

LA HA CIEN DA

APPETIZERS

COLD

TENDERLOIN TARTAR	\$ 13.900
TENDERLOIN CARPACCIO	\$ 13.900
SALMON CARPACCIO	\$ 14.900
MIXED CEVICHE Salmon & shrimp	\$ 15.900

HOT

CHEESE EMPANADA 4 units (Fried)	\$ 8.900
MEAT EMPANADAS 4 units (Fried)	\$ 9.900
CRAB CHOWDER EMPANADA	\$ 9.900
SHRIMP IN GARLIC-CHILI SAUCE	\$ 15.900
PINK CLAMS A LA PARMIGIANA	\$ 19.900

GRILLED

BLOOD SAUSAGE	\$ 6.900
LOCAL SAUSAGE	\$ 7.900
GRILLED PROVOLONE CHEESE	\$ 9.900
GRILLED SWEETBREAD	\$ 12.900
CRISP THIN PORK FLANK STEAK	\$ 12.900

GRILLED MEATS

TIP OF BOTTOM ROUND	250 grs	\$ 14.900
STEAK	200 grs	\$ 14.900
STRIPLOIN	300 grs	\$ 16.900
CUBE ROLL	300 grs	\$ 17.900
SHORT RIBS	400 grs	\$ 19.900
SKIRT	250 grs	\$ 24.900
TOMAHAWK	1 kg	\$ 69.900

CHICKEN	350 grs	\$ 12.900
SALMON	250 grs	\$ 16.900

SIDE DISHES

WHITE RICE	\$ 3.900
FRENCH FRIES/CHIPS	\$ 4.900
POTATO FRICASSEE	\$ 4.900
BAKED POTATOES	\$ 4.900
MASHED POTATOES	\$ 4.900
SPICY MASHED POTATOES	\$ 4.900
PROVENÇAL STYLE FRENCH FRIES/CHIPS	\$ 5.200
POOR MAN'S FRENCH FRIES/CHIPS	\$ 5.900
With fried eggs & caramelized onions	
ROASTED VEGETABLES	\$ 6.900
SAUTÉED MUSHROOMS	\$ 6.900
CORN PUDDING	\$ 6.900
LEAFY GREENS	\$ 3.900
CHILEAN SALAD	\$ 4.900
GARDEN SALAD	\$ 5.900
AVOCADO, PALM HEARTS	\$ 6.400
AVOCADO, PALM HEARTS & TOMATO	\$ 6.900
CELERY, AVOCADO, PALM HEARTS & RADISH	\$ 6.900

GOURMET SALADS

GRILLED CHICKEN SALAD	\$ 12.900
Served on mixed leafy greens bedding with avocado and hard-boiled egg	
SALMON SALAD	\$ 14.900
Served on mixed leafy greens bedding with roasted vegetables and basil dressing	

HOMEMADE CUISINE

BEEF & CORN CASSEROLE	\$ 13.900
SEAFOOD SOUP	\$ 13.900
CREAMY RICE WITH MUSHROOMS	\$ 13.900
CREAMY RICE WITH SHRIMP	\$ 16.900
CREAMY RICE WITH SKIRT AND MUSHROOMS	\$ 17.900
LA HACIENDA HAMBURGER	\$ 14.900
180 g hamburger made with 100% beef, bacon, caramelized onion, chanco cheese topped with fried egg	
CRAB CAKE	\$ 15.900
BEEF CASSEROLE WITH CORN PUDDING	\$ 16.900
Slow-cooked short plate	
HAKE AL AJILLO WITH OVEN ROASTED VEGETABLES	\$ 16.900
ABALONE CAKE	\$ 18.900
SPICY PORK RIBS WITH MASHED POTATOES AND CARAMELIZED ONIONS	\$ 18.900

CHILDREN'S MENU

Up to 12 years old

GRILLED CHICKEN FILLETS	\$ 9.900
With side dish (rice, French fries/chips or mashed potatoes)	
BREADED CHICKEN FILLETS	\$ 9.900
With side dish (rice, French fries/chips or mashed potatoes)	
CHEESEBURGER	\$ 10.900
With French fries/chips	

FOR SHARING

MEATS ASSORTMENT \$ 24.900

Grilled skirt, cube roll and striploin slices with grilled provolone cheese and chimichurri

SEAFOOD ASSORTMENT \$ 24.900

Mini salmon ceviche, mini crab chowder, shrimp in garlic-chili sauce and pink clamps a la parmigiana served with toast and butter

DESSERTS

ROASTED MILK \$ 4.900

LA HACIENDA CAKE \$ 4.900

MILLE-FEUILLE CAKE \$ 4.900

BAKED APPLES \$ 4.900

With walnuts and vanilla ice cream

CHILEAN FLOATING ISLANDS \$ 4.900

CHURROS \$ 5.900

CREPES WITH CARAMELIZED \$ 5.900

CONDENSED MILK

TRADITIONAL ICE CREAM \$ 5.900

CHOCOLATE COULANT \$ 8.900

DESSERT SAMPLING \$ 24.900

SOFT DRINKS & WATER

VITAL WATER SPARKLING \$ 2.600

OR MINERAL

SOFT DRINKS \$ 2.900

(Coca Cola-Fanta-Sprite)

RED BULL \$ 3.900

S.PELLEGRINO 505 CC \$ 3.900

ACQUA PANNA 505 CC \$ 3.900

PREMIUM TONIC WATER \$ 3.900

COFFEE

HERBAL TEA \$ 2.200

BLACK TEA \$ 2.200

GREEN TEA \$ 2.200

LUNGO \$ 2.500

ESPRESSO \$ 2.500

RISTRETTO \$ 2.500

ESPRESSO WITH A DASH OF MILK \$ 2.800

JUICES & LEMONADES

CLASSIC LEMONADE \$ 4.200

HOUSE LEMONADE \$ 4.500

(Mint, basil, ginger and soda)

STRAWBERRY, RASPBERRY, \$ 4.500

MANGO AND PASSION FRUIT (Pulp)

MENDOZA (Passión fruit, \$ 4.500

strawberry, raspberry)

PALERMO (Mango, passion fruit \$ 4.500

and a hint of orange)

DETOX (Orange, pineapple, \$ 4.900

basil, mint, cilantro)

ORANGEADE (Orange, basil, \$ 4.900

mint, ginger)

A LO QUE VINIMOS

SIGNATURE COCKTAILS

CARRUAJE	\$ 7.900
Vodka, kahlua, cocoa, cream and amaretto	
EL VIEJO	\$ 7.900
Bourbon, amaretto, Frangelico flavored with orange peels	
CAPATAZ	\$ 7.900
Peruvian pisco, Jägermeister, lemon, raspberry juice and ginger syrup	
EL EMBRUJO	\$ 7.900
Gin, Peruvian pisco, lemon, eucalyptus syrup, mango juice topped with tonic water	
DIABLO	\$ 7.900
Strawberry julep, aged tequila and cassis liqueur	
EL JARDÍN	\$ 7.900
Fragrant berries and vodka cocktail with lemon juice, cassis liqueur and triple sec	
GOBERNADOR DE LA HACIENDA	\$ 7.900
Pisco, Pipeño wine, pineapple juice, pomegranate and syrup	
PESEBRERA SPRITZ	\$ 7.900
Brut sparkling wine, peach liquor, citrus mix (Orange and lemon), sesame oil	
CONJURO ROSSO	\$ 7.900
Pisco macerated with toasted flour, red wine, Vermouth Rosso, caramel	

TIKI RANCHERO \$ 9.900
Aged rum macerated in spices, caramel, mango juice, liqueur coconut and ginger ale.

COCO LOCO \$ 10.900
Gin London Dry, coconut liqueur, pineapple juice, lemon mix and mint, finished with ginger ale.

DIVERTIMENTO \$ 11.900
Transparent pisco macerated with raspberry, orange liqueur, Ramazzotti, chai tea syrup and a twist subtle lemon.

CLASSIC COCKTAILS

CAIPIRINHA	\$ 5.900
CUBAN MOJITO	\$ 5.900
MOJITO FLAVORS	\$ 6.500
DAIQUIRI	\$ 5.900
DAIQUIRI FLAVORS	\$ 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
NEGRONI	\$ 7.900
MAI-TAI	\$ 7.900
MOSCOW MULE	\$ 8.900

BEERS

CORONA EXTRA	355 CC	\$ 3.900
HEINEKEN 0.0°	355 CC	\$ 3.900
KUNSTMANN TOROBAYO	330 CC	\$ 4.500
UNFILTERED KUNSTMANN	330 CC	\$ 4.800
AUSTRAL CALAFATE	330 CC	\$ 4.800
AUSTRAL TORRES DEL PAINE	330 CC	\$ 4.800

SCHOP

STELLA ARTOIS	500 CC	\$ 4.500
24/7		\$ 5.000

APERITIFS

LOCAL SOUR	\$ 4.900
PERUVIAN SOUR	\$ 5.900
DOUBLE LOCAL SOUR	\$ 8.900
CATEDRAL PERUVIAN SOUR	\$ 9.900
KIR ROYAL	\$ 4.900
AMARETTO SOUR	\$ 5.900
DRY MARTINI	\$ 6.500
APEROL SPRITZ	\$ 6.900
RAMAZZOTTI SPRITZ	\$ 6.900
ST. GERMAIN SPRITZ	\$ 9.900
WAQAR SOUR	\$ 12.900

DISTILLED

PISCO ALTO DEL CARMEN 35°	\$ 4.900
PISCO MISTRAL 35°	\$ 4.900
PISCO MISTRAL 40°	\$ 5.900
PISCO ALTO DEL CARMEN 40°	\$ 5.900
PISCO MISTRAL 46°	\$ 6.900
PISCO WAQAR 40°	\$ 8.900
STOLICHNAYA VODKA	\$ 5.500
ABSOLUT ORIGINAL VODKA	\$ 6.500
GREY GOOSE ORIGINAL VODKA	\$ 8.900
GREY GOOSE L'ORANGE VODKA	\$ 8.900
7 YEARS OLD MATUSALEM RUM	\$ 5.900
7 YEARS OLD HAVANA RUM	\$ 6.500
BEEFEATER GIN	\$ 6.900
BOMBAY SAPHIRE GIN	\$ 6.900
CITADELLE GIN	\$ 9.900
HENDRICK'S GIN	\$ 9.900
MONKEY 47 GIN	\$ 16.900
JIM BEAM WHITE BOURBON	\$ 5.900
JOHNNIE WALKER RED WHISKEY	\$ 6.900
JACK DANIEL'S OLD N°7	\$ 7.900
12 YEARS OLD CHIVAS REGAL WHISKEY	\$ 7.900
10 YEARS OLD GLENMORANGIE	\$ 8.900
JOHNNIE WALKER BLACK WHISKEY	\$ 8.900
12 YEARS OLD GLENFIDDICH WHISKEY	\$ 9.900
18 YEARS OLD CHIVAS REGAL WHISKEY	\$ 17.900
JOSÉ CUERVO TEQUILA	\$ 5.000
SILVER/AGED	\$ 5.500

DIGESTIFS

MINT	\$ 4.900
CHAMOMILE	\$ 4.900
ARAUCANO	\$ 4.900
BAILEYS	\$ 5.600
TAYLOR OPORTO	\$ 5.600
TÍO PEPE SHERRY	\$ 5.600
JÄGERMEISTER	\$ 5.900
BENEDICTINE	\$ 5.900
FERNET BRANCA	\$ 5.900
AMARULA	\$ 5.900
FELIPE II BRANDY	\$ 6.000
SAMBUCA DEI CESARI	\$ 6.900
LIMONCELLO	\$ 6.900
GRAND MARNIER	\$ 7.900
AMARETTO DISARONNO	\$ 8.900
FRANGELICO	\$ 8.900
DRAMBUIE	\$ 8.900
HENNESSY V.S. COGNAC	\$ 8.900

LOCAL WINES

SPARKLING WINES

Undurraga sparkling wine \$ 16.900
(Brut)

Miguel Torres Estelado \$ 19.900

SAUVIGNON BLANC

Casa Silva Cool Coast \$ 25.900
(Colchagua Costa)

Miguel Torres Mountain Range \$ 30.900
(Osorno)

Montes Outer Limits \$ 33.900
(Zapallar)

CHARDONNAY

Miguel Torres Mountain Range \$ 30.900
(Limarí)

Montes Alpha \$ 33.900
(Casablanca)

PINOT NOIR

Leyda Single Vineyard Brisas \$ 19.900
(Leyda)

Casa Silva Cool Coast \$ 29.900
(Colchagua)

MERLOT

San Pedro Castillo de Molina \$ 18.900
(Rapel)

Tarapacá Grand Reserve \$ 20.900
(Maipo)

Montes Alpha \$ 33.900
(Colchagua)

Lapostolle Cuvee Alexandre \$ 40.900
(Colchagua Apalta)

CARMENERE

Casa Silva Terroir de Familia \$ 18.900
(Colchagua)

Los Boldos Grand Reserve \$ 18.900
(Cachapoal)

Concha y Toro Casillero del Diablo \$ 19.900
Private Reserve
(Peumo)

Viu Manent Grand Reserve \$ 19.900
(Colchagua)

Tarapacá Grand Reserve \$ 20.900
(Maipo)

Requingua Toro de Piedra \$ 22.900

Ventisquero Grey Single Block \$ 23.900
(Maipo)

Undurraga T.H. (Terroir Hunter) \$ 22.900

Ventisquero Grey Single Block \$ 23.900
(Maipo)

Undurraga T.H. (Terroir Hunter) \$ 25.900
(Peumo)

Casa Silva Gran Terroir \$ 25.900
de Los Andes
(Colchagua)

Concha y Toro Marqués \$ 27.900
de Casa Concha
(Cachapoal)

Miguel Torres Cordillera \$ 30.900
(Cachapoal)

Montes Alpha \$ 33.900
(Colchagua)

Concha y Toro Terrunyo \$ 49.900
(Cachapoal)

CABERNET SAUVIGNON

Los Boldos Grand Reserve \$ 18.900
(Cachapoal)

Casa Silva Terroir de Familia \$ 18.900
(Colchagua)

Concha y Toro Casillero del Diablo \$ 19.900
Private Reserve
(Maipo)

Tarapacá Grand Reserve \$ 20.900
(Maipo)

Ventisquero Grey Single Block \$ 23.900
(Maipo)

Undurraga T.H. (Terroir Hunter) \$ 25.900
(Alto Maipo)

Casa Silva Gran Terroir \$ 25.900
de Los Andes
(Colchagua)

Concha y Toro Marqués \$ 27.900
de Casa Concha
(Maipo)

Montes Alphade \$ 33.900
(Colchagua)

Viu Manet Single Vineyard \$ 39.900
La Capilla
(Colchagua)

Concha y Toro Terrunyo \$ 49.900
(Maipo)

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

OTHER RED VARIETIES

Lapostolle Le Rose (Colchagua Apalta)	\$ 18.900
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BLENDED WINES

Loma Larga Quinteto (Casablanca)	\$ 25.900
Tarapacá Grand Reserve Blend Series (Maipo)	\$ 29.900
Concha y Toro Marqués de Casa Concha Black Label (Maipo)	\$ 34.900
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

ARGENTINIAN MALBEC

Salentein (Uco)	\$ 29.900
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ARGENTINIAN SPARKLING WINES

Chandon Brut (Luján de Cuyo)	\$ 35.900
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CHAMPAGNE

Moët & Chandon (Champagne)	\$ 160.000
Dom Perignon (Champagne)	\$ 460.000

WINES BY THE GLASS

SPARKLING WINES

Undurraga sparkling wine (Brut)	\$ 4.500
Chandon Brut	\$ 7.500

MERLOT

Tarapacá Grand Reserve	\$ 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