

LA HA CIEN DA

APPETIZERS

COLD

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|----------------------------------|-----------|
| QUEEN OF AVOCADOS | \$ 10.900 |
| TONGUE CARPACCIO | \$ 11.900 |
| TENDERLOIN TARTAR | \$ 13.900 |
| TENDERLOIN CARPACCIO | \$ 13.900 |
| SALMON CARPACCIO | \$ 14.900 |
| MIXED CEVICHE Salmon & shrimp | \$ 15.900 |
| "LOCOS MAYO" | \$ 28.900 |

HOT

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|---|-----------|
| CHEESE EMPANADAS 2 units (Fried) | \$ 4.900 |
| MEAT EMPANADAS 2 units (Fried) | \$ 5.900 |
| SHRIMP EMPANADAS 2 units (Fried) | \$ 5.900 |
| CRAB CHOWDER EMPANADAS 2 units (Fried) | \$ 6.200 |
| SHRIMP IN GARLIC-CHILI SAUCE | \$ 15.900 |
| PINK CLAMS A LA PARMIGIANA | \$ 19.900 |

GRILLED

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|-----------------------------|-----------|
| BLOOD SAUSAGE | \$ 7.900 |
| LOCAL SAUSAGE | \$ 7.900 |
| GRILLED PROVOLONE CHEESE | \$ 10.900 |
| GRILLED SWEETBREAD | \$ 12.900 |
| CRISP THIN PORK FLANK STEAK | \$ 12.900 |

GRILLED MEATS

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|---------------------|---------|-----------|
| TIP OF BOTTOM ROUND | 250 grs | \$ 14.900 |
| STEAK | 200 grs | \$ 14.900 |
| STRIPLOIN | 300 grs | \$ 17.900 |
| CUBE ROLL | 300 grs | \$ 18.900 |
| SHORT RIBS | 400 grs | \$ 19.900 |
| SKIRT | 250 grs | \$ 25.900 |
| TOMAHAWK | 1 kg | \$ 69.900 |

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|-----------------|---------|-----------|
| GRILLED CHICKEN | 350 grs | \$ 12.900 |
| SALMON | 250 grs | \$ 16.900 |
| TUNA | 250 grs | \$ 17.900 |

SIDE DISHES

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|---------------------------------------|----------|
| WHITE RICE | \$ 4.900 |
| FRENCH FRIES/CHIPS | \$ 4.900 |
| FRICASSEE POTATO | \$ 4.900 |
| BAKED POTATOES | \$ 4.900 |
| MASHED POTATOES | \$ 4.900 |
| SPICY MASHED POTATOES | \$ 4.900 |
| PROVENÇAL STYLE FRENCH FRIES/CHIPS | \$ 5.500 |
| "A LO POBRE" FRENCH FRIES/CHIPS | \$ 5.900 |
| With fried eggs & caramelized onions | |
| ROASTED VEGETABLES | \$ 6.900 |
| SAUTÉED MUSHROOMS | \$ 6.900 |
| CORN PUDDING | \$ 6.900 |
| LEAFY MIX | \$ 4.900 |
| CHILEAN SALAD | \$ 5.900 |
| GARDEN SALAD | \$ 5.900 |
| AVOCADO, PALM HEARTS | \$ 6.900 |
| AVOCADO, PALM HEARTS & TOMATO | \$ 7.900 |
| CELERY, AVOCADO, PALM HEARTS & RADISH | \$ 7.900 |

GOURMET SALADS

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| 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

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|---|-----------|
| CORN CAKE | \$ 13.900 |
| CREAMY RICE WITH MUSHROOMS | \$ 13.900 |
| SEAFOOD BROTH RICE | \$ 18.900 |
| CREAMY RICE WITH SKIRT AND MUSHROOMS | \$ 19.900 |
| BEEF CASSEROLE WITH CORN PUDDING | \$ 16.900 |
| SPICY PORK RIBS WITH MASHED POTATOES AND CARAMELIZED ONIONS | \$ 18.900 |
| FRIED HAKE WITH CHILEAN SALAD | \$ 13.900 |
| CONGER CHOWDER | \$ 16.900 |
| CRAB CHOWDER | \$ 16.900 |
| "CHUPE DE LOCOS" | \$ 19.900 |

SANDWICHES & HAMBURGUERS

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|---|-----------|
| "BRASEADO" | \$ 12.900 |
| "BARROS LUCO" | \$ 12.900 |
| CHEESE HAMBURGER | \$ 10.900 |
| LA HACIENDA HAMBURGER | \$ 14.900 |
| 180g hamburger made with 100% beef, bacon, caramelized onion, chanco cheese topped with fried egg | |

"PANQUEQUES"

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| CHICKEN | \$ 12.900 |
| With sautéed mushrooms, bechamel sauce and parmesan cheese | |
| MEAT | \$ 12.900 |
| Brazed meat with caramelized onion, mozzarella cheese, parmesan and bechamel sauce | |

CHILDREN'S MENU

Up to 12 years old

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

DESSERTS

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|------------------------------------|-----------|
| ROASTED MILK | \$ 4.900 |
| LA HACIENDA CAKE | \$ 4.900 |
| MILLE-FEUILLE CAKE | \$ 4.900 |
| BAKED APPLES | \$ 4.900 |
| With walnuts and vanilla ice cream | |
| "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

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|------------------------------|----------|
| 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 |

SOFT DRINKS & WATER

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| VITAL WATER SPARKLING OR MINERAL | \$ 2.600 |
| SOFT DRINKS (Coca Cola-Fanta-Sprite) | \$ 2.900 |
| RED BULL | \$ 3.900 |
| S.PELLEGRINO 505 CC | \$ 3.900 |
| ACQUA PANNA 505 CC | \$ 3.900 |
| PREMIUM TONIC WATER | \$ 3.900 |

JUICES & LEMONADES

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|---|----------|
| CLASSIC LEMONADE | \$ 4.200 |
| HOUSE LEMONADE (Mint, basil, ginger and soda) | \$ 4.500 |
| STRAWBERRY, RASPBERRY, MANGO AND PASSION FRUIT (Pulp) | \$ 4.500 |
| MENDOZA (Passión fruit, strawberry, raspberry) | \$ 4.500 |
| PALERMO (Mango, passion fruit and a hint of 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 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

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|---------------------|----------|
| 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

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|--------------------------|--------|----------|
| 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

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|---------------|--------|----------|
| STELLA ARTOIS | 500 CC | \$ 5.000 |
| 24/7 | | \$ 5.000 |

APERITIFS

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|------------------------|-----------|
| 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

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|---------------------|-----------|
| ALTO DEL CARMEN 35° | \$ 4.900 |
| MISTRAL 35° | \$ 4.900 |
| MISTRAL 40° | \$ 5.900 |
| ALTO DEL CARMEN 40° | \$ 5.900 |
| MISTRAL 46° | \$ 6.900 |
| WAQAR 40° | \$ 8.900 |
| BLACK HERON | \$ 10.900 |

VODKA

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

RUM

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

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

BOURBON

JIM BEAM WHITE

WHISKEY

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

TEQUILA

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|---------------------|----------|
| JOSÉ CUERVO TEQUILA | \$ 5.000 |
| SILVER/AGED | \$ 5.500 |

DIGESTIFS

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|----------------------|----------|
| 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

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|---|-----------|
| Ventisquero Grey Single Block (Apalta) | \$ 23.900 |
| Casa Silva Cool Coast (Colchagua Costa) | \$ 25.900 |
| Montes Alpha (Colchagua) | \$ 33.900 |

OTHER RED VARIETIES

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|---|-----------|
| Casa Silva "Romano" (Colchagua) | \$ 25.900 |
| Miguel Torres Cordillera Vigno "Carignan" (Maule) | \$ 26.900 |

OTHER RED VARIETIES

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

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|---|-----------|
| Loma Larga Quinteto (Casablanca) | \$ 25.900 |
| Tarapacá Grand Reserve Blend Series (Maipo) | \$ 29.900 |
| Casa Silva Quinta Generación (Colchagua) | \$ 39.900 |

GREAT REDS

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| 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

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|---------------------------|-----------|
| Salentein (Uco) | \$ 29.900 |
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ARGENTINIAN SPARKLING WINES

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| Chandon Brut (Luján de Cuyo) | \$ 35.900 |
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CHAMPAGNE

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| Moet & Chandon (Champagne) | \$ 160.000 |
| Dom Perignon (Champagne) | \$ 460.000 |

WINES BY THE GLASS

SPARKLING WINES

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

MERLOT

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|-------------------------------|----------|
| Tarapacá Grand Reserve | \$ 5.500 |
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SAUVIGNON BLANC

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|------------------------------|----------|
| Casa Silva Cool Coast | \$ 6.500 |
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CABERNET SAUVIGNON

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| Casa Silva Terroir de Familia | \$ 5.000 |
| Ventisquero Grey Single Block | \$ 6.000 |

CARMENERE

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|--------------------------------------|----------|
| Casa Silva Terroir de Familia | \$ 5.000 |
| Ventisquero Grey Single Block | \$ 6.000 |

BLENDED

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|----------------------------|----------|
| Loma Larga Quinteto | \$ 6.500 |
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LA HACIENDA