

The background of the image is a light gray topographic map with various contour lines. In the center, there is a white square with a dark brown border. Inside this square, the text "TIERRA DE FUEGO" is written in a dark brown, serif, all-caps font. Below it, the word "Restaurant" is written in a dark brown, italicized, script font.

TIERRA DE FUEGO
Restaurant

APPETIZERS

APPETIZERS

Pisco Sour Tierra de Fuego	\$6.000	Jerez Sour	\$5.000
Pisco Sour Peruano	\$7.000	Jerez Tío Pepe	\$6.500
Pisco Sour Catedral Nacional	\$8.000 Foto 1	Kir Royal	\$5.500
Pisco Sour Catedral Peruano	\$10.000	Mango Sour	\$6.000
Amaretto Sour	\$5.000	Manhattan	\$6.500
Aperol Spritz	\$7.000 Foto 2	Martini Dry	\$6.000
Ramazzotti	\$7.000	Mojito	\$6.000 Foto 4
Bitter Batido	\$5.000	Mojito Sabores (Piña, Mango, Berries)	\$6.500
Caipirinha	\$5.000	Sangría	\$6.000
Caipiroska	\$5.000	Negroni	\$6.000
Campari	\$5.500	Old Fashion	\$6.000
Chardonnay Sour	\$5.500	Tequila Margarita	\$6.000
Chardonnay Glass	\$5.000	Vaina	\$6.000
Sparkling Glass	\$5.000 Foto 3	Vodkatini	\$6.000
Sauvignon Blanc Glass	\$5.000	Whisky Sour	\$6.500
Espresso Martini	\$5.000		



STARTERS

COLD STARTERS

Oysters	\$13.000
Carpaccio of salmon	\$15.000
Carpaccio of beef fillet	\$15.000
Ceviche of the day	\$15.000
Trilogy of ceviches	\$15.000
Mayo abalone (With mayo potatoes (Seasonal)	\$22.000
Sea urchin (Seasonal)	\$17.000
Octopus in olive oil	\$20.000
King crab with sauce	\$32.000
Cold seafood platter (Abalones, King crab, oysters, seafood perol, tuna ceviche, shrimp, octopus, clams)	\$60.000 Img 1
Lobster	\$80.000 Img 3
Whole King Crab	\$180.000 Img 4

HOT STARTERS

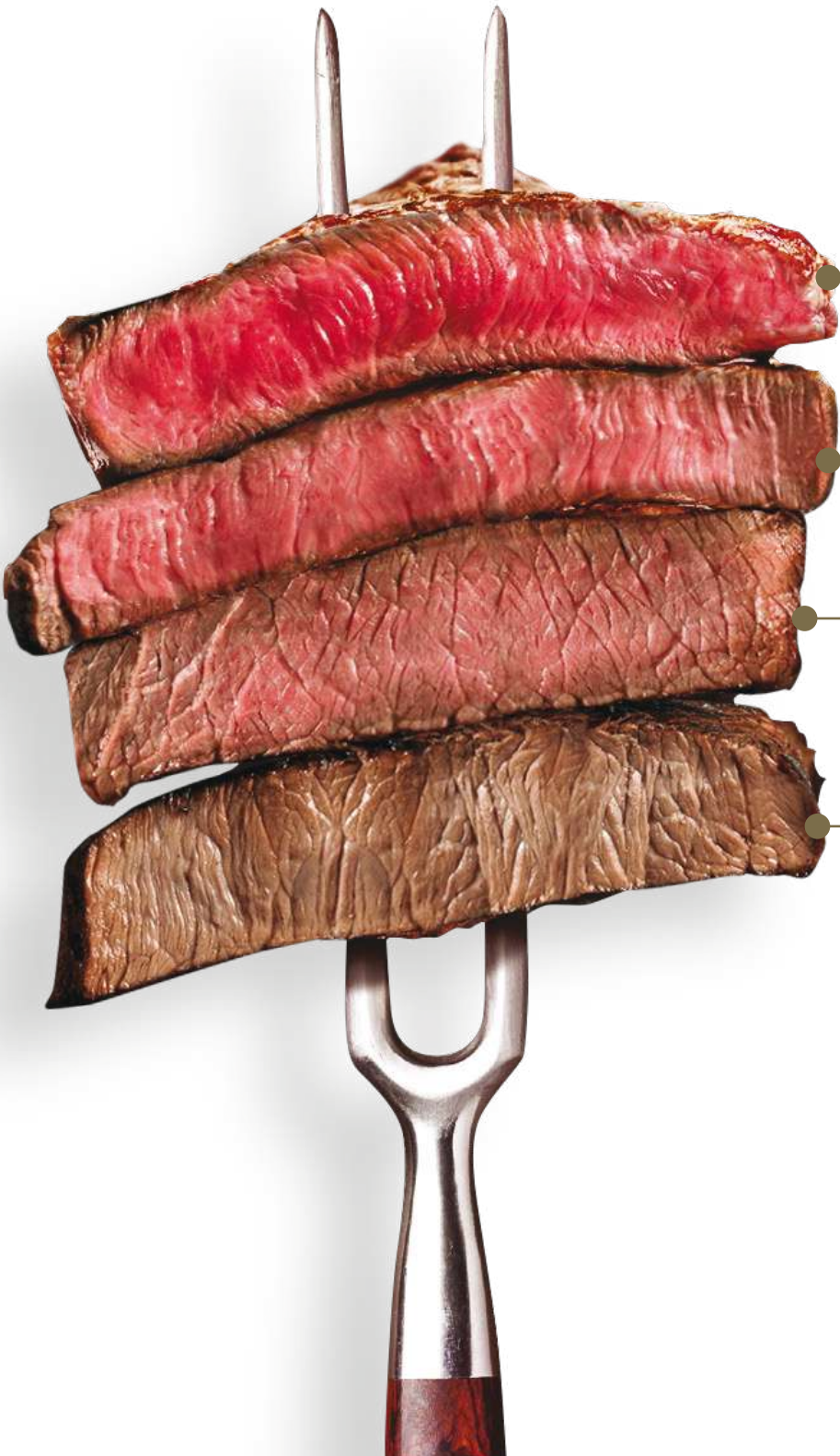
Soup or cream of the day	\$8.000
Breaded shrimp (With tartar sauce and coconut sauce)	\$11.500
Pil-pil or al ajillo shrimp	\$11.500
Parmesan clams (machas)	\$17.000
Parmesan oysters	\$19.000
Pil-pil oysters	\$19.000
Batter-fried squids	\$10.000
Cheese empanadas (6 units)	\$7.000
Cheese shrimp empanadas (2 units)	\$10.000
Fried abalone empanadas (2 units)	\$13.000
Hot seafood platter (Parmesan oysters, parmesan clams, pil-pil shrimp, breaded squids, crab cake, breaded shrimp)	\$58.000 Img 2



PREMIUM MEAT

PREMIUM MEAT

Fillet 250 gr.	\$15.000
Smooth Loin 300 gr.	\$15.000
Striploin 300 gr.	\$17.000
Striploin 500 gr.	\$27.000
Sausage Steak 500 gr.	\$25.000
Boneless Chicken	\$10.000
Entrecote 500 gr. (30 minutes)	\$35.000
Magellanic lamb on sword (6 hours on low heat)	\$28.000



ENGLISH RED

Sealed cut on both sides over high heat. Outer layer well cooked, raw center and even cold.
Reaches up to 55°C, (130°F)

MEDIUM

Ideal term because the meat does not lose its juiciness. Sealed or marked on the griddle or grill, leaving the center red.
Reaches up to 63°C, (145°F)

MEDIUM WELL

The meat begins to lose juiciness and with it the flavor. The center of the cut becomes light brown, with the edges perfectly cooked.
Reaches up to 71°C, (160°F)

WELL DONE

Less recommended point, the meat loses up to 70% of its juiciness leaving it stiff, even if it's a quality cut. The whole cut takes on a brownish-gray color and practically with no juice.
Reaches up to 77°C, (170°F)

FISHES

SIDES	
White Rice	\$4.500
Leek Risotto	\$5.500
French Fries	\$4.500
Mashed Potatoes	\$4.500
Rustic mashed potatoes	\$4.500
Sauteed potatoes with garlic	\$4.500
Sauteed mushrooms	\$6.500
Vegetable Chiffonade	\$5.500
Creamed Spinach	\$7.000
Araucana Potato	\$5.500
Duchess Potatoes (5 units)	\$6.500

FISHES	
Grilled or fried conger eel	\$14.000 Img 1
Grilled or fried chilean pomfret	\$14.000
Grilled or fried southern hake	\$14.000 Img 2
Grilled albacore	\$14.000
Grilled salmon	\$14.000 Img 3
Tuna (english)	\$15.000 Img 4

SAUCES	
Maître d'hôtel sauce	\$4.500
Blond or black butter sauce	\$4.000
Caper butter sauce	\$4.500
Three peppers sauce	\$4.000
Mushroom sauce	\$5.000
Roquefort sauce	\$5.000
Shrimp sauce with cream	\$6.000
Three seafood cream sauce	\$6.500
Seafood sauce with olive oil	\$7.000



SEA SPECIALTIES

FISHES

Grilled tuna (With sesame and leek risotto, soy sauce and passion fruit sauce)	\$21.000	Img 1
Grilled conger eel (In King crab sauce accompanied with potato gnocchi)	\$23.000	
Fried conger eel (Accompanied with french fries)	\$18.000	
Conger eel broth (Reduction of conger eel broth, accompanied with vegetables and boiled potatoes)	\$17.000	
A lo macho chilean pomfret (Grilled with piure, garlic, cacho de cabra chili and ginger, accompanied by rustic mashed potatoes)	\$18.000	
Salmon cancato (Salmon stuffed with spanish chorizo, tomato and cheese, araucana potato side)	\$21.000	Img 2
Hake Vasca Grilled, mix of olives, peppers and onion accompanied by chaucha potatoes)	\$21.000	

CLAMFISH

Abalone chowder (On a bread base, sauteed vegetables, milk cream and cheese)	\$21.000	
Crab cake (Fluor base, butter, sauteed vegetables, cream and cheese)	\$19.000	
Abalone shrimp risotto	\$20.000	
Tierra de Fuego pan (Reduction of fish broth with shrimps, oysters, conger eel, maltón clams, squid and king crab mero)	\$21.000	Img 3
Oysters Fettuccini (Fresh fettuccine pasta with Parmesan oyster sauce)	\$21.000	
Grilled Octopus (Grilled octopus tentacles served with herb-seasoned rustic potatoes, accompanied by olive and chimichurri sauce)	\$26.000	



GROUND SPECIALTIES

GROUND SPECIALTIES		SPECIAL SALADS	
Gnocchi with Fungi Gratin (Gnocchi of potatoes with mushrooms, touches of parmesan and gratin)	\$17.000	Tierra de fuego salad Lettuce, avocado, palm hearts, King crab, Cherry tomato and goat cheese. Dressing (mayonnaise, yogurt, dill)	\$19.000 Img 3
Mafioso Fillet (Fillet sauteed in olive oil, chili, cacho de cabra chili and garlic with rustic mashed potatoes)	\$20.000	Pacific salad Lettuce, watercress, avocado, shrimp, and salmon. Dressing (limoneta)	\$17.000
Tierra de fuego fillet (Fillet tournedó, grilled goat cheese, three peppers sauce accompanied with artichoke bottoms stuffed with creamed spinach, panache of vegetables and duchess potatoes)	\$20.000 Img 1	Chicken Caesar Salad Hydroponic mix, parmesan shavings, chicken and Caesar dressing	\$16.000
Beef fillet (Fillet sauteed with potato gnocchi in aglio e olio sauce)	\$20.000	Shrimp Caesar Salad Hydroponic mix, parmesan shavings, shrimp and Caesar dressing	\$16.000
Beef tenderloin (Beef with roquefort sauce served with string potatoes)	\$20.000	SALADS	
Lamb shoulder (Lamb shoulder roasted in oven, served with potatoes sauteed on peppers and olive oil)	\$29.000 Img 2	Chilean (Tomato, onion and green chili)	\$6.000
KIDS MENU		Celery avocado (Seasonal)	\$7.000
Breaded Chicken Fillet with French Fries or Rice	\$6.000	Avocado palm hearts	\$7.000
1 		Green (Lettuce, spinach and watercress)	\$6.000
		Peasant (Corn, cherry tomato and green beans)	\$7.000
		SIDE SALADS	
2 		Avocado or heart of palm	\$3.500
		Green beans or olives or watercress or spinach or celery or lettuce or tomato or corn or onion	\$2.500
3 			

DESSERTS

DESSERTS		SUGAR FREE DESSERTS	
Seasonal fruits	\$5.000	Apple tartlet	\$7.000
Celestine pancake with vanilla ice cream	\$6.000	with vanilla ice cream	
Red fruit cheesecake	\$7.000	Artisan Ice Cream Cup (3 Flavors of your choice)	\$7.000
Crème brûlée	\$7.000		
Tierra De Fuego Flan	\$7.000		
Chocolate volcano	\$7.000		
Suspiro limeño	\$6.000		
Lucuma meringue cake	\$6.000		
Chocolate mousse with pistachio crunch and passion fruit sauce	\$7.000		
Artisan Ice Cream Cup (3 Flavors of your choice)	\$7.000		
Dessert tasting (Four of your choice plus 2 ice cream balls)	\$19.000		



BEVERAGES

SOFT DRINKS	
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Coca Cola	\$2.900
Coca Cola Light	\$2.900
Coca Cola Zero	\$2.900
Fanta	\$2.900
Ginger Ale	\$2.900
Néctar	\$2.900
Sprite	\$2.900
Sprite Zero	\$2.900
Tónica	\$2.900
Tónica Premium	\$5.000
Ginger Beer	\$5.000

JUICES	
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Strawberry	\$4.500
Mango	\$4.500
Pineapple	\$4.500
Custard apple	\$4.500

ENERGY DRINK	
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Regular red bulll o sugar free	\$4.500
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LEMONADES	
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Lemonade	\$5.000
Mint lemonade	\$5.000
Ginger mint lemonade	\$5.600 Img 3
Berries lemonade	\$5.800 Img 4

MINERAL WATER	
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Puyehue sparkling/natural	\$2.900
Premium water with/out gas 500 cc	\$4.900

INFUSIONS	
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Cofee with milk	\$3.000
Double coffee with milk	\$4.000
Espresso	\$3.000 Img 1
Double espresso	\$4.000
Viennese cappuccino	\$5.000
Italian cappuccino	\$5.000 Img 2
Irish Coffee	\$8.000
Natural mint	\$3.000
Natural mint with lemon zest	\$3.000
Natural mint with lemon zest and ginger	\$3.000
Tea (Green, red and black)	\$3.000



BEERS DRINKS AND LIQUORS

BEERS

Austral Lager / Calafate	\$5.000
Corona	\$4.000
Kunstmann Lager / Bock / Torobayo	\$5.500
Alcohol Free Beer	\$4.500

SHOP

Stella Artois 500 cc.	\$6.500	Img 1
Estrella Damm 500 cc.	\$6.500	
Artesanal Golden Kross 500 cc.	\$7.000	

MOCKTAILS

Primavera	\$4.500
Piña Colada	\$6.000
Virgin Mary	\$6.000

COCKTAILS

Tierra de Fuego	\$6.500	Img 3
Black Russian	\$5.500	
White Russian	\$5.500	
Sangría	\$6.500	Img 4
Bloody Mery	\$7.000	
Cosmopolitan	\$6.500	
Daiquiri	\$5.500	
John Collins	\$6.000	
Margarita	\$6.000	
Piña Colada	\$7.000	
Tequila Sunrise	\$7.000	
Tom Collins	\$6.500	
St. Germain	\$7.000	
Moscow Mule	\$7.000	
London Mule	\$7.000	
Grey Mule	\$13.000	

LIQUORS

Amaretto Disaronno	\$6.000	Foto 2
Araucano	\$4.500	
Jägermeister	\$7.000	
Baileys	\$6.000	
Rusty Nail	\$7.000	
Cognac Raynal Napoleón (V.S.O.P)	\$6.500	
Cognac Remy Martin (V.S.O.P)	\$25.000	
Cointreau	\$7.000	
Drambuie	\$7.000	
Fernet Branca	\$6.000	
Frangelico	\$7.000	
Grand Marnier	\$10.000	
Kalhua	\$7.000	
Menta Marie Brizard	\$7.000	
Sambuca	\$7.000	
Good Father	\$6.500	



SPIRITS

WHISKY	
Johnnie Walker Red Label	\$6.500
Chivas Regal 12 years	\$8.500
Johnnie Walker Black Label	\$9.500
Chivas Regal 18 years	\$16.000
Royal Salute 21 years	\$35.000 
Johnnie Walker Blue Label	\$50.000 

WHISKEY	
Jameson 6 years	\$7.000

BOURBON	
Jack Daniels N°7	\$7.500
Jack Daniels Honey	\$7.500
Gentleman Jack	\$9.500
Jack Daniels Single Barrel	\$15.000

RON	
Havana Club Especial	\$5.000
Havana Club Aged Reserve	\$6.000
Pampero Anniversary	\$10.000
Zacapa Reserve	\$22.000

PISCOS	
Alto del Carmen 35°	\$5.000
Mistral 35°	\$5.000
Alto del Carmen 40°	\$6.000
Mistral 45°	\$6.000
Mistral Nobel 40°	\$7.500
Mal Paso Ícono 40°	\$9.000

GIN	
Beefeater	\$6.000
Tanqueray	\$6.000
Bombay Sapphire	\$7.000 
Casablanca Normal	\$7.000
Casablanca +1 Aged	\$7.500

VODKA	
Stolichnaya	\$6.000
Absolut Blue	\$7.000
Absolute flavors	\$7.000
Grey Goose	\$12.000 
Grey Goose Pear	\$12.000

TEQUILA	
Olmecca	\$6.500
Don Julio Reposado	\$12.000





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/tdfrestaurant