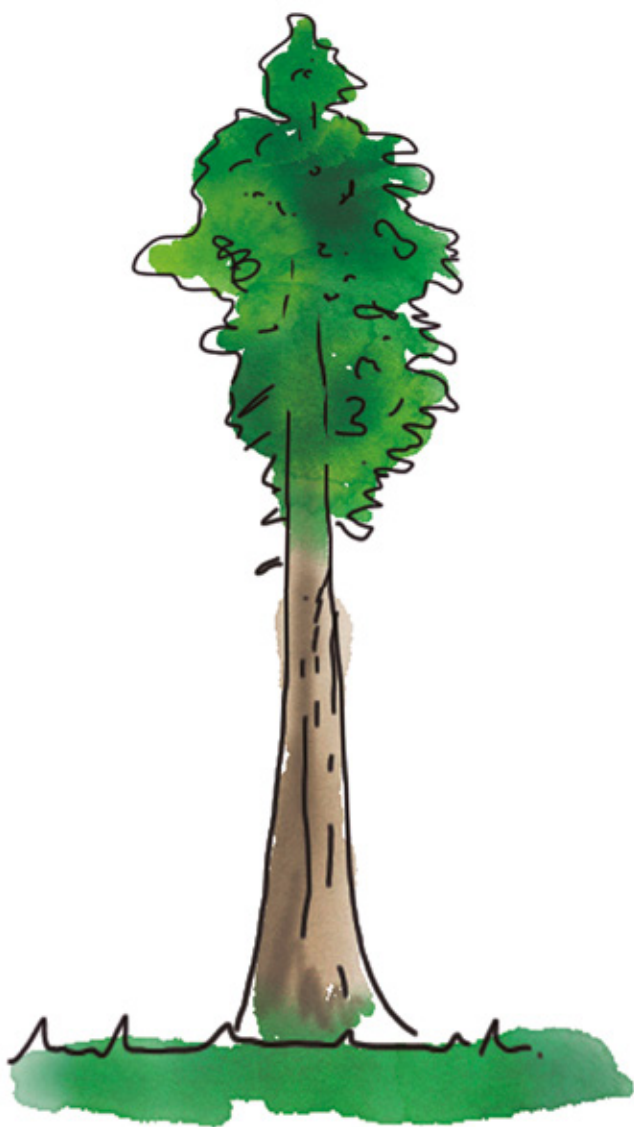


Restaurant  
*Sequoia*



# Restaurant *Sequoia*

Our atmosphere fosters enjoyable conversations. Our cuisine is inspired by Chilean flavors that reflect the rich variety of our local ingredients, presented with a contemporary style that highlights seasonal ingredients. We prioritize local produce and our connection with the producers from one of the world's most important wine regions.

We'd love to hear your feedback.  
Please leave your comments on TripAdvisor.






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## **Glossary**

-  Gluten-free product
-  Vegan product
-  Lactose-free product
-  Organic product
-  Smoked product

## BEVERAGES

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Prisma Filtered Water	USD 2
Soda	USD 4
Juice	USD 3
Classic Lemonade	USD 3
Special Lemonade	USD 4

## BEER

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Austral	Lager	USD 5
	Calafate	USD 5
Peroni	Non-alcoholic	USD 5
Peroni		USD 5
Stella Artois		USD 5

## CRAFT BEERS

Tubinger	Irish Red Ale	USD 6
	Strong Dark Ale	USD 6
Humulus Sapiens	IPA	USD 6
	Belga	USD 6

## OUR SOURS

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Traditional Pisco Sour	USD 7
Spicy Pisco Sour	USD 8
Passion Fruit Pisco Sour	USD 8
Honey Pisco Sour	USD 8
Garden Pisco Sour	USD 9

*\* Pisco, lemon juice, honey syrup, elderflower liqueur, and egg white*

Peruvian Pisco Sour	USD 9
Cathedral Sour	USD 11
Chardonnay sour	USD 7
Whiskey sour	USD 8

## CLASSIC COCKTAILS

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Ramazzotti Spritz	USD 8
Aperol Spritz	USD 8
Elderflower Spritz	USD 8
Campari Spritz	USD 8
Traditional Mojito	USD 8
Flavored Mojitos	USD 8
Moscow Mule	USD 9
Rusty Nail	USD 9
Old Fashioned	USD 9
Caipirinha and other varieties	USD 8
Negroni	USD 9
Chilcano	USD 9
Daiquiri	USD 9
Margarita	USD 10

## MAJADAS COCKTAILS

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**Mojito Pircano** USD 8  
Pisco, lime, fresh mint, honey, cinnamon, and ginger

**Fresco Majadas** USD 9  
Vodka, lemon juice, pineapple juice, cucumber, and a Majadas secret

**Sequoia** USD 9  
Aged rum, passion fruit juice, Campari, honey syrup, and fresh mint

**Sangría Majadas** USD 8  
Gin, red wine, red fruit liqueurs, orange juice, and spices

**Pomelo Fresh** USD 8  
Gin, grapefruit juice, simple syrup, lime juice, ginger, topped with ginger ale

**Árbol Caído** USD 8  
Gin, elderflower liqueur, lemon juice, cold black tea, topped with Sprite Zero

**Doña Virginia** USD 9  
Gin, honey syrup, elderflower liqueur, and lemon juice

**Araucaria** USD 9  
Apple whisky, lemon juice, green tea, simple syrup, and tonic water

**Laguna Espejo** USD 9  
Vodka, grapefruit juice, passion fruit juice, simple syrup, topped with rose tonic

## MOCKTAILS

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**Passion cream** USD 6  
Passion fruit juice, cream, and honey syrup

**Mango Mock Mule** USD 6  
Mango juice, simple syrup, lemon juice, topped with ginger ale

**Minga** USD 6  
Passion fruit juice, pineapple juice, lemon juice, honey syrup, and ginger beer

## APPETIZERS

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- Tártaro de res** 🍷 USD 19  
Chopped beef tartare, infused with truffle oil, served on focaccia with cauliflower purée, and garnished with house-pickled mustard
- Gravlax** 🍷 USD 15  
Delicate slices of gravlax-style salmon on a beetroot tartare, garnished with lemon purée, pickled mustard seeds, and a light lemon foam
- Salmón fresco** 🍷 USD 21  
Mustard and lemon-marinated salmon served over sesame avocado
- Hummus** 🌱🌾🍷 USD 18  
Traditional chickpea, tahini, garlic, and lemon blend, served with confit cherry tomatoes, mushrooms, and asparagus on a roasted paprika coulis
- Buffala** 🍷 USD 20  
Burrata cheese served with tomatoes, onions, scallions, and roasted bell peppers, atop a bed of fresh arugula, with slices of Serrano ham and a light drizzle of basil oil

## SALADS

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- Ensalada Subercaseaux** USD 14  
Mixed greens with balsamic-grilled peaches, strawberries, blue cheese, and a hint of mint
- Ensalada árboles caídos** 🌱🌾🍷 USD 14  
A mix of mushrooms with avocado, roasted bell peppers, onions, and a mango-lime dressing
- Ensalada clásica** 🌱🍷 USD 10  
Tomatoes, avocado, hearts of palm, and fresh lettuces



*Add to Any Salad:*

- Chicken Breast* USD 10  
*Smoked Salmon* USD 11  
*Roast Beef* USD 10

## SOUPS



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**Crema de la huerta**    USD 15  
Creamy pumpkin and carrot soup with hints of ginger, finished with tofu crumbles


**Isla Grande**   USD 15  
Seafood stew, a classic recipe from our island of Chiloé

## MAIN COURSES

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**Filete de la casa**   USD 28  
Beef filet medallion served with a corn pie, berry sauce, and garden vegetables


**La estancia**  USD 25  
Slow-cooked, Sequoia-smoked rack of lamb, served with creamy wheat mousse, parsley "mote" with goat cheese, and garden vegetables


**Con vista al mar**  USD 21  
Sequoia-smoked Patagonian hake served with pea purée, fennel, and shrimp sauce

**Asado de tira** USD 25  
Slow-cooked short ribs served with house-made rustic mashed potatoes and an exquisite mushroom sauce




## HOMEMADE PASTAS AND RISOTTOS

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**Angelotti de sepia**  USD 20  
Delicate pasta filled with Sequoia-smoked salmon, ricotta, and spinach, served with a sparkling wine sauce


**Criollo Ravioli**  USD 20  
Spinach ravioli filled with smoked blood sausage and pumpkin seeds, in a smooth garden tomato sauce, accented with black truffle oil and goat cheese

**Fetuccini del mar** USD 18  
Homemade pasta in a creamy bisque sauce, with shrimp, octopus, and mussels, accompanied by garden vegetables


**Risotto de tierra**    USD 16  
Classic Italian risotto with saffron, mushrooms, roasted tomatoes, asparagus, and a garden vegetable mix

## FROM THE GRILL

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**Flat Iron**  USD 26  
300g beef cut smoked with Sequoia bark



**Salmón** USD 19  
Grilled with fine herbs

**Punta Grilla**  USD 26  
Smoked and slow-cooked flank steak

## SIDES

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**Pastelera de choclo**   USD 8  
Traditional corn pie

**Mix de la huerta**    USD 11  
Seasonal greens and chef's pickled vegetables, dressed with classic lemon vinaigrette

**Papas chilotas a las finas hierbas** USD 8  
Roasted potatoes with sage, thyme, and a hint of garlic oil

## KIDS CORNER

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Beef with French Fries USD 18

Nuggets with French Fries USD 18

Mashed Potatoes with Egg USD 18

Egg Pasta USD 18

*\* All meals include a juice or drink and a choice of ice cream or fruit mix.*

## DESSERTS

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**Cabernet Chocolate** USD 10  
65% cocoa chocolate with a Maipo Valley Cabernet Sauvignon jelly filling, served on a soft cocoa sponge cake base



<b>Sabores del campo</b> 🍷	USD 9
Sweet dough filled with pumpkin in a rich chancaca sauce (traditional molasses-like syrup), topped with smoked fig crisps. Accompanied by textures of Late Harvest wine, red berry sauce, and a light corn custard sponge cake	
<b>Torta merengue lúcuma</b> 🍷	USD 9
Delicate meringues filled with smooth whipped cream, natural lúcuma, and a fine layer of gourmet dulce de leche	
<b>Paso por Chile</b>	USD 8
Artisanal ice cream tasting featuring traditional Chilean flavors: Mote con Huesillo (peach and sweet wheat), Harina Tostada (toasted flour), Navegado (mulled wine), and Pipeño (mildly sweet corn liquor)	
<b>Tiramisú pircano</b>	USD 9
Local dark beer tiramisu with chestnut praline filling	
<b>Recuerdos de infancia</b>	USD 9
Moist bread pudding with chocolate and orange, served with vanilla ice cream and raspberry sauce	
<b>Crítico de la casa</b>	USD 9
Lemon sable shortbread cookie, topped with Swiss meringue	
<b>Nostalgia</b>	USD 9
A duo of classic desserts: cinnamon rice pudding and baked custard, served with caramel	
<b>Seasonal Fruit Selection</b>	USD 7

## CAFETERIA

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Espresso	USD 4
Macchiato	USD 4
Ristretto	USD 3
Cortado	USD 4
Organic Coffee	USD 3
Tea and Infusions 🍷	USD 4

**Adán Hidalgo**  
**Executive Chef, Restaurant Sequoia**

Adán Hidalgo has a deep passion for both local and international cuisine. His early culinary experiences were with his grandmother, where he discovered the endless possibilities of preparing and sharing meals around the table.

With specialized training in creating unique, signature dishes from the Culinary Academy of Austin, Texas, Adán's career spans various roles in the hospitality and events industry, both regionally and internationally. Previously, he was the Executive Chef at the prestigious Termas de Puyehue hotels in the Los Lagos Region, Hangaroa on Easter Island, and Enjoy Chiloé. He has also worked with several Royal Caribbean cruises.

Throughout his career, Adán has focused on the art of cooking and engaging in collaborative projects, such as the cuisine at our Restaurant Sequoia. Inspired by the countryside, Chilean wine, and local flavors, he aims to elevate traditional cooking to a high culinary standard, enhancing textures, flavors, and the unique smokiness of our Sequoia bark, as well as utilizing produce from our garden.

Today, Adán and his team bring honest, seasonal flavors to our table, creating memorable experiences with toasts, laughter, and great conversations.

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