



ODISEA, es un restaurant, café-bar al estilo casual, elegante y con clase, que sigue la tradición del antiguo restaurant Puntamai. Fue creado para satisfacer a personas con tradición que desean disfrutar de una buena comida, en un ambiente de buen gusto, elegante, cordial y cálido.

El viejo Puntamai fue inaugurado en el 2005 por personas que han vivido toda su vida en Maitencillo, transformándose en el restaurant líder en la zona. Con el tiempo el restaurante fue vendido por su fundador, a un amigo de su niñez, el cual decide en el año 2017 renovarlo completamente, para así entregar un nuevo concepto de comodidad, servicio y una mejor experiencia gastronómica. De esta forma se mantiene viva la leyenda del antiguo y prestigioso restaurant, que ahora renovado cambia su nombre a ODISEA. Agradecemos su presencia y le damos la más cordial bienvenida. Esperamos que disfrute la experiencia de estar en ODISEA.

ODISEA, is a restaurant, coffee-bar, casual and elegant style, that follows the tradition of the old restaurant Puntamai. It was created to satisfy people like you, who enjoy good taste and quality, in a pleasant and friendly atmosphere.

The old restaurant named Puntamai was opened in year 2005 by people who have lived all their lives in Maitencillo. The old restaurant was sold by its founder, to his best friend, who decides in the year 2017 to renovate the restaurant completely, with the purpose of delivering a new concept of comfort, service and an excellent gastronomic experience. Keeping this way alive the legend of the old prestigious restaurant. Thank you for coming, and we welcome you warmly. Enjoy, the experience of being at ODISEA.

NUESTRAS SUGERENCIAS (OUR SPECIALS)

PULPO OLIVAR

Pulpo sazonado en una vinagreta y servida en una exquisita salsa de oliva.
Our traditional octopus recipe, seasoned with vinaigrette and served in olive sauce.

PULPO PARRILLA

Pulpo grillado en la parrilla con un toque de curry, acompañado de verduras salteadas.
Our traditional octopus grilled, seasoned with curry, and served with grilled vegetables

CORVINA (CONGRIO) MAR Y TIERRA

Corvina (o congrio) a la plancha, acompañada con champiñones y camarones salteados al perejil
Our traditional grilled sea bass, together with mushrooms and shrimps sauted in parsley.

CONGRIO DE LUJO

Congrio fresco grillado y servidos con camarones al ajillo, salteados al whisky.
Our fresh conger eel, grilled and served with shrimps in garlic, sauted in whisky.

CORVINA VASCA

Corvina grillada, cubierta de tomate cherry y pimentones, cebolla y un toque de ají cacho de cabra.
Grilled sea bass, covered in cherry tomatoes and capsicum, onion and a touch of "cacho de cabra" chili.

PARMESANAS Y ENTRADAS (STARTERS AND PARMESANS)

TRILOGIA DE CAMARONES

Deliciosas colitas de camarón, servidas en tres diferentes preparaciones, apanados en tempura , al Pil Pil, y chupe de camarón.
Delicious shrimp tails, served in three kinds of preparations, in tempura, pil pil and shrimp chupe.

CALAMAR DIAVOLO

Anillos de calamar apanados y dorados a la perfección, acompañados de una salsa de tomates , pimientos , cebolla roja, ajo ,ají jalapeño y un toque de orégano .
Breaded calamari rings, served with tomato sauce, red pepper, red onions, jalapino, garlic and a touch of oregano.

PARMESANA ODISEA

Uno de nuestros tradicionales platos de loco, macha, y camarón a la parmesana.
One of our traditional dishes, a mix of abalones, razor clams, and shrimps covered with parmesan cheese and grilled to perfection.

MACHAS A LA PAMESANA

Deliciosas machas en su concha sazonadas con vino, mantequilla, pimienta y queso parmesano grillado.
Delicious clams in their Shells ,seasoned with wine , butter pepper parmesan cheese and grilled to perfection.

OSTIONES A LA PARMESANA

Deliciosos ostiones en su concha sazonados con vino, mantequilla, Pimienta y queso parmesano grillado.

Delicious fresh oysters, in their Shell, seasoned with wine, butter, pepper, parmesan cheese and grilled to perfection.

TÁRTARO DE PULPO Y CAMARÓN

Una mezcla de colitas de camarón, pulpo, mango en cubitos, cebollín, ají picado, una pizca de albahaca, soya, leche de coco, palta y limón.
A mixture of shrimp tail, octopus, diced mango, green onions, chopped peppers, basil, soya, coconut milk, avocado and lemon juice.

LOCOS CON TRES SALSAS

Locos seleccionados servidos con tres diferentes tipos de salsa, verde, salsa roja de mar y salsa griega de eneldo.
Selected abalones, served with three different types of sauce, green, red sea and greek dill sauce .

PIL PIL PERUCO

Exquisita mezcla de champiñones, camarones, locos y machas, salteados al pil pil.
Exquisite mix of mushroom, shrimp, abalone and clams, sauteed in pil pil sauce.

PLATTER ODISEA

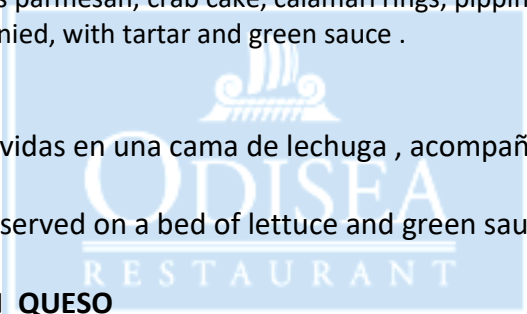
Una selección de machas y ostiones a la parmesana, pastelitos de jaiba, anillos de calamar, Ceviche de reineta, empanadas de camarón queso y calugas de pescado, Acompañados con, salsa tártara y salsa verde.
A selection of clams and oysters parmesan, crab cake, calamari rings, pippin ceviche, shrimp cheese pie and buttered fish accompanied, with tartar and green sauce .

ERIZOS CON SALSA VERDE

Frescas lenguas de Erizos servidas en una cama de lechuga , acompañado con salsa verde.
Fresh tongues of sea urchin, served on a bed of lettuce and green sauce.

EMPANADAS DE CAMARÓN QUESO

Canastillo con seis unidades.
Shrimp cheese empanadas



CHUPES Y PASTELES (SEAFOOD CAKES)

CHUPE MIXTO ODISEA

Un delicioso chupe mezcla de loco, jaiba y camarón, gratinado a la perfección en una paila de greda.

A delicious mixture of abalone, crab and shrimp, gratin cheese served in a typical Chilean clay dish

CHUPE DE LOCO

Locos con crema, pan rallado y queso, gratinado en una paila de greda.

Abalone diced mix with cream, breadcrumbs, gratin cheese and served in a typical Chilean dish

PASTEL DE JAIBA

Carne de jaiba servida con crema, pan rallado, y queso gratinado en una paila de greda.

Crab meat served with cream, breadcrumbs and gratin cheese served in a typical Chilean dish.

PASTEL DE CENTOLLA

Deliciosa carne de centolla, con crema, pan rallado, queso gratinado en una paila de greda.
Delicious, king crab served with cream, breadcrumbs and gratin cheese, served in a typical Chilean dish.

CEVICHE DE PESCADO (FISH CEVICHE)

CEVICHE DE CORVINA Y ERIZO

Una deliciosa mezcla de corvina y erizo, con cebolla morada, cilantro, limón, ajo, y una pisca de ají.

A delicious mixture of seabass and sea urchin with purple onion, cilantro, lemon juice, garlic and chili pepper.

CEVICHE DE REINETA Y PULPO

Una deliciosa mezcla de Reineta y pulpo, con cebolla morada, cilantro, limón, ajo, y una pisca de ají.

A delicious mixture of pippin and octopus with purple onion, cilantro, lemon juice, garlic and chili pepper.

CEVICHE DE PESCADO (reineta o corvina)

Un fresco filete de reineta, cortados en cubitos, sazonados con cebolla morada, Cilantro, limón, ajo y una pisca de ají.

A fresh filet of pippin diced with, purple onion, coriander, lemon juice, garlic and chili pepper.

CEVICHE MIXTO

Una deliciosa mezcla de corvina, camarón, pulpo, con cebolla morada, cilantro, limón, ajo y una pisca de merkén.

A delicious mixture of corvine, shrimp and octopus with purple onion, cilantro, Lemon juice, garlic and chili pepper.

PESCADOS (FISH)

LENGUADO

LENGUADO A LA PLANCHA EN FINAS HIERBAS

Grilled sole with fine herbs.

LENGUADO CON SALSA DE ALCAPARRAS .

Grilled Sole with caper sauce.

LENGUADO CON SALSA MARGARITA .

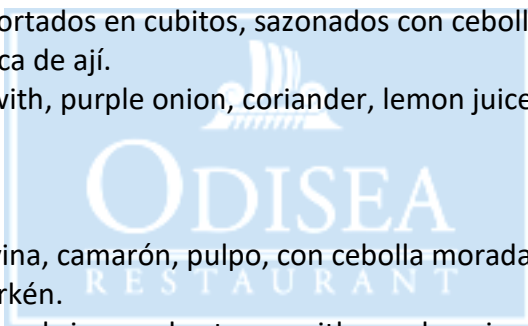
Grilled Sole with margarita sauce.

LENGUADO CON SALSA DE CAMARÓN .

Grilled Sole with shrimp sauce

LENGUADO FRITO.

Battered sole



CONGRIO

CONGRIO A LA PLANCHA

Grilled conger eel

CONGRIO CON SALSA MARGARITA

Grilled conger eel served with a margarita sauce.

CONGRIO CON SALSA DE CAMARÓN

Grilled conger eel served a shrimp sauce.

CONGRIO FRITO

Battered conger eel.

CONGRIO A LO POBRE

Battered conger eel served with sauteed onions, fried eggs and french fries

CORVINA

CORVINA A LA PLANCHA

Grilled Chilean seabass

CORVINA CON SALSA MARGARITA

Grilled Chilean seabass served with a margarita sauce

CORVINA CON SALSA DE CAMARON

Grilled seabasss with shrimp sauce

CORVINA FRITA

Battered Chilean seabass

CORVINA A LO POBRE

Battered seabass served with sauteed onion, fried eggs and french fries

ALBACORA

ALBACORA A LA PLANCHA

Grilled swordfish

ALBACORA CON SALSA DE ALCAPARRAS

Grilled swordfish with sauteed capers and butter sauce

ALBACORA PROVENZAL

Albacora servida con cebolla, pimientos amarillos, ajo, anchoas, alcaparras, tomate.
Swordfish served with green onion, yellow pepper, garlic, anchovies, capers, tomato and basil sauce.

REINETA

REINETA A LA PLANCHA

Grilled pippin

REINETA CON SALSA MARGARITA



Grilled pippin with a margarita sauce

REINETA CON SALSA DE CAMARONES

Grilled pippin served with shrimp sauce

REINETA FRITA

Battered pippin

REINETA A LO POBRE

Battered pippin served with sauteed onion fried eggs and french fries

SALMON

SALMON A LA PLANCHA

Grilled Salmon

SALMON CON SALSA DE CAMARON

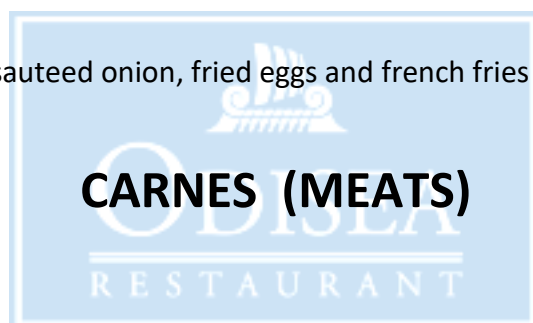
Grilled Salmon with shrimp sauce

SALMON CON SALSA MARGARITA

Grilled Salmon with margarita sauce

SALMON A LO POBRE

Grilled Salmon served with sauteed onion, fried eggs and french fries



FILETE MIGNON GRILLADO

Grilled filet mignon

FILETE CON SALSA ROQUEFORT

Grilled filet mignon covered in a blue cheese sauce.

FILETE CON SALSA DE CHAMPIÑONES

Grilled filet mignon covered in a mushroom sauce

FILETE A LO POBRE

Grilled filet mignon served with sautéed onion, fried eggs and French fried.

LOMO GRILLADO

Grilled striploin

LOMO MAR Y TIERRA

Grilled striploin served with mushrooms and shrimp, sautéed in parsley

LOMO A LA PIMIENTA

Grilled Striploin Served with black peppercorn sauce

LOMO CON SALSA CHAMPIÑONES

Grilled striploin served with mushrooms sauce

LOMO A LO POBRE

Grilled striploin served with sautéed onions, fried eggs and French fries

PECHUGA DE POLLO A LA PLANCHA

Grillet chicken breast

PECHUGA A LA PARMESANA:

Grilled chicken breast served with tomato sauce, ham and gratin cheese

PECHUGA CON SALSA DE CHAMPIÑONES

Grilled chicken breast Served with mushrooms sauce

PECHUGA A LO POBRE

Grilled chicken breast served with sautéed onion fried eggs and French fries

ACOMPAÑAMIENTOS (SIDE ORDERS)

ARROZ

Rice.

PURÉ DE PAPAS TRADICIONAL O PICANTE

Tradicional or spicy mashed potatoes.

PAPAS PROVENZAL

Diced potatoes Sautées with chives.

VERDURAS SALTEADAS

Sauteed vegetables

PAPAS AL QUESO

Cheese potatoes

PAPAS ODISEA

Odisea potatoes.

PAPAS AL VAPOR

Boiled potatoes

PAPAS FRITAS

French fries.

CHOCLOS A LA CREMA

Creamed corn.

ESPINACA A LA CREMA

Creamed spinach.

PAPAS CAMPESINAS

Country style potatoes.



PASTAS

FETUCCINI FRUTA DI MARE, EN SALSAS ROJA O BLANCA

Fetuccini served with a seafood sauce, in a white or red preparation.

RAVIOLES DE ESPINACA RICOTTA O CARNE CON SALSA DE CAMARÓN O JAIBA

Ricotta spinach or meat Ravioli served with a shrimp or crab sauce.

RAVIOLES DE ESPINACA RICOTTA O CARNE CON SALSA BOLOGNESE O POMODORO

Ricotta spinach or meat Ravioli served with Bolognese or pomodoro sauce

LASAÑA DE JAIBA

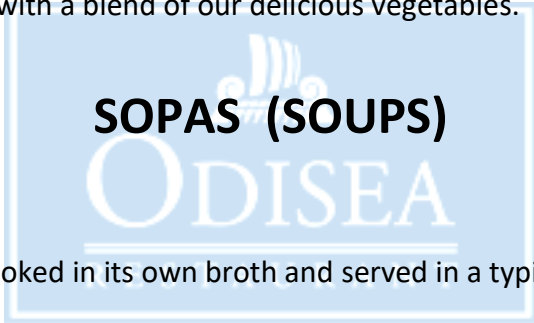
Oven bake Lasagna stuffed with our delicious crab meat sauce

LASAÑA DE CENTOLLA

Oven baked lasagna stuffed with our delicious king crab meat

LASAÑA DE VEGETALES

Oven baked lasagna stuffed with a blend of our delicious vegetables.



SOPAS (SOUPS)

ODISEA

PAILA MARINA:

Variety steamed shellfish, cooked in its own broth and served in a typical Chilean clay dish

CALDILLO DE CONGRIO:

Conger eel soup served with, potatoes, onions, red pepper, green pepper and carrots
Served in a typical Chilean clay dish.

CREMA DE MARISCOS:

Seafood cream soup

CREMA DE VERDURAS.

Vegetables cream soup

MENÚ NIÑOS (CHILDREN MENÚ)

PESCADO FRITO, ACOMPAÑADAS CON ARROZ, PURÉ O PAPAS FRITAS

Battered fish served with rice, mashed potatoes or french fries

PECHUGA DE POLLO APANADA, RELLENA CON QUESO Y JAMÓN

ACOMPAÑADA CON ARROZ, PURÉ, O PAPAS FRITAS.

Breaded chicken breast stuffed with cheese, ham and served with

Rice, mashed potatoes or French fries.

ESPAGUETTI CON SALSA BOLOGNESA

Spaghetti with meat sauce.

MILANESA APANADA, ACOMPAÑADA CON PURÉ, PAPAS FRITAS O ARROZ

Breaded veal Served with rice, mashed potatoes or french fries.

ENSALADAS (SALADS)

ENSALADA ODISEA

Fondos de alcachofas rellenas de camarones y queso de cabra montado en hojas verdes.

Artichoke hearts filled with shrimp, goat cheese and served on a bed of lettuce

CESAR DE POLLO

Láminas de pollo con lechuga hidropónica, tocino, crutones, queso parmesano y aderezo cesar.

Chicken strips, lettuce, garnished with bacon, crouton, parmesan cheese and cesar dressing.

GRIEGA

Hojas de lechugas con olivas negras, aros de cebolla, queso de cabra y tomate, con aderezo griego

Lettuce served with black olives, red onion rings, goat cheese, tomato and greek dressing.

ENSALADA MAI MAI

Mezcla de queso azul, nueces, manzanas verdes, montados en lechugas hidropónicas.

Mix of Blue cheese, walnuts, green Apple, accompanied with hydroponic lettuce.

ENSALADA VERDE

Frescas hojas de rúcula, palta, aceitunas, poroto verdes, cebollín y palmitos.

Fresh arugula with avocado, olives, green beans, onion, and heart of palm.

MIXTA

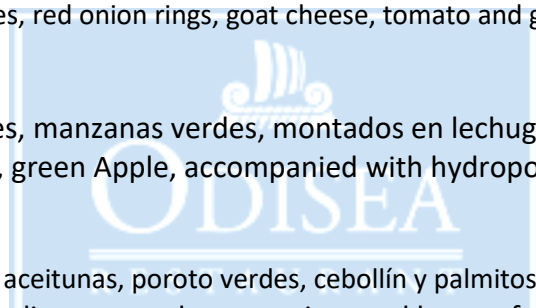
Hojas de lechugas, tomate, zanahoria, choclo, porotos verdes

Lettuce, tomatoes, carrot, corn, green beans.

CHILENA

Ensalada de tomates, cebolla y un toque de cilantro

Tomatoes, onions and corriender.



CAFETERIA (COFFEE SHOP)

CAFÉ EXPRESS

Espresso.

CAFÉ EXPRESS DOBLE

Double espresso

CAFÉ CORTADO

Coffee with a dash of milk

CORTADO GRANDE

Big coffee with a dash of milk.

CAFÉ CAPUCCINO

Cappuccino coffee.

CAFÉ INSTANTÁNEO

Instant coffee.

CAFÉ CON LECHE

Coffee and milk.

TE O HIERBAS

Black or herbal tea.

CHOCOCATE CALIENTE

Hot chocolate.

CAFÉ HELADO

Iced coffee



APERITIVOS (APERITIFS)

PISCO SOUR ODISEA CHICO
PISCO SOUR ODISEA GRANDE
VAINA
AMARETTO SOUR
WHISKY SOUR
MARTINI SECO
MANHATTAN
BLOODY MARY
JEREZ TIO PEPE
CAMPARI
APPLE MARTINI
KIR ROYAL
MANGO SOUR
SOUR BERRIES
COSMOPOLITAN
CHARDONNAY SOUR
JEREZ SOUR

CERVEZAS NACIONALES (LOCAL BEERS)

IMPERIAL LAGER
ROYAL (LAGER, 5°)
CRISTAL (LAGER, 4.6°)
ESCUDO (LAGER, 5.5°)
CRISTAL LIGHT



CERVEZAS INTERNACIONALES (INTERNATIONAL BEERS)

CORONA EXTRA (LAGER, 4.6°)
CORONA LIGTH (LAGER, 4.6°)
NEGRA MODELO (LAGER, 5.3°)
MILLER GENUINE DRAFT (LAGER, 4.7°)
HEINEKEN (LAGER, 5°)
QUILMES
CUSQUEÑA (LAGER, 5°)
BUDWEISER

CERVEZAS DE ESPECIALIDAD (SPECIAL BEERS)

KUNSTMANN GRAN TOROBAYO (ALE, 7.5°)

KUNSTMANN SIN FILTRAR (ALE, 7.5°)

AUSTRAL LAGER (LAGER, 4.6°)

DOLBECK (LAGER, 4.6°)

KUNSTMANN TOROBAYO (ALE, 5°), CALAFATE (ALE, 5°), BOCK (LAGER, 5.3°)

KUNSTMANN GOLDEN (ALE, 5°), KUNSTMANNLAGER

1664 BLANC

STELLA ARTOIS

CARLSBERG

CERVEZAS SIN ALCOHOL (NON ALCOCHOLIC BEERS)

CRISTAL CERO (LAGER, 0°)

KUNSTMANN SIN ALCOHOL (LAGER, 0°)

TRAGOS (COCKTAILS)

TEQUILA SUNRISE

TEQUILA MARGARITA

PRIMAVERA

PRIMAVERA S/ALCOHOL

TOM COLLINS

JOHN COLLINS

CLAVO OXIDADO

OLD FASHIONED

MOJITO

APEROL

IRIÑA

RON HAVANA 7 AÑOS

RON ABUELO 7 AÑOS



WHISKY

CHIVAS REGAL, 12 AÑOS

IVAS REGAL, 18 AÑOS

JHONNIE WALKER RED LABEL, 6 AÑOS

JHONNIE WALKER BLACK, 12 AÑOS

JACK DANIELS

VODKA

STOLICHNAYA

VODKA NARANJA NATURAL

GIN

TANQUERAY
BEEFEATER

BAJATIVOS (DRINKS)

DRAMBUIE
FRANGELICO
AMARETTO DISSARONNO
FERNET BRANCA
BRANCA MENTA
MENTA NACIONAL
ARAUCANO
MANZANILLA
ANIS DEL MONO
BAILEYS
COINTREAU
METAN MAREI BRIZARD
COGNAC NAPOLEON
CAMPARI NARANJA NATURAL
DAIQUIRI
DAIQUIRI FRUTAS NATURALES
PIÑA COLADA
CAIPIRINHA
CAIPIROSKA
TEQUILA MARGARITA
MARGARITA BLUE
MARGARITA FRUTILLA – FRAMBUESA



BEBIDAS (SOFT DRINKS)

COCA COLA
COCA COLA LIGHT
COCA ZERO
FANTA
SPRITE
SPRITE ZERO
GINGER ALE
GINGER ALE ZERO
AGUA TONICA
MINERAL SIN GAS
MINERAL CON GAS
NECTAR , DURAZNO
NECTAR, DAMASCO
RED BULL ENERGY DRINK
RED BULL SUGAR FREE
KEM PIÑA

LIMON SODA
SEVEN UP
CANADA DRY
CANADA DRY LIGHT
ORANGE CRUSH
ORANGE CRUSH LIGHT
PAP
BILZ
PEPSI
PEPSI LIGHT

POSTRES (DESSERTS)

ACARAMELADO DE MANZANA
TURRONES DE BROWNIE , SERVIDOS CON HELADOS DE VAINILLA
TIRAMISÚ TRADICIONAL
PAPAYAS RELLENAS
CREME BRULEE
COPA DE HELADO ODISEA
COPA DE POSTRE O HELADO
DEGUSTACION DE POSTRES

TROZO DE KUCKEN
Manzana
Maracuya

TROZO DE TORTA
Tres Leches
Frambuesa

Hojarasca manjar lúcuma
Hojarasca merengue, manjar, mermelada
Panqueque, manjar, frambuesa
Panqueque, trufa, manjar, nuez
Panqueque, chocolate, naranja

