

LA

HA

CIEN

DA

## COLD ENTRÉES

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

## HOT ENTRÉES

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

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

OUTSIDE ROUND	250 grs	\$ 13.900
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
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 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

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
PEAS & CARROTS CHICKEN STEW WITH POTATO FRICASSEE	\$ 14.900
Served on clay paila	
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 ALAJILLO 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 CAKEO \$ 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 CONDENSED MILK \$ 5.900

### TRADITIONAL ICE CREAM \$ 5.900

### CHOCOLATE COULANT \$ 8.900

### DESSERT SAMPLING \$ 24.900

## SOFT DRINKS & WATER

### VITAL WATER SPARKLING OR MINERAL \$ 2.600

### 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, MANGO AND PASSION FRUIT \$ 4.500

(Pulp)

### 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

### 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

### 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 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

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

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

## 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
MAKER'S MARK BOURBON	\$ 9.900
18 YEARS OLD CHIVAS REGAL WHISKEY	\$ 17.900
JOSÉ CUERVO TEQUILA SILVER/AGED	\$ 5.000 \$ 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
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

<b>Ventisquero Grey Single Block</b> (Apalta)	\$ 23.900
<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

### OTHER RED VARIETIES

<b>Lapostolle Le Rose</b> (Colchagua Apalta)	\$ 18.900
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### BLENDED WINES

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

### ARGENTINIAN MALBEC

<b>Salentein</b> (Uco)	\$ 29.900
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### ARGENTINIAN SPARKLING WINES

<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 WINES

<b>Undurraga sparkling wine Brut</b>	\$ 4.500
<b>Chandon Brut</b>	\$ 7.500

### MERLOT

<b>Tarapacá Grand Reserve</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>Ventisquero Grey Single Block</b>	\$ 6.000

### CARMENERE

<b>Casa Silva Terroir de Familia</b>	\$ 5.000
<b>Ventisquero Grey Single Block</b>	\$ 6.000

### BLENDED

<b>Loma Larga Quinteto</b>	\$ 6.500
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# LA HACIENDA