

Beverages

1) Fountain Soda (free refills)	<u>Medium</u>	<u>Large</u>
	1.49	1.89
2) Can Soda/Iced Tea	1.60	
3) Bottled Water	1.50	
4) Nectars (Watt's)	1.99	
- Peach, Pineapple, Mango & Plum		
5) Té (tea)	1.25	
6) Café (coffee)	1.50	

Desserts (subject to availability)

1) Chilean Flan	2.00
2) Brazo de Reina (Queen's Arm)	2.50
Vanilla Roulade filled with manjar (dulce de leche)	
3) Chilenito	2.50
A meringue covered sandwich cookie filled with manjar (dulce de leche)	

Chilean cuisine stems mainly from the combination of Spanish cuisine with traditional indigenous ingredients, with later influences from other European cuisines, particularly from Germany, Italy, France and the Middle East.



Visit us online at:

www.barrosluco.com

or follow us on:



Hours

Mon - Thur: 11:00 am - 10:00 pm

Fri 11:00 am - 11:00 pm

Sat: 11:30 am - 11:00 pm

Sun: 11:30 am - 8:00 pm

Join our Frequent Diner Card Program and get rewards!

**** Daily Lunch ****

***** Specials *****

***** Available *****

Prices do not include tax and are subject to change without notice.

No Substitutions.

**We can cater your next event.
Call for details**

Barros Luco

AUTHENTIC CHILEAN CUISINE



Menu

300 1/2 East 52nd Street
(between 1st & 2nd Avenues)
New York, NY 10022

Free Delivery
(\$10 minimum)

Order Online at
www.barrosluco.com

Phone:

212-371-0100

212-371-0177

All Major Credit Cards Accepted
Corporate Charge Accounts Welcome

Sandwiches

(Served on our fresh baked Chilean bread)

- Your choice of White or Whole Wheat bread

1) Barros Luco 5.99

Your choice of thinly sliced steak OR marinated chicken breast with Melted Cheese

2) Barros Luco Italiano 7.49

Your choice of thinly sliced steak OR marinated chicken breast with Melted Cheese, Tomato, Mayo and Avocado

3) Chacarero* 6.49

Your choice of thinly sliced steak OR marinated chicken breast with String Beans, Tomato, Mayo and Banana Peppers (aji verde)
*Veg. option with Hearts of Palm

4) Chacarero Completo* 7.49

Your choice of thinly sliced steak OR marinated chicken breast with String Beans, Tomato, Mayo, Cheese, Avocado and Banana Peppers (aji verde) *Veg. option with Hearts of Palm

5) Churrasco Italiano 6.49

Your choice of thinly sliced steak OR marinated chicken breast with Tomato, Mayo and Avocado

6) Barros Jarpa 4.99

Sliced Premium Ham with Melted Cheese

7) Vegetariano 6.99

Hearts of Palm with Fresh Mozzarella, Roasted Red Peppers, Salsa Golf and Avocado. Served on our whole wheat bread.

8) Ace (known in Chile as "el as") 4.50

Thinly sliced steak served on our fresh baked frankfurter bun topped with Pebre and Aji Verde sauces.

9) Ave Palta 4.99

Chilean Style Chicken Salad with slices of Avocado

10) Ave Pimiento 4.50

Chilean Style Chicken Salad mixed with Roasted Red Pepper puree

Empanadas

(Authentic Chilean stuffed patty)

1) Baked Beef (empanada de pino) 5.00

Seasoned cubed steak and onions, garnished with a hard-boiled egg, black olive and golden raisins

inc.
Pebre
Sauce

2) Baked Chicken 5.00

Seasoned shredded chicken and onions, garnished with a green olive and golden raisins

inc.
Pebre
Sauce

3) Cheese (fried) 2.50

A Chilean favorite with melted Fontina Cheese

4) Beef (fried) 2.89

Seasoned ground beef with onions, garnished with a black olive and hard-boiled egg

5) Ham and Cheese (fried) 2.89

Chunks of premium ham with melted Fontina Cheese

6) Chicken (fried) 2.89

Seasoned shredded chicken and onions, garnished with a green olive and golden raisins

7) Shrimp and Cheese (fried) 3.25

Cooked shrimp mixed with herbs and melted Fontina Cheese

8) Spinach and Fresh Mozzarella (fried) 2.89

Fresh spinach with melted fresh mozzarella

Vienesas (Chilean style frankfurters)

- Served on our fresh baked bun

- Your choice of all beef or chicken frank

1) Italiano 3.50

Tomato, Mayo and Avocado

2) Completo 3.50

Tomato, Mayo, Avocado and Sauerkraut

3) Dinamico 4.00

Tomato, Mayo, Avocado, Sauerkraut, Salsa Americana (relish) and Mustard

Extras

1) Sweet Potato Fries 2.79

Seasoned and served with our homemade ranch dressing

2) Avocado (Palta) 0.99

We Chileans mash our avocado and mix it with olive oil and a little salt. Then we add it on our sandwiches and vienesas.

3) Cheese 0.99

We use a premium Fontina Cheese (creamy and buttery taste just like back home)

4) Steak / Chicken 1.50

Add a second serving to your sandwich

5) String Beans 0.50

Love it in the Chacarero? You can add them to any sandwich

6) Ham 0.99

Want more premium ham on your Jarpa? Or just add it to any sandwich

7) Soup of the Day (small) 2.99

A daily selection of typical Chilean soups

Sauces

(made regularly using fresh ingredients)

1) Aji Verde (mild) 0.25

- no charge on any sandwich
Banana Pepper & Cilantro based

for/on
side

2) Aji Rojo (medium) 0.25

- no charge on any sandwich
Red Pepper (aji rojo) & Tomato based

for/on
side

3) Pebre (medium) 0.60

Chopped tomatoes, onions, cilantro, aji rojo and garlic

(A favorite with empanadas)