

LA

HA

CIEN

DA

COLD ENTRÉES

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

HOT ENTRÉES

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|------------------------------------|-----------|
| 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 ENTRÉES

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|-----------------------------|-----------|
| CRISP THIN PORK FLANK STEAK | \$ 12.900 |
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GRILLED MEATS

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

SIDE DISHES

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| WHITE RICE | \$ 3.900 |
| FRENCH FRIES/CHIPS | \$ 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 and 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

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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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|---|-----------|
| CREAMY RICE WITH MUSHROOMS | \$ 13.900 |
| CREAMY RICE WITH SHRIMP | \$ 16.900 |
| CREAMY RICE WITH SKIRT AND MUSHROOMS | \$ 17.900 |
| STEW WITH POTATO FRICASSEE | |
| Served on clay paila | |
| 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 |

CHILDREN'S MENU

Up to 12 years old

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| 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

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| 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

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|---------------------------------|------------------|
| ROASTED MILK | \$ 4.900 |
| LA HACIENDA CAKEO | \$ 4.900 |
| MILLE-FEUILLE CAKE | \$ 4.900 |
| CHILEAN FLOATING ISLANDS | \$ 4.900 |
| CHURROS | \$ 5.900 |
| TRADITIONAL ICE CREAM | \$ 5.900 |
| CHOCOLATE COULANT | \$ 8.900 |
| DESSERT SAMPLING | \$ 24.900 |

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 |

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 |

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

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| GOBERNADOR DE LA HACIENDA | \$ 7.900 |
| Pisco, vino pipeño, pineapple juice, pomegranate 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 | |

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 | \$ 4.500 |
| 24/7 | \$ 5.000 |

APERITIFS

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|------------------------------|-----------|
| LOCAL PISCO SOUR | \$ 4.900 |
| PERUVIAN PISCO SOUR | \$ 5.900 |
| DOUBLE LOCAL PISCO SOUR | \$ 8.900 |
| CATEDRAL PERUVIAN PISCO 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 |

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 |

SIGNATURE COCKTAILS

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| CARRUAJE Vodka, kahlua, cocoa, cream and amaretto | \$ 7.900 |
| EL VIEJO Bourbon, amaretto, Frangelico flavored with orange peels | \$ 7.900 |
| CAPATAZ Peruvian pisco, Jägermeister, lemon, raspberry juice and ginger syrup | \$ 7.900 |
| EL EMBRUJO Gin, Peruvian pisco, lemon, eucalyptus syrup, mango juice topped with tonic water | \$ 7.900 |
| DIABLO Strawberry julep, aged tequila and cassis liqueur | \$ 7.900 |
| EL JARDÍN Fragrant berries and vodka cocktail with lemon juice, cassis liqueur and triple sec | \$ 7.900 |

DISTILLED

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|------------------------------------|----------------------|
| 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 |
| MAKER'S MARK BOURBON | \$ 9.900 |
| 18 YEARS OLD CHIVAS REGAL WHISKEY | \$ 17.900 |
| JOSÉ CUERVO TEQUILA SILVER/AGED | \$ 5.000 \$ 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 |
| HENNESY V.S. COGNAC | \$ 8.900 |

LOCAL WINES

LOCAL 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 Private Reserve \$ 19.900
(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 de Los Andes \$ 25.900
(Colchagua)

Concha y Toro Marqués de Casa Concha \$ 27.900
(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 Private Reserve \$ 19.900
(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 de Los Andes \$ 25.900
(Colchagua)

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

Montes Alphade \$ 33.900
(Colchagua)

Viu Manet Single Vineyard La Capilla \$ 39.900
(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 |
| Concha y Toro Marqués de Casa Concha Black Label (Maipo) | \$ 34.900 |
| 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