

SANTIAGO

RESTAURANT

CHILE



* APERITIVOS *

Amaretto Sour	\$ 4.000
Pisco Sour	\$ 4.000
Pisco Sour con limón de pica	\$ 4.900
Mango Sour	\$ 4.000
Vaina	\$ 4.000
Whisky Sour	\$ 4.000
Burbuja Galindo Aperol	\$ 4.500
Burbuja Galindo Ramazzotti	\$ 4.500

* SCHOP DRAFT BEER *

Schop Galindo Amber Ale	\$ 3.500
Schop Galindo Lager	\$ 3.500
Schop Kross Ipa / Pomelo	\$ 3.500
Schop Kross Golden	\$ 4.200
Schop Haze Lager	\$ 3.500
Schop Austral Calafate	\$ 4.700
Schop Kunstmann Torobayo	\$ 4.700

* CERVEZAS IMPORTADAS *

Heineken	\$ 3.500
Budweiser	\$ 3.500
Corona	\$ 3.500
Stella Artois	\$ 3.500
Cusqueña	\$ 3.500

* CERVEZAS SIN ALCOHOL *

Kunstmann	\$ 3.700
Heineken Cero	\$ 3.700

* CERVEZAS NACIONALES *

Kunstmann	\$ 3.500
Miel, Torobayo o Arándano	

* TRAGOS LARGOS *

Piña Colada	\$ 4.800
Expresso Martini	\$ 4.800
Negroni	\$ 4.800
Tropical Gin	\$ 4.800
Baileys	\$ 4.500
Bloody Mary (Stolichnaya)	\$ 4.500
Caipiriña	\$ 4.000
Campari - tónica	\$ 4.500
Clavo Oxidado (Drambuie y whisky 6 años)	\$ 4.900
Daiquiris (frutilla, mango)	\$ 4.000
Gin Beefeater	\$ 4.500
Margarita	\$ 4.000
Margarita Sabores	\$ 4.300
Mojito	\$ 4.000
Mojito Sabores	\$ 4.300
Martini	\$ 5.000
Pisco Mistral 35º	\$ 3.700
Pisco Mistral 40º	\$ 4.100
Ron Havana Club Añejo Especial	\$ 4.500
Ron Barceló	\$ 4.000
Ruso Negro o Blanco	\$ 4.000
Tom Collins	\$ 4.500
Vodka Absolut	\$ 4.500
Vodka Stolichnaya	\$ 4.000
Whisky Chivas Regal	\$ 6.200
Whisky Johnnie Walker 12 años	\$ 6.200
Whisky J. Walker 6 años	\$ 4.700
Whisky J. Daniel's	\$ 6.200

* BAJATIVOS *

Amaretto Disaronno	\$ 4.500
Fernet	\$ 3.900
Jagermeister	\$ 5.500
Licor Araucano	\$ 3.900

* VINOS BLANCOS *

- Espumantes	
Espumante Brut	\$ 11.500
Viña Mar Brut 750 c.c.	\$ 14.000

- Sauvignon Blanc	
Tarapacá Reserva	\$ 9.500
Santa Ema Select Terroir Rva.	\$ 10.900
Matetic Corralillo	\$ 17.500

- Chardonnay	
Tarapacá Reserva	\$ 9.500
Santa Ema Select Terroir Rva.	\$ 10.900
Matetic Corralillo	\$ 17.500

* VINOS TINTOS *

- Cabernet Sauvignon	
Tarapacá Reserva	\$ 9.500
Casas Patronales Reserva	\$ 10.900
Santa Ema Select Terroir Reserva	\$ 10.900
Toro de Piedra Gran Reserva	\$ 17.500

- Carménère	
Tarapacá Reserva	\$ 9.500
Casas Patronales Reserva	\$ 10.900
Santa Ema Select Terroir Rva.	\$ 10.900
Toro de Piedra Gran Reserva	\$ 17.500
Pérez Cruz Limited Edition	\$ 25.500

- Ensamblaje	
Casas Patronales Reserva	\$ 10.900
Von Siebenthal Parcela 7	\$ 22.500

* MEDIAS BOTELLAS *

Santa Ema	\$ 6.200
Chardonnay, Sauv. Blanc, Cab. Sauv., Carménère	

* VINOS DE LA CASA *

Copa de vino	\$ 3.900
Terremoto	\$ 4.500
Borgoña Jarro	\$ 13.500
Sangría Jarro	\$ 13.500



Camarones al ajillo / pil - pil	\$ 10.500
Shrimps cooked in garlic or hot peppers and olive oil	
Tabla Galindo	\$ 14.900
Camembert cheese, Brie, Spanish and German chorizo, breaded chicken breast, olives and pickle	
Chorrillana (lomo a lo pobre picado y revuelto)	\$ 15.000
Chunks of beef sirloin with fried eggs, fried onions on french fries	
Carpaccio de salmón	\$ 10.800
Carpaccio de filete	\$ 13.900
Crudo	\$ 13.900
Ceviche de reineta	\$ 13.100
Ceviche de reineta con camarón	\$ 15.100
Ceviche de salmón	\$ 13.500
Ceviche de salmón con camarón	\$ 16.500
Ceviche mixto/Ceviche mixto con camarón	\$ 15.500 / \$ 16.500
Machas a la parmesana	\$ 10.900
Sopaipillas	\$ 4.200

Empanadas fritas de queso	\$ 4.500
Empanadas fill with cheese	
Empanadas fritas de queso - camarón	\$ 5.000
Empanadas fill with cheese and shrimps	
Lomo Pil-Pil / Ajillo	\$ 9.500
Chunks of beef sirloin cooked in garlic or hot peppers and olive oil	
Machas a la parmesana	\$ 11.500
Parmesan Cheese Razor Clams	
Ostiones parmesano	\$ 14.500
Parmesan Cheese Scallops	
Papas fritas/papas fritas c/queso Cheddar	\$ 6.500 / \$ 9.800
French Fries / French Fries and Cheddar Cheese	
Picadillo fresco (queso fresco, queso chanco y aceitunas)	\$ 4.500
Light white cheese and cheese and black olives	
Pichanga	\$ 9.500
Chunks of pork sirloin and pork leg meat, goat cheese and olives	
Pichanga Caliente	\$ 12.500
Chucks of Beef Sirloin, Sausage and Pork Meat and French Fries	



ESPECIALIDADES DE LA CASA



Arrollado al plato con agregado Rolled pork sirloin meat and spices with side dish	\$ 10.800
Costillar asado con agregado Oven cooked pork ribs with side dish	\$ 11.600
Carne mechada con agregado Casserole beef stuffed with garlic, carrots and sauce made of onions, red peppers carrots, spices with side dish	\$ 11.600
Cazuela de pollo Chicken broth with a piece of chicken, one small cob of corn, a chunk of pumpkin, green beans, rice, and spices.	\$ 11.000
Cazuela de vacuno Beef broth with a piece of beef meat, one small cob of corn, a chunk of pumpkin, green beans, rice, and spices.	\$ 11.000
Consomé / Consomé con huevo Chicken or beef broth / with egg	\$ 4.300 / \$ 4.800
Chuletas con agregado Pork Chops with a side dish	\$ 11.200
Empanada de pino Empanada (minced beef, onions, egg, raisins, and spices)	\$ 6.200
Milanesa de pollo / Milanesa de pollo c/queso Breaded chicken breast / Breaded chicken breast w/chesse	\$ 11.500 / \$ 12.000
Milanesa de carne / Milanesa de carne c/queso Breaded beef steak / Breaded beef steak w/chesse	\$ 11.500 / \$ 11.900
Filete con agregado Beef filet with side dish	\$ 15.500
Filete a lo pobre Beef Filet with 2 fried eggs, fried onions and French fries	\$ 17.500
Humitas al plato (2 unidades) Mashed corn with basil and spices wrapped on its own leaves	\$ 8.100
Lomo con agregado Beef sirloin steak with a side dish	\$ 14.000
Lomo a lo pobre Beef sirloin steak with 2 fried eggs, fried onions and french fries	\$ 14.900
Longanizas con agregado Spicy pork sausages with side dish	\$ 8.900



* DEL MAR *

Atún con agregado Tuna fish steak with side dish	\$ 14.000
Caldillo de congrio Chunks of conger eel cooked in fish broth, with wine, cream, potatoes, carrots, red peppers and onions	\$ 14.000
Congrio frito con agregado Fried conger eel steak with side dish	\$ 14.000
Merluza frita con agregado Fried hake fish with side dish	\$ 12.000
Paila marina Fish broth with chunks of fish and assorted shellfish	\$ 14.000
Reineta con agregado Pomfret fish with side dish	\$ 14.000
Salmón con agregado Salmon with side dish	\$ 14.500
Pastel de Jaiva Crab cake	\$ 12.000



* ENSALADAS *

Ensalada surtida	\$ 5.100
Ensalada surtida con palta Assorted vegetables / assorted vegetables with avocado	\$ 5.600
Ensaladas (tomate, chilena, habas, porotos verdes, apio, zanahoria, choclo, repollo, etc.) 3 ingredientes a elección	\$ 4.700
Salads (tomato, carrots, corn, lettuce, fava beans, green beans, cabbage etc.) Choice of 3 ingredients	
Vegetariano Assorted vegetables and egg, olives, hearts of palm, light white cheese	\$ 6.800
Palmitos extra Extra order of hearts of palm	\$ 3.000



* JUGOS Y CAFES *

Bebida energética	\$ 3.500	Café doble express o cortado	\$ 3.800
Bebidas / Soft drinks	\$ 3.000	Café express o cortado	\$ 3.800
Limonada	\$ 3.500	Café con leche	\$ 2.400
Limonada con menta	\$ 3.900	Café instantáneo	\$ 3.000
Limonada con menta y jengibre	\$ 4.300	Té o agua de hierbas	\$ 3.000
Jugos de fruta / Fruit juice	\$ 4.000	Tea or herbal tea	

Lomo saltado Chunks of beef sirloin with red onions, red peppers, spices, French fries and rice	\$ 16.500
Parrillada (dos personas) Beef sirloin steak, 2 pork chops, 1 spicy pork sausage, 2 pork blood sausages, 1 deboned chicken breast and baked potatoes	\$ 28.500
Pastel de choclo Corn pie made of mashed corn, minced meat, Onions, egg, chicken, black olives and raisins	\$ 11.800
Pernil al plato con agregado Pork leg with side dish	\$ 11.300
Plateada con agregado Casserole beef with a sauce made of onions, red peppers carrots and spices, with side dish	\$ 11.600
Pollo al jugo, asado o arvejado con agregado Roasted or boiled chicken with side dish	\$ 10.900
Porotos granados Beans with mashed corn, pumpkin, basil, red pepper	\$ 9.800
Porotos con longaniza Beans with mashed corn, pumpkin, basil, red pepper and pork sausages	\$ 10.300
Porotos con plateada Beans with mashed corn, pumpkin, basil, red pepper with casserole beef	\$ 10.800
Prietas con agregado Pork blood sausages with side dish	\$ 10.300
Fetuccine bolognesa	\$ 11.800
Fetuccine salsa marinera	\$ 11.800
Fetuccine salteado carne	\$ 13.900
Fetuccine salteado pollo	\$ 13.900



* SANDWICH *

Merluza Frita Fried hake sandwich	\$ 12.000
Hamburguesa Galindo , (chacarera o italiana) Galindo burger, tomatoes, green beans and green chili or tomatoes, avocado and mayonnaise	\$ 7.900
Arrollado Huaso Rolled pork sirloin sandwich	\$ 9.900
Barros Luco Sliced beef and melted cheese sandwich	\$ 7.900
Chacarero Sliced beef and tomatoes, green beans and chili	\$ 9.300
Churrasco Sliced beef meat sandwich	\$ 8.600
Mechada Sliced casserole sandwich	\$ 9.300
Pernil Sliced pork leg sandwich	\$ 9.300
Agregados Extra side orders	\$ 2.900



* POSTRES *

Leche asada Flan	\$ 4.700
Cheesecake	\$ 4.700
Tiramisú	\$ 4.700
Celestino	\$ 4.000
Celestino con helado Pancakes filed with sweetened condensed milk w / ice cream	\$ 4.800
Copa de helado (2 sabores) Ice cream cup (two flavors)	\$ 4.800
Papayas al jugo con crema Papayas in its own juice with cream	\$ 4.500
Duraznos con crema Peaches in its own juice with cream	\$ 3.700
Mote con huesillos Husked wheat with dried peaches	\$ 4.000



* SALSAS *

Camarón	\$ 5.100 /	Pomodoro	\$ 3.000
Champiñon	\$ 4.000		
Mantequilla pimienta o alcaparras	\$ 3.000		

* AGREGADOS *

Arroz, puré, puré picante, papas cocidas, papas fritas, ensaladas Rice, mashed potatoes, spicy mashed potatoes, boiled potatoes, french fries, assorted salads.	
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*Envase para llevar \$ 300