

RESTOBAR & BEERHOUSE



EL **PALACIO** DE LA  
**CHORRILLANA**

RESTOBAR . BEERHOUSE

**ENGLISH**

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# APPETIZER

Regular Price

Happy Hour

<b>MAPUCHE PIDUCANO</b> • (Delicious sopaipillas (fried wheat flour dough) with chanco en piedra, a traditional sauce made with tomato & spices)	\$9.700	\$8.400
<b>CIUDAD JARDÍN</b> • (The most delicious Parmesan Clams)	\$17.900	\$16.900
<b>DE POMAIRE</b> • (Delicious portion of 8 cheese empanadas)	\$12.500	\$10.800
<b>VALDIVIA</b> • Delicious house specialty raw dish prepared with our Chilean recipe	\$14.900	\$12.900
<b>CALETA ABARCA</b> • (The most pure traditional Chilean Ceviche)	\$16.000	\$13.900
<b>BARÓN</b> • (A board with the best cuts of grilled meats. Fine cuts of beef, pork, chicken breast, chorizo and french fries)	\$24.200	\$20.900
<b>CALETA PORTALES</b> • (Our delicious mixed ceviche)	\$16.700	\$14.500
<b>FRUTOS DEL MAR</b> <b>new</b> • (A delicious dish of the richest and freshest products from our sea)	\$29.900	\$26.900



# SANDWICHES

Regular Price

Happy Hour

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

# OUR DISHES

Regular Price

Happy Hour

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

# SALADS

Regular Price

Happy Hour

<b>GABRIELA DEL CAMPO</b> • (A delicious version of the classic Caesar Salad w/Chicken)	\$10.600	\$9.200
<b>GABRIELA DEL MAR</b> • (A delicious version of the classic Caesar Salad w/smoked salmon)	\$11.200	\$9.700
<b>GABRIELA DEL RIO</b> • (A delicious version of the classic Caesar Salad w/shrimp)	\$11.200	\$9.700
<b>ENSALADA DE LA CHACRA</b> • (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

<b>REINA VICTORIA</b>  •	\$ 11.100	\$ 9.600	\$ 16.900	\$ 14.700
(A very tasty Vegetarian "Chorrillana" w/Corn and Mushrooms in Cream Sauce)				
<b>YUNGAY</b>  •	\$ 11.400	\$ 9.900	\$ 17.200	\$ 14.900
(Extraordinary Vegetarian Chorrillana: grilled parmesan red peppers with cheese sauce)				
<b>ALEGRE</b>  •	\$11.400	\$ 9.900	\$ 17.200	\$ 14.900
(A Fabulous Chorrillana: Avocado, Pebre (Traditional Chilean Sauce) and Melted Cheese)				
<b>SAN CRISTÓBAL</b>  •	\$ 11.400	\$ 9.900	\$ 18.300	\$ 15.000
(An spectacular Arabic Chorrillana: Falafel, red onion, cherry tomatoes and tahini sauce)				
<b>MIRAFLORES</b> •	\$ 12.600	\$ 10.900	\$ 19.900	\$ 17.300
(Delicious Chorrillana with pepperoni, pomodoro, cheese, sauce and lots of cheese)				
<b>ROCUANT</b> •	\$ 13.200	\$ 11.400	\$ 21.000	\$ 18.300
(Tasty Chorrillana with beef, cream reduction, sautéed, mushrooms and soy sauce)				
<b>ARTILLERÍA</b> •	\$ 12.700	\$ 11.000	\$ 19.800	\$ 17.150
(Spectacular! crispy chicken, bbq, coca-cola reduction, cheddar and crispy bacon, with a hint of merkén (smoked chili pepper powder)				
<b>SANTO DOMINGO</b> •	\$ 17.200	\$ 14.900	\$ 23.400	\$ 20.300
(A delightful chorrillana with fresh fish in an "acevichada" sauce)				
<b>RODELILLO</b> •	\$ 12.000	\$ 10.400	\$ 20.000	\$ 17.400
(Delicious Chorillana with pork tenderloin in cream sauce, with a touch of "Cacho de Cabra" Chili)				
<b>BELLAVISTA</b> •	\$ 13.500	\$ 11.700	\$ 21.100	\$ 18.300
(An extraordinary preparation of shredded beef, scallion, cheddar cheese sauce and bacon)				
<b>RAMADITAS</b> •	\$ 12.600	\$ 10.900	\$ 19.600	\$ 17.000
(Very, very Chilean! Chorrillana with Shredded beef, corn cream and Pebre)				
<b>DELICIAS</b> •	\$ 12.000	\$ 10.400	\$17.500	\$ 16.150
(Tasty and homemade Chicken Chorrillana with spinach in cream sauce)				



# OUR CHORRILLANAS

Individual

Happy Hour

Large

Happy Hour

<b>CORAZÓN DEL PUERTO</b> (The classic traditional chorrillana from Valparaíso prepared with the best quality ingredients)	\$ 11.900	\$ 10.400	\$ 20.100	\$ 17.400
<b>CONCEPCIÓN</b> (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
<b>LOS PLACERES</b> (A delicious Chorrillana with our classic Margarita Sauce)	\$ 13.100	\$ 11.400	\$ 20.100	\$ 17.400
<b>TRILOGÍA DE CHORRILLANAS</b> (The best option to snack on 3 of our tasty chorrillanas)			\$ 25.600	\$ 22.200
<b>LA REINA DEL PALACIO</b> (Classic traditional Chorrillana from Valparaíso prepared with best quality ingredients)			\$ 36.700	\$ 31.900

## KID'S MENU

(up to 12 years old)

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



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

# COCKTAILS & LIQUOR BAR

Regular  
Price

Happy  
Hour

Regular  
Price

Happy  
Hour

**Mojito Jagger** → \$ 7.200 \$ 5.800  
(Delicious mojito preparation made with jagger)

**Villarica** → \$ 7.500 \$ 6.200  
(White Wine, Apple Rum, Mango, Orange and Sugar)

**Caburgua** → \$ 7.900 \$ 6.600  
(Jagger, Apple Rum, Raspberry and Lemon-Orange Sirup)

**Pucon** → \$ 8.900 \$ 7.600  
(Jagger, Coconut Rum, Pineapple, Red Bull Yellow)

**Calafquen** → \$ 7.600 \$ 6.300  
(Ramazzotti, Gin, Passion Fruit, Ginger, Sugar, Lemon with a Red Wine Dash)

**Ranco** → \$ 7.700 \$ 6.500  
(Red wine, Pisco, Passion fruit and berries mix, Rosemary syrup and Lemor)

**Pinha Colada** → \$ 7.400 \$ 6.200  
(White Rum, coconut cream, pineapple juice and a hint of cinnamon powder)

**Reñaca** → \$ 7.300 \$ 6.200  
(Rosemary, cucumber, gin and passion fruit pulp)

**Multiorgasmo** → \$ 6.400 \$ 5.000  
(Coffee liqueur, Baileys and vodka)

**Ramazzotti Sour** → \$ 6.600 \$ 5.400  
(Ramazzotti, lemon and a hint of sugar)

**Delicioso Sour** → \$ 5.600 \$ 4.900  
(A sweet preparation made with Pisco Sour with condensed milk and Mango)

**Cosmopolitan** → \$ 6.200 \$ 5.000

**RAMAZZATI SPRITZ** → \$ 8.600 \$ 7.700

**MOJITO** → \$ 6.600 \$ 5.700

**MOJITO** (FLAVOR VARIETIES) → \$ 7.100 \$ 6.200

**CAIPIRINHA** → \$ 6.400 \$ 5.200

**CAIPIROSKA** → \$ 6.400 \$ 5.200

**MARGARITA** → \$ 6.400 \$ 5.200

**DAIQUIRI** (FLAVOR VARIETIES) → \$ 6.500 \$ 5.800

**PISCO SOUR** → \$ 4.600 \$ 3.500

**VAINA** → \$ 5.300 \$ 4.400

**TERREMOTO** → \$ 6.000 \$ 5.000

**MAREMOTO** → \$ 5.000 \$ 4.000

**SANGRÍA** → \$ 7.300 \$ 6.100

**GIN TONIC** → \$ 7.450 \$ 6.200

**RUSTY NAILS** → \$ 9.300 \$ 7.200

**TON COLLINS** → \$ 6.900 \$ 5.900

**NEGRONI** → \$ 7.100 \$ 6.200

**SOUR CATEDRAL** → \$ 7.200 \$ 5.400

**APEROLSPRITZ** → \$ 8.600 \$ 6.900

## SHOTS:

**SOMBRERO NEGRO** → \$ 5.400 \$ 4.200

**JOSE CUERVO SILVER** → \$ 5.400 \$ 5.100

**JOSE CUERVO**

**REPOSADO** → \$ 6.400 \$ 5.100

**JAGGERMEISTER** → \$ 6.100 \$ 4.800

**JACK FIRE** → \$ 8.400 \$ 6.200

**MINT LIQUEUR** → \$ 8.400 \$ 3.400

**BAILEY'S** → \$ 4.400 \$ 5.500

**FERNET BRANCA** → \$ 6.500 \$ 4.200

**CAMPARI** → \$ 6.400 \$ 4.200

**ALTO 35** → \$ 6.200 \$ 5.200

**MISTRAL 35** → \$ 6.250 \$ 5.200

**MISTRAL NOBLE 40** → \$ 7.400 \$ 6.200

**MISTRAL**

**GRAN NOBLE** → \$ 9.550 \$ 7.700

**GOBERNADOR** → \$ 7.400 \$ 6.100

**ABSOLUTE SABORES** → \$ 7.600 \$ 6.400

(BLUE, RASP, PEAR, MANGO)

**HAVANA 7** (YEARS AGED) → \$ 8.100 \$ 6.700

**HAVANA RUM**

**AÑEJO ESPECIAL** → \$ 6.600 \$ 5.400

**JHONNIE RED** → \$ 7.050 \$ 6.100

**JHONNIE**

**DOUBLE BLACK** → \$ 8.800 \$ 6.800

**JHONNIE BLACK** → \$ 7.700 \$ 6.300

**JACK HONEY** → \$ 8.450 \$ 7.200

**JACK APPLE** → \$ 8.450 \$ 7.200

**BUCHANNAS 12** (YEARS AGED) → \$ 8.900 \$ 6.600

**CHIVAS 12** (YEARS AGED) → \$ 8.900 \$ 6.900

**STOLICHNAYA** → \$ 5.800 \$ 4.700

**TANQUERAY** → \$ 7.950 \$ 6.700

**BEEFEATER** → \$ 7.450 \$ 6.200

**BOMBAY SAPPHIRE** → \$ 7.450 \$ 6.200

**JACK DANIEL'S** → \$ 7.450 \$ 7.200



# BEER HOUSE

## SCHOPS

Regular  
Price

Happy  
Hour

RUBIA DE LA CASA •	\$ 4.800	\$ 4.300
CERVEZAS INVITADAS •	\$ 5.500	\$ 4.900
DE PUERTO VARIEDADES •	\$ 4.800	\$ 4.500
QUILMES •	\$ 4.900	\$ 4.500
CODA VARIEDADES •	\$ 5.400	\$ 4.800
STELLA ARTOIS •	\$ 4.900	\$ 4.500
AUSTRAL CALAFATE •	\$ 4.900	\$ 4.500



## BEER BOTTLES

Regular  
Price

Happy  
Hour

KUNSTMANN TOROBAYO •	\$ 3.900	\$ 3.400
KUNSTMANN GRAN TOROBAYO •	\$ 5.500	\$ 4.400
KUNSTMANN MIEL •	\$ 4.000	\$ 3.300
KUNSTMANN VALDIVIA PALE LAGER •	\$ 3.900	\$ 3.400
CORONA •	\$ 3.900	\$ 3.100
AGREGADO CHELADO •	\$ 1.200	
AGREGADO MICHELADO •	\$ 1.300	

# WINES

Regular  
Price

Happy  
Hour

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

# NON-ALCOHOL DRINKS

<b>BEBIDAS</b> • →	\$2.750	<b>TE</b> • →	\$2.450
<b>AGUA MINERAL</b> • →	\$2.750	<b>MOJITO S/A</b> • →	\$ 3.900
<b>RED BULL</b> • →	\$3.250	<b>PIÑA COLADA S/A</b> • →	\$ 4.900
<b>JUGOS NATURALES</b> • →	\$3.850	<b>LIMONADA</b> • →	\$ 3.650
<b>JUGOS NATURALES MIXTOS</b> • →	\$4.350	<b>LIMONADA PALACIO</b> • →	\$ 4.000
<b>KUNSTMANN CERO</b> • →	\$3.500	<b>LIMONA SABORES</b> • →	\$ 3.850
<b>CRISTAL CERO</b> • →	\$3.150	<b>LIMONADA ROSA</b> • →	\$ 3.400
<b>EXPRESSO</b> • →	\$2.450	<b>TERREMOTO</b> • →	\$ 3.750
<b>CORTADO</b> • →	\$2.600		
<b>LATTE</b> • →	\$2.600		
<b>AMERICANO</b> • →	\$3.000		
<b>CORONA CERO</b> • →	\$3.900		

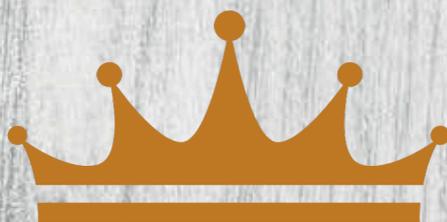


“Based on our traditions and typical Chilean culture we want to show a little of our national gastronomy with representative dishes of the good Chilean cuisine.”

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