

# LA BODEGUITA

MIGUEL TORRES

# FROM EARTH TO THE TABLE

Our family keeps important values of tradition and excellence, which have been developed generation after generation. Wine and food are part of our **family traditions and passions**, leading us to develop new projects in different parts of the world. La Bodeguita Miguel Torres is one of them, and here we want to join **our family and world wines** with the typical food of a country that is in our heart, Chile.

To be inspired in the local flavors of Chile is an invitation to be in contact with the culture, the people and the unique nature of this country. This gives us colors, textures and aromas that awaken memories. Our proposal is to create **a cuisine respectful of every ingredient**, appreciating tradition and creativity, all in harmony with our family wines. In our restaurant, you will be delighted by them, in an atmosphere created to experience and discover.

We really hope you enjoy it!

**Miguel Torres Maczassek**

# WINE BAR

## APPETIZER AND TAPAS

### **Chiloé's Oysters (6 units)**

Oysters in Cáhuil seasalt with citric salad and green apple.  
(celery)

**\$8.900**

### **Fish Bites (6 units)**

Fish of the day with mashed carrots, ginger and chives.  
(fish)

**\$5.900**

### **Black Pudding Cake (6 units)**

Breaded blood sausages with polenta served with balsamic vinegar and a purée of roasted tomatoes.

(garlic, egg, gluten, bell pepper)

**\$5.900**

### **Sopaipilla Snacks (6 units)**

Slow-cook braised meat over a small sopaipillas with goat cheese and "cacho de cabra" chilli sauce.

(garlic, gluten, dairy, bell pepper)

**\$5.900**

### **Mechada Empanada**

Braised meat with goat cheese Empanada

(gluten, dairy, egg)

**\$ 6.900**

### **Pastelera and Tomato Empanada**

Conr and basil pudding and olive oil cherry tomato cofitt touch of thyme.

(garlic,gluten, dairy)

**\$ 6.900**

### **Crab Empanada**

Classic Jaiba pudding with parmesan cheese.  
(dairy, garlic, shellfish, gluten)

**\$ 7.900**

### **Assorted Empanadas**

Mix of our Homemade Empanadas

**\$ 7.900**

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## **CHEESES & CHARCUTERIE**

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### **Assorted Cheese**

Assorted cheese from Curico.

**\$13.900**

(gluten, dairy)

### **Assorted Cheese and Charcuterie**

Artisanal cheeses and homemade charcuterie.

**\$13.900**

(gluten, dairy ,pork)

### **Panceta and Bondiola Tapas**

Homemade Charcuterie.

**\$ 5.900**

(pork)

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## STARTERS

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### **Chikpea Salad**

*Creamy chikpea and chikpea flakes over greenleaf salad, with avocado slices, cherry tomatoes, baby carrots and a plain yogurt, ciboulette, and lemon dressing.*

*(dairy)*

**\$ 6.900**

### **Ceviche of the Day**

*Tradicional spicy recipe with smoked ulte seaweed, coriander, green chilli and avocado cubes.*

*(garlic, bell pepper, celery, coriander, fish)*

**\$8.900**

### **Guanaco Tartar**

*Fine guanaco cut, seasoned with pickled cucumber, plain yogurt, strawberries and ciboulette, and chikpea flakes.*

*(dairy)*

**\$ 9.500**

### **Chilean Silverside**

*Silverside filet on cacho de cabra chilli pepper sauce and leche de tigre, with avocado slices and green sauce.*

*(dairy, garlic, chili pepper, coriander, fish)*

**\$ 7.500**



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## MAIN COURSE

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### **Deep fried Fish**

*Fish of the day fillet on couliflower puree , crunchy potatoes and chilean salad*

*(garlic, gluten, fish, coriander)*

**\$ 10.900**

### **Shrimp and Crab Pie**

*Typical coastal recipe with local crab, and garlic shrimp.*

*(shellfish, garlic, dairy)*

**\$12.900**

### **Short Ribs Grilled**

*Grilled Angus Short Ribs, with with creamy polenta, chancho en piedra pepper sauce, and sour cream.*

*(garlic, chili pepper, dairy, corn)*

**\$ 13.900**

### **Homemade Pasta**

*Sorrentinos stuffed with cochayuyo seaweed, olives and raisins, in a roasted pepper sauce.*

*(gluten, soy, egg, garlic)*

**\$ 10.900**

### **Pot Roast Beef**

*Free-range steer pot roast with tomatoes, red wine and chancaca sauce, served on pallar bean purée and stir fry vegetables.*

*(soy, garlic, dairy)*

**\$ 12.900**

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## HOME DESSERT

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### **Chocolate and Mint Cake**

*Fine toasted flour dough, stuffed with mint airated chocolate, and slight hints of toffee.*

**\$5.900**

### **Lemon Pie**

*Meringue base stuffed with lemon foam, and crunchy dough on top and lemon sorbet.*

*(egg)*

**\$5.900**

### **Borrachito de Curicó**

*Vanilla cake with rum raisin cream and gratinated meringue, served with craft ice cream.*

*(gluten, dairy, alcohol, egg)*

**\$5.900**

### **Craft Ice Cream Tasting (3 flavours)**

*(dairy, gluten)*

**\$6.900**

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## SOFTDRINKS

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|                                       |                 |
|---------------------------------------|-----------------|
| Lobo Viejo Beer                       | <b>\$ 3.900</b> |
| Voss Spring still Water 375 cc        | <b>\$ 1.990</b> |
| Puyehue Spring Still Water 750 cc     | <b>\$ 1.350</b> |
| Puyehue Spring Sparkling Water 750 cc | <b>\$ 1.350</b> |
| Coca Cola 350 cc                      | <b>\$ 850</b>   |
| Coca Cola Light 350 cc                | <b>\$ 850</b>   |
| Fentimans Curiosity Cola 200 cc       | <b>\$ 1.800</b> |
| Fentimans Light 200 cc                | <b>\$ 1.500</b> |
| Fentimans Premium Indian 200 cc       | <b>\$ 1.500</b> |
| Fentimans Rose Lemonade 200 cc        | <b>\$ 1.500</b> |
| Fentimans Valencian Orange 200 cc     | <b>\$ 1.500</b> |
| Tea and Herbal Teas                   | <b>\$ 1.850</b> |
| Ristretto                             | <b>\$ 1.850</b> |
| Espresso                              | <b>\$ 1.850</b> |
| Double Espresso                       | <b>\$ 2.590</b> |
| Americano                             | <b>\$ 2.590</b> |
| Machiato                              | <b>\$ 2.590</b> |
| Cappuccino                            | <b>\$ 2.590</b> |