

LA

HA

CIEN

DA

ENGLISH

## APPETIZERS

### COLD

QUEEN OF AVOCADOS	\$ 10.900
TENDERLOIN CARPACCIO	\$ 13.900
MIXED CEVICHE	\$ 14.900
TENDERLOIN TARTAR	\$ 15.900
CEVICHE MIXTO SALMON & SHRIMP	\$ 16.900
"LOCOS MAYO"	\$ 28.900

### HOT

CHEESE EMPANADAS 2 UNITS (FRIED)	\$ 5.900
SHRIMP EMPANADAS 2 UNITS (FRIED)	\$ 6.900
MEAT EMPANADAS 2 UNITS (FRIED)	\$ 6.900
SHRIMP IN GARLIC - CHILI SAUCE	\$ 15.900
CLAMS WITH PARMESAN	\$ 21.900

### GRILLED

BLOOD SAUSAGE	\$ 8.900
LOCAL SAUSAGE	\$ 8.900
GRILLED SWEETBREAD	\$ 13.900
GRILLED PROVOLONE CHEESE	\$ 15.900
THIN AND CRISPY PORK STEAK	\$ 16.900

## GRILLED MEATS

TENDERLOIN	200 grs	\$ 16.900
RIBEYE	300 grs	\$ 21.900
STRIPLOIN	300 grs	\$ 21.900
SHORT RIBS	400 grs	\$ 26.900
OUTSIDE SKIRT	250 grs	\$ 28.900

GRILLED CHICKEN	350 grs	\$ 16.900
SALMON	250 grs	\$ 18.900
TUNA	200 grs	\$ 18.900

## SIDE DISHES

WHITE RICE	\$ 4.900
FRENCH FRIES/CHIPS	\$ 5.900
PROVENZAL FRENCH FRIES	\$ 6.200
"A LO POBRE" FRENCH FRIES	\$ 6.900
MASHED POTATOES	\$ 5.900
SPICY MASHED POTATOES	\$ 5.900
ROASTED VEGETABLES	\$ 6.900
CORN PUDDING	\$ 6.900
LEAFY MIX	\$ 5.900
CHILEAN SALAD	\$ 5.900
GARDEN SALAD	\$ 6.900
AVOCADO & PALM HEARTS	\$ 8.900
AVOCADO, PALM HEARTS & TOMATO	\$ 8.900
CELERY, AVOCADO,	
PALM HEARTS & RADISH	\$ 7.900
SAUTÉED MUSHROOMS	\$ 8.900

## GOURMET SALADS

<b>GRILLED CHICKEN SALAD</b>	\$ 15.900
Served on a mix of green leaves, accompanied by avocado and egg	
<b>SALMON SALAD</b>	\$ 17.900
Served on a mix of green leaves, with roasted vegetables and basil dressing	

## HOMEMADE FOOD

CREAMY RICE WITH MUSHROOMS	\$ 14.900
SEAFOOD BROTH RICE	\$ 18.900
CREAMY RICE WITH SKIRT & MUSHROOMS	\$ 20.900
BEEF CASSEROLE WITH CORN PUDDING	\$ 18.900

CRAB CHOWDER	\$ 16.900
"CHUPE DE LOCOS"	\$ 20.900

## SIGNATURE CUISINE

PULMAY LA HACIENDA	\$ 18.900
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## SANDWICHES

<b>"BARROS LUCO"</b>	\$ 14.900
In bread kneaded with skirt steak & cheese	
<b>"ITALIANO"</b>	\$ 13.900
In bread kneaded with avocado, skirt steak, tomato & mayonnaise	

## "PANQUEQUES"

<b>CHICKEN</b>	\$ 13.900
With sautéed mushrooms, bechamel sauce and parmesan cheese	
<b>MEAT</b>	\$ 14.900
Braised beef with caramelized onion, mozzarella cheese, parmesan, & bechamel sauce	

## CHILDREN'S MENU

UP TO 12 YEARS OLD

<b>GRILLED CHICKEN FILLETS</b>	\$ 10.900
With accompaniment (Rice, French fries or mashed potatoes)	
<b>BREADED CHICKEN FILLETS</b>	\$ 10.900
With accompaniment (Rice, French fries or mashed potatoes)	

## DESSERTS

ROASTED MILK	\$	5.900
LA HACIENDA CAKE	\$	5.900
"LECHE NEVADA"	\$	5.900
TRADITIONAL ICE CREAM	\$	5.900
"CHURROS"	\$	6.900
MERENGATA	\$	7.900
CHOCOLATE COULANT	\$	9.900
DESSERT SAMPLING	\$	25.900

## COFFEE

HERBAL TEA	\$	2.400
BLACK TEA	\$	2.400
GREEN TEA	\$	2.400
LUNGO	\$	2.500
ESPRESSO	\$	2.600
ESPRESSO DOBLE	\$	3.900
RISTRETTO	\$	2.600
ESPRESSO WITH A DASH OF MILK	\$	2.800

## SOFT DRINKS & WATER

VITAL WATER SPARKLING	\$	2.600
OR MINERAL (COCA COLA-FANTA-SPRITE)	\$	2.900
RED BULL	\$	3.900
PREMIUM TONIC WATER	\$	3.900
S. PELLEGRINO 505CC	\$	4.900
ACQUA PANNA 505CC	\$	4.900

## JUICES & LEMONADES

CLASSIC LEMONADE	\$	4.200
HOUSE LEMONADE (MINT, BASIL, GINGER & SODA)	\$	4.500
STRAWBERRY, RASPERRY, MANGO & PASSION FRUIT (PULP)	\$	4.500
MENDOZA (PASSION FRUIT, STRAWBERRY & RASBERRY)	\$	4.500
PALERMO (MANGO, PASSION FRUIT & HINT ORANGE)	\$	4.500
DETOX (ORANGE, PINEAPPLE, BASIL, MINT, CILANTRO)	\$	4.900
ORANGEADE (ORANGE, BASIL, MINT, GINGER)	\$	4.900

# "A LO QUE VINIMOS"

## SIGNATURE COCKTAILS

<b>"EL VIEJO"</b>	\$ 7.900
Bourbon, amaretto, frangelico flavored with orange peel	
<b>"CAPATAZ"</b>	\$ 7.900
Peruvian Pisco, Jagermeister, Timon, Raspberry Juice & Ginger Syrup	
<b>"EL EMBRUJO"</b>	\$ 7.900
Gin, Peruvian pisco, lemon, eucalyptus syrup, mango juice finished with tonic	
<b>"DIABLO"</b>	\$ 7.900
Strawberry Julep, Reposado Tequila & Cassis Liqueur	
<b>"EL JARDIN"</b>	\$ 7.900
Fragrant cocktail of berries & vodka, with lemon juice, crème of Cassis & triple sec	
<b>"PESEBRERA SPRITZ"</b>	\$ 7.900
Espumante brut, licor de durazno, mix cítrico (Naranja y limón), aceite de sésamo	
<b>"CONJURO ROSSO"</b>	\$ 7.900
Brut sparkling wine, peach liqueur, citrus mix (orange and lemon), sesame oil	

## CLASSIC COCKTAILS

CAIPIRINHA	\$ 5.900
CUBAN MOJITO	\$ 5.900
FLAVORS MOJITO	\$ 6.500
DAIQUIRI	\$ 5.900
FLAVORS DAIQUIRI	\$ 6.500
MARGARITA TEQUILA	\$ 5.900
OLD FASHIONED	\$ 6.500
RUSTY NAIL	\$ 6.500
WHITE/BLACK RUSSIAN	\$ 6.500
CAMPARI TONIC	\$ 6.500
MANHATTAN	\$ 6.900
BORGONA	\$ 6.900
NEGRONI	\$ 7.900
MOSCOW MULE	\$ 8.900

## BEERS

CORONA EXTRA	\$ 3.900
KUNSTMANN TOROBAYO	\$ 4.800
UNFILTERED KUNSTMANN	\$ 4.800
AUSTRAL CALAFATE	\$ 4.800
AUSTRAL TORRES DEL PAINE	\$ 4.800

## SCHOP 500 CC

STELLA ARTOIS	\$ 5.000
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## APERITIFS

LOCAL SOUR	\$ 4.900
PERUVIAN SOUR	\$ 5.900
DOUBLE LOCAL SOUR	\$ 8.900
CATEDRAL PERUVIAN SOUR	\$ 9.900
PREMIUM SOUR NATIONAL	\$ 12.900
KIR ROYAL	\$ 5.900
AMARETTO SOUR	\$ 5.900
DRY MARTINI	\$ 6.900
APEROL SPRITZ	\$ 6.900
RAMAZZOTTI SPRITZ	\$ 6.900
ST. GERMAIN SPRITZ	\$ 9.900

## DISTILLED

### PISCO

ALTO DEL CARMEN 35°	\$	5.000
MISTRAL 35°	\$	5.000
MISTRAL 40°	\$	6.000
ALTO DEL CARMEN 40°	\$	6.000
MISTRAL 46°	\$	7.500
WAQAR 40°	\$	9.900
BLACK HERON	\$	10.900

### VODKA

STOLICHNAYA	\$	5.500
ABSOLUT ORIGINAL	\$	6.500
GREY GOOSE ORIGINAL	\$	8.900
GREY GOOSE L'ORANGE	\$	8.900

### RUM

7 YEARS OLD MATUSALEM	\$	5.900
7 YEARS OLD HAVANA	\$	6.500

### GIN

BEEFEATER	\$	6.900
BOMBAY SAPHIRE	\$	6.900
CITADELLE	\$	9.900
HENDRICK'S	\$	9.900
LONDON N°1	\$	10.900
MONKEY 47	\$	16.900

### BOURBON

WHITE JIM BEAM	\$	5.900
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### WHISKEY

JOHNNIE WALKER RED	\$	6.900
JOHNNIE WALKER BLACK	\$	8.900
12 YEARS OLD CHIVAS REGAL	\$	7.900
18 YEARS OLD CHIVAS REGAL	\$	17.900
JACK DANIEL'S OLD N°7	\$	7.900
10 YEARS OLD GLENMORANGIE	\$	8.900
12 YEARS OLD GLENMORANGIE	\$	9.900

### TEQUILA

JOSÉ CUERVO TEQUILA SILVER/REPOSADO	\$	5.900
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## DIGESTIFS

ARAUCANO	\$	5.600
MINT	\$	5.900
CHAMOMILE	\$	5.900
BAILEYS	\$	5.900
OPORTO TAYLOR	\$	5.900
JEREZ TÍO PEPE	\$	5.900
BENEDICTINE	\$	5.900
AMARULA	\$	5.900
FELIPE II BRANDY	\$	6.000
JÄGERMEISTER	\$	6.900
FERNET BRANCA	\$	6.900
SAMBUCA DEL CESARI	\$	6.900
LIMONCELLO	\$	6.900
GRAND MARNIER	\$	7.900
AMARETTO DISARONNO	\$	8.900
FRANGELICO	\$	8.900
DRAMBUIE	\$	8.900
COÑAC HENNESY V.S.	\$	8.900

## LOCAL WINES

## SPARKLING WINES

<b>UNDURRAGA</b> BRUT	\$ 16.900
<b>MIGUEL TORRES ESTELADO</b> ROSE (MAULE)	\$ 19.900
<b>MONTES LUMINA</b>	\$ 30.900

## SAUVIGNON BLANC

<b>CASA SILVA COOL COAST</b> (COLCHAGUA COSTA)	\$ 25.900
<b>MIGUEL TORRES</b> CORDILLERA (OSORNO)	\$ 30.900
<b>MONTES OUTER LIMITS</b> (ZAPALLAR)	\$ 33.900

## CHARDONNAY

<b>MIGUEL TORRES</b> CORDILLERA (LIMARÍ)	\$ 30.900
<b>MONTES ALPHA</b> (CASABLANCA)	\$ 33.900

## PINOT NOIR

<b>LEYDA SINGLE VINEYARD</b> BRISAS (LEYDA)	\$ 19.900
<b>CASA SILVA COOL COAST</b> (COLCHAGUA)	\$ 29.900

## MERLOT

<b>SAN PEDRO CASTILLO DE MOLINA</b> (RAPEL)	\$ 18.900
<b>TARAPACÁ GRAN RESERVA</b> (MAIPO)	\$ 20.900
<b>MONTES ALPHA</b> (COLCHAGUA)	\$ 33.900

## CARMENERE

<b>LA CAPITANA</b>	\$ 14.900
<b>CASA SILVA TERROIR DE FAMILIA</b> (COLCHAGUA)	\$ 18.900
<b>LOS BOLDOS GRAN RESERVA</b> (CACHAPOAL)	\$ 18.900
<b>CONCHA Y TORO CASILLERO</b> <b>DEL DIABLO RESERVA PRIVADA</b> (PEUMO)	\$ 19.900
<b>VIU MANENT GRAN RESERVA</b> (COLCHAGUA)	\$ 19.900
<b>TARAPACÁ GRAN RESERVA</b> (MAIPO)	\$ 20.900

<b>REQUINGUA TORO DE PIEDRA</b>	\$ 22.900
<b>UNDURRAGA T.H</b>	\$ 25.900
<b>CASA SILVA GRAN TERROIR</b> <b>DE LOS ANDES</b> (COLCHAGUA)	\$ 25.900
<b>CONCHA Y TORO MARQUÉS</b> <b>DE CASA CONCHA</b> (CACHAPOAL)	\$ 27.900
<b>MIGUEL TORRES CORDILLERA</b> (CACHAPOAL)	\$ 30.900
<b>MONTES ALPHA</b> (COLCHAGUA)	\$ 33.900
<b>LA ROSA</b>	\$ 48.900
<b>CONCHA Y TORO TERRUNYO</b> (CACHAPOAL)	\$ 49.900

## CABERNET SAUVIGNON

<b>LOS BOLDOS GRAN RESERVA</b> (CACHAPOAL)	\$ 18.900
<b>CASA SILVA TERROIR DE FAMILIA</b> (COLCHAGUA)	\$ 18.900
<b>CONCHA Y TORO CASILLERO</b> <b>DEL DIABLO RESERVA PRIVADA</b> (MAIPO)	\$ 19.900
<b>TARAPACÁ GRAN RESERVA</b> (MAIPO)	\$ 20.900
<b>UNDURRAGA T.H</b> (TERROIR HUNTER)(ALTO MAIPO)	\$ 25.900
<b>CASA SILVA GRAN TERROIR</b> <b>DE LOS ANDES</b> (COLCHAGUA)	\$ 25.900
<b>CONCHA Y TORO MARQUÉS</b> <b>DE CASA CONCHA</b> (MAIPO)	\$ 27.900
<b>MONTES ALPHA</b> (COLCHAGUA)	\$ 33.900
<b>VIU MANET SINGLE</b> <b>VINEYARD LA CAPILLA</b> (COLCHAGUA)	\$ 39.900
<b>CONCHA Y TORO TERRUNYO</b> (MAIPO)	\$ 49.900

## BLENDED

<b>DON RECA</b>	\$ 25.900
<b>LOMA LARGA QUINTETO</b>	\$ 25.900

## LOCAL WINES

### SYRAH

<b>CASA SILVA COOL COAST</b> (Colchagua Costa)	\$ 25.900
<b>MONTES ALPHA</b> (Colchagua)	\$ 33.900

### OTHER RED VARIETIES

<b>CASA SILVA "ROMANO"</b> (Colchagua)	\$ 25.900
<b>MIGUEL TORRES CORDILLERA VIGNO "CARIGNAN"</b> (Maule)	\$ 26.900

### ROSÉ

<b>LAPOSTOLLE LE ROSÉ</b> (Colchagua Apalta)	\$ 18.900
<b>LOMA LARGA QUINTETO</b> (Casablanca)	\$ 25.900
<b>TARAPACÁ GRAN RESERVA BLEND SERIES</b> (Maipo)	\$ 33.900
<b>CASA SILVA QUINTA GENERACIÓN</b> (Colchagua)	\$ 39.900

### GREAT REDS

<b>LOS BOLDOS GRAN CLOS</b> (Cachapoal)	\$ 49.900
<b>ALMAVIVA EPU</b> (Maipo)	\$ 89.900
<b>CASA SILVA MICROTERROIR</b>	\$ 99.900
<b>ALTAZOR</b> (Maipo)	\$ 119.000
<b>MIGUEL TORRES MANSO DE VELASCO</b> (Curicó)	\$ 129.000
<b>MONTES PURPLE ANGEL</b> (Colchagua)	\$ 190.000
<b>LAPOSTOLLE CLOS DE APALTA</b> (Colchagua Apalta)	\$ 270.000
<b>CONCHA Y TORO DON MELCHOR</b> (Maipo)	\$ 280.000

## INTERNATIONAL WINES

<b>MALBEC ARGENTINO SALENTEIN</b> (Uco)	\$ 29.900
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### ARGENTINIAN SPARKLING

<b>CHANDON BRUT</b> (Luján de Cuyo)	\$ 35.900
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### CHAMPAGNE

<b>MOET &amp; CHANDON</b> (Champagne)	\$ 160.000
<b>DOM PERIGNON</b> (Champagne)	\$ 460.000

## WINES BY THE GLASS

### SPARKLING

<b>ESPUMANTE UNDURRAGA</b> Brut	\$ 4.500
<b>CHANDON BRUT</b>	\$ 7.500

### MERLOT

<b>TARAPACÁ GRAN RESERVA</b>	\$ 5.500
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### SAUVIGNON BLANC

<b>CASA SILVA COOL COAST</b>	\$ 6.500
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### CABERNET SAUVIGNON

<b>CASA SILVA TERROIR DE FAMILIA</b>	\$ 5.000
<b>MARQUÉS DE CASA CONCHA</b>	\$ 7.000

### CARMENERE

<b>CASA SILVA TERROIR DE FAMILIA</b>	\$ 5.000
<b>MARQUÉS DE CASA CONCHA</b>	\$ 7.000

### BLENDED

<b>LOMA LARGA QUINTETO</b>	\$ 6.500
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# LA HACIENDA