4.200
Kross Golden Ale / 330 cc Amber Beer 5.0°	$3.900
Kross Pilsner / 330 cc Lager Beer 4.9°	$3.900
Kross Stout / 330 cc Beer 5.4°	$3.900
Kross Lager Maibock / 330 cc Beer 5.4°	$3.900
Kross 5th Anniversary / 750 cc 7.2°	$9.200
Kross Golden Ale / 710 cc Amber Beer 5.0°	$7.200
Kunstmann Torobayo	$3.900
Kunstmann Miel	$3.900
Kunstmann Arándano	$3.900
Kunstmann Sin Filtrar	$3.900

IMPORTED BEER

Miller Genuine Draft 330 cc / Lager Beer 4.7° / USA	$3.700
Corona 330 cc / Lager Beer 4.6° / Mexico	$3.400
Heineken 330 cc / Lager Beer 5.0% Holland	$3.400
Schop Estrella Damm Barcelona 500 cc / Spain	$4.500

DOMESTIC BEER

Royal Guard Lager	$3.600
Austral Lager	$3.700
Austral Calafate	$3.900
Schop Kross Golden 500 cc	$5.500
Schop Kross Pils 500 cc	$5.500

NON-ALCOHOLIC BEER

Kunstmann 0°	$3.900
Heineken 0°	$3.500
Corona 0°	$3.500

DESSERTS

Tiramisu	$5.300
Leche Asada	$4.500
Crème Brûlée	$4.700
Suspiro Limeño	$4.700
Suspiro limeño with red berries	$5.300
Kids' Ice Cream (1 scoop)	$2.900
Ice Cream Cup	$4.900
Candied Chestnuts with Cream	$4.900
Papaya in Juice with Cream	$4.900
Variety of Cakes (Check availability)	
Iced Coffee	$5.900

COFFEE AND TEA

Simple Espresso	$3.100
Simple Americano	$3.100
Simple Cortado	$3.900
Twinings Tea	$2.100
Twinings Infusion	$2.100