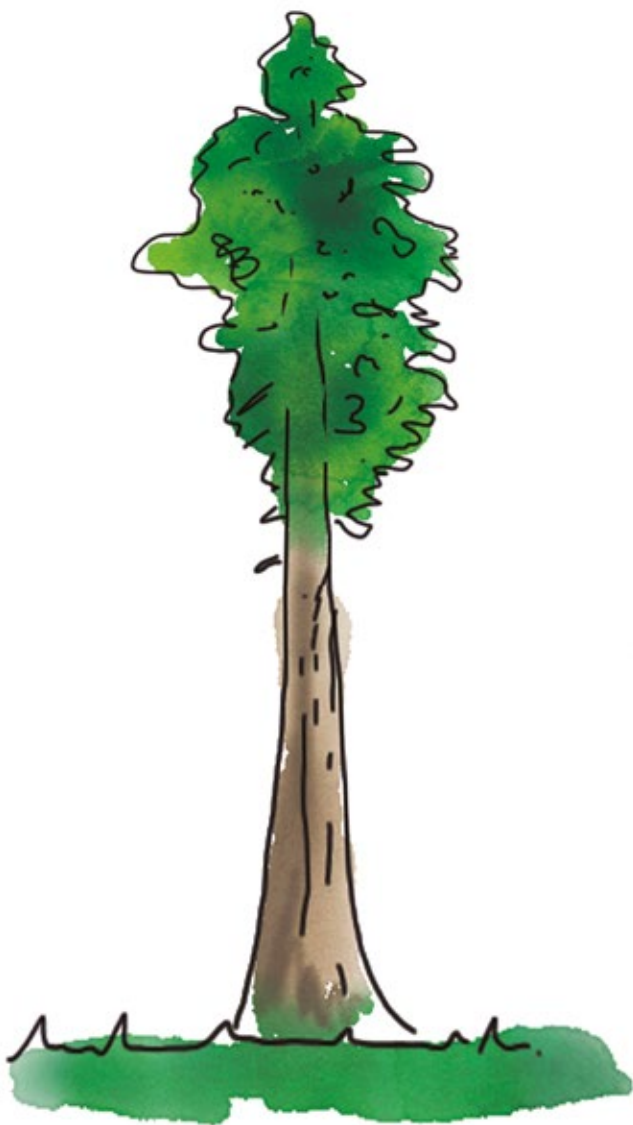


Restaurant
Sequoia



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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BEVERAGES

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

BEER

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

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

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

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

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

Tártaro de res 🍷
Beef fillet, red onion, capers, sweet and sour pickles, parsley, lemon mayonnaise, whole grain mustard, and country bread toasts

Gravlax de Salmón 🍷
Classic salmon gravlax, beet tartare, whole grain mustard, and pickled vegetables

Salmón fresco 🍷
Fresh salmon marinated with whole grain mustard, lemon, avocado, sesame, and house-made focaccia toast

Hummus 🌱🌾🍷
Traditional chickpea, tahini, garlic, and lemon blend, served with confit cherry tomatoes, mushrooms, and asparagus on a roasted paprika coulis

Bocconcini 🌾
Bocconcinis served with tomatoes, onion, scallions, roasted bell peppers, mixed greens, slices of serrano ham, and basil oil

SALADS

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


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, served with smoked pork ribs and chorizo

MAIN COURSES


Filete de la casa   USD 28
Grilled beef tenderloin medallion, demi-glace sauce, creamed corn, and garden vegetables


La estancia  USD 25
Lamb ribs slow-cooked at low temperature, parsley creamed wheat mote, and roasted garden vegetables

Vista al mar  USD 21
Roasted southern hake, served with pea purée and shrimp sauce




Asado de tira USD 25
Short ribs slow-cooked at low temperature, rustic mashed potatoes, demi-glace sauce, and mixed mushrooms

HOMEMADE PASTA AND RICE DISHES


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

Raviol Criollo  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 sautéed in garlic-parsley butter, with shrimp, octopus, mussels, and catch of the day

Arroz de bosque y huerta    USD 16
Creamy mushroom rice with classic tomato sofrito and garden vegetables

FROM THE GRILL

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

Salmón USD 19
Grilled with fine herbs

Lomo Vetado  USD 20
300g grilled ribeye steak with garlic, butter, and fresh rosemary

SIDES

Pastelera de choclo   USD 8
Traditional corn pie

Mix de la huerta    USD 11
Sautéed garden vegetables

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

KIDS CORNER

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

Chocolate al Cabernet USD 9
A chilled 65% cacao chocolate cheesecake, featuring a luscious liquid center of Maipo Valley Cabernet Sauvignon, set on a delicate Gioconda sponge and garnished with mixed nuts

Pana Cotta de Lavanda y Texturas de Frambuesas  USD 9

Delicate panna cotta infused with lavender from our garden, paired with raspberry sponge, Valrhona chocolate inspiration, and wild berries

Lingote de Merengue Lúcura USD 9

A refined dessert featuring thin, crispy meringue layers, filled with natural lucuma frosting and creamy dulce de leche

Cheesecake USD 9

A classic New York-style baked cheesecake with a crisp Basque crust, served with our signature house-made sauces

Volcán de Chocolate USD 10

A 55% cacao chocolate lava cake, served with a chocolate crumble and Timaukel artisanal vanilla ice cream

Crema Catalana USD 9

Classic Spanish preparation with a crispy layer of caramelized brown sugar

Ensalada de Frutas  USD 7

A selection of seasonal fruits served with raspberry gel.

CAFETERIA

Espresso USD 4

Macchiato USD 4

Ristretto USD 3

Cortado USD 4

Organic Coffee USD 3

Tea and Infusions  USD 4

Glossary

 Gluten-free product

 Vegan product

 Lactose-free product

 Organic product

 Smoked product