



 PEUMAYÉN

Restaurante

MENU / ENGLISH

SPECIALS

Lunch Special

Available Tuesday through Friday, 12:30–3:30 PM. Excludes holidays.

CLP \$6,900

APPETIZERS

Parmesan-Baked Chilean Scallops

Chilean scallops in a light lemon sauce, topped with Parmesan cheese and baked until golden.

CLP \$11,900

Salmon Ceviche

Fresh diced salmon with avocado and bell pepper, delicately marinated in citrus-based leche de tigre.

CLP \$13,900

Tuna Tartare

Finely diced tuna marinated in teriyaki sauce and finished with citrus zest.

CLP \$11,900

Crispy Breaded Shrimp

Ecuadorian shrimp marinated in teriyaki, oyster sauce, and sesame oil, then coated in panko and fried until crispy.

CLP \$12,900

Mini Empanada Sampler (Stuffed Pastries)

Eight mini empanadas: 2 cheese & crab, 2 shrimp & cheese, 2 cheese, and 2 shredded beef.

CLP \$12,900

Camarones al Pil Pil (Shrimp Sautéed with Garlic & Chilean Chili Pepper)

Sautéed shrimp with garlic and cacho de cabra, a traditional Chilean red chili pepper, for a subtle kick.

CLP \$11,900

Camarones al Ajillo (Garlic Shrimp)

Sautéed shrimp in a fragrant garlic confit, bringing out their natural flavor and tender texture.

CLP \$11,900

Mixed Seafood Ceviche

Fresh salmon, scallops, and shrimp with bell pepper and avocado, marinated in citrus.

CLP \$14,900

CHEF'S SPECIALS

Pan-Seared Corvina (Mild Chilean White Fish)

Pan-seared corvina served over beurre blanc with Dijon mustard and capers.

CLP \$13,900

Grilled Octopus with Pesto Gnocchi

Grilled octopus tentacles glazed with agrodolce sauce, served with pesto gnocchi.

CLP \$18,900

Sesame-Crusted Tuna with Creamy Quinoa

Teriyaki-marinated tuna, sesame-crusted and seared, served with creamy quinoa.

CLP \$13,900

Grilled Ribeye with Milcao (Traditional Chilean Potato Pancake) & Seasonal Sauce

Grilled ribeye served with milcao and a seasonal sauce.

CLP \$16,900

Pesto Gnocchi

Handcrafted gnocchi tossed in fresh basil pesto with garlic and Parmesan cheese.

CLP \$9,900

Mushroom Risotto

Creamy risotto with sautéed mushrooms, finished with Parmesan cheese.

CLP \$9,900

Grilled Strip Steak with Curry-Cilantro Risotto

Grilled strip steak served with creamy curry risotto and fresh cilantro.

CLP \$16,900

Garlic Strip Steak with Mushroom Trigotto (Creamy Wheat Risotto with

Mushrooms) Garlic-infused grilled strip steak served with creamy mushroom trigotto.

CLP \$17,900

MAIN COURSES

Chupe de Jaiba with Shrimp (Chilean Crab & Shrimp Casserole)

Traditional Chilean casserole made with shredded crab meat and shrimp, topped with Parmesan cheese and baked until golden.

CLP \$13,900

Grilled Salmon with Rosemary Potatoes

Grilled salmon fillet served with rosemary potatoes and your choice of sauce.

CLP \$14,900

Lomo Saltado (Peruvian Beef Stir-Fry)

Tender strips of beef stir-fried with red onion, tomato, scallions, and a savory Peruvian- style sauce.

CLP \$14,900

Grilled Steak with Patatas Bravas (Crispy Potatoes with Spicy Bravas Sauce)

Grilled steak served with crispy Spanish-style potatoes and bravas sauce.

CLP \$17,900

Slow-Cooked Beef with Pastelera de Choclo (Chilean Creamed Corn)

Slow-cooked beef served with creamy Chilean-style sweet corn.

CLP \$12,900

Grilled Strip Steak

Grilled strip steak served with your choice of side.

CLP \$14,900

Grilled Ribeye

Grilled ribeye served with your choice of side.

CLP \$14,900

Grilled Chicken Breast

Grilled chicken breast with a touch of citrus, served with your choice of side.

CLP \$10,900

Chupe de Jaiba (Chilean Crab Casserole)

Traditional Chilean casserole made with shredded crab meat, topped with Parmesan cheese and baked until golden.

CLP \$12,900

Pollo Saltado (Peruvian Chicken Stir-Fry)

Tender pieces of chicken stir-fried with fresh vegetables, served with rice and French fries.

Kids' Menu (Ages 12 & Under)

Choice of chicken strips, sausage, or chicken nuggets, served with your choice of side. Includes one scoop of ice cream for dessert.

EXTRA SIDES

Sautéed Vegetables

CLP \$3,900

A lo Pobre (French Fries, Sautéed Onions & Fried Egg)

CLP \$3,900

Chilean Creamed Corn

CLP \$3,900

Rosemary Potatoes

CLP \$3,900

Creamy Quinoa

CLP \$3,500

Patatas Bravas (Crispy Potatoes with Spicy Bravas Sauce)

CLP \$3,900

Creamy Mote (Creamy Chilean Wheat Berry Preparation)

CLP \$3,500

Rustic Potatoes

CLP \$2,900

Mushroom Trigotto (Creamy Wheat Risotto with Mushrooms)

CLP \$3,900

HOUSE-MADE PASTA

Fettuccine with Mushroom Sauce

Fresh fettuccine served with a creamy white mushroom sauce.

CLP \$10,900

Beef Mechada Sorrentinos (Stuffed Pasta with Slow-Cooked Shredded Beef)

Fresh sorrentinos filled with slow-cooked shredded beef, served with caramelized onions and a rich beef jus.

CLP \$12,900

Chicken Fettuccine a la Huancaína (Peruvian-Style Creamy Yellow Chili Sauce)

Fresh fettuccine with chicken, tossed in a creamy ají amarillo sauce. Medium spicy.

CLP \$11,900

Shrimp Fettuccine a la Huancaína (Peruvian-Style Creamy Yellow Chili Sauce)

Fresh fettuccine with sautéed shrimp, tossed in a creamy ají amarillo sauce. Medium spicy.

CLP \$12,900

Salmon-Filled Tortellini

Fresh tortellini filled with salmon and served with a creamy shrimp sauce.

CLP \$13,900

WINES

RED WINES

Casillero del Diablo Reserva 2023

Cabernet Sauvignon / Merlot

CLP \$9,900

Por Fin

Red blend from Viña Invina, San Rafael, Maule Valley.

CLP \$19,900

Marqués de Casa Concha

Cabernet Sauvignon / Merlot / Carménère

CLP \$21,900

Casas Patronales Gran Reserva

Cabernet Sauvignon

CLP \$19,900

Miguel Torres Gran Reserva

Cabernet Sauvignon / Merlot

CLP \$20,900

Toro de Piedra Gran Reserva

Cabernet Sauvignon / Carménère

CLP \$19,900

Glass of Red Wine

CLP \$4,500

Descorche (Corkage Fee)

CLP \$9,900

WHITE WINES

Santa Rita Late Harvest

CLP \$9,900

Casas Patronales Chardonnay

CLP \$13,900

Casas Patronales Sauvignon Blanc

CLP \$13,900

TO SHARE

Available from 4:00 PM

Mediterranean Platter for 2

Beef & chicken, French fries, sautéed vegetables, onion rings, and house sauce.

CLP \$25,900

Mediterranean Platter for 4

Beef & chicken, French fries, sautéed vegetables, onion rings, and house sauce.

CLP \$35,900

Pacific Platter for 2

French fries, crispy breaded shrimp, salmon ceviche, mini cheese & crab empanadas (Chilean-style stuffed pastries), and house sauce.

CLP \$29,900

Pacific Platter for 4

French fries, crispy breaded shrimp, salmon ceviche, mini cheese & crab empanadas (Chilean-style stuffed pastries), and house green sauce.

CLP \$51,900

DESSERTS

Pavlova

Baked meringue filled with fresh berries and served with your choice of ice cream.

CLP \$3,900

Peach Melba

Fresh berries and peaches served with vanilla ice cream and whipped cream.

CLP \$4,900

Brownie à la Mode

Rich dark chocolate brownie served with your choice of ice cream and berry sauce.

CLP \$5,900

Leche Asada (Traditional Chilean Baked Custard)

A traditional Chilean dessert with a smooth, creamy texture, baked until golden and topped with a delicate caramelized layer.

CLP \$4,200

Crème Brûlée

Classic vanilla custard topped with a thin layer of caramelized sugar.

CLP \$4,200

Ice Cream Sundae

Two scoops of your choice: Chocolate Swiss, Tutti Frutti, Rum Raisin, Vanilla, Passion Fruit, and more.

CLP \$4,900

Iced Coffee

Chilled milk-based coffee served with vanilla ice cream and a smooth, creamy finish.

CLP \$4,900

Manjar-Filled Crêpes (Chilean-Style Dulce de Leche)

Crêpes filled with manjar, topped with raspberry sauce, and served with your choice of ice cream.

CLP \$4,900

HOT BEVERAGES - DAMMANN FRÈRES

Ceylon O.P. Tea

A smooth, well-rounded Ceylon black tea with subtle cocoa and woody notes.

CLP \$2,900

Earl Grey Yin Zhen Tea

A refined blend of black teas scented with bergamot, offering a fresh and aromatic flavor.

CLP \$2,900

Four Red Fruits Tea

Black tea blended with the fruity aromas of cherry, strawberry, raspberry, and red currant.

CLP \$2,900

Darjeeling Tea

Delicate black tea from the Darjeeling region of India, known for its refined and aromatic character.

CLP \$2,900

Mint Green Tea

Gunpowder green tea blended with mint for a fresh, crisp, and refreshing flavor.

CLP \$2,900

Yunnan Green Tea

Chinese green tea with a smooth, delicate character and subtle vegetal notes.

CLP \$2,900

Rooibos Herbal Infusion

South African rooibos blended with essential oils of lime, clementine, and orange. Naturally caffeine-free.

CLP \$2,900

Verbena Herbal Infusion

A delicate herbal infusion made with verbena leaves, offering a fresh and pleasantly aromatic flavor. Naturally caffeine-free.

CLP \$2,900

Traditional Tea

CLP \$2,000

COFFEE

Espresso

A concentrated 1 oz shot of espresso.

CLP \$3,000

Double Espresso

Two shots of espresso, approximately 2 oz total.

CLP \$3,500

Americano

Espresso with hot water for a smooth, full-bodied coffee.

CLP \$3,500

Latte Macchiato

Espresso with steamed, textured milk.

CLP \$3,900

Cortado (Espresso with Steamed Milk)

Espresso balanced with a small amount of warm, steamed milk.

CLP \$3,900

Instant Coffee

Nescafé or Gold.

CLP \$2,000

Cappuccino

Espresso with steamed milk and a layer of milk foam.

CLP \$3,900

Irish Coffee

Hot coffee with Irish whiskey, sugar, and whipped cream.

CLP \$5,000

Affogato

Vanilla ice cream topped with a shot of hot espresso.

CLP \$4,900

COLD BEVERAGES

Fresh Juice

Raspberry, Mixed Berries, or Pineapple.

CLP \$3,900

Sparkling Water

CLP \$2,500

Still Mineral Water - Puyhue

CLP \$2,500

Mint & Ginger Lemonade

CLP \$4,900

ALCOHOLIC BEVERAGES

Glass of Sparkling Wine

CLP \$4,900

Mistral 35 Pisco

CLP \$4,500

Johnnie Walker Red Label

CLP \$5,500

Alto del Carmen 35 Pisco (Roble del Sur)

CLP \$5,500

Jack Daniel's Old No. 7

CLP \$8,900

Johnnie Walker Black Label

CLP \$7,900

Chivas Regal 12 Year Old

CLP \$9,900

Campari

CLP \$6,900

Havana Club 7 Year Old Rum

CLP \$5,500

BEERS

Austral Yagán

Dark ale with a rich mahogany color and notes of coffee and bittersweet chocolate. Smooth and creamy on the palate.

CLP \$4,500

Austral Calafate

Dark amber ale with the distinctive aroma and flavor of calafate (Patagonian barberry).

CLP \$4,500

Kunstmann Alkoholfrei (Non-Alcoholic Beer)

CLP \$3,900

Kunstmann Torobayo

Chilean craft ale with a bright amber color, creamy head, and distinctive malt aromas.

CLP \$4,500

Corona Non-Alcoholic

CLP \$3,500

Corona Extra

CLP \$3,500

Michelada or Chelada Mix (Beer Cocktail Base)

CLP \$1,500

Heineken 0.0 (Non-Alcoholic Beer)

CLP \$3,500

AFTER-DINNER DRINKS

Baileys Irish Cream

CLP \$5,900

Chamomile Herbal Liqueur

CLP \$2,900

Mint Liqueur

CLP \$2,900

Jägermeister

CLP \$4,900

COCKTAILS

Pisco Sour

CLP \$4,900

Flavored Pisco Sour

Mango or Passion Fruit

CLP \$6,500

Ramazzotti Sour

CLP \$5,900

Whiskey Sour

CLP \$6,900

Vaina (Traditional Chilean Cocktail with Fortified Wine, Cognac & Egg Yolk)

CLP \$4,900

Tom Collins

CLP \$5,900

Chambord Spritz

CLP \$7,900

Ramazzotti Rosato

CLP \$6,500

Aperol Spritz

CLP \$6,500

John Collins

CLP \$5,500

Classic Mojito

CLP \$6,500

Jägermeister Mojito

CLP \$8,500

Gin & Tonic

CLP \$5,900

Non-Alcoholic Mojito

CLP \$5,000

Kir Royale

CLP \$4,900

Caipirinha

CLP \$4,900

Caipiroska (Vodka-Based Caipirinha)

CLP \$4,900

Catedral Sour (Large-Format Pisco Sour)

CLP \$9,900

Chamomile Fernet

CLP \$2,900

Fernet-Branca

CLP \$4,900

Flavored Gin & Tonic

CLP \$6,500

Negroni

CLP \$7,900

Vodka Sour

CLP \$5,500

White Russian

CLP \$7,900

Flavored Mojito

CLP \$7,000

Non-Alcoholic Flavored Mojito

CLP \$6,000

Black Russian

CLP \$6,900

Tropical Gin

CLP \$7,900