STARTERS AND APPETIZERS

Sea

OLIVE OCTOPUS * $12.900

Octopus slices with olive sauce and green vegetable mix.

NEW

TIRADITO TRILOGY

Sliced octopus, salmon and tuna in citrus-based marinade and house sauce. A must!

* $18.900

NEW

TUNA TARTARE * $13.500

Diced tuna marinaded in sesame oil with avocado and lemon vinaigrette of yellow chili.

SKEWERED SHRIPMS

Four shrimps and cheese cream brochette breaded in panko covered with cassis teriyaki sauce.

NEW * $17.900

SMOKED SALMON

CARPACCIO * $12.900

Fine slices of smoked salmon topped with Taberna dressing, capers, parmesan cheese, served with homemade toasts.

TUNA

TIRADITO * $12.900

Fine marinated tuna slices in yellow chili lemon vinaigrette covered with ginger teriyaki and toasted almonds in merken.

Ceviches

PATA GONIA

- SCALLOP AND OCTOPUS -

Regional scallop and octopus covered with yellow "leche de tigre".

* $12.500

- SALMON -

Made with the freshest salmon of Patagonia and our traditional "leche de tigre".

* $11.500

("Leche de tigre" is the resulting sauce from the mix of ingredients to prepare ceviche)

HEALTHY EATING

Salads

CAESAR SALAD $10.500

Crispy or grilled chicken, croutons, parmesan cheese, green vegetable mix with caesar dressing.

TABERNA SALAD $11.500

Green salad with smoked salmon, cream cheese balls, avocado slices, dehydrated tomato and toasted almond slices all topped with honey mustard dressing.

Quinoa, Shrimp

AND AVOCADO TIMBALE

* $11.500

Covered with huancaina sauce and a crunchy dough.

GLUTEN FREE

STARTERS AND APPETIZERS

Plates AND GRIDDLES

TABLA BRAUN

Salmon ceviche, Roman squid, olive octopus - cease.

* $22.900

TABLA NOGUEIRA

Beef, chicken and pork sautéed on the griddle, served with homemade sauces.

* $17.900

NEW

Grilled SKIRT STEAK

* $22.900

Grilled Angus skirt steak with garlic butter on top of homemade french fries with skin and baked asparagus .

PLANCHA DEL ESTRECHO

Sautéed octopus, squid, shrimp, scallop and vegetables topped with calafate teriyake sauce.

* $22.900

FAJITAS TABERNA

The classic. Sautéed beef, chicken and pork with cheese, guacamole, sour cream and tortilla.

2P * $18.900

SINCE 1960

Crudos HOMEMADE

* $9.900

Raw beef served on toasts with homemade sauces, onions and green chiles.

TABERNA TARTARE

* $13.900

Lean beef, onion, parsley and yolk with homemade sauces and toasts.

OUR Cheeses

BREADED CAMEMBERT

Breaded camembert cheese in panko with berries reduction in carmenére. * $9.900

THE CLASSICS

SHEPPERD'S POTATOES

Homemade french fries with skin in cheddar cheese sauce, crunch bacon and a green touch.

* $ 9.900

PICHANGA CALIENTE

Beef, chicken and sausage, sautéed in their own juice, under a bed of french fries.

2P $ 19.900 3P $ 26.900

OUR SPECIALTY

Small Empanadas

6 UNITS

Shrimp and melted cheese
$ 7.500

Shredded beef, onion confit and blue cheese
$ 7.500

Melted cheese
$ 6.900

Minced meat
$ 6.900

Kingcrab and melted cheese
$ 8.900

Main Courses

UNFORGETTABLE EXPERIENCES

Fresh KINGCRAB

Kingcrab legs on green vegetable mix, with olive - oregano bruschettas and golf sauce.

* **$28.900**

Grilled TABERNA

Beef steak, Salmon or Tuna accompanied by creamy quinoa.

* **$ 15.900**

GRILLED OCTOPUS

In "anticuchera sauce" with papas brava.

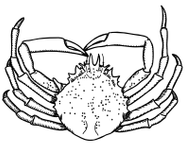
* **$17.500**

OF THE HOUSE

HOUSE SPAGHETTI

With kingcrab in yellow chile cream.

* **$15.900**



CHUPE DE CENTOLLA

The house speciality.

* **$16.900**

★★★

PREMIUM

NEW

★★★

Lamb SHANK

Slowly cooked served with home-made gnocchi.

* **$21.900**

- SANDWICHES & Burgers -

INCLUDING SKIN-IN Potato

DON'T LEAVE FOR TOMORROW WHAT YOU CAN EAT TODAY!

MECHADA HUANCAÍNA * $ 10.500

Juicy shredded beef, melted cheese, bacon, caramelized onion, huancaina sauce and potatoes sticks. Ciabatta bread.

BARROS LUCO * $ 9.500

Shredded or grilled beef, melted cheese and mayonnaise. Marraqueta or loaf slices.

TABERNA Hamburger

Beef hamburger, cheddar cheese, bacon, onion confit, lettuce and mayonnaise. Hamburger buns.

* $10.500

LIFE IS BETTER WHIT A BURGER

PARISINA Hamburger

Beef hamburger topped with smooth mushroom sauce and blue cheese served with lettuce. Hamburger buns.

* $10.500

PATAGONIAN MILANESA

Beef scallop, melted cheese, tomato, oregano and pomodoro sauce. Ciabatta bread.

* $ 10.500

FRENCH FRIES

* $6.500

-ADDITIONAL INGREDIENTS-

CHOOSE YOUR FAVORITE!

Tomato	$2.000
Lettuce	$2.000
Caramelized onion	$2.000
Taberna mayonnaise	$1.500
Avocado	$2.500
Green chili	$1.500
Tortillas	$3.500
Sauteed vegetables	$3.500

DESSERTS

Creme bruleé
Taberna Tiramisu
Raspberry Suspiro
Calafate Panna Cotta NEW

$6.500

COFFEE SERVICE

Tea/Herbal teas	$2.500
Espresso	$2.500
Americano	$2.800

TABERNA BAR

Cocktails OF AUTHOR

"...THERE IS A STORY IN EACH GLASS..."

Fresh infusion
Gin, lemon dash, herbal tea and ginger ale

House Negroni
Gin, Campari and Carmenere reduction

Purple wind
Vodka, lemon juice, blueberry syrup and rhubarb mermelade

Solsticio de verano
Jack Daniel's N°7 and maracuya pulp

Taberna Mule
Absolut, Fever Tree Ginger Beer and fresh lemon juice

Bramble
Gin, lemon, gum syrup and berries of season

Cucumber collins
Vodka, lemon, gum syrup, cucumber and Cucumber Bitter Truth

Crema Taberna
Whisky, cream, espresso and Bitter Truth Chocolate

Chica de humo
Espíritu de los Andes pisco, Chambord, White Martini and smoke bubbles

Coirón Sbagliato
Cider Coirón Ruibarbo, Campari, Vermouth and Bitter Truth grapefruit

The perfect mix of flavors!

*** $ 7.900**

- SOUR CHILENO -

Traditional *Mistral 35°*	**$4.500**
Traditional Catedral	**$8.200**
Premium (*Kappa 40° / Waqar 40°*)	**$7.300**
Premium Catedral *(Kappa 40° / Waqar 40°)*	**$11.900**
Sour Sabores *(Calafate, Ginger, Rhubarb)*	**$5.500**

-OTHER SOURS-

Premium Peruano *(Viñas de Oro - Quebranta)*	**$5.900**
Premium Peruano Catedral *(Viñas de Oro - Quebranta)*	**$9.500**
Whisky - Chardonnay Jerez - Amaretto	**$4.900**
Macerados *(Ask for available flavours)*	**$5.500**

SPRITZ

Aperol	**$5.900**
Ramazzotti	**$5.900**
Taberna *(Aperol, sparkling wine, maracuya pulp, ginger and powder sugar)*	**$6.500**
St - Germain	**$8.900**
Chambord	**$8.900**

MOJITOS HAVANA

Traditional	**$5.900**
Sparkling	**$5.900**
Fruit *(Ask for available flavours)*	**$6.200**
Tierra del Fuego *(Jameson, bock beer, lemon juice, peppermint and powder sugar)*	**$6.900**

CLASSICS

FROZEN OPTION

DAIQUIRI *Check lavors*
CAIPIRINHA
MARGARITA
NEGRONI
OLD FASHIONED
CLAVO OXIDADO
MARTINI *Check varieties*
HOUSE SANGRÍA

$6.500

IF IT'S NOT HERE, ORDER YOUR CLASSIC!

Taberna

Jars

Sangría $19.900
(Berries, red wine, vermouth rosso, cognac and grenadine)

MALTA CON HUEVO TABERNA **$10.900**
(Austral Yagan, egg and gum syrup)

WHISKYS

"FRIENDSHIP IS LIKE WHISKEY,
THE MORE YEARS THE BETTER"

SCOTCH WHISKY

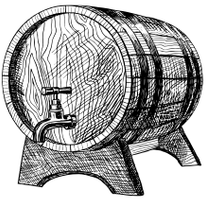
-BLENDED-

Chivas Regal *12 Years*	**$8.900**
Chivas Extra	**$9.900**
Chivas Regal *18 Years*	**$14.900**
Chivas Regal Royal Salute *21 Years*	**$23.900**
Chivas Regal *25 Years*	**$45.900**
Ballantines Finest	**$7.300**
Ballantines Hard Fired	**$8.300**
Ballantines *12 Years*	**$9.900**
Ballantines *17 Years*	**$12.900**
Johnnie Walker Red Label	**$7.300**
Johnnie Walker Black Label	**$9.300**
Johnnie Walker Double Black	**$10.900**
Johnnie Walker Blue Label	**$39.900**
Johnnie Walker Swing	**$12.900**
Monkey Shoulder	**$12.900**

SCOTCH WHISKY

-SINGLE MALT-

The Glenlivet Founders Reserve	**$10.900**
The Glenlivet *15 Years*	**$14.900**
The Glenlivet *18 Years*	**$18.900**
Glenmorangie *10 Years*	**$12.900**
Glenmorangie *18 Years*	**$24.900**
Glenfiddich *12 Years*	**$10.900**
Glenfiddich *15 Years*	**$14.900**
Glenfiddich *18 Years*	**$20.900**
Glenfiddich *21 Years*	**$49.900**
Glenfiddich *25 Years*	**$59.900**
The Macallan *12 Years*	**$14.900**



BOURBON

Bulleit **$9.300**

Woodford Reserve **$10.900**

Jim Beam **$7.500**

COGNAC Y BRANDY

Henessy XO **$39.900**

Carlos I **$10.900**

IRISH WHISKY

Jameson **$8.500**

Tullamore DEW **$8.500**

Tullamore DEW *12 Years* **$11.500**

JAPANESE WHISKY

Akashi **$16.900**

Chita *(Single Grain)* **$27.900**

Yamazaki *(Single Malt)* **$59.900**

Hibiki **$69.900**

TENNESSEE WHISKEY

Jack Daniel's Old N°7 **$7.900**

Jack Daniel's Fire **$8.300**

Jack Daniel's Tennessee Honey **$8.500**

Jack Daniel's Apple **$8.500**

Gentleman Jack **$9.300**

Jack Daniel's Single Barrel **$12.900**

Jack Daniel's Sinatra **$24.900**
Limited Edition

DESTILLED

INCLUDES SODA

SPECIAL -PISCO-

Mistral *35°*	$5.200
Mistral *40°*	$5.900
Mistral *46°*	$6.200
Mistral *Nobel 40°*	$6.200
Mistral *Nobel D.O 1931 46°*	$6.900
Alto del *Carmen 35°*	$5.500
Alto del Carmen *40°*	$5.900
Alto del Carmen *40° Double distillate*	$6.200
Alto del Carmen *40° Aged*	$6.500
Alto del Carmen *40° Summits*	$7.500
Alto del Carmen *40° Black Label*	$7.900
Horcón Quemado *35°*	$6.200
Horcón Quemado *40°*	$6.500
Gobernador *40° Miguel Torres*	$6.200
Monte Fraile *37,5° Special*	$7.500
Aba *40° Transparent*	$7.200
Fuegos *40° Double distillate*	$6.200
Chañaral de Carén *35°*	$6.200
Chañaral de Carén *40° Transparent*	$6.500
Sagrados Corazones *35°*	$5.900
Sagrados Corazones *40° Transparent*	$7.900
Sagrados Corazones *40° Reserved*	$7.900

PISCO

PREMIUM

Mistral Gran Nobel 40° — $ 8.500
Aged in American oak, Pedro Jiménez grape and Muscat from Austria. Elqui Valley

Mistral Selec. de Barrica 40° — $ 9.500
Aged in French, American and Chilean raulí oak, Muscat and Pedro Jiménez grape varieties. Elqui Valley

Monte Fraile 37,5° — $ 8.500
Transparent Double distillate, Muscat grape from Austria. Elqui Valley

Horcón Quemado 46° — $ 8.200
3 years Aged in American oak, Muscat grapes of Alexandria. San Felix Valley

Horcón Quemado 46° — $9.200
15 años Añejado en roble americano, uva moscatel de alejandría. Valle de San Félix

Alamo 40° Transparente — $7.500
Double distillate, Muscat grape of alexandria and rosé. Elqui Valley

Alamo 40° Envejecido — $ 7.500
Aged in American oak, Muscat grape of Alexandria. Elqui Valley

Republicano 40° Reservado — $ 8.200
Aged in American and French oak, Muscat grape of alexandria and rosé. Elqui Valley

Republicano 40° Transparente — $8.200
Triple Distillate, Muscat grape of alexandria and rosé. Elqui Valley

Juliá 40° — $ 8.500
Double distillate, Muscat grape of alexandria and rosé. Limarí Valley

Waqar 40° — $9.500
Double distillate, Muscat grape of alexandria and rosé. Limarí Valley

Black Heron 43° — $ 8.500
Triple distilled, aged in French oak, smoked Muscat grape varieties. Limarí Valley

Kappa 40° — $ 9.500
Viña Lapostolle, double distilled, Muscat grape of alexandria and rosé. Elqui Valley

Hacienda La Torre 43° — $ 7.500
Viña Miguel Torres, great pisco aged in American oak, Muscat grape varieties. Elqui Valley

Chañaral de Carén 46° — $ 8.500
Great pisco aged in American and French oak, Muscat grape varieties. Limarí Valley

Espíritu de los Andes 40° — $ 7.500
Transparent Double distillate, Muscat Alexandria and Pink grape. Limarí Valley

Eclipse de Fuegos 40° — $ 8.500
Transparent Double distillate, aged in Chilean raulí. Muscat grape, torontel and Pedro Jiménez. Elqui Valley

Valle Luna 40° — $ 8.500
Double distillate, night harvest, Muscat grapes of Alexandria. Elqui Valley

Trä kál — $ 9.500
Distilled apple and Patagonian pear

Wilüf 40° — $ 9.500
Double distillate, Muscat grape. Limarí Valley

Fundo Los Nichos 35° — $ 8.200
Aged in raulí, Muscat grape from Austria, Pedro Jiménez and pink muscat. Elqui Valley

Fundo Los Nichos 40° — $ 8.500
Aged in raulí, Muscat grape from Austria, Pedro Jiménez and pink muscat. Elqui Valley

Espíritu del Elqui 40° — $ 8.200
Aged in raulí, Muscat of Austria, Pedro Jiménez and Torontel grapes. Elqui Valley

Espíritu del Elqui 45° — $ 9.200
Aged in raulí, muscat de Austria, Pedro Jiménez and torontel grapes. Elqui Valley

Tololo Black 40° — $ 9.500
Aged in French oak, Pedro Jiménez grapes, Muscat rosé and Alexandria. Limarí Valley

Tololo Blue 40° — $ 9.500
Aged in stainless steel, Pedro Jiménez grapes, Muscat rosé and Alexandria. Limarí Valley

ADD-ON *Premium Waters* for $2.500

DESTILLED

INCLUDES SODA

GINEBRAS

IMPORTED

Beefeater	$7.200
Beefeater 24	$8.900
Bombay Saphire	$7.200
Bombay Star	$9.500
Tanqueray	$7.200
Tanqueray Ten	$9.500
Tanqueray Sevilla	$8.900
Hendrick´s *(Scotlan)*	$9.900
Monkey 47 *(Germany)*	$10.900
Malfy Rosa	$9.900
Malfy Originale	$9.900
Citadelle *(France)*	$8.900
Citadelle No Mistake Old Tom *(France)*	$8.900
Roku *(Japan)*	$29.900
The London N°1 *(United Kingdom)*	$10.900
Caorunn *(Scotlan)*	$9.900
Green Baboon *(Russia)*	$9.900
Martin Miller´s *(England)*	$9.900
Bulldog *(United Kingdom)*	$9.900

NATIONAL

Last Hope Dry *(Puerto Natales)*	$8.900
Last Hope Calafate *(Puerto Natales)*	$9.900
Proa *(Maipo Valley)*	$8.500
Provincia *(Colchagua Valley)*	$8.500
Provincia Botánica *(Colchagua Valley)*	$8.900
Feroz *(Metropolitana)*	$8.500
Sicario *(Los Lagos)*	$7.900
Martin Wilckens *(Colina)*	$8.500
Martin Wilckens Molécula *(Colina)*	$8.900

ADD-ON *Premium Waters* for $2.500

RON

Havana Club *Special Aged*	$6.500
Havana Club *Aged Reserve*	$6.500
Havana Club *7 Years*	$8.500
Havana Club *Teacher Selection*	$9.500
Flor de Caña *5 Years Black Label*	$6.300
Flor de Caña *7 Years Gran Reserva*	$7.500
Flor de Caña *12 Years Centenary*	$9.500
Zacapa 23	$10.900
Zacapa XO	$35.900

LICORES

Fernet Branca	$5.900
Fernet Branca Menta	$6.500
Jägermeister	$6.900
Araucano	$5.900
Amaretto (Disaronno)	$5.900
Jerez (Fino Quinta)	$5.900
Oporto (Osborne, 10 Años)	$ 8.900
Bailey´s	$6.900

VODKA

Absolut	$7.500
Absolut Sabores *(Citron, Kurant, Pear, Raspberry, Ruby Red, Extrakt)*	$7.500
Absolut Elyx	$9.500
Stoli	$6.500
Stoli Sabores *(Strasberi, Vanilla)*	$6.500
Elit by Stoli *(Russia)*	$9.900
Grey Goose *(France)*	$10.900
Ciroc *(France)*	$10.900
Belvedere *(Poland)*	$10.900
Belvedere Pure Unfiltered *(Poland)*	$11.900
Beluga *(Russia)*	$10.900

Table

4 SHOTS 45cc

Tequila	$7.900
Jägermeister	$8.900

-CERVEZAS-

SCHOP

Vuelo Austral *150cc each flavor* *Lager, Calafate y Yagán*	**$6.500**
Austral Lager *500cc*	**$4.900**
Austral Calafate *500cc*	**$5.500**
Austral Yagán Negra *500cc*	**$5.500**
Austral Torres del Paine *500cc*	**$5.500**

REGIONAL BEER

Austral Lager *330cc*	**$3.900**
Austral sabores *330cc* *Calafate, Patagona, Yagán*	**$4.300**
Austral Torres del Paine *500cc*	**$5.500**
Imperial Lager *330cc*	**$3.900**

CHILEAN BEER

Kunstmann Torobayo *330cc*	**$4.600**
Kunstmann Sin Alcohol *330cc*	**$3.900**
Royal	**$3.600**
Royal IPA	**$3.600**

Craft Beer

Hernando de Magallanes *330cc* *Golden Ale, IPA, Imperial Stout*	**$4.900**
Coirón *Pilsener, IPA, Barley Wine, Stout*	**$5.900**
Dolbek *330cc* *Lager Belga, Ale, Maqui*	**$4.600**
Kross IPA *330cc*	**$4.900**
Kross Golden *710cc*	**$8.600**
Kross 5 *750cc*	**$9.900**

IMPORTED

Heineken *330cc*	**$3.800**
Heineken *non alcoholic 330cc*	**$3.800**
Corona Extra *355cc*	**$3.800**
Estrella Damm Inedit *330cc*	**$4.900**
Daura Damm GLUTEN FREE	**$4.900**
Stella Artois *355cc*	**$3.800**

TO ADD

MICHELADA $1.900
(Lemon, salt, tabasco sauce, Worcestershire sauce, pepper and merken)

CHELADA $1.500
(Lemon, salt)

BY THE GLASS

Sparkling *(Viñamar Brut)*	**$4.500**
House wine Errázuriz Estate Reserva *(CS - CAR - SB - CHA)*	**$4.500**
Premium wine Viu Manent Secreto *(CS - CAR - CH - SY)*	**$6.900**

Juices AND SODAS

Non Alcoholic

FROZEN OPTION

Lemonade	**$4.500**
Flavoured Lemonade *(mint, ginger, raspberry)*	**$4.900**
Natural Juices *(raspberry, pineapple, custard apple)*	**$4.900**
Mojito	**$4.900**
Piña colada	**$6.300**
Sparkling wine	**$4.900**
Taberna Spritz	**$5.900**

100% NATURAL

- PREMIUM WATER -

1724 Tonic Water	**$3.900**
Fever Tree *(Tonic, Light Tonic, Ginger Beer, Ginger Ale, Madagascan Cola)*	**$3.900**

- OTROS -

Sodas	**$3.500**
Mineral water Cachantún *(330cc, still or sparkling)*	**$3.500**
Red Bull (normal/sugar free)	**$4.300**