



PALADINO

Vive el Cajón

Carta Restaurant

ENTRADAS

(HORS D'OEUVRES)



Sabores
de casa

- **CONSOMÉ CON HUEVO**.....\$3.900
Chicken broth with a soft-boiled egg.
- **CAMARONES AL PIL PIL**.....\$14.900
Shrimps sautéed with garlic and olive oil.
- **OSTIONES A LA PARMESANA**.....\$16.900
Scallops baked in butter, cream and parmesan cheese.
- **MACHAS A LA PARMESANA**.....\$16.900
Pink saltwater clams topped with parmesan cheese and lightly baked.

PARA BEBER

(TO DRINK)

El preferido
de todos.

- **HIERBAS DE LA MONTAÑA**.....\$4.500
1ER LUGAR PREMIO CORFO A LA INNOVACIÓN DE MONTAÑA.
Limonada con una maceración de más de 20 hierbas endémicas revitalizantes de nuestro invernadero.
(Lemonade infused with revitalizing native mountain herbs)
- **AGUA MINERAL**.....\$1.900
Mineral water / Tonic Water / Peach nectar.
- **BEBIDAS GASEOSAS**.....\$2.900
Soft Drinks.
- **JUGOS NATURALES**.....\$4.900
Fresh juice made by blending water and fruit.
- **VITAMINA DE NARANJA**.....\$5.900
Fresh-squeezed orange juice.
- **LIMONADA**.....\$4.900
Refreshing drink made with lemon juice, water and a touch of sugar.
- **LIMONADA MENTA JENGIBRE**.....\$4.900
Refreshing drink made with lemon juice, water, fresh ginger and a touch of sugar.



APERITIVOS

(ALCOHOLIC BEVERAGES)

Inolvidable

- **SECRETO EN LA MONTAÑA**\$6.900
Refreshing drink made with fine mountain herbs, homemade orange liqueur, mint leaves and blueberries.
- **APEROL SPRITZ**.....\$6.900
Aperol, sparkling wine, sprite and orange slice for garnish.
- **RAMAZZOTTI SPRITZ**.....\$6.900
Ramazzotti, sparkling wine, Sprite and orange slice for garnish.
- **PISCO SOUR**.....\$5.400
Pisco, lemon juice, sugar and ice.
- **MANGO SOUR**.....\$5.400
Pisco, lemon juice, mango, sugar and ice.
- **VAINA**.....\$5.400
Cocoa liquor, cognac, vanilla cream, mature wine and cinnamon.
- **MALTA CON HUEVO**.....\$4.900
A typical Chilean drink (common in the wintertime) made with malt beer, sugar, cinnamon and fresh egg.
- **WHISKY** **JOHNNIE WALKER RED LABELS / BALLANTINES**\$7.900
Johnnie Walker Red Label whiskey / Ballantines whiskey.
- **WHISKY** **CHIVAS REGAL**\$8.900
Aged 12 years whiskey.





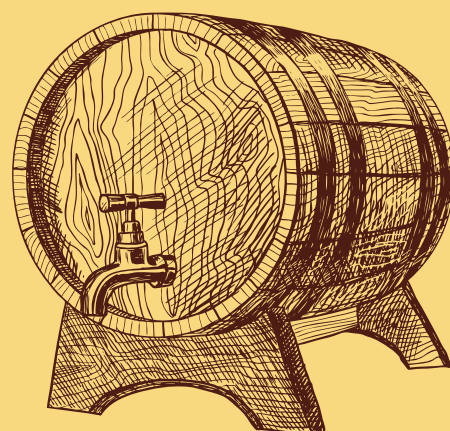
VINOS (WINES)



- **CASILLERO DEL DIABLO**.....\$13.900
Cabernet Sauvignon / Carmenera / Merlot / Chardonnay.
- **CONCHA Y TORO -THE WINE-**\$22.900
Cabernet Sauvignon / Carmenera.
- **MIGUEL TORRES**.....\$24.900
Gran Reserva Cabernet Sauvignon / Carmenera.
- **SANGRE DE TORO ORIGINAL**.....\$28.900
Tinto. (Red)
- **MARQUES DE CASA CONCHA**.....\$47.000
Cabernet Sauvignon / Carmenera.
- **TERRUNYO - PEUMO VINEYARD -**\$62.000
Cabernet Sauvignon / Carmenera.
- **THE MASTER - CONCHA Y TORO**.....\$114.000
Tinto. (Red)

OTROS

- **COPA DE VINO CASILLERO DEL DIABLO**.....\$3.900
Glass of house wine. (Cabernet Sauvignon / Carmenera)
- **COPA DE VINO CHARDONNAY**.....\$4.500
Glass of house wine. (Chardonnay)
- **1/2 BOTELLA ESPUMANTE VALDIVIESO**.....\$10.900
1/2 Champagne bottle.
- **ESPUMANTE VALDIVIESO**.....\$14.900
Champagne.
- **DESCORCHE**.....\$5.900
Corkage.



CERVEZAS

(BEERS)



SHOP

- **SHOP CERVEZA PALESTRA ARTESANAL CAJÓN DEL MAIPO.....\$4.900**
Artisanal Chilean beer from Cajon del Maipo. 500cc

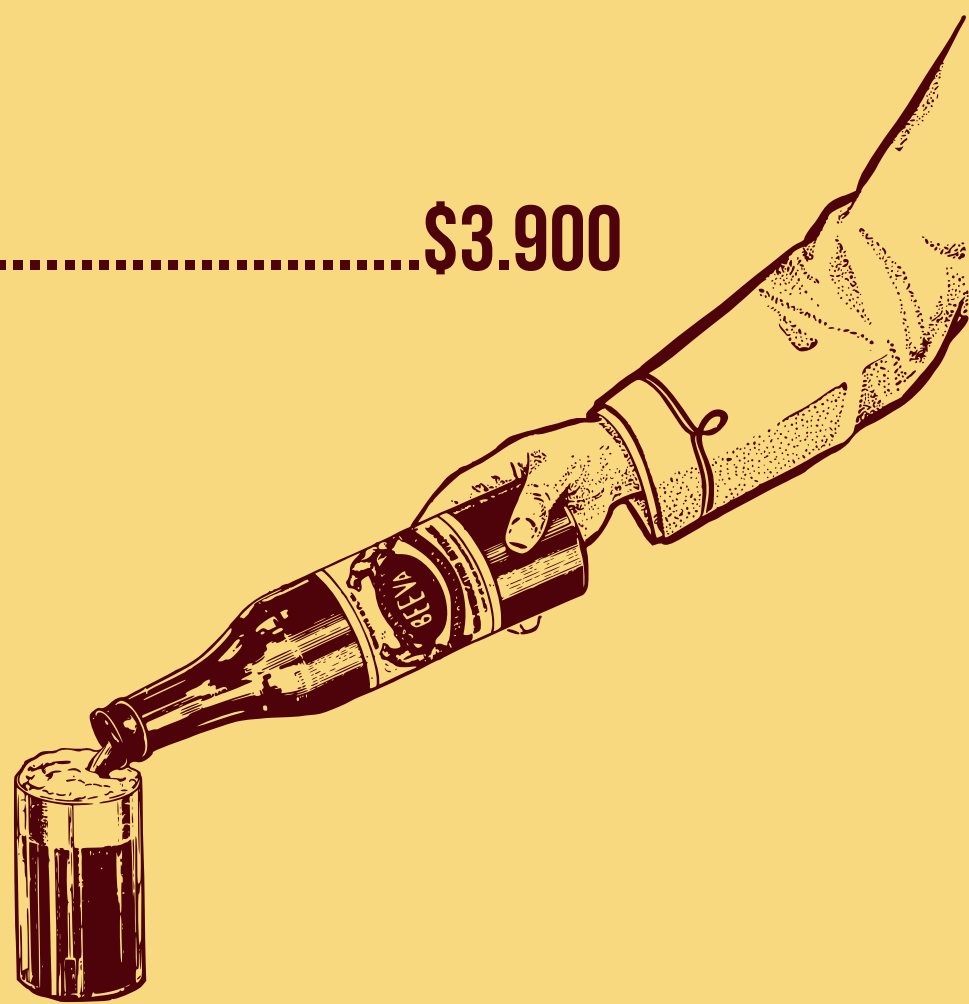
ARTESANALES DE CHILE

- **KUNSTMANN TOROBAYO.....\$4.900**
Artisanal Chilean beer from Valdivia. 500cc
- **KUNSTMANN VARIETADES.....\$4.300**
Artisanal Chilean beer from Valdivia. 330cc
- **KROSS.....\$4.100**
Artisanal Chilean beer from Curacaví. 330cc
- **AUSTRAL.....\$4.100**
Artisanal Chilean beer from Punta Arenas. 330cc

OTRAS CERVEZAS.....\$3.900



- **HEINEKEN**
330cc.
- **CORONA**
330cc.
- **ROYAL**
330cc.
- **MILLER**
330cc.
- **STELLA**
330cc.



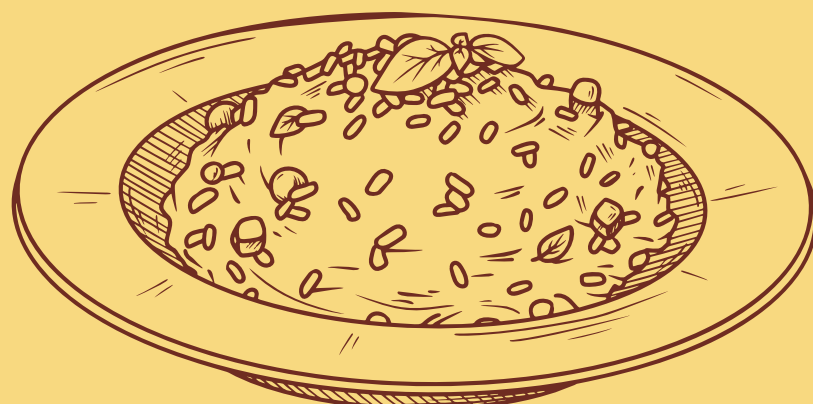
- **TRANSFORMA TU CERVEZA EN MICHELADA.....\$1.500**

ESPECIALIDAD DE LA CASA

(HOUSE SPECIALS)



- **LOMO VETADO A LA GRILLA DE 300 GRS C/AGREGADO.....\$21.900**
Premium grilled Rib-eye steak. (300 grams)
- **LOMO VETADO A LA GRILLA DE 400 GRS C/AGREGADO.....\$24.900**
Premium grilled Rib-eye steak. (400 grams)
- **PASTEL DE CHOCLO.....\$10.800**
Pie with layers of creamy corn, chicken, beef, onions, and spices.
- **PECHUGA DE POLLO A LA PLANCHA C/AGREGADO.....\$13.900**
Grilled chicken breast, served with a side of rice, mashed potatoes or rice.
- **PASTEL DE JAIBA.....\$17.900**
Sublime.
A traditional Chilean preparation of shredded crabmeat, made with chopped onions, garlic, ground pepper, milk-soaked bread, baked in butter, heavy cream and spices, topped with a layer of grated parmesan cheese.
- **CHUPE DE LOCOS.....\$18.900**
Grandioso.
A Chilean abalone stew made with milk, onion, hard-boiled egg slices, fresh bread crumbs, spices and baked in a layer of grated cheese.
- **SALMÓN DEL FUTRE C/AGREGADO.....\$18.900**
Salmón grilled in butter and spices, served with a side of rice or mashed potatoes.
- **ATÚN ALETA AMARILLA 250 GRS C/ AGREGADO.....\$18.900**
Tuna grilled in butter and served alongside a chive sauce, with a side of rice or mashed potatoes.
- **PLATO VEGETARIANO / VEGANO.....\$11.900**
Vegetarian dish of the week.
(ask for more information about the current dish)



MENÚ PALADINO

EN TRES TIEMPOS\$16.900

Elige tu plato principal:

1. PASTEL DE CHOCLO

Pie with layers of creamy corn, chicken, beef, onions, and spices.

2. PLATEADA C/AGREGADO

A traditional Chilean slow-cooked, juicy cut of beef, served with a side of rice or mashed potatoes.

3. CAZUELA DE VACUNO

Homemade soup with pieces of beef, potatoes, vegetables, and flavorful broth.



Elige tu ensalada:

A. ENSALADA CHILENA

Fresh salad with tomato, onion, and cilantro, dressed with oil, vinegar, and salt.

B. ENSALADA SURTIDA

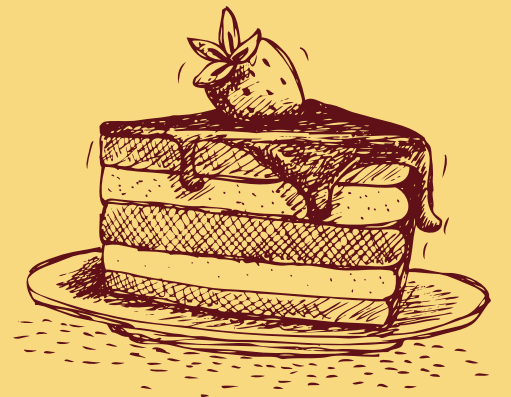
Fresh combination of vegetables and greens, with dressing of choice.



Disfruta un delicioso

POSTRE A ELECCIÓN

Selection of homemade desserts available. Ask about today's options!



ACOMPañAMIENTOS

(SIDE DISHES)

● **PAPAS FRITAS.....\$5.400**

Crispy fried potatoes.



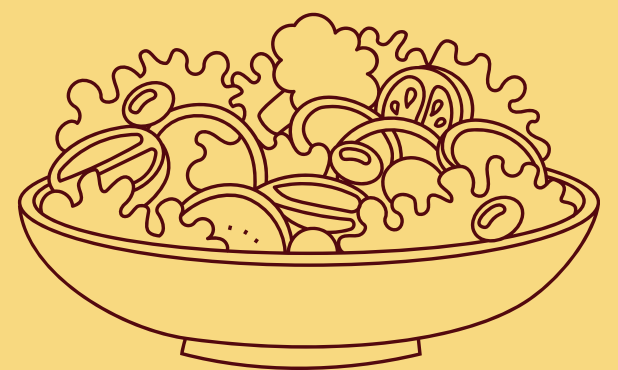
● **ARROZ.....\$3.900**

Fluffy white rice.



● **PURÉ NORMAL O PICANTE.....\$4.900**

Creamy mashed potatoes, available in a classic or spicy version.



ENSALADAS (SALADS)

● **CHILENA IND.....\$4.900**

Tomatoes, Onions and Coriander.

● **CHILENA FAM.....\$9.900**



● **SURTIDA IND.....\$4.900**

Mixed salad.

● **SURTIDA FAM.....\$9.900**



● **PALMITO PALTA IND..\$6.900**

Hearts of palm & Avocado.

● **PALMITO PALTA FAM.....\$11.900**



● **TOMATE PALTA IND...\$6.900**

Tomatoes & Avocado.

● **TOMATE PALTA FAM.....\$11.900**



● **POROTO NEGRO C/ CEBOLLA IND....\$6.900**

Black beans with onion.

● **POROTO NEGRO C/CEBOLLA FAM.....\$11.900**



PASTAS (PASTA).....\$13.900

<p>1</p> <p>ELIGE TU PASTA Choose Your Pasta.</p>	<ul style="list-style-type: none"> ● FETUCCINI  ● FETUCCINI VEGAN   
<p>2</p> <p>ELIGE TU SALSA Choose Your Sauce.</p>	<ul style="list-style-type: none"> ● SALSA POMODORO   Pomodoro Sauce. ● A LA CREMA  Cream and Cheese Sauce. 
<p>3</p> <p>ELIGE TU ACOMPAÑAMIENTO Choose Your Side.</p>	<ul style="list-style-type: none"> ● PLATEADA Flank steak. ● SALMÓN AHUMADO Smoked Salmon. ● BOLOÑESA DE SOJA Soy Bolognese  

SANDWICH (SANDWICHES)

- **CHURRASCO ITALIANO EN LOMO VETADO C/ PAPAS FRITAS.....\$12.900**
Tasty beef sandwich in bread, with avocado, tomato, mayo, and crispy fries on the side.
- **CHURRASCO EN LOMO VETADO CON PALTA O TOMATE O QUESO, C/ PAPAS FRITAS.....\$11.900**
Beef sandwich in bread, with the choice of avocado, tomato, or cheese, served with crispy fries.
- **HAMBURGUESA VEGETARIANA ITALIANA C/ PAPAS FRITAS.....\$11.900** 
Hamburguesa de Soja.
Vegetarian soy burger with avocado, tomato and mayonnaise.
- **CHURRASCO EN LOMO VETADO SOLO C/ PAPAS FRITAS.....\$9.900**
Beef sandwich in bread, served with crispy fries.
- **AVE MAYO C/ PAPAS FRITAS.....\$8.900**
Chicken sandwich with mayo, served with crispy fries.



- **AGREGAR PALTA.....\$1.500**
add avocado.
- **AGREGAR QUESO.....\$1.500**
add cheese.
- **AGREGAR 2 HUEVOS FRITOS.....\$1.200**
add 2 fried eggs.

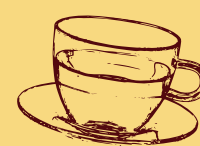
ONCES Y DESAYUNOS

(TEA TIME)

- **ONCE PALADINO.....\$14.900**
Te o Café (Tea or Coffee), Jugo Natural (Fresh Juice), Trozo de torta u otro postre (Piece of cake or dessert), Sandwich Ave Mayo (Chicken, mayonnaise sandwich) o Paila de Huevos de campo (pan of scrambled farm eggs)



INFUSIONES (TEA TIME)



- **TÉ.....\$2.900**
Tea.
- **AGUA DE HIERBAS.....\$2.900**
Herbal Tea.
- **ESPRESSO.....\$2.400**
Espresso. (Single shot)
- **CORTADO.....\$3.900**
Coffee with a dash of milk.
- **AMERICANO.....\$3.900**
Large black coffee.
- **CHOCOLATE CALIENTE.....\$3.900**
Hot chocolate.
- **TÉ DE FRUTAS.....\$3.500**
Fruit Tea.
- **ESPRESSO DOBLE.....\$3.900**
Espresso. (Double Shot)
- **CORTADO DOBLE.....\$4.900**
Coffee with a dash of milk. Double.

POSTRES (DESSERTS)



Adictiva.

- **TORTA PALADINO DE ZANAHORIA.....\$4.900**
Carrot Cake with Milk Caramel and Walnuts.
- **TORTA DEL DÍA.....\$4.900**
Delicious freshly baked cake. Ask about today's available flavors!
- **LECHE ASADA.....\$2.900**
Traditional baked milk dessert with caramelized sugar, firm texture, and a smooth flavor.
- **CRÈME BRÛLÉE.....\$3.900**
A creamy, French baked-custard dessert with a brittle top of melted sugar.
- **CRÊPES SUZETTE.....\$5.400**
An orange-flavoured pancake flambéed in a liqueur or brandy.
- **COPA DE HELADO.....\$4.300**
A scoop of ice cream. Flavors: Vanilla and chocolate.
- **KUCHEN DE NUEZ.....\$4.300**
A crisp pastry with a creamy filling and toasted walnuts.
- **CHEESECAKE DE FRUTOS ROJOS.....\$4.300**
Crisp pastry with a creamy filling and a mix of fresh red berries.
- **KUCHEN ENTERO.....\$15.900**

CONTACTO

(CONTACT US)

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HACEMOS TU TORTA DE CUMPLEAÑOS
WHATSAPP PARA ENCARGAR TORTA +56978087325 / Janett Bay
\$2.100 la porción

- **TORTA PALADINO.** (Bizcocho, zanahoria, nuez y manjar)
- **TORTA PASIÓN DE CHOCOLATE.** (Bizcocho y mousse de chocolate)
- **TORTA RAFAELO.** (Bizcocho, chocolate blanco y coco)
- **TORTA CARMELITA.** (Bizcocho, manjar y crema)
- **TORTA 5 LECHEs.** (Bizcocho, chantilly, pastelera y merengue.)

