

WINE BAR  
— & —  
RESTAURANT

# BODEGA 1883



## MENU

BY  
ÁUREA

**ALL DAY**  
10:00 AM - 18:00 PM

### TAPAS (+\$2.000 glass of Casillero (60m))

<b>❖ Empanada de Pino</b>	⋮	\$5.900
<b>❖ Cheese croissants and haunch ham</b>	⋮	\$4.900
<b>❖ Ceviche tapa</b>	⋮	\$5.200
<b>❖ Abolone tapa</b>	⋮	\$5.200
<b>❖ Steak tartar tapa</b>	⋮	\$5.200

### COLD CUTS

<b>❖ Cheese:</b> <i>Ligno – Undam – Nimbus (Melk), nuts and fruit.</i>	⋮	\$16.900
<b>❖ Ham:</b> <i>Serrano ham, Coppa, Sausage and cured pork tenderloin, nuts and fruit.</i>	⋮	\$16.900
<b>❖ Mix:</b> <i>Ligno – Undam – Nimbus (Melk) Cheese, Serrano ham, Coppa, Sausage, cured pork tenderloin, nuts, and fruit.</i>	⋮	\$17.900

### PIZZAS

<b>❖ Margarita:</b> <i>Tomato sauce, cheese, tomato, basil and oregano.</i>	⋮	\$14.900
<b>❖ Fruto di Mare:</b> <i>Tomato sauce, cheese, shrimp, oysters and calamari.</i>	⋮	\$14.900
<b>❖ 1883 by áurea:</b> <i>Tomato sauce, cheese, Serrano ham, olives, and arugula.</i>	⋮	\$14.900

### SÁNDWICHES

<b>❖ Smoked salmon:</b> <i>Mixed greens, tomato-cream cheese, olives and chives.</i>	⋮	\$12.900
<b>❖ Barros Luco:</b> <i>Grilled meat and country butter cheese.</i>	⋮	\$12.900
<b>❖ 1883 by áurea:</b> <i>Tomato sauce, cheese, Serrano ham, olives, and arugula.</i>	⋮	\$12.900



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MENU 1883

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3 TIEMPOS

## 1 Welcome Appetizer

*1 Diablo Pisco Sour*

### STARTERS

#### Vegetable garden salad.

*Mixed greens, roasted tricolor peppers, radishes, walnut praline, cranberries, cubed avocado and lemon vinaigrette.*

o

#### Pacific Ocean Abalone.

*Served with potato tartar, tartar sauce, and cubed avocado.*

o

#### Filet tartar.

*Knife-chopped beef, citrus tartar, red onion, gherkin, capers, and cilantro.*

*1 glass 60 ml Marqués de Casa Concha*

### MAIN COURSE

#### Vegetarian pastel de choclo

*Soft corn custard with roasted eggplant pine and Azapa olives*

o

#### Catch of the day

*Grilled and broiled fish, served with Northern Kumquat with sautéed broad beans, spinach pesto, cockles with lemon, and bisquet sauce.*

o

#### 5 Chilean spices pork ribs by Áurea.

*(First place for Chile at Expo Milano 2015)*

*Pork ribs cooked for 12 hours sous vide with 5 Chilean spices, served with rustic merkén mashed potatoes and sautéed vegetables.*

*1 glass 60 ml Marqués de Casa Concha*

### DESSERT

#### Season fruit

o

#### Custard that's not custard

#### Coffee



\$ 52.900

WINE BAR  
&  
RESTAURANT

# BODEGA 1883



## MENU

BY  
ÁUREA

**ALL DAY**  
12:00 AM - 18:00 PM

### STARTERS AND SALADS

❖ <b>Salmon Gravlax salad:</b> <i>Salmon gravlax, mixed greens, shrimp, beet slices, orange, poppy, figs, yogurt, lemon, and herbs dressing.</i>	\$13.900
❖ <b>Vegetarian salad:</b> <i>Quinoa, greens, cherry tomatoes, purple cabbage, tricolor peppers, beans, corn, cucumber, crispy chickpeas, and avocado citrus vinaigrette.</i>	\$13.900
❖ <b>Cheese and ham salad:</b> <i>Di Bufala, goat cheese, chacra cheese marinated in herbs and spices, green mix, figs, cherry tomatoes, Iberian hams, toasted hazelnuts, and balsamic vinegar reduction.</i>	\$13.900
❖ <b>Ceviche in Chancho en Piedra sauce:</b> <i>Fresh catch of the day, shrimp, squid, oysters, paprika, merquén, avocado, chancho, and piedra sauce.</i>	\$18.900
❖ <b>Aureano Steak Tartar.</b> <i>200 grams of beef fillet, tomato, pickles, red onion, capers, Worcestershire sauce, aged mustard, and grated Parmesan cheese.</i>	\$18.900
❖ <b>Pacific Ocean Abalone.</b> <i>Served with potato tartar, mayonnaise, pickled vegetables, avocado, green mix greens, and citrus vinaigrette.</i>	\$19.900

### MAIN COURSE

❖ <b>Pork Ribs</b> <i>Served with creamy, spicy merken puree and sautéed vegetables.</i>	\$18.900
❖ <b>Catch of the day</b> <i>Served with spinach kumquat, mussels, and bisque sauce.</i>	\$18.900
❖ <b>Braised beef shank (10hrs of slow cooking)</b> <i>Served with corn pudding, wheat mote, tomato confit, and demi-glacé asparagus.</i>	\$18.900
<b>Seafood Fettuccine</b> ❖ <i>Egg Fettuccine, bathed in aurea tomato sauce, smoked salmon, mussels, squid, shrimp, and crispy basil.</i>	\$18.900
<b>Lingüini in mushroom sauce</b> ❖ <i>Egg spaghetti with wild mushrooms, hints of chestnuts, and Parmesan cheese slices.</i>	\$17.900
<b>Lasagna Bolognese</b> ❖ <i>Classic Italian lasagna, served with artisanal cheese and bechamel baked au gratin.</i>	\$17.900
<b>Pastel de choclo with eggplant/beef filling</b> ❖ <i>Traditional corn cake with a soft filling of eggplant or beef served in Pomaire clay earthenware.</i>	\$17.900



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### CHILDREN ´S MENU

- |   |          |
|---|----------|
| ❖ <b>Lasagna Bolognese.</b><br><i>Includes juice or beverage + one scoop of ice cream</i> | \$17.900 |
| ❖ <b>Shank with purée.</b><br><i>Includes juice or beverage + one scoop of ice cream</i>  | \$17.900 |

### BAR MENU

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|---------------------------------------|----------|
| ❖ <b>Aguas Puyehue</b>                | \$3.100  |
| ❖ <b>Bottle of Kross Beer</b>         | \$4.500  |
| ❖ <b>Chardonnay Sour MCC</b>          | \$6.500  |
| ❖ <b>Carmenere Sour MCC</b>           | \$6.500  |
| ❖ <b>Pisco Sour Diablo</b>            | \$6.900  |
| ❖ <b>Flavored Pulp Juices</b>         | \$4.900  |
| ❖ <b>Limonade</b>                     | \$4.900  |
| ❖ <b>Soft drinks</b>                  | \$3.500  |
| ❖ <b>Sangría Loco Lopez per glass</b> | \$4.500  |
| ❖ <b>Sangría Loco Lopez jar</b>       | \$14.900 |

### DESSERTS

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|--|---------|
| ❖ <b>Cup Ice Cream 2 flavors</b>                     | \$6.900 |
| ❖ <b>Milk candy or Nutella crepes with ice cream</b> | \$7.500 |
| ❖ <b>Marques de Casa Concha Pears</b>                | \$6.900 |
| ❖ <b>Chocolate volcano</b>                           | \$6.900 |
| ❖ <b>Season fruit</b>                                | \$5.900 |
| ❖ <b>Custard that´s not custard</b>                  | \$5.900 |

### COFFEE

- |                          |         |
|--------------------------|---------|
| ❖ <b>Americano</b>       | \$3.100 |
| ❖ <b>Capuccino</b>       | \$3.100 |
| ❖ <b>Decaffeinated</b>   | \$3.100 |
| ❖ <b>Double espresso</b> | \$3.900 |
| ❖ <b>Espresso</b>        | \$2.900 |
| ❖ <b>Late</b>            | \$3.100 |
| ❖ <b>Machiatto</b>       | \$3.100 |
| ❖ <b>Tea</b>             | \$3.100 |
| ❖ <b>Herbal tea</b>      | \$3.100 |