

Chilean gastronomy

Mercado Central: Santiago's massive central market, the Mercado Central, is well-visited, and for good reason. Situated at the north end of downtown just south of the Mapocho River, this market is the long-standing, lively hub of city commerce.

Its seafood market is exceptional, as are its food stalls, serving up national specialties such as curanto, a hearty stew of seafood, meat, and potato typically eaten in Chiloé in the south.

Beyond the food, the central market is a great place to peruse all that Chile produces, from flowers to woolen textiles.



Central Market (Mercado Central) in Santiago de Chile

Bellavista: In recent years, upscale gastropubs have proliferated in the Bellavista neighborhood just north of the river. Quality brewing was brought by German immigrants in the 19th century, reflected in the names of some of the best local breweries.

Among the best brewpubs in Santiago are Kunstmann Kneipe, Jardin Mallinkrodt, and KrossBar, each serving several varieties of schop, or draft, beer.

The food is excellent as well, featuring charcuterie boards and craft burgers, while more understated bars such as José Ramón 277 serve more low-key sandwiches and beers and are popular among young professionals and students alike.

Santiago's top restaurant: On the other end of the dining spectrum is Chile's most revered restaurant, Boragó. And what an experience it is. As Santiago's dining scene becomes increasingly refined, its chefs are experimenting with local ingredients and flavor combinations on a new level.

Dinners at Boragó are an occasion to savor and have up to seven courses with optional wine pairings. Boragó stands atop the list of best restaurants in Santiago.



Oysters

Traditional Chilean restaurants: For a deeper dive into traditional Chilean dining, Santiago is home to several restaurants serving dishes that have hardly changed over the past few centuries. Many of these recipes hail straight from the farms, mountains, forests, and islands that make Chile such a diverse country.

Two places worth seeking out are [Restaurant Ana Maria](#), which serves traditional family-style cooking, and [Chiloentumesa](#), which specializes in dishes from Chiloé Island in the south of the country.



Chilean Pebre sauce, a traditional condiment made of tomato, onion, garlic, spicy aji pepper and coriander with empanadas on the side.



Curanto: Famous traditional dish of the south of Chile and the Chiloe archipelago