

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

CHEESES & CHARCUTERIE

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)

STARTERS

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

MAIN COURSE

Deep fried Fish

Fish of the day fillet on coulflower 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

HOME DESSERT

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

SOFTDRINKS

Lobo Viejo Beer	\$ 3.900
Voss Spring still Water 375 cc	\$ 2.900
Puyehue Spring Still Water 750 cc	\$ 2.900
Puyehue Spring Sparkling Water 750 cc	\$ 2.900
Coca Cola 350 cc	\$ 1.900
Coca Cola Light 350 cc	\$ 1.900
Fentimans Curiosity Cola 200 cc	\$ 1.900
Fentimans Light 200 cc	\$ 1.900
Fentimans Premium Indian 200 cc	\$ 1.900
Fentimans Rose Lemonade 200 cc	\$ 1.900
Fentimans Valencian Orange 200 cc	\$ 1.900
Tea and Herbal Teas	\$ 2.500
Ristretto	\$ 2.500
Espresso	\$ 2.500
Double Espresso	\$ 3.900
Americano	\$ 2.500
Machiato	\$ 2.500
Cappuccino	\$ 3.100
Natural Juice	\$ 2.700