

ROCK TIME

• by WOMU BAR •

PISCOLA
MOJITO

\$ 1.000 c/u

(CONSUMING FROM 5.000 PER PERSON IN THE KITCHEN)

BEER

\$ 2.500 c/u

(CALAFATE WHILE SUPPLIES LAST)

your saint?
1 BEER OR JUICE

FREE

(TO CLOSE)

kids (-10)
2 CHURROS

FREE

(TO 21:00)

tuesday/wednesday

18:00 to CLOSE



DAY BEFORE HOLIDAY TO 20:00

friday/saturday

13:00 to 20:00

thursday

18:00 to 20:00

WoMu
BAR

KITCHEN

Appetizers

MIXED STARTERS	PORTION	HALF A PORTION
SAN BLAS ★ Meatballs of Guayu, Crispy Chicken Pop Corn, Jalapeño Peppers, Roasted Green Peppers Stuffed with Cheese, Crispy Shrimp, Merken Seasoned Potatoes, Guacamole, Fried Corn Tortillas, Garlic Sauce and Bell Pepper Sauce.	\$ 29.000	
JANIS JOPLIN Olives, Salami, Crackers, Guacamole and Chopped Cheese.	\$ 18.000	
AC/DC Crispy Chicken Wings, Crispy Chicken Pop Corn, Onion Rings, Cheese Empanadas, French Fries, Crispy Chopped Bacon, BBQ Sauce and Homemade Garlic Mayonnaise.	\$ 23.000	
MANSON ★ Meatballs of Guayu, Crispy Chicken Pop Corn with Vegetables, Cheese Empanadas, Olives, Crispy Shrimp, French Fries, Crackers, Bell Pepper Sauce and Homemade Garlic Mayonnaise.	\$ 28.000	
WINEHOUSE Gratined Chicken and Mushroom, Crispy Shrimps, Salami, Crackers, Chopped Cheese, French Fries and Homemade Garlic Mayonnaise.	\$ 28.000	
MEAT BOARD Beef Steak, Chicken, French Fries and Crispy Onions Rings Accompanied with Homemade Sauce and BBQ Sauce.	\$ 33.000	\$ 20.000
FUSION BOARD ★ Meatsballs of Guayu, Chopped Cheese, Crispy Chicken Pop Corn, Cream Cheese with Soy and Sesame, Olives, Grissini Breadsticks, Crackers, Crispy Onion Rings, Accompanied with Mayonnaise and Homemade Sweet and Sour Sauce.	\$ 33.000	
MEATBALLS WITH FRIES Meatballs of Guayu With French Fries, Garlic Sauce and BBQ	\$12.000	



KITCHEN

Appetizers

POTATO STARTERS	PORTION	HALF A PORTION
FRENCH FRIES French Fries with Homemade Mayonnaise.	\$ 8.000	\$ 5.000
SPICY POTATOES 🌶️ Merquén Seasoned Rustic French Fries, Covered with Salsa Brava and Homemade Spicy Sweet and Sour Sauce.	\$ 16.000	\$ 9.000
POTATOES A LA PROVENZAL French Fries Covered with Cheese Sauce and Crispy Bacon.	\$ 16.000	\$ 9.000
POTATOES WITH MUSHROOMS French Fries Covered with Cheese Sauce and Sauteed Mushrooms.	\$ 16.000	\$ 9.000
QUEEN POTATOES BOARD ★ French Fries Covered with Ground Beef, Philadelphia Cheese and Fresh Chives.	\$ 18.000	\$ 13.000
MOLOTOV ★🌶️ French Fries Covered with Ground Beef, A La Provenzal Cheese Sauce, Red Onion, Bell Peppers, Green Peppers, Pickles, Chives, and Tabasco.	\$ 20.000	\$ 14.000
LA LEY French Fries Covered with Chicken and Ground Beef of Guayu Sauteed with Vegetables and Topped with 2 Fried Eggs.	\$ 16.000	



KITCHEN

Appetizers

FRIED STARTERS	PORTION	HALF A PORTION
CHEESE EMPANADAS (8 UNITS) With Homemade Dough and Melted Mozzarella Cheese.	\$ 9.000	\$ 5.000
CRISPY SHRIMPS Breaded Ecuadorian Shrimps with Homemade Bittersweet Sauce.	\$ 16.000	\$ 9.000
“THE ROAD TO HELL” JALAPEÑO PEPPERS 🌶️ Breaded Balls Stuffed with Cream Cheese and Jalapeños with Homemade Bittersweet Sauce.	\$ 16.000	\$ 9.000
CRISPY ONION RINGS Crispy Onion Rings with Homemade Mayonnaise.	\$ 8.000	\$ 5.000
CHICKEN WINGS (1 KG) ★ 1 kg of Crispy Chicken Wings, Accompanied with French Fries and A Sauce of Your Choice. Recommended with BBQ and Spicy Buffalo Sauces.	\$ 23.000	
CHICKEN POP CORN (500 GR) 500 gr of Breaded Chicken Balls, Accompanied with 2 Homemade Sauces of Your Choice.	\$ 14.000	



KITCHEN

Main Courses

BURGERS

100% homemade burgers. You can choose Beef, Breaded Chicken Breast or Vegetarian Black Beans

CLASSIC \$11.000

A Burger of Your Choice, Hydroponic Grown Lettuce and Tomato Base, Cheddar Cheese, Red Onion, Pickles and Homemade Mayonnaise.

LA GRINGA \$ 11.000

A Burger of Your Choice, Cheddar Cheese, BBQ Sauce, Bacon, Crispy Onion Rings and Homemade Mayonnaise.

RED HOT ★ 🌶️ \$ 11.000

A Burger of Your Choice, Lettuce and Tomato Base, Cheddar Cheese, Covered with Green Peppers Stuffed with Mozzarella, Bacon with a Touch of Homemade Mayonnaise and BBQ Sauce.

MAXI \$ 13.000

Hamburguesa a elección, Cubierta de Queso Mozzarella, Tocino, Cebolla Caramelizada, Palta y Mayonesa de la Casa.

MOTORHEAD \$ 11.000

A Burger of Your Choice, Mozzarella Cheese, Bacon, Caramelized Onion and A Fried Egg.

CHEESE BURGER ★ \$ 14.000

A Double Burger with Cheddar Cheese, Grilled Bacon and Homemade BBQ Sauce + French Fries

AVOCADO MAYONNAISE CHICKEN FILET \$ 9.000

200 gr of Chicken Breast with Avocado and Homemade Mayo. Suggestion: Ask For Various Add-Ons for Your Sandwich.



KITCHEN

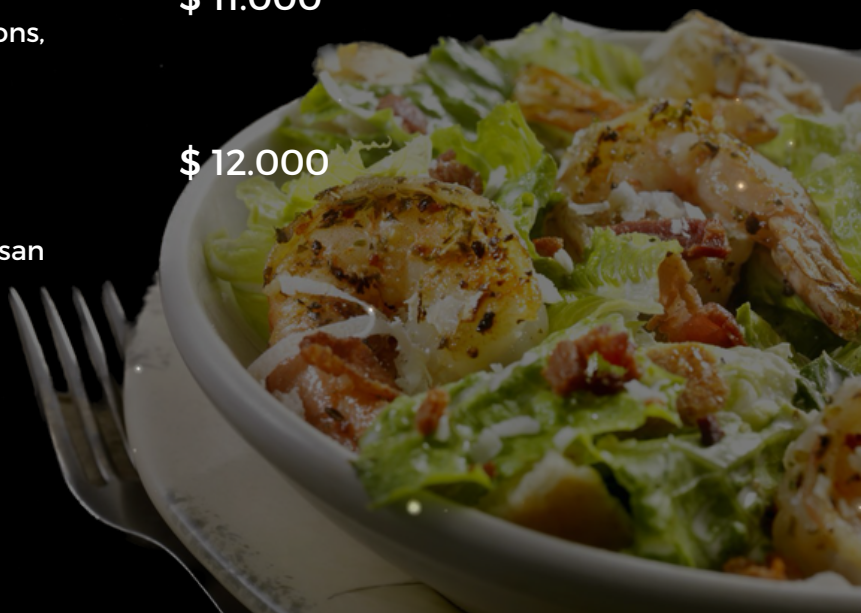
Main Courses

PIZZAS

MARGARITA Tomato Sauce, Mozzarella Cheese, Basil.	\$ 11.000
PEPPERONI Tomato Sauce, Mozzarella Cheese, Italian Pepperoni.	\$ 12.000
SALAME Tomato Sauce, Mozzarella Cheese, Italian Salami.	\$ 12.000
VEGETARIAN Tomato Sauce, Mozzarella Cheese, Red and Green Peppers, Onion, Olives.	\$ 11.000
CAZADORA ★ Tomato Sauce, Mozzarella Cheese, Red and Green Peppers, Chopped Onions, Ground Beef.	\$ 14.000

OTHER DISHES

	PORTION	HALF A PORTION
FAJITAS ★ 12 Tortillas with Ground Beef, Diced Chicken Breast, Mozzarella Cheese, Caramelized Onions, 2 Guacamoles and 1 Homemade Mayonnaise.	\$ 28.000	\$ 18.000
“A LO POBRE” BURGER 2 Homemade Burgers of 180 gr Each, Accompanied with French Fries, 2 Country Eggs and Grilled Caramelized Onions.	\$ 13.000	
CESAR SALAD Lettuce, Grilled Chicken, Tomatoes, Croutons, Parmesan Cheese, and Caesar Sauce.	\$ 11.000	
ECUADORIANS SHRIMPS SALAD Lettuce, Ecuadorian Shrimps, Avocado, Parmesan Cheese, Tomatoes, Capers, and Caesar Sauce.	\$ 12.000	



KITCHEN

Desserts and Coffees

DESSERTS

ICE CREAM CUP \$ 6.000
Chocolate, Vanilla, Manjar.

CHURROS \$ 5.000
Homecut Churros Accompanied with Delicate Hot Manjar Sauce.

ARTISANAL MANJARATE \$ 5.000
Aerated Artisanal Manjar Mousse with Chocolate Cookie Crumbs

CHOCOLATE BROWNIE \$ 5.500
Hot Chocolate Brownie with Ice Cream of the Day.

CHOCOLATE VOLCANO \$ 6.000
Hot Chocolate Volcano with Ice Cream of the Day.

MANJAR SCREAM ★ \$ 6.000
A Fine Tube of Bitter Chocolate Filled with Artisan Manjarate.

COFFEES AND TEAS

ESPRESSO \$ 2.500

CORTADO \$ 4.000

AMERICANO \$ 3.000

TEA \$ 2.500

ICED COFFEE \$ 8.000



BAR

NON-ALCOHOLIC

SOFT DRINK	2.500
NATURAL JUICE	5.000
LEMONADE	5.000
LEMONADE GINGER/MINT	5.500
RED BULL	3.500
MINERAL WATER (SPARKLING)	2.500
MINERAL WATER (STILL)	2.500
PIÑA COLADA (N/A)	6.500
PIÑA COLADA (FLAVORED, N/A)	7.000
MOJITO (N/A)	6.500
MOJITO (FLAVORED, N/A)	7.000
MOJITO WITH N/A BEER	7.000
MOJITO WITH N/A BEER (FLAVORED)	7.500
CAIPIRINHA (N/A)	6.500
PRIMAVERA (N/A)	6.500
HEINEKEN (N/A)	4.000

BEER (KEG)

SCHOP NIKLITSCHK TRIGO 500CC	5.000
SCHOP AUSTRAL TORRES DEL PAINE 500CC	5.000
SCHOP AUSTRAL CALAFATE 500CC	5.000
SCHOP KUNSTMANN TOROBAYO 500CC	5.000

MOJITOS

MOJITO WOMU ★	9.000
MOJITO	6.500
MOJITO SABORES	7.000
MOJITO CERVEZA	7.000
MOJITO SABORES CERVEZA	7.500
MOJITO RUSSO	6.500
MOJITO RUSSO SABORES	7.000
MOJITO RED BULL	7.500
MOJITO REDD BULL SABORES	8.000
MOJITO BRUT	7.000
MOJITO BRUT SABORES	7.500
PISCOJITO	7.000
PISCOJITO SABORES	7.500
MOJITO WHISKEY	8.500
MOJITO WHISKEY SABORES	9.000
MOJITO JAGER	7.500
MOJITO APEROL	8.000
MOJITO RAMAZZOTTI	8.000

BEER (BOTTLE)

AUSTRAL LAGER 330CC	4.000
AUSTRAL CALAFATE 330CC	4.000
KUNSTMANN MIEL 330CC	4.000
KUNSTMANN TOROBAYO 330CC	4.000
HEINEKEN 330CC	4.000
CORONA 330CC	4.000
DOLBEK MAQUI 330CC	4.000

BAR

PISCO + SODA

	CLASSIC	ROCKSTAR
ALTO DEL CARMEN 35*	6.000	7.500
MISTRAL 35*	6.000	7.500
MISTRAL NOBEL 40*	8.500	10.000
FUNDO LOS NICHOS 35*	7.000	8.500
FUNDO LOS NICHOS 40*	7.500	9.000

RUM + SODA

	CLASSIC	ROCKSTAR
HAVANA 7 YEARS	11.000	12.500
HAVANA SPECIAL	6.000	7.500

GIN + SODA

	CLASSIC
BEFFEATER	9.500
TANQUERAY	9.500
TROPICAL GIN	10.000

VODKA + SODA

	CLASSIC	ROCKSTAR
ABSOLUT ORIGINAL	7.500	9.000
ABSOLUT FLAVORED	8.000	9.500
STOLICHNAYA	6.000	7.500

WHISKY

	SIMPLE 2OZ	DOUBLE 4OZ
FIREBALL	6.000	10.000
JACK DANIELS CLASSICO	7.000	11.000
JACK DANIELS HONEY	7.000	11.000
JOHNNIE WALKER BLACK LABEL	8.000	13.000
JOHNNIE WALKER RED LABEL	5.500	9.500



SIGNATURE COCKTAILS

THUNDERSTRUCK ★ \$13.000
Jack Daniels Honey Whisky,
Lemon, Pineapple Juice and
Burnt Sugar.

1979 ★ \$7.500
Absolut Pear, Tequila, Lemon,
Grenadine and Cassis Liqueur.
Rosemary Flavored.

YELLOW SUBMARINE ★ \$7.500
Gin, Lemon and Mango,
Rosemary Flavored.

SWEET EMOTION \$7.500
Coco Nut Rum, Martini Bianco,
Gin, Lime and Sugar.

GREEN SUMMER \$7.000
Tequila, Burnt Sugar, Lemon
and Fresh Mint.

BLUE OCEAN \$7.000
Coconut Rum, Lemon,
Pineapple Juice, and Curacao.

AZTECA \$7.000
Tequila , Amaretto, Pineapple
Juice, Grenadine and Lemon.

CARIBBEAN GIN \$7.500
Gin, Grenadine, Passion Fruit
Juice and Macerated Ginger.

WINTER LOVE \$7.500
Absolut Berries Vodka, Tequila,
White Rum, Coconut Cream,
Strawberry Juice and Cream.

SUMMER LOVE \$7.500
Orange Juice, Strawberry
Juice, Grenadine, Coconut Rum
and Absolut Berries Vodka.

SHOT ROULETTE \$20.000
A Game of Shots and
Surprises.
A Total of 16 Shots.

BAR

APERITIVES

AMARETTO SOUR	6.500
BAILEYS	8.500
CAMPARI	6.500
DISARONNO	8.500
DRAMBUIE	7.500
FRANGELICO	7.500
FRANGELICO SOUR	7.000
JAGER SOUR	6.500
JAGERMEISTER	6.500
KAHLUA	6.500
MARTINI BIANCO	6.500
MARTINI ROSSO	6.500
PISCO SOUR CHILENO	6.500
PISCO SOUR PERUANO	6.500
PISCO SOUR PERUANO CATEDRAL	7.500
PISCO SOUR PERUANO VATICANO	13.000
SHOT JAGER	4.500
SHOT OLMECA	4.000
WHISKY SOUR	7.000

RED WINE

TORO DE PIEDRA CABERNET SAUVIGNON	23.000
TORO DE PIEDRA MERLOT	23.000

CHAMPAGNE

BRUT 750CC	19.000
COPA BRUT	4.500

CLASSIC COCKTAILS

APEROL SPRITZ	7.000
CAIPIRINHA	6.500
CAIPIRÍSIMA	6.500
CAIPIROSKA	6.500
CLAVO OXIDADO	7.000
COSMOPOLITAN	6.500
DAIKIRI SABORES	6.500
EL PADRINO	6.500
FERNET BRANCA	6.500
FERNET BRANCA ROCKSTAR	8.000
JOHN COLLINS	6.500
KIR ROYAL	6.000
JAGERBOMB	6.500
LONG ISLAND ICED TEA	7.000
MAI TAI	6.500
MÚLTIPLE ORGASMO	7.000
PIÑA COLADA	7.000
PIÑA COLADA SABORES	7.500
PRIMAVERA	6.500
RAMAZZOTTI	7.500
RUSO BLANCO	6.500
RUSO NEGRO	6.500
SEX ON THE BEACH	6.500
TEQUILA MARGARITA	6.500
TEQUILA MARGARITA BLUE	6.500
TEQUILA MARGARITA SABORES	7.000
TEQUILA SUNRISE	6.500
TEQUIRÍSIMA	6.500
TOM COLLINS	6.500
NEGRONI	6.500

CONCURSO ESCOLAR BANDAS ROCK DE QUILLOTA

CONCURSO ESCOLAR DE BANDAS ROCK DE QUILLOTA - WOMU BAR 2025 🎵

¿Tu banda tiene la fuerza para hacer temblar el escenario de Womu Bar?
Este Noviembre, abrimos las puertas a la energía del rock escolar
con el Concurso de Bandas Rock de Colegios, donde el talento joven se toma el escenario
más autentico de Quillota.

⚡ BASES DEL CONCURSO

Cupos disponibles: 5 colegios - 1 banda por colegio.
Fechas del evento: Todos los sábados de noviembre, desde las 17:00 hrs en Womu Bar.

- * Primeros 2 sábados: Cada banda interpreta 1 tema rock.
- * Últimos 2 sábados: Cada banda interpreta 2 temas.

🏆 PREMIOS

- * 1er lugar: Giftcard de \$100.000 en consumo en Womu Bar.
 - * 4 horas en womu - salas de ensayo.
- * 2do lugar: Giftcard de \$50.000 en consumo en Womu Bar.
 - * 2 horas de en womu - salas de ensayo.

Los ganadores serán elegidos por aplausómetro del público
y jurado especial de Womu Bar.

🎵 REQUISITOS DE POSTULACIÓN

- * La banda debe estar compuesta exclusivamente por estudiantes de un mismo colegio.
- * Se permite un máximo de 1 adulto (profesor o tutor escolar) como apoyo.
- * Estilo de canciones; rock en todos sus estilos (covers o temas propios)
- * Enviar 1 tema grabado completo
(puede ser con celular, en la mejor calidad posible, imagen/sonido) al correo:

✉ cv@womu.cl

Indicar en el mail:

- * Nombre del colegio
- * Nombre de la banda
- * Integrantes y curso
- * Contacto del responsable

Recomendaciones:

Tener cuenta de Instagram para compartir contenido de las actividades.

🔊 PRUEBA DE SONIDO

La primera banda en presentarse será la encargada
de realizar la prueba de sonido a las 15:00 hrs el día del evento.

👉 VIVE EL ROCK ESCOLAR

El escenario de Womu Bar ha recibido grandes artistas de renombre,
tributos y bandas locales, ¡ahora es el turno de las nuevas generaciones!
Una oportunidad única para tocar en un escenario real, frente a un público y jurado,
compartiendo la pasión por la música que nos une.

📍 Lugar: Womu Bar - Quillota

📅 Fecha: Sábados de Noviembre 2025

🕒 Hora: Desde las 17:00 hrs

Bandas clasificadas:
Última semana de Octubre.