



AUTUMN IN  
THE MAIPÚ VALLEY

*menu*

C L U B T A P I Z

*english*

# STARTERS



Roasted goat cheese, quince chutney,  
toasted walnuts, sprouts

**\$21.000**

Pumpkin and ginger soup, sautéed  
leek and pancetta, crunchy sunflower  
seeds

**\$19.000**

Glazed sweetbreads, quince jelly,  
chickpea purée

**\$25.000**

Green salad, crispy Serrano ham,  
citrus segments

**\$18.000**



# MAIN COURSES



Pine mushroom and portobello risotto,  
sautéed leeks and sweet potatoes

**\$30.000**

Rabbit cappelletti in clarified  
consommé

**\$35.000**

Ribeye steak, sweet potato and  
chestnut purée, black garlic purée

**\$41.000**

White salmon, green pea purée, leek  
cream, watercress oil

**\$39.000**



# DESSERTS

Pumpkin flan, ginger cream, candied pumpkin seeds

**\$16.000**

Chocolate and olive tasting: dark chocolate ganache, sea salt, Tapiz olive oil, smoked or white chocolate and olive ice cream, broken cookie

**\$18.000**

Apple and quince tart, Brie cream, jarilla honey

**\$19.000**

Dulce de leche lava cake with red berry ice cream

**\$18.000**

# DRINKS

Mineral Water

**\$3.600**

Sodas

**\$4.500**

Nespresso Coffee

**\$4.200**

## 3-STEP MENU

No wine

**\$63.000**

With Classic Wine

**\$75.000**

With Reserve Wine

**\$80.000**

With Alta Collection / Wapisa wine

**\$88.000**

(Includes water and Nespresso coffee)

## KIDS MENU

Homemade pasta with sauce of choice

**\$23.500**

Mini ribeye with French fries

**\$25.000**



DISCOVER THE FULL CLUB  
TAPIZ EXPERIENCE: OUR  
VINEYARDS, WINERY, AND ART  
SPACES.

*Thank you for being  
with us*

C L U B T A P I Z