



STARTERS AND APPETIZERS

Sea



OLIVE OCTOPUS \$14.600

Octopus slices with olive sauce and green vegetable mix.



TUNA TARTARE \$15.200

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

TIRADITO TRILOGY

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

\$20.900

SKEWERED SHRIMPMS

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

\$19.900

SMOKED SALMON

CARPACCIO **\$14.600**

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

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 aji de gallina.

\$10.600

Breaded CAMEMBERT



Breaded camembert cheese in panko with berries reduction in carmenère

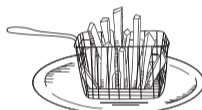
\$11.600

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

NEW

More crunchy and delicious than ever!

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
\$25.900

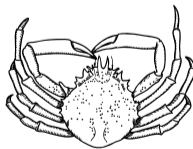
Grilled Angus skirt steak with garlic butter on top of homemade french fries with skin and baked asparagus .



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**



:- 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!

\$ 8.500

MOCKTAILS NON-ALCOHOLIC

Taberna Spritz **\$8.400**

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

Mint Braun **\$7.400**

Orange juice, rhubarb syrup, raspberry and peppermint infusion

Chardonnay Sour **\$6.400**

Mojito **\$6.400**

Piña Colada **\$6.400**

Taberna Royal **\$6.400**

Non-alcoholic sparkling wine and raspberry syrup

Sangría Taberna **\$7.400**

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

Sparkling Glass **\$5.300**

Glass of Wine **\$5.300**

Chardonnay/Cabernet Sauvignon

- SOUR CHILENO -

Traditional Mistral 35° **\$5.300**

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 **\$6.500**

Calafate, Ginger, Rhubarb

Catedral Flavors **\$9.500**

-OTHER SOURS-

Premium Peruano **\$6.900**

Pancho Fierro - Quebranta

Premium Peruano Catedral **\$10.600**

Pancho Fierro - Quebranta

Whisky - Chardonnay **\$5.900**

Jerez - Amaretto

Macerados **\$6.300**

Ask for available flavours

Classics

ASK ABOUT YOUR FAVORITE COCKTAILS

\$7.300

SPRITZ

Aperol **\$6.900**

Ramazotti **\$6.900**

Taberna **\$7.500**

Aperol, sparkling wine, passion fruit pulp and ginger

St - Germain **\$9.900**

Chambord **\$9.900**

Campari **\$9.300**

MOJITOS HAVANA

Traditional / Sparkling **\$6.300**

Fruit Ask for available flavours **\$6.600**

Tierra del Fuego **\$7.400**

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	\$9.600
Chivas Extra	\$10.600
Chivas Regal 18 years	\$15.600
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
Johnnie Walker King George V	\$139.900
Monkey Shoulder	\$13.900
The Guiligan 's Distinguished	\$7.900
Shackleton	\$10.900

COGNAC Y BRANDY

Henessy XO	\$43.900
Carlos I	\$14.900

IRISH WHISKY

Jameson	\$8.900
Tullamore DEW	\$8.900

SCOTCH WHISKY

-SINGLE MALT-

The Glenlivet Founders Reserve	\$11.900
The Glenlivet 15 Años	\$15.900
The Glenlivet 18 Años	\$20.900
Glenmorangie 10 Años	\$13.900
Glenmorangie 18 Años	\$26.900
Glenfiddich 12 Años	\$12.500
Glenfiddich 15 Años	\$16.500
Glenfiddich 18 Años	\$23.500
Glenfiddich 21 Años	\$55.900
Glenfiddich 25 Años	\$64.900
The Macallan 12 Años	\$21.900
Jura 10 Años	\$11.900

BOURBON

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

JAPANESE WHISKY

Akashi	\$18.900
Chita (Single Grain)	\$29.900
Hibiki	\$84.900

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°	\$5.600	Horcón Quemado 35°	\$6.600
Mistral 40°	\$6.500	Horcón Quemado 40°	\$6.900
Mistral 46°	\$6.600	Gobernador 40° Miguel Torres	\$6.600
Mistral Nobel 40°	\$6.600	Monte Fraile 37,5° Special	\$7.900
Mistral Nobel D.O 1931 46°	\$7.600	Aba 40° Transparent	\$7.900
Alto del Carmen 35°	\$5.900	Fuegos 40° Double distillate	\$6.900
Alto del Carmen 40°	\$6.600	Chañaral de Carén 35°	\$6.900
Alto del Carmen 40° Double distillate	\$6.600	Sagrados Corazones 35°	\$6.600
Alto del Carmen 40° Aged	\$6.900	Sagrados Corazones 40° Transparent	\$8.600
Alto del Carmen 40° Summits	\$7.900	Sagrados Corazones 40° Reserved	\$8.600
Alto del Carmen 40° Black Label	\$8.600		

PISCO

PREMIUM

PISCO FLIGHT 3 glasses of 30cc of pisco of your choice plus drink **\$11.900**

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

DESTILLED



INCLUDES SODA



GINEBRAS

◆ IMPORTED ◆

GIN FLIGHT

3 glasses of 30cc of the gin of your choice with tonic water **\$13.900**

Beefeater	\$7.600	Malfy Originale (Italy)	\$10.600
Beefeater 24	\$9.900	Citadelle (France)	\$9.600
Beefeater Pink	\$8.600	Citadelle No Mistake Old Tom (France)	\$9.600
Bombay Sapphire	\$7.600	Roku (Japan)	\$29.900
Bombay Star	\$9.900	The London N°1 (United Kingdom)	\$11.900
Tanqueray	\$7.600	Caorunn (Scotland)	\$10.600
Tanqueray Ten	\$9.900	Green Baboon (Russia)	\$10.600
Tanqueray Flavors (Sevilla, Bossanova, Royale)	\$9.600	Martin Miller's (England)	\$10.600
Hendrick's (Scotland)	\$10.600	Bulldog (United Kingdom)	\$10.600
Monkey 47 (Germany)	\$11.600	Mom (United Kingdom)	\$10.600
Malfy Rosa (Italy)	\$10.600		



NATIONAL



Last Hope Dry (Puerto Natales)	\$9.600	Martin Wilckens (Colina)	\$8.900
Last Hope Calafate (Puerto Natales)	\$10.600	Martin Wilckens Molécula (Colina)	\$9.600
Proa (Maipo Valley)	\$8.900	Andes Bloom (Osorno)	\$9.900
Provincia (Colchagua Valley)	\$8.900	Entrevero (Coyhaique)	\$9.900
Provincia Botánica (Colchagua Valley)	\$9.600		

ADD-ON

Premium Waters
for \$2.500

RON



Havana Club <i>Special Aged</i>	\$6.900
Havana Club <i>Aged Reserve</i>	\$6.900
Havana Club <i>7 years</i>	\$8.900
Havana Club <i>Teacher Selection</i>	\$9.900
Zacapa 23	\$11.900
Zacapa XO	\$36.900
Diplomático	\$14.900

VODKA



Absolut	\$8.600
Absolut Sabores <i>Citron, Pear, Raspberry, Ruby Red</i>	\$8.600
Absolut Elyx	\$10.900
Stoli	\$7.500
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
Mont Blanc (France)	\$15.900

LICORES



Fernet Branca	\$6.300
Fernet Branca Menta	\$6.900
Jägermeister	\$7.600
Araucano	\$6.500
Amaretto (Disaronno)	\$6.500
Jerez (Fino Quinta/Tio Pepe)	\$6.900
Oporto (Osborne, 10 Años)	\$9.900
Bailey's	\$7.600
Grand Marnier	\$10.900

TEQUILA

Olmeca (White, aged)	\$5.900
Don Julio (White, aged)	\$6.900
Don Julio 70	\$12.900
Don Julio 1942	\$39.900



Table

4 SHOTS

Tequila 45cc \$8.900
Jägermeister 45cc \$9.900

- BEERS -

AUSTRAL FLIGHT

3 glasses of 150cc of each flavour
Consult varieties

\$6.900

SCHOP

Austral Lager 500cc	\$5.300
Austral Calafate 500cc	\$5.900
Austral Yagán Negra 500cc	\$5.900
Austral Torres del Paine 500cc	\$5.900

REGIONAL BEER

Austral Lager 330cc	\$4.300
Austral sabores 330cc <i>Calafate, Patagona, Yagán</i>	\$4.600
Austral Torres del Paine 500cc	\$5.900
Imperial Lager 330cc	\$4.300

◆ CHILEAN BEER ◆

Kunstmann Torobayo 330cc	\$4.900
Kunstmann Sin Alcohol 330cc	\$4.300
Royal	\$3.900
Royal IPA	\$3.900

● Craft Beer ●

Hernando de Magallanes 330cc <i>Golden Ale, IPA, Imperial Stout</i>	\$5.300
Coirón <i>Pilsener, IPA, Barley Wine, Stout</i>	\$6.300
Dolbek 330cc <i>Lager Belga, Ale, Maqui</i>	\$4.900
Kross Golden 330cc	\$4.900
Kross 5 330cc	\$4.900

◆ IMPORTED ◆

Heineken 330cc	\$3.900
Heineken Nonalcoholic 330cc	\$4.300
Corona Extra 355cc	\$3.900
Stella Artois 355cc	\$3.900

TO ADD

MICHELADA \$2.000 <i>(Lemon, salt, tabasco sauce, Worcestershire sauce, pepper and merken)</i>
CHELADA \$1.600 <i>(Lemon, salt)</i>

Sparkling (*Viñamar Brut*) **\$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>	\$5.400
Natural Juice <i>(Raspberry, pineapple, custard apple, passion fruit, mango)</i>	\$5.400
Sodas	\$3.600
Mineral water Cachantún <i>(330cc, still or sparkling)</i>	\$3.600
Red Bull <i>(normal/sugar free)</i>	\$4.600



SANGRÍA

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

\$22.900

★★★ - PREMIUM WATER -

Fever Tree <i>(Tonic, Light Tonic, Ginger Beer, Ginger Ale)</i>	\$3.900
Acqua Panna <i>(505cc Still water)</i>	\$5.900
San Pellegrino <i>(500cc Sparkling water)</i>	\$5.900