

Restaurant
Sequoia



LAS MAJADAS
Hotel

Restaurant *Sequoia*

Our atmosphere creates spaces for pleasant conversations. Our cuisine is inspired by Chilean flavors that reflect the diverse pantry of our territory, with a contemporary style that speaks of the seasons, where we prioritize local ingredients and our connection with producers from one of the most important wine-growing valleys in the world.

We would love to hear your opinion. Leave us your comments on TRIPADVISOR.



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BEVERAGES

NATURAL WATERS AND BEVERAGES

Still Water	USD 5
Acqua Panna 500 ml	
Sparkling Water	USD 5
San Pellegrino 500 ml	
Juice of the Day: Pineapple, Mango, Raspberry	USD 3
Classic Lemonade	USD 3
Flavored Lemonades: Mint, Ginger	USD 3

BEERS

Peroni 330 ml	USD 4
Stella Artois 330 ml	USD 4
Peroni non-alcoholic 330 ml	USD 4
Tubinger 330 ml: Dark Ale, Red Ale	USD 5
Humulus Sapiens 330 ml: IPA, Belgium	USD 5

MOCKTAILS (CÓCTELES SIN ALCOHOL)

Mango Mock Mule	USD 5
Minga	USD 5

SOURS

Chilean Pisco Sour	USD 6
Peruvian Pisco Sour	USD 7
Pisco Sour Cathedral	USD 9
Flavored Pisco Sours: Honey, Passion Fruit	USD 6
Amaretto Sour	USD 9
Chardonnay Sour	USD 6

CLASSIC COCKTAILS

Mojito	USD 7
Moscow Mule	USD 8
Clavo Oxidado	USD 8
Old Fashioned	USD 8

Caipirinha	USD 8
Negroni	USD 8
Daiquirí	USD 8
Margarita	USD 8
Espresso Martini	USD 8
Tom Collins	USD 8
Penicillin	USD 8
Spritz: Aperol, Ramazzotti, Campari, Eldelflower	USD 8

MAJADAS COCKTAILS

Mojito Pircano	USD 8
Fresco Majadas	USD 8
Sequoia	USD 9
Sangría Majadas	USD 8
Pomelo Fresh	USD 9
Araucaria	USD 9
Árbol Caído	USD 8

PISCOS

Alto del Carmen 40°	USD 6
Black Heron	USD 9
Bou Legado Reservado Blanco	USD 9
Bou Legado Guardado en Roble 40°	USD 9
WilŮf	USD 12
Juliá	USD 9
Los Capellanes	USD 7

VODKA

Stoli	USD 7
Stoli Cucumber	USD 7
Stoli Raspberry	USD 7
Belvedere	USD 12

RON

Pampero Aniversario	USD 8
Zacapa 23	USD 15
Flor de Caña Blanco	USD 7

BOURBON & TENNESSEE WHISKEY

Jack Daniel's N°7	USD 7
Jack Daniel's Honey	USD 8
Jack Daniel's Fire	USD 8
Jack Daniel's Apple	USD 8
Wild Turkey	USD 7
Bulleit	USD 9

GIN

Tanqueray Royale	USD 8
Tanqueray	USD 8
Hendrick's	USD 9
Quintal Andes	USD 8
Quintal Franklin	USD 8

WHISKY

Grant's	USD 7
Johnnie Walker Black Label	USD 9
Singleton 15	USD 12
Glenfiddich 12	USD 9
Akashi	USD 10
Glenmorangie Nectar d'Or	USD 15
Monkey Shoulder	USD 9
Tullamore Dew	USD 8

TEQUILA & MEZCAL

José Cuervo Blanco	USD 8
José Cuervo Reposado	USD 8
Don Julio Blanco	USD 8
400 Conejos	USD 13

LIQUEURS & DIGESTIFS

Hennessy VS	USD 11
Hennessy XO	USD 42
Jägermeister	USD 7
Frangelico	USD 7
Amaretto Disaronno	USD 8
Baileys	USD 8
Drambuie	USD 8

Grand Marnier	USD 9
Fernet Branca	USD 6
Campari	USD 8
Limoncello Luxardo	USD 9

PREMIUM DRINKS

San Pellegrino: Grapefruit, Lemon, Orange, and Pomegranate	USD 5
Fentimans Ginger Beer: Traditional, Light	USD 3

TRADITIONAL DRINKS

Coca Cola	USD 3
Coca Cola Light	USD 3
Coca Cola Zero	USD 3
Fanta	USD 3
Sprite	USD 3
Sprite Zero	USD 3

FOOD

APPETIZERS

Pastel de Jaiba USD 16

Classic Crab Pie, prepared with fresh crab meat, house bread, heavy cream, sautéed vegetables, and gratinated parmesan cheese. Served with churrasca (flatbread).

Suggested Pairing: Amelia, Chardonnay, Concha y Toro.

Tártaro de Filete de Res USD 16

Beef Tartare, fresh egg yolk, pickled mustard, and sweet gherkins. Garnished with truffled French fries.

Suggested Pairing: Sparkling Wine, Titillum Original, Undurraga.

Berenjena Asada USD 13

Charcoal-Roasted Eggplant with olive oil and garlic, served with local goat cheese, confit cherry tomatoes, and basil pesto.

Suggested Pairing: Coastal Cool Climate Wine, Pinot Noir, Loma Larga.

Ceviche de Atún USD 17

Fish Ceviche with red onion, fresh cilantro, and a touch of green chili. Served with toast.

Suggested Pairing: Amayna Inox, Sauvignon Blanc, Garcés Silva.

Lengua Ahumada USD 23

Smoked Tongue, pickled mustard, lactonesa (mayonnaise made with milk), roasted avocado, chancho en piedra (Chilean tomato salsa), and tostada de tortilla al rescoldo (ash-baked flatbread toast).





Suggested Pairing: Sol de Sol, Pinot Noir, Aquitania.

Choritos en su Caldo USD 14

Mussels in the Pot in their own broth, white wine, and fresh parsley, served with native fried potatoes.

Suggested Pairing: Beer, Belgian Blonde, Humulus Sapiens.

SYMBOLOLOGY

-  Vegetarian
-  Vegan
-  Organic
-  Gluten-free
-  Lactose-free

SALADS

Subercaseaux USD 13

Mixed Green Leaves with Balsamic-Grilled Peaches, strawberries, blue cheese, and balsamic reduction.

Suggested Pairing: Sparkling Wine, Estelado, Miguel Torres.

Árboles Caídos USD 13

Selection of Green Leaves with Confit Mushroom Mix, avocado, roasted bell peppers, and a mango-lemon dressing.

Suggested Pairing: Beverage, San Pellegrino, Grapefruit.

Secano Costero USD 12

Mixed Green Leaves with Quinoa, confit vegetables, native potato chips, crispy cochayuyo (seaweed), and a classic lemon vinaigrette.

Pairing: Albaclara, Sauvignon Blanc, Haras de Pirque.

Cerro Serrano USD 14

Mixed Green Leaves with Candied Walnuts, Serrano ham, roasted pears, and local goat cheese terrine, dressed with balsamic and honey.

Suggested Pairing: Rosé, Lingal, Pérez Cruz.

SOUPS AND CREAMS

Crema de Zapallo Asado USD 11

Roasted sweet potato cream soup, Parmesan cheese (cheese-free option available), and caramelized pumpkin seeds.

Suggested Pairing: Terroir Hunter, Chardonnay, Undurraga.

Consomé de Ave USD 11

Classic Chicken Consommé, fresh homemade pasta, vegetables, and a poached egg.

Suggested Pairing: Antiguos Viñedos, País, La Causa.

Caldillo de Mar USD 16

Fresh Seafood Broth (Caldillo), conger eel, confit Chilota potatoes, and roasted vegetables.

Suggested Pairing: Coastal Cool Climate Wine, Sauvignon Blanc, Loma Larga.

MAIN COURSES

Humita a la Olla USD 14

Humita cooked in a pot with fresh corn, basil, and golden onions, served with roasted seasonal vegetables and Chilean salad.

Pairing: Rosé, Lingal, Pérez Cruz.

Corvina de Invierno USD 22

Grilled catfish, over a creamy toasted almond purée, broad beans sautéed with garlic and parsley. Red wine reduction.

Suggested Pairing: Orange Wine (Naranjo), Terroir Hunter Rarities, Undurraga.

Albacora Marina USD 24

Marinated yellowfin tuna in mixed peppers served with a sauté of octopus, shrimp, mussels in white wine, with confit cherry tomatoes, parsley, and rustic potato chips.

Suggested Pairing: Kiñe, Verdejo, El Principal de Pirque.

Filete a lo Pobre USD 25

Grilled Angus Beef Fillet, served with caramelized onion purée, poached egg, potato chip mille-feuille, and demi-glace sauce.

Suggested Pairing: A, Carmenere, VIK.

Garrón de Cordero USD 25

Low-Temperature Cooked Lamb Shank, served with chuchoca stew (ground dry corn) and a mushroom ragout.

Suggested Pairing: Selección del Viticultor, Petit Verdot, Laura Hartwig.

Plateada a la Chilena USD 21

Braised Beef in its Broth, served with humita a la olla (creamy corn stew) and Chilean salad (tomato and onion).

Suggested Pairing: Puralma, Carignan, Puralma.

Costillar de Cerdo USD 21

Long-Cooked Pork Ribs glazed in dark beer, served with a potato and mote (husked wheat) stew.

Suggested Pairing: Beer, Irish Red Ale, Tubinger.

PASTA AND RICE DISHES

Arroz de Campo y Mar USD 24

Creamy Rice with Grilled Octopus, shrimp, cured pork tenderloin, and a sauté of roasted vegetables.

Suggested Pairing: La Luca, Malbec, Laura Hartwig.

Arroz del Huerto 🌱 USD 15

Creamy Rice with Selected Mushrooms and vegetables and garden sauté.

Suggested Pairing: Coastal Cool Climate Wine, Pinot Noir, Loma Larga.

Fetuccini Nero di Mare USD 19

Homemade Black Fettuccine (Fettuccine Nero), with a selection of fresh seafood, and catch of the day roasted in garlic parsley butter.

Suggested Pairing: Terroir Hunter, Chardonnay, Undurraga.

Sorrentinos de Zapallo Camote 🌱 USD 14

Sorrentinos Stuffed with Butternut Squash, ricotta cheese, served with roasted vegetables and fine herb butter.

Suggested Pairing: Ecran, Carmenere, Haras de Pirque.

Ravioles Criollos USD 18

Homemade Ravioli, stuffed with prieta (blood sausage) and goat cheese, in pomodoro sauce.

Suggested Pairing: Terroir Hunter, Syrah, Undurraga.

KIDS' MENU

Carne braseada USD 17

Rib Cap in its Broth.

Pollo apanado USD 17

Breaded Chicken Breast Fillets.

Carne salteada USD 17

Pan-Seared Beef Fillet.

**All dishes on the children's menu include a side dish (white rice, French fries, or egg fettuccine), a beverage (juice or drink), and dessert (ice cream selection).*

DESSERTS

Tiramisú USD 9

Classic Creamy Mascarpone Cheese, Gioconda cookie, and coffee.

Suggested Pairing: Ristretto or Espresso, Nespresso.

Sopaipillas pasadas 🌱 USD 7

Sopaipillas (fried pumpkin pastries) in Chancaca Caramel, popcorn, cinnamon, and fresh oranges.

Suggested Pairing: Liqueur, Bitter Araucano, Virgilio Brusco e Hijos.

Volcán de Chocolate USD 9

With Toasted Hazelnuts and Vanilla Ice Cream.

Suggested Pairing: Oporto Fine Tawny Port, Dow's.

Torta de Merengue Lúcura USD 9

Slice of Frozen Meringue Cake, lúcura, and manjar.

Suggested Pairing: Cocktail, Amaretto Sour.

Cheesecake USD 10

Baked Cheesecake with Quince Sorbet, Pecorino cheese, and quince paste sauce.

Suggested Pairing: Late Harvest, Reserva Especial, Undurraga.

Ensalada de Frutas 🌱🌱🌱 USD 8

Selection of seasonal fruits.

Suggested pairing: Sparkling wine, Brut, Schwaderer.

Torta de Chocolate 🌱 USD 9

Cutting of the cake of the day.

Suggested pairing: Espresso or mild Americano, Nespresso.

COFFEE AND INFUSIONS

Americano USD 3

Cortado USD 3

Espresso USD 3

Double Espresso USD 4

Latte USD 3

Macchiato USD 3

Ristretto USD 3

Infusions: Chamomile, Mint, or Ginger USD 3

Té Dilmah USD 3



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