

RESTOBAR & BEERHOUSE



EL **PALACIO** DE LA
CHORRILLANA

RESTOBAR • BEERHOUSE

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APPETIZER

Regular
Price

Happy
Hour

MAPUCHE PIDUCANO • (Delicious sopaipillas (fried wheat flour dough) with chanco en piedra, a traditional sauce made with tomato & spices)	\$9.700	\$8.400
CIUDAD JARDÍN • (The most delicious Parmesan Clams)	\$17.900	\$16.900
DE POMAIRE • (Delicious portion of 8 cheese empanadas)	\$12.500	\$10.800
QUECHUA • (Traditional Chileans home's "Picadillo": olives, lunch, meat, pickles, cheese, pickled onion and carrot)	\$14.900	\$12.900
CALETA ABARCA • (The most pure traditional Chilean Ceviche)	\$16.000	\$13.900
BARÓN • (A board with the best cuts of grilled meats. Fine cuts of beef, pork, chicken breast, chorizo and french fries)	\$24.200	\$20.900
CALETA PORTALES • (Our delicious mixed ceviche)	\$16.700	\$14.500
FRUTOS DEL MAR new • (A delicious dish of the richest and freshest products from our sea)	\$29.900	\$26.900



SANDWICHES

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FROM OSORNO new • (We rebuild the classic Cheese Burger, a Delicious homemade hamburger, breaded camembert cheese and bacon jam)	\$ 13.700	\$ 11.900
CLASICO • (“Luco” (beef and melted cheese), “italiano” (beef, avocado, tomatoes and mayonnaise) or “Chacarero” (beef, green chili, green beans, tomato and mayonnaise)	\$ 11.400	\$ 9.900
DON BARROS LUCO • (A delicious variation of traditional "Barros Luco" sandwich: shredded beef, caramelized onion and cheese)	\$ 12.200	\$ 10.600
DEL PALACIO • (A mouth-watering homemade burger which is served as "chorrillana" in bread: Fried eggs, thin fries, chorizo and sauté onion)	\$ 12.500	\$ 10.800
HAMBURGUESA CLÁSICA • (Delicious classic burger, red onion, lettuce, tomato, cheese and homemade mayonnaise)	\$ 11.400	\$ 9.600



OUR DISHES

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PLAZA DE LA VICTORIA • (Our traditional "Lomo a Lo Pobre" (meat, fried eggs, caramelized onion and fries) with the best rib-eye)	\$18.900	\$16.400
LOMO PALACIO • (A mouth-watering buttered loin with an extraordinary risotto made with "mote" (boiled grains))	\$19.900	\$17.900
INÉS DE SUÁREZ • ("Pastel de Choclo" made with our secret recipe)	\$13.200	\$11.400
AV.PEDRO MONTT • (Exquisite pork chop accompanied by delicious Rustic mashed potatoes (w/ spicy option.)	\$12.600	\$10.900
RIO BLANCO • (A fresh salmon from our seas, accompanied by a delicious pesto risotto)	\$15.900	\$13.900
REINETA GLORIOSA • (A delicious buttered "Reineta" Fish with the tastiest sauce of clams and shrimp)	\$18.300	\$15.900



SALADS

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GABRIELA DEL CAMPO • (A delicious version of the classic Caesar Salad w/Chicken)	\$10.600	\$9.200
GABRIELA DEL MAR • (A delicious version of the classic Caesar Salad w/smoked salmon)	\$11.200	\$9.700
GABRIELA DEL RIO • (A delicious version of the classic Caesar Salad w/shrimp)	\$11.200	\$9.700
ENSALADA DE LA CHACRA • (An entertaining and healthy way of eating a "Chacarero" sandwich: Green leafy vegetables mix, tomato, steak, green beans and green chili)	\$10.500	\$9.100

OUR CHORRILLANAS

Individual

Happy
Hour

Large

Happy
Hour

REINA VICTORIA •

(A very tasty Vegetarian "Chorrillana" w/Corn and Mushrooms in Cream Sauce)

\$ 11.100

\$ 9.600

\$ 16.900

\$ 14.700

YUNGAY •

(Extraordinary Vegetarian Chorrillana: grilled parmesan red peppers with cheese sauce)

\$ 11.400

\$ 9.900

\$ 17.200

\$ 14.900

ALEGRE •

(A Fabulous Chorrillana: Avocado, Pebre (Traditional Chilean Sauce) and Melted Cheese)

\$11.400

\$ 9.900

\$ 17.200

\$ 14.900

SAN CRISTÓBAL •

(An spectacular Arabic Chorrillana: Falafel, red onion, cherry tomatoes and tahini sauce)

\$ 11.400

\$ 9.900

\$ 18.300

\$ 15.000

MIRAFLORES •

(Delicious Chorrillana with pepperoni, pomodoro, cheese, sauce and lots of cheese)

\$ 12.600

\$ 10.900

\$ 19.900

\$ 17.300

ROCUANT •

(Tasty Chorrillana with beef, cream reduction, sautéed, mushrooms and soy sauce)

\$ 13.200

\$ 11.400

\$ 21.000

\$ 18.300

ARTILLERÍA •

(Spectacular! crispy chicken, bbq, coca-cola reduction, cheddar and crispy bacon, with a hint of merkén (smoked chili pepper powder)

\$ 12.700

\$ 11.000

\$ 19.800

\$ 17.150

SANTO DOMINGO •

(A delightful chorrillana with fresh fish in an "acevichada" sauce)

\$ 17.200

\$ 14.900

\$ 23.400

\$ 20.300

RODELILLO •

(Delicious Chorrillana with pork tenderloin in cream sauce, with a touch of "Cacho de Cabra" Chili)

\$ 12.000

\$ 10.400

\$ 20.000

\$ 17.400

BELLAVISTA •

(An extraordinary preparation of shredded beef, scallion, cheddar cheese sauce and bacon)

\$ 13.500

\$ 11.700

\$ 21.100

\$ 18.300

RAMADITAS •

(Very, very Chilean! Chorrillana with Shredded beef, corn cream and Pebre)

\$ 12.600

\$ 10.900

\$ 19.600

\$ 17.000

DELICIAS •

(Tasty and homemade Chicken Chorrillana with spinach in cream sauce)

\$ 12.000

\$ 10.400

\$17.500

\$ 16.150



OUR CHORRILLANAS

Individual

Happy
Hour

Large

Happy
Hour

CORAZÓN DEL PUERTO • → (The classic traditional chorrillana from Valparaíso prepared with the best quality ingredients)	\$ 11.900	\$ 10.400	\$ 20.100	\$ 17.400
CONCEPCIÓN • → (The best Bolognese sauce accompanied by abundant grilled cheese. A delicious chorrillana that reminds us of lasagna)	\$ 12.600	\$ 10.900	\$ 18.900	\$ 16.400
LOS PLACERES • → (A delicious Chorrillana with our classic Margarita Sauce)	\$ 13.100	\$ 11.400	\$ 20.100	\$ 17.400
TRILOGÍA DE CHORRILLANAS • → (The best option to snack on 3 of our tasty chorrillanas)			\$ 25.600	\$ 22.200
LA REINA DEL PALACIO • → (Classic traditional Chorrillana from Valparaíso prepared with best quality ingredients)			\$ 36.700	\$ 31.900

KID'S MENU

(up to 12 years old)

CHICKEN NUGGETS WITH FRIES + JUICE & ICE-CREAM • →	\$7.900
MINI HOMEMADE CHEESEBURGERS WITH FRIES + JUICE & ICE-CREAM • →	\$7.900
SALCHIPAPAS" (SAUSAGE, FRIED EGGS AND FRIES) + JUICE & ICE-CREAM • →	\$7.900
CHEESE MACARONI AND SAUSAGES + JUICE & ICE-CREAM • →	\$7.900
SIGNATURE RICE WITH 100% HOMEMADE HAMBURGER + JUICE & ICE-CREAM • →	\$ 7.900



LA VAQUITA • → (The best traditional Leche Asada (Roasted Milk, Chilean dessert)	\$6.800	\$5.900
TORRES DEL PAINE • → (A big cup to share: Fruit salad, Ice Cream, Chantilly Cream, brownie and sauces)	\$17.200	\$14.900
DE LA LIGUA • → (Delicious cake of the Day)	\$6.800	\$5.900
GLACIARES DE CHILE • → (A cup with 3 unique flavors of Artisan Ice Cream)	\$6.800	\$5.900

COCKTAILS & LIQUOR BAR

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Mojito Jagger → \$ 6.400
(Delicious mojito preparation made with jagger)

Villarica → \$ 6.000
(White Wine, Apple Rum, Mango, Orange and Sugar)

Caburga → \$ 6.400
(Jagger, Apple Rum, Raspberry and Lemon-Orange Sirup)

Pucon → \$ 7.400
(Jagger, Coconut Rum, Pineapple, Red Bull Yellow)

Calafquen → \$ 6.100
(Ramazzotti, Gin, Passion Fruit, Ginger, Sugar, Lemon with a Red Wine Dash)

Ranco → \$ 6.200
(Red wine, Pisco, Passion fruit and berries mix, Rosemary syrup and Lemor)

Pinha Colada → \$ 6.400
(White Rum, coconut cream, pineapple juice and a hint of cinnamon powder)

Reñaca → \$ 6.300
(Rosemary, cucumber, gin and passion fruit pulp)

Multiorgasmo → \$ 6.400
(Coffee liqueur, Baileys and vodka)

Ramazzotti Sour → \$ 6.600
(Ramazzotti, lemon and a hint of sugar)

Delicioso Sour → \$ 5.600
(A sweet preparation made with Pisco Sour with condensed milk and Mango)

Cosmopolitan → \$ 6.200

\$ 5.000

\$ 4.700

\$ 5.100

\$ 6.100

\$ 4.800

\$ 5.000

\$ 5.200

\$ 5.200

\$ 5.000

\$ 5.400

\$ 4.900

\$ 5.000

ALTO 35 → \$ 6.200

MISTRAL 35 → \$ 6.250

MISTRAL NOBLE 40 → \$ 7.400

MISTRAL

GRAN NOBLE → \$ 9.550

GOBERNADOR → \$ 7.400

ABSOLUTE SABORES → \$ 7.600
(BLUE, RASP, PEAR, MANGO)

HAVANA 7 (YEARS AGED) → \$ 8.100

HAVANA RUM

AÑEJO ESPECIAL → \$ 6.600

\$ 5.200

\$ 5.200

\$ 6.200

\$ 7.700

\$ 6.100

\$ 6.400

\$ 6.700

\$ 5.400

RAMAZZATI SPRITZ → \$ 7.100

MOJITO → \$ 6.600

MOJITO (FLAVOR VARIETIES) → \$ 7.100

CAIPIRINHA → \$ 6.400

CAIPIROSKA → \$ 6.400

MARGARITA → \$ 6.400

DAIQUIRI (FLAVOR VARIETIES) → \$ 6.500

PISCO SOUR → \$ 4.600

VAINA → \$ 5.300

TERREMOTO → \$ 6.000

MAREMOTO → \$ 5.000

SANGRÍA → \$ 5.800

GIN TONIC → \$ 7.450

RUSTY NAILS → \$ 9.300

TON COLLINS → \$ 6.900

NEGRONI → \$ 6.900

SOUR CATEDRAL → \$ 7.100

APEROLSPRITZ → \$ 7.200

APEROLSPRITZ → \$ 7.600

SHOTS:

SOMNRERO TEQUILA → \$ 5.400

JOSE CUERVO SILVER → \$ 5.400

JOSE CUERVO

REPOSADO → \$ 6.400

JAGGERMEISTER → \$ 6.100

JACK FIRE → \$ 6.100

MINT LIQUEUR → \$ 8.400

BAILEY'S → \$ 4.400

FERNET BRANCA → \$ 6.500

CAMPARI → \$ 6.400

CAMPARI → \$ 5.400

\$ 6.200

\$ 5.700

\$ 6.200

\$ 5.200

\$ 5.200

\$ 5.200

\$ 5.800

\$ 3.500

\$ 4.400

\$ 5.000

\$ 4.000

\$ 4.600

\$ 6.200

\$ 7.200

\$ 5.900

\$ 6.200

\$ 5.400

\$ 5.900

\$ 4.200

\$ 5.100

\$ 5.100

\$ 4.800

\$ 6.200

\$ 3.400

\$ 5.500

\$ 4.200

\$ 4.200

JHONNIE RED → \$ 7.050

JHONNIE

DOUBLE BLACK → \$ 8.800

JHONNIE BLACK → \$ 6.800

JACK HONEY → \$ 6.300

JACK APPLE → \$ 7.200

BUCHANNAS 12 (YEARS AGED) → \$ 8.450

CHIVAS 12 (YEARS AGED) → \$ 8.450

STOLICHNAYA → \$ 8.900

TANQUERAY → \$ 5.800

BEEFEATER → \$ 7.450

BOMBAY SAPPHIRE → \$ 7.450

JACK DANIEL'S → \$ 7.450

\$ 6.100

\$ 6.800

\$ 7.200

\$ 7.200

\$ 6.600

\$ 6.900

\$ 4.700

\$ 6.200

\$ 6.200

\$ 6.200

\$ 7.200



BEER HOUSE

SCHOPS

Regular
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Happy
Hour

SIGNATURE LAGER •	\$ 4.800	\$ 4.300
INVITED BEERS •	\$ 5.500	\$ 4.900
DE PUERTO VARIEDADES •	\$ 4.800	\$ 4.500
KROSS GOLDEN •	\$ 4.800	\$ 4.500
QUILMES •	\$ 4.800	\$ 4.500
CODA VARIEDADES	\$ 5.400	\$ 4.800
STELLA ARTOIS •	\$ 4.900	\$ 4.500
AUSTRAL CALAFATE •	\$ 4.900	\$ 4.500



BEER BOTTLES

Regular
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Happy
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MOWA VARIETIES •	\$ 5.500	\$ 4.400
JESTER VARIETIES •	\$ 5.500	\$ 4.400
CODA VARIETIES •	\$ 5.500	\$ 4.400
LOA VARIETIES •	\$ 5.500	\$ 4.400
KUNSTMANN TOROBAYO •	\$ 3.900	\$ 3.400
KUNSTMANN GRAN TOROBAYO •	\$ 5.500	\$ 4.400
KUNSTMANN HONEY •	\$ 4.000	\$ 3.300
KUNSTMANN VALDIVIA PALE LAGER •	\$ 3.900	\$ 3.400
CORONA •	\$ 3.900	\$ 3.100
CHELADO ADDED •	\$ 1.200	
MICHELADO ADDED •	\$ 1.300	



WINES

Regular
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CASA REAL ESCUDO FAMILIA • —————→	\$ 19.900	\$ 17.900
(Carmere, Cabernet Sauvignon, Merlot)		
CARMEN GRAN RESERVA • —————→	\$ 17.450	\$ 15.560
(Carmere, Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc, Late Harvest)		
MEDALLA REAL RESERVA • —————→	\$ 15.900	\$ 14.550
(Carmere, Cabernet Sauvignon, Merlot)		
MEDALLA REAL RESERVA (GLASS) • —————→	\$ 5.500	\$ 4.800
(Carmere, Cabernet Sauvignon, Merlot)		
120 RERSERVA ESPECIAL • —————→	\$ 13.450	\$ 11.900
(Carmere, Cabernet Sauvignon, Merlot)		
120 RERSERVA ESPECIAL (GLASS) • —————→	\$ 4.500	\$ 3.900
(Carmere, Cabernet Sauvignon, Merlot)		
CASILLERO DEL DIABLO • —————→	\$ 16.900	\$ 14.900
(Cabernet, Carmenere, Merlot, Savignon Blanc, Chardonnay)		
ESPUMANTE AMARANTA • —————→	\$ 17.900	\$ 14.900
ESPUMANTE AMARANTA (GLASS) • —————→	\$ 5.900	\$ 4.900

NON-ALCOHOL DRINKS

BEBIDAS • —————→	\$ 2.750
AGUA MINERAL • —————→	\$ 2.750
RED BULL • —————→	\$ 3.250
JUGOS NATURALES • —————→	\$ 3.850
JUGOS NATURALES MIXTOS	\$ 4.350
KUNSTMANN CERO • —————→	\$ 3.500
CRISTAL CERO • —————→	\$ 3.150
EXPRESSO • —————→	\$ 1.950
CORTADO • —————→	\$ 2.100
LATTE • —————→	\$ 2.100
AMERICANO • —————→	\$ 2.500
CORONA CERO	\$ 3.900

TE • —————→	\$ 1.950
MOJITO S/A • —————→	\$ 3.900
PIÑA COLADA S/A • —————→	\$ 4.900
LIMONADA • —————→	\$ 3.650
LIMONADA PALACIO • —————→	\$ 4.000
LIMONA SABORES • —————→	\$ 3.850
LIMONADA ROSA • —————→	\$ 3.400
TERREMOTO • —————→	\$ 3.750

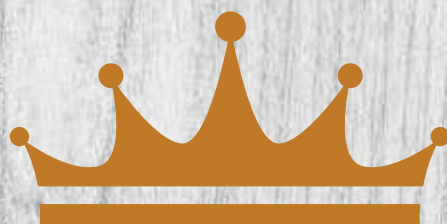


"Based on our traditions and typical Chilean culture we want to show a little of our national gastronomy with representative dishes of the good Chilean cuisine."

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PIO NONO 201 PROVIDENCIA, SANTIAGO DE CHILE