

RESTAURANT

Entrée

Bruschetta / Aubergine, mushrooms, salmon and serrano ham.	\$11.500
Salmon carpaccio / Capers, parmesan cheese and Dijon mustard.	\$10.500
Tartare / Beef, red onions, peppers, coriander and mustard.	\$11.500
Beef Carpaccio / Capers, parmesan cheese and Dijon mustard.	\$10.500
Tabla Ravanal / Salmon ceviche with leche de tigre (celery, lemon juice, ginger, yellow chili pepper and olive oil), pieces of hake and panko breaded shrimps, served with merken mayonnaise and basil pesto.	\$16.000
Tuna Ceviche / Pieces of tuna seasoned with leche de tigre with yellow chili pepper, red onions and peppers.	\$12.500
Camarones al Ajillo / Shrimps sautéed in butter, garlic and white wine.	\$11.500
Lentil Ceviche / Cooked lentils, red onion, red pepper, avocado, Limoneta (lemon dressing) and ginger zest.	\$10.500
Antipasto / Marinated mantecoso cheese, salami, camembert cheese, sevillan olives, crostini (toasted baguettes).	\$14.000

Main

Salmon / Pan-seared, cooked with butter and rosemary.	\$ 16.000
Tuna / Seared with olive oil.	\$ 18.000
Austral Hake / Pan-seared with olive oil.	\$ 14.000
Rib-Eye / 250 grams.	\$ 18.500
Sirloin Steak / 250 grams.	\$ 16.500
Carménère Braised Short Plate / Cooked for 3 hours.	\$ 16.000
Pan-Seared Pork Skirt / Orange-marinated with mustard and lemon.	\$ 16.000
Shredded Beef Cannelloni / Filled with shredded beef and gratinated with mozzarella.	\$ 15.000
Risotto Funghi / Arborio rice with dehydrated mushrooms.	\$ 14.500
Chicken Supreme / Pan-seared chicken breast.	\$ 13.500

Side dish: \$4.500

- Mushroom Risotto
- Grilled Vegetables
- Garden Selection Salad
- Chilean Salad
- Chilean Corn Pudding
- French Fries
- Creamy Hominy Wheat
- Basmati Rice with Vegetables

Salads

Mediterranean Quinoa Salad / Green mix base, tri-color quinoa timbale with dehydrated tomatoes, goat cheese, Sevillian olives and crispy serrano ham.	\$14.000
La Cava Salad / Green mix base, pan-seared salmon, Chilean fresh cheese, red onions, cherry tomatoes, pepper and balsamic dressing.	\$15.000
Caesar Shrimp Salad / Lettuce base, sautéed shrimps, croutons, parmesan cheese y Caesar dressing.	\$15.000
Caesar Chicken Salad / Lettuce base, pan-seared chicken breast, croutons, parmesan cheese and Caesar dressing.	\$15.000
Chickpea Salad / Cooked chickpeas, lettuce base, sautéed mushrooms, red onions, peppers, section of oranges and limoneta (lemon dressing).	\$13.000

Sandwiches (Offered until 19:00)

Napolitan Sandwich / Ciabatta bread, chanco cheese, glazed ham, salami, tomato and oregano.	\$11.000
La Cava Sandwich / Ciabatta bread, pan-seared chicken, tomato, lettuce, arugula and mayonnaise.	\$12.000
Veggie Sandwich / Ciabatta bread, lettuce, tomato, Sautéed mushrooms, Sevillian olives, sliced avocado.	\$10.000



KIDS MENU (Children are considered as such until 10 years old) **\$10.900**

Fettuccine / Choice of sauce: Pomodoro (tomato sauce) or Alfredo.

Pan-Seared Chicken / Served with French fries or lettuce and tomato salad.

Napolitan Mini Pizzas / 4 Mini pizzas, cheese, tomato, ham and oregano.

Desserts

Homemade Millefeuille Cake / Very thin layers of puff pastry filled with our homemade dulce de leche and walnuts. **\$5.000**

Tiramisu / A cold cake made with layers of biscuits, amaretto, coffee, and mascarpone cheese. **\$5.000**

Artisanal Ice Cream / Check the flavors of the day. **\$4.000**

Molten Chocolate Cake / Served with vanilla ice cream. **\$5.800**

Seasonal Fruit Platter / check available fruits. **\$4.500**

Pancakes With Ice Cream / Pancakes filled with dulce de leche, served with ice cream of your choice. **\$5.000**



Program Menu

Drinks (One choice per person)

Sodas, natural juices, sparkling and flat water, imported beers, a glass of wine or sparkling wine.

Main (One choice per person)

Austral Hake / Pan-seared with olive oil

Carmenere Braised Short Plate / Cooked for 3 hours.

Shredded Beef Cannelloni / Filled with shredded beef and gratinated with mozzarella.
(Side dish not included)

Risotto Funghi / Arboreo rice, with dehydrated mushrooms.

Chicken Supreme / Pan-seared chicken breast. (Side dish not included)

Pork Skirt Pan-Seared / Orange-marinated, with mustard and lemon.

Side dishes: (One choice per person)

- Grilled Vegetables
- Garden Selection salad
- Chilean Salad
- Chilean Corn Pudding
- French Fries
- Creamy Hominy Wheat

Desserts

Home Made Millefeuille Cake / Very thin layers of puff pastry filled with our homemade dulce de leche and walnuts.

Tiramisu / A cold cake made with layers of biscuits, amaretto, coffee, and mascarpone cheese.

Artisanal Ice Cream / Check the flavors of the day.

Seasonal Fruit Platter / Check available fruits.

Drinks

Beers

Austral Calafate	\$4.500
Corona	\$4.000
Kunstmann Torobayo	\$4.500
Heineken	\$4.000
Heineken Zero	\$4.000
Michelada	\$500

Spirits (soda included)

Pisco Alto del Carmen 35°	\$5.000
Pisco Lapostolle 40°	\$8.000
Pisco Alto del Carmen 40°	\$6.000
Gin Bombay Sapphire	\$6.800
Vodka Stolichnaya	\$5.000
Ron Havana	\$5.000
Whisky Johnnie Walker Red	\$6.000
Whisky Jack Daniels	\$7.000
Whisky Chivas 12 years	\$9.000

COCKTAILS

Aperol Spritz	\$7.000
Ramazzotti	\$7.000
Pisco Sour	\$5.000
Pisco Sour Catedral	\$8.000
Mango Sour	\$5.000
Chardonnay Sour	\$5.000
Mojito	\$6.000
Caipirinha	\$5.500
Caipiroska	\$5.500
Negroni (gin, campari, vermouth)	\$6.500
Boulevardier (whisky, Campari, vermouth)	\$6.500
Manhattan	\$6.000
Whisky Sour	\$6.000
Rusty Nail	\$6.500
Godfather	\$6.500

Aperitives

Amaretto Disaronno	\$6.000
Frangelico	\$6.000

Amaretto / Mint / Chamomila Araucano	\$4.500
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Juices and Sodas /Cafeteria

Mineral water Puyehue	\$2.800
Mineral water Vital	\$2.500
Sodas	\$2.600
Natural Juices	\$3.500
Lemonade	\$3.500

Extra Breakfast	\$20.000
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Decaf Americano	\$3.000
Decaf Espresso	\$3.000
Cappuccino / Coffee with a drop of milk	\$3.300

Double Cappuccino	\$4.300
Americano	\$3.000
Espresso Caramel	\$3.000
Espresso Vanilla	\$3.000
Espresso	\$3.000
Double Espresso	\$4.000
Ristretto	\$3.000
Double	\$3.500
Instant Coffee	\$2.500
Infusion	\$3.000

Milk	\$3.000
Tea	\$3.000
Toasts (4 with butter)	\$3.000
Portion of cookies	\$4.500

Wine

Uncorcking	\$8.000
Glass of Wine (Blend Cava- carménère- chardonnay- sauvignon blanc- rosé)	\$5.500
Glass of Sparkling Wine	\$4.500
Sparkling Wine Undurraga Brut	\$16.500
Sparkling Wine Undurraga Moscato Sweet	\$16.500
CABERNET SAUVIGNON	
Ravanal Reserva Cabernet Sauvignon	\$16.500
Ravanal Gran Reserva Cabernet Sauvignon	\$18.500
Cava Colchagua Gran Reserva (hotel's wine production)	\$18.500
CARMÉNÈRE	
Ravanal Reserva Carménère	\$16.500
Ravanal Gran Reserva Carménère	\$18.500
Maquis Gran Reserva Carménère	\$21.500
MERLOT	
Ravanal Reserva Merlot	\$16.500
CABERNET FRANC	
Maquis Gran Reserva Cabernet Franc	\$21.500
MALBEC	
Viu Manent Reserva Malbec	\$18.500
SYRAH	
Cava Colchagua (hotel's wine production)	\$16.500

Wine

RED BLENDS

Cava Colchagua Blend (hotel's wine production)	\$16.500
MontGras Quatro Ensamblaje	\$19.000
Ravanal Limited Selection (Carménère / Syrah/ Cabernet)	\$21.000

GARNACHA

Czischke Wines Fenix Garnacha	\$16.500
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PINOT NOIR

Viu Manent Secreto Pinot Noir	\$22.500
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ROSÉ

Cava Colchagua (hotel's wine production)	\$14.500
Calcu Gran Reserva Tiny Blocks Rosé	\$16.000

ALBARIÑO

Los Vascos Reserva Albariño	\$14.900
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CHARDONNAY

Los Vascos Reserva Chardonnay	\$14.900
Ravanal Reserva Chardonnay	
	\$16.500

SAUVIGNON BLANC

Calcu Gran Reserva Tiny Blocks	\$14.900
Ravanal Selection Terroir	\$14.500

VINOS ICONOS

Ravanal Ovation (Syrah)	\$24.000
Ravanal MR (Carmenere - Syrah)	\$36.000
Ravanal Commemoration 90 years	\$50.000
Maquis Icono Franco	\$105.000

SPA CAVA COLCHAGUA

ACTIVITIES

Relax in our 5 hectares of parks, forest, lagoon, trails, trees, and small vineyard.

HOT TUBS

**Hot Tub price
for two people:
\$45,000**

It will help cleanse
and hydrate your skin,
calm your nervous
system, combat
stress, and promote
natural, deep sleep.



- Relaxation Massage \$45,000
- Reflexology \$45,000
- Hawaiian Massage \$50,000
- Hot Stones Massage \$50,000
- Decontracting Massage \$50,000
- Lymphatic Drainage Massage \$50,000

Two massages can be done
simultaneously.

Hot Tub and Massage Policies

* Cancellation of Hot Tub or Massage reservation must be made at least 5 hours in advance to avoid cancellation charges (100% of the value).

*Your reservation must be made at least 5 hours in advance.

Massage session is 45 minutes.

Hot Tub session is 1 hour."

Bicycle Rental

\$30.000 (8 Hours)

\$15.000 (4 Hours)

PICNIC

\$45.000

A bottle of a reserva wine of your choice, glasses, fruit bowl, sandwiches, and mixed nuts. Basket.

Cancellation policy: up to 1 hour before with no charge.



YOGA

Customized yoga classes (60 minutes for up to two people), which you can enjoy in our 5 hectares of vineyards, grapevines, park, lagoon and river.

\$ 45.000