

LA HA CIEN DA

APPETIZERS

COLD

QUEEN OF AVOCADOS	\$ 10.900
TONGUE CARPACCIO	\$ 11.900
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)	\$ 4.900
SHRIMP EMPANADAS 2 UNITS (FRIED)	\$ 5.900
CRAB CHOWDER EMPANADAS 2 UNITS (FRIED)	\$ 6.200
MEAT EMPANADAS 2 UNITS (FRIED)	\$ 6.900
SHRIMP IN GARLIC - CHILI SAUCE	\$ 15.900
CLAMS WITH PARMESAN	\$ 19.900

GRILLED

BLOOD SAUSAGE	\$ 7.900
LOCAL SAUSAGE	\$ 7.900
GRILLED SWEETBREAD	\$ 12.900
GRILLED PROVOLONE CHEESE	\$ 14.900
THIN AND CRISPY PORK STEAK	\$ 16.900

GRILLED MEATS

STEAK	200 grs	\$ 14.900
STRIPLOIN	300 grs	\$ 18.900
CUBE ROLL	300 grs	\$ 19.900
SHORT RIBS	400 grs	\$ 24.900
SKIRT	250 grs	\$ 25.900
TOMAHAWK	1 kg	\$ 69.900

TIP OF BOTTOM ROUND	250 grs	\$ 14.900
GRILLED CHICKEN	350 grs	\$ 16.900
SALMON	250 grs	\$ 16.900
TUNA	200 grs	\$ 17.900

SIDE DISHES

WHITE RICE	\$ 4.900
FRENCH FRIES/CHIPS	\$ 4.900
FRICASSEE POTATOES	\$ 4.900
PROVENZAL FRENCH FRIES	\$ 5.500
"A LO POBRE" FRENCH FRIES	\$ 5.900
MASHED POTATOES	\$ 4.900
SPICY MASHED POTATOES	\$ 4.900
ROASTED VEGETABLES	\$ 6.900
CORN PUDDING	\$ 6.900
LEAFY MIX	\$ 4.900
CHILEAN SALAD	\$ 5.900
GARDEN SALAD	\$ 6.900
AVOCADO & PALM HEARTS	\$ 6.900
AVOCADO, PALM HEARTS & TOMATO	\$ 7.900
CELERY, AVOCADO,	
PALM HEARTS & RADISH	\$ 7.900
SAUTÉED MUSHROOMS	\$ 8.900

GOURMET SALADS

GRILLED CHICKEN SALAD	\$ 15.900
Served on a mix of green leaves, accompanied by avocado and egg	
SALMON SALAD	\$ 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
CORN CAKE	\$ 15.900
BEEF CASSEROLE WITH CORN PUDDING	\$ 17.900
SPICY PORK RIBS WITH MASHED POTATOES & CARAMELIZED ONIONS	\$ 18.900
FRIED HAKE WITH CHILEAN SALAD	\$ 13.900
CRAB CHOWDER	\$ 16.900
"CHUPE DE LOCOS"	\$ 20.900
CONGER CHOWDER	\$ 18.900

SANDWICHES

"BARROS LUCO"	\$ 12.900
In bread kneaded with meat & cheese	
"BRASEADO"	\$ 13.900
In bread kneaded with avocado, tomato & mayonnaise	

"PANQUEQUES"

CHICKEN	\$ 12.900
With sautéed mushrooms, bechamel sauce and parmesan cheese	
MEAT	\$ 13.900
Braised beef with caramelized onion, mozzarella cheese, parmesan, & bechamel sauce	

CHILDREN'S MENU

UP TO 12 YEARS OLD

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

DESSERTS

ROASTED MILK	\$	4.900
LA HACIENDA CAKE	\$	5.900
MILLE - FEUILLE CAKE	\$	4.900
BAKED APPLES WHIT WALNUTS & VANILLA ICE CREAM	\$	4.900
"LECHE NEVADA"	\$	4.900
TRADITIONAL ICE CREAM	\$	5.900
"CHURROS"	\$	6.900
"PANQUEQUES CON MANJAR"	\$	6.900
MERENGATA	\$	7.900
CHOCOLATE COULANT	\$	8.900
DESSERT SAMPLING	\$	25.900

COFFEE

HERBAL TEA	\$	2.400
BLACK TEA	\$	2.400
GREEN TEA	\$	2.400
LUNGO	\$	2.500
ESPRESSO	\$	2.500
RISTRETTO	\$	2.500
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
S. PELLEGRINO 505CC	\$	3.900
ACQUA PANNA 505CC	\$	3.900
PREMIUM TONIC WATER	\$	3.900

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

"CARRUAJE"	\$ 7.900
Vodka, kahlua, cocoa, cream & amaretto	
"EL VIEJO"	\$ 7.900
Bourbon, amaretto, frangelico flavored with orange peel	
"CAPATAZ"	\$ 7.900
Peruvian Pisco, Jagermeister, Timon, Raspberry Juice & Ginger Syrup	
"EL EMBRUJO"	\$ 7.900
Gin, Peruvian pisco, lemon, eucalyptus syrup, mango juice finished with tonic	
"DIABLO"	\$ 7.900
Strawberry Julep, Reposado Tequila & Cassis Liqueur	
"EL JARDIN"	\$ 7.900
Fragrant cocktail of berries & vodka, with lemon juice, crème of Cassis & triple sec	
"PESEBRERA SPRITZ"	\$ 7.900
Espumante brut, licor de durazno, mix cítrico (Naranja y limón), aceite de sésamo	
"CONJURO ROSSO"	\$ 7.900
Brut sparkling wine, peach liqueur, citrus mix (orange and lemon), sesame oil	
"TIKI RANCHERO"	\$ 9.900
Aged rum macerated in spices, caramel, mango juice, coconut liqueur and ginger soda	
"COCO LOCO"	\$ 10.900
London Dry Gin, coconut liqueur, pineapple juice, lemon and mint mix, finished with ginger ale	
"DIVERTIMENTO"	\$ 11.900
Clear pisco macerated with raspberry, orange liqueur, Ramazzotti, Chai tea syrup & a subtle touch of lemon	

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
BLOODY MARY	\$ 6.900
MANHATTAN	\$ 6.900
BORGONA	\$ 6.900
NEGRONI	\$ 7.900
MAI-TAI	\$ 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 HENNESSY V.S.	\$	8.900

LOCAL WINES

SPARKLING WINES

UNDURRAGA BRUT	\$ 16.900
MIGUEL TORRES ESTELADO ROSE (MAULE)	\$ 19.900

SAUVIGNON BLANC

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

CHARDONNAY

MIGUEL TORRES CORDILLERA (LIMARÍ)	\$ 30.900
MONTES ALPHA (CASABLANCA)	\$ 33.900

PINOT NOIR

LEYDA SINGLE VINEYARD BRISAS (LEYDA)	\$ 19.900
CASA SILVA COOL COAST (COLCHAGUA)	\$ 29.900

MERLOT

SAN PEDRO CASTILLO DE MOLINA (RAPEL)	\$ 18.900
TARAPACÁ GRAN RESERVA (MAIPO)	\$ 20.900
MONTES ALPHA (COLCHAGUA)	\$ 33.900
ALEXANDRE CUVÉE LA POSTOLLE (COLCHAGUA APALTA)	\$ 40.900

CARMENERE

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

REQUINGUA TORO DE PIEDRA	\$ 22.900
VENTISQUERO GREY SINGLE BLOCK (MAIPO)	\$ 23.900
UNDURRAGA T.H	\$ 25.900
CASA SILVA GRAN TERROIR DE LOS ANDES (COLCHAGUA)	\$ 25.900
CONCHA Y TORO MARQUÉS DE CASA CONCHA (CACHAPOAL)	\$ 27.900
MIGUEL TORRES CORDILLERA (CACHAPOAL)	\$ 30.900
MONTES ALPHA (COLCHAGUA)	\$ 33.900
CONCHA Y TORO TERRUNYO (CACHAPOAL)	\$ 49.900

CABERNET SAUVIGNON

LOS BOLDOS GRAN RESERVA (CACHAPOAL)	\$ 18.900
CASA SILVA TERROIR DE FAMILIA (COLCHAGUA)	\$ 18.900
CONCHA Y TORO CASILLERO DEL DIABLO RESERVA PRIVADA (MAIPO)	\$ 19.900
TARAPACÁ GRAN RESERVA (MAIPO)	\$ 20.900
VENTISQUERO GREY SINGLE BLOCK (MAIPO)	\$ 23.900
UNDURRAGA T.H (TERROIR HUNTER)(ALTO MAIPO)	\$ 25.900
CASA SILVA GRAN TERROIR DE LOS ANDES (COLCHAGUA)	\$ 25.900
CONCHA Y TORO MARQUÉS DE CASA CONCHA (MAIPO)	\$ 27.900
MONTES ALPHA (COLCHAGUA)	\$ 33.900
VIU MANET SINGLE VINEYARD LA CAPILLA (COLCHAGUA)	\$ 39.900
CONCHA Y TORO TERRUNYO (MAIPO)	\$ 49.900

LOCAL WINES

SYRAH

VENTISQUERO GREY SINGLE Block (Apalta)	\$ 23.900
CASA SILVA COOL COAST (Colchagua Costa)	\$ 25.900
MONTES ALPHA (Colchagua)	\$ 33.900

OTHER RED VARIETIES

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

ROSÉ

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

GREAT REDS

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

INTERNATIONAL WINES

MALBEC ARGENTINO SALENTEIN (Uco)	\$ 29.900
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ARGENTINIAN SPARKLING

CHANDON BRUT (Luján de Cuyo)	\$ 35.900
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CHAMPAGNE

MOET & CHANDON (Champagne)	\$ 160.000
DOM PERIGNON (Champagne)	\$ 460.000

WINES BY THE GLASS

SPARKLING

ESPUMANTE UNDURRAGA Brut	\$ 4.500
CHANDON BRUT	\$ 7.500

MERLOT

TARAPACÁ GRAN RESERVA	\$ 5.500
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SAUVIGNON BLANC

CASA SILVA COOL COAST	\$ 6.500
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CABERNET SAUVIGNON

CASA SILVA TERROIR DE FAMILIA	\$ 5.000
VENTISQUERO GREY SINGLE BLOCK	\$ 6.000

CARMENERE

CASA SILVA TERROIR DE FAMILIA	\$ 5.000
VENTISQUERO GREY SINGLE BLOCK	\$ 6.000

BLENDED

LOMA LARGA QUINTETO	\$ 6.500
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LA HACIENDA