

STARTERS AND APPETIZERS

Sea



OLIVE OCTOPUS \$14.600

Octopus slices with olive sauce and green vegetable mix.

TIRADITO TRILOGY

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

\$20.900

SMOKED SALMON

CARPACCIO \$14.600

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



TUNA TARTARE \$15.200

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

SKEWERED SHRIPMS

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

\$19.900

TUNA

TIRADITO \$14.600

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

Ceviches

- SCALLOP AND OCTOPUS -

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

\$13.900

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

- SALMON -

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

\$12.900

PATAGONIA

HEALTHY EATING

Salads

CAESAR SALAD

\$11.900

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

TABERNA SALAD

\$12.900

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

MUSHROOMS

Pad Thai

\$13.900

Rice fettuccine with mushrooms on sour sauce and coconut milk and peanuts.



VEGAN Burger

\$10.500

Humus, lettuce, tomato and veggie hamburger. Vegan bread.

LOTS OF FLAVOR TO SHARE



Empanaditas

6 UNITS

Shrimp and melted cheese

\$ 8.500

Shredded beef, caramelized onion and blue cheese

\$ 8.500

Melted cheese

\$ 8.300

Minced meat

\$ 8.300

Kingcrab and melted cheese

\$ 10.200

NEW

AJÍ DE GALLINA Tequeños



Bread dough filled with the traditional peruvian ají de gallina.

\$10.600

Breaded CAMEMBERT



Breaded camembert cheese in panko with berries reduction in carmenère

\$11.600

OUR FRENCH FRIES

SHEPPERD'S POTATOES

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

\$9.900



TRADITIONAL FRENCH FRIES

\$6.900

NEW

TRUFFLED POTATOES

Fries, parmesan cheese, parsley and truffle oil.

\$9.500



TABLA BRAUN

Salmon ceviche, Roman squid, olive octopus served with caesar dressing.

\$24.900

TABLA NOGUEIRA

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

\$19.900



PLANCHA DEL ESTRECHO

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

\$24.900



FAJITAS TABERNA

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

2P \$20.900

BEEF Sweetbread

\$14.900

Grilled
More crunchy and delicious than ever!

NEW

Pichanga CALIENTE

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

2P \$21.900

3P \$28.900

THE CLASSIC



Trudos HOMEMADE
\$10.500

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

TABERNA TARTARE
\$14.500

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

Main Courses

UNFORGETTABLE EXPERIENCES

Fresh
KINGCRAB

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

\$31.900

Grilled

•TABERNA•

Beef steak, Salmon or Tuna accompanied by creamy quinoa.

\$ 17.900



GRILLED
OCTOPUS

In "anticuchera sauce" with papas bravas.

\$20.500

Grilled
SKIRT STEAK
\$23.900

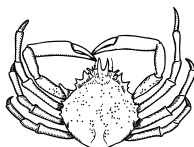
Grilled Angus skirt steak with garlic butter on top of homemade french fries with skin and baked asparagus.



HOUSE SPAGHETTI

With kingcrab in yellow chile cream.

\$16.900



CHUPE DE CENTOLLA

The house speciality.

\$18.900



PREMIUM



Lamb
SHANK

Slowly cooked served with homemade gnocchi.

\$22.900

NEW

TABERNA
Tripe

Madrid style, house recipe!

\$14.900

- SANDWICHES - & Burgers

INCLUDING
SKIN-IN
Potato

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



MECHADA HUANCAÍNA \$11.500

Juicy shredded beef, melted cheese, bacon, caramelized onion, huancaína sauce. Ciabatta bread.

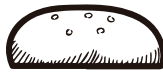
BARROS LUCO \$10.500

Shredded or grilled beef, melted cheese and mayonnaise. Homemade bread or white bread.

:- TABERNA -: *Hamburger*

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

\$11.500



**LIFE
IS BETTER
WHIT A
BURGER**



:- PARISINA -: *Hamburger*

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

\$11.500



PATAGONIAN MILANESA \$ 11.500

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

-ADDITIONAL INGREDIENTS-

Tomato	\$2.000
Lettuce	\$2.000
Caramelized onion	\$2.000
Taberna mayonnaise	\$1.500

**CHOOSE
YOUR
FAVORITE!**

Avocado	\$2.900
Green chili	\$1.500
Tortillas	\$3.500
Sauteed vegetables	\$3.500

DESSERTS

Creme bruleé
Taberna Tiramisu
Raspberry Suspiro
Calafate Panna Cotta
\$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...”

Purple wind

Vodka, lemon juice, calafate syrup and rhubarb mermelade

Taberna Mule

Absolut, Fever Tree Ginger Beer and fresh lemon juice

Chica de humo

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

Appletini

Jack Daniels Apple, Martini Bianco and flor de sauco licor

Fresh infusion

Gin, lemon dash, herbal tea and ginger ale

House Negroni

Gin, Campari and Carmenere reduction

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

The perfect mix of flavors!

\$ 8.300

MOCKTAILS NON-ALCOHOLIC

Taberna Spritz **\$8.300**

Non-alcoholic sparkling wine, orange juice, passion fruit and ginger juice

Mint Braun **\$7.300**

Orange juice, rhubarb syrup, raspberry and peppermint infusion

Chardonnay Sour **\$6.300**

Mojito **\$6.300**

Piña Colada **\$6.300**

Taberna Royal **\$6.300**

Non-alcoholic sparkling wine and raspberry syrup

Sangría Taberna **\$7.300**

Non-alcoholic red wine, berries, apple, grenadine and soda

Sparkling Glass **\$5.200**

Glass of Wine **\$5.200**

Chardonnay/Cabernet Sauvignon

- SOUR CHILENO -

Traditional *Mistral 35°* **\$5.200**

Traditional *Catedral* **\$8.900**

Premium **\$7.900**

Kappa 40° / Waqar 40° / Kulan 40°

Premium *Catedral* **\$12.500**

Kappa 40° / Waqar 40° / Kulan 40°

Sour Flavors **\$6.300**

Calafate, Ginger, Rhubarb

Catedral Flavors **\$9.300**

- OTHER SOURS -

Premium Peruano **\$6.900**

Pancho Fierro - Quebranta

Premium Peruano *Catedral* **\$10.500**

Pancho Fierro - Quebranta

Whisky - Chardonnay **\$5.900**

Jerez - Amaretto

Macerados **\$6.200**

Ask for available flavours

Classics

ASK ABOUT YOUR FAVORITE COCKTAILS

\$7.300

• SPRITZ •

Aperol **\$6.900**

Ramazotti **\$6.900**

Taberna **\$7.300**

Aperol, sparkling wine, passion fruit pulp and ginger

St - Germain **\$9.900**

Chambord **\$9.900**

Campari **\$9.200**

• MOJITOS HAVANA •

Traditional / Sparkling **\$6.200**

Fruit *Ask for available flavours* **\$6.500**

Tierra del Fuego **\$7.300**

Jameson, black beer, lemon juice, peppermint and powder sugar

WHISKYS

“ FRIENDSHIP IS LIKE WHISKEY,
THE MORE YEARS THE BETTER ”

SCOTCH WHISKY

-BLENDED-

Chivas Regal 12 years	\$9.500
Chivas Extra	\$10.500
Chivas Regal 18 years	\$15.500
Chivas Regal Royal Salute 21 years	\$24.900
Chivas Regal 25 years	\$49.900
Ballantines Finest	\$7.900
Ballantines 12 years	\$10.900
Ballantines 17 years	\$13.900
Johnnie Walker Red Label	\$ 7.900
Johnnie Walker Black Label	\$9.900
Johnnie Walker Double Black	\$11.900
Johnnie Walker Blue Label	\$54.900
Johnnie Walker Swing	\$13.900
Monkey Shoulder	\$13.900
The Guiligan 's Distinguished	\$ 7.900
Shackleton	\$10.900

COGNAC Y BRANDY

Henessy XO	\$43.900
Carlos I	\$12.900

IRISH WHISKY

Jameson	\$8.900
Tullamore DEW	\$8.900
Tullamore DEW 12 years	\$11.900

SCOTCH WHISKY

-SINGLE MALT-

The Glenlivet Founders Reserve	\$11.900
The Glenlivet 15 years	\$15.900
The Glenlivet 18 years	\$20.900
Glenmorangie 10 years	\$13.900
Glenmorangie 18 years	\$26.900
Glenfiddich 12 years	\$11.900
Glenfiddich 15 years	\$15.900
Glenfiddich 18 years	\$22.900
Glenfiddich 21 years	\$54.900
Glenfiddich 25 years	\$64.900
The Macallan 12 years	\$21.900
Jura 10 years	\$11.900

BOURBON

Bulleit	\$10.900
Woodford Reserve	\$11.900
Jim Beam	\$8.900

JAPANESE WHISKY

Akashi	\$18.900
Chita Single Grain	\$29.900
Yamazaki Single Malt	\$69.900
Hibiki	\$79.900

TENNESSEE

WHISKEY

Jack Daniel's Old N°7	\$8.500	Gentleman Jack	\$9.900
Jack Daniel's Fire	\$8.900	Jack Daniel's Single Barrel	\$13.500
Jack Daniel's Tennessee Honey	\$8.900	Jack Daniel's Sinatra	\$26.900
Jack Daniel's Apple	\$8.900		*Limited Edition*

DESTILLED

INCLUDES SODA

SPECIAL -PISCO-

Mistral 35°	\$5.500	Horcón Quemado 35°	\$6.500
Mistral 40°	\$6.300	Horcón Quemado 40°	\$6.900
Mistral 46°	\$6.500	Gobernador 40° Miguel Torres	\$6.500
Mistral Nobel 40°	\$6.500	Monte Fraile 37,5° Special	\$7.900
Mistral Nobel D.O 1931 46°	\$7.500	Aba 40° Transparent	\$7.900
Alto del Carmen 35°	\$5.900	Fuegos 40° Double distillate	\$6.900
Alto del Carmen 40°	\$6.500	Chañaral de Carén 35°	\$6.900
Alto del Carmen 40° Double distillate	\$6.500	Sagrados Corazones 35°	\$6.500
Alto del Carmen 40° Aged	\$6.900	Sagrados Corazones 40° Transparent	\$8.500
Alto del Carmen 40° Summits	\$7.900	Sagrados Corazones 40° Reserved	\$8.500
Alto del Carmen 40° Black Label	\$8.500		

PISCO

PREMIUM

PISCO FLIGHT 3 glasses of 30cc of pisco of your choice plus drink **\$11.500**

Kulan Aged in lenga, Muscat grape from Alexandria. Elqui Valley. "Exclusive to Patagonia"	\$ 9.900	Kappa 40° Viña Lapostolle, double distilled, Muscat grape of alexandria and rosé. Elqui Valley	\$ 9.900
Mistral Gran Nobel 40° Aged in American oak, Pedro Jiménez grape and Muscat from Austria. Elqui Valley	\$ 8.900	Hacienda La Torre 43° Viña Miguel Torres, great pisco aged in American oak, Muscat grape varieties. Elqui Valley	\$ 7.900
Mistral Selec. de Barrica 40° Aged in French, American and Chilean raulí oak, Muscat and Pedro Jiménez grape varieties. Elqui Valley	\$ 9.900	Espíritu de los Andes 40° Transparent Double distillate, Muscat Alexandria and Pink grape. Limarí Valley	\$ 7.900
Monte Fraile 37,5° Transparent Double distillate, Muscat grape from Austria. Elqui Valley	\$ 8.900	Valle Luna 40° Double distillate, night harvest, Muscat grapes of Alexandria. Elqui Valley	\$ 8.900
Horcón Quemado 46° 3 years Aged in American oak, Muscat grapes of Alexandria. San Felix Valley	\$ 8.900	Wiluf 40° Double distillate, Muscat grape. Limarí Valley	\$ 9.900
Horcón Quemado 46° 15 years Aged in American oak, Muscat grapes of Alexandria. San Felix Valley	\$ 9.900	Fundo Los Nichos 35° Aged in raulí, Muscat grape from Austria, Pedro Jiménez and pink muscat. Elqui Valley	\$ 8.900
Alamo 40° Transparente Double distillate, Muscat grape of alexandria and rosé. Elqui Valley	\$ 7.900	Fundo Los Nichos 40° Aged in raulí, Muscat grape from Austria, Pedro Jiménez and pink muscat. Elqui Valley	\$ 8.900
Alamo 40° Envejecido Aged in American oak, Muscat grape of Alexandria. Elqui Valley	\$ 7.900	Espíritu del Elqui 40° Aged in raulí, Muscat of Austria, Pedro Jiménez and Torontel grapes. Elqui Valley	\$ 8.900
Republicano 40° Reservado Aged in American and French oak, Muscat grape of alexandria and rosé. Elqui Valley	\$ 8.900	Espíritu del Elqui 45° Aged in raulí, muscat de Austria, Pedro Jiménez and torontel grapes. Elqui Valley	\$ 9.900
Republicano 40° Transparente Triple Distillate, Muscat grape of alexandria and rosé. Elqui Valley	\$ 8.900	Tololo Black 40° Aged in French oak, Pedro Jiménez grapes, Muscat rosé and Alexandria. Limarí Valley	\$ 9.900
Julía 40° Double distillate, Muscat grape of alexandria and rosé. Limarí Valley	\$ 8.900	Tololo Blue 40° Aged in stainless steel, Pedro Jiménez grapes, Muscat rosé and Alexandria. Limarí Valley	\$ 9.900
Waqar 40° Double distillate, Muscat grape of alexandria and rosé. Limarí Valley	\$ 9.900	Mal Paso Pedro Jiménez 40° Pedro Jiménez Aged in stainless steel, Pedro Jimenez grape. Limarí Valley	\$ 8.900
Black Heron 43° Triple distilled, aged in French oak, smoked Muscat grape varieties. Limarí Valley	\$ 8.900	Mal Paso 43° Deux Aged in whiskey casks, rosé and Alexandrian muscatel grapes. Limarí Valley	\$ 9.500

DESTILLED



INCLUDES SODA

GINEBRAS

◆ IMPORTED ◆

GIN FLIGHT

3 glasses of 30cc of the gin of your choice with tonic water **\$13.500**

Beefeater	\$7.500	Malfy Originale (Italy)	\$10.500
Beefeater 24	\$9.900	Citadelle (France)	\$9.500
Beefeater Pink	\$8.500	Citadelle No Mistake Old Tom (France)	\$9.500
Bombay Sapphire	\$7.500	Roku (Japan)	\$29.900
Bombay Star	\$9.900	The London N°1 (United Kingdom)	\$11.900
Tanqueray	\$7.500	Caorunn (Scotland)	\$10.500
Tanqueray Ten	\$9.900	Green Baboon (Russia)	\$10.500
Tanqueray Sevilla	\$9.500	Martin Miller's (England)	\$10.500
Hendrick's (Scotland)	\$10.500	Bulldog (United Kingdom)	\$10.500
Monkey 47 (Germany)	\$11.500	Mom (United Kingdom)	\$10.500
Malfy Rosa (Italy)	\$10.500		



NATIONAL



Last Hope Dry (Puerto Natales)	\$9.500	Sicario (Los Lagos)	\$8.500
Last Hope Calafate (Puerto Natales)	\$10.500	Martin Wilckens (Colina)	\$8.900
Proa (Maipo Valley)	\$8.900	Martin Wilckens Molécula (Colina)	\$9.900
Provincia (Colchagua Valley)	\$8.900		
Provincia Botánica (Colchagua Valley)	\$9.500		

ADD-ON

Premium Waters
for \$2.500

RON

Havana Club Special Aged	\$6.900
Havana Club Aged Reserve	\$6.900
Havana Club 7 Years	\$8.900
Havana Club Teacher Selection	\$9.900
Zacapa 23	\$11.900
Zacapa XO	\$36.900

VODKA

Absolut	\$8.500
Absolut Sabores Citron, Pear, Raspberry, Ruby Red	\$8.500
Absolut Elyx	\$10.900
Stoli	\$7.300
Elit by Stoli (Russia)	\$10.900
Grey Goose (France)	\$11.900
Ciroc (France)	\$11.900
Belvedere (Poland)	\$11.900
Belvedere Pure Unfiltered (Poland)	\$12.900
Beluga (Russia)	\$12.900

LICORES

Fernet Branca	\$6.200
Fernet Branca Mint	\$6.900
Jägermeister	\$7.500
Araucano	\$6.300
Amaretto (Disaronno)	\$6.300
Jerez (Fino Quinta)	\$6.300
Oporto (Osborne, 10 Años)	\$9.900
Bailey's	\$7.500
Grand Marnier	\$10.900



SANGRÍA

(Berries, red wine, vermouth rosso, cognac and grenadine)

\$21.900

- BEERS -

AUSTRAL FLIGHT

3 glasses of 150cc of each flavour
Consult varieties

\$6.900

SCHOP

Austral Lager 500cc	\$5.200
Austral Calafate 500cc	\$5.900
Austral Yagán Negra 500cc	\$5.900
Austral Torres del Paine 500cc	\$5.900

REGIONAL BEER

Austral Lager 330cc	\$4.200
Austral sabores 330cc <i>Calafate, Patagona, Yagán</i>	\$4.500
Austral Torres del Paine 500cc	\$5.900
Imperial Lager 330cc	\$4.200

◆ CHILEAN BEER ◆

Kunstmann Torobayo 330cc	\$4.900
Kunstmann Sin Alcohol 330cc	\$4.200
Royal	\$3.900
Royal IPA	\$3.900

Craft Beer

Hemando de Magallanes 330cc <i>Golden Ale, IPA, Imperial Stout</i>	\$5.200
Coirón <i>Pilsener, IPA, Barley Wine, Stout</i>	\$6.200
Dolbek 330cc <i>Lager Belga, Ale, Maqui</i>	\$4.900
Kross IPA 330cc	\$5.200
Kross Golden 330cc	\$4.900
Kross 5 330cc	\$4.900

◆ IMPORTED ◆

Heineken 330cc	\$3.900
Heineken Nonalcoholic 330cc	\$4.200
Corona Extra 355cc	\$3.900
Stella Artois 355cc	\$3.900
Estrella Damm 330cc	\$4.900

TO ADD

MICHELADA **\$2.000**

((Lemon, salt, tabasco sauce, Worcestershire sauce, pepper and merken))

CHELADA **\$1.600**

(Lemon, salt)

Sparkling (*Viñamar Brut*) **\$4.900**

House Wine Errázuriz Estate Reserva (CS - CAR - SB - CHA) **\$4.900**

Premium Wine Viu Manent Secreto (CS - CAR - CH - SB) **\$6.500**

**BY
THE
GLASS**

Juice

& SODAS

FROZEN OPTION

Lemonade	\$4.900
Lemonade flavors <i>(Mint, ginger, raspberry)</i>	\$5.300
Natural Juice <i>(Raspberry, pineapple, custard apple, passion fruit, mango)</i>	\$5.300
Sodas	\$3.500
Mineral water Cachantún <i>(330cc, still or sparkling)</i>	\$3.500
Red Bull <i>(normal/sugar free)</i>	\$4.500

- PREMIUM WATER -

Fever Tree <i>(Tonic, Light Tonic, Ginger Beer, Ginger Ale)</i>	\$3.900
Acqua Panna <i>(505cc Still water)</i>	\$5.800
San Pellegrino <i>(500cc Sparkling water)</i>	\$5.800



Table

4 SHOTS
45cc

Tequila **\$8.900**

Jägermeister **\$9.900**