

LA HA CIEN DA

APPETIZERS

COLD

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

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
PINK CLAMS A LA PARMIGIANA	\$ 19.900

GRILLED

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

STEAK	200 grs	\$ 14.900
STRIPLOIN	300 grs	\$ 17.900
CUBE ROLL	300 grs	\$ 18.900
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 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	\$ 6.900
AVOCADO, PALM HEARTS	\$ 6.900
AVOCADO, PALM HEARTS & TOMATO	\$ 7.900
CELERY, AVOCADO, PALM HEARTS & RADISH	\$ 7.900

GOURMET SALADS

GRILLED CHICKEN SALAD	\$ 13.900
Served on mixed leafy greens, bedding with avocado and hard-boiled egg	
SALMON SALAD	\$ 15.900
Served on mixed leafy greens, bedding with roasted vegetables and basil dressing	

HOMEMADE CUISINE

CORN CAKE	\$ 13.900
CREAMY RICE WITH MUSHROOMS	\$ 14.900
SEAFOOD BROTH RICE	\$ 18.900
CREAMY RICE WITH SKIRT AND MUSHROOMS	\$ 19.900
BEEF CASSEROLE WITH CORN PUDDING	\$ 17.900
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

"BARROS LUCO"	\$ 12.900
"BRASEADO"	\$ 13.900

"PANQUEQUES"

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

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

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

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 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

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

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
BORGOÑA	\$ 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	\$ 4.800
UNFILTERED KUNSTMANN	330 CC	\$ 4.800
AUSTRAL CALAFATE	330 CC	\$ 4.800
AUSTRAL TORRES DEL PAINÉ	330 CC	\$ 4.800

SCHOP

STELLA ARTOIS	500 CC	\$ 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
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
WAQAR SOUR	\$ 12.900

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°	\$ 8.900
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

JIM BEAM WHITE

WHISKEY

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

JOSÉ CUERVO TEQUILA SILVER/AGED	\$ 5.900
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DIGESTIFS

ARAUCANO	\$ 5.600
TAYLOR OPORTO	\$ 5.600
TÍO PEPE SHERRY	\$ 5.900
BAILEYS	\$ 5.900
MINT	\$ 5.900
CHAMOMILE	\$ 5.900
BENEDICTINE	\$ 5.900
AMARULA	\$ 5.900
FELIPE II BRANDY	\$ 6.000
JÄGERMEISTER	\$ 6.900
FERNET BRANCA	\$ 6.900
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

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 \$ 23.900
(Apalta)

Casa Silva Cool Coast \$ 25.900
(Colchagua Costa)

Montes Alpha \$ 33.900
(Colchagua)

OTHER RED VARIETIES

Casa Silva "Romano" \$ 25.900
(Colchagua)

Miguel Torres Cordillera Vigno "Carignan" \$ 26.900
(Maule)

OTHER RED VARIETIES

Lapostolle Le Rose \$ 18.900
(Colchagua Apalta)

BLENDED WINES

Loma Larga Quinteto \$ 25.900
(Casablanca)

Tarapacá Grand Reserve Blend Series \$ 33.900
(Maipo)

Casa Silva Quinta Generación \$ 39.900
(Colchagua)

GREAT REDS

Los Boldos Gran Clos \$ 49.900
(Cachapoal)

Almaviva Epu \$ 89.900
(Maipo)

Casa Silva Microterroir \$ 99.900

Altazor \$ 119.000
(Maipo)

Miguel Torres Manso de Velasco \$ 129.000
(Curicó)

Montes Purple Angel \$ 190.000
(Colchagua)

Lapostolle Clos de Apalta \$ 270.000
(Colchagua Apalta)

Concha y Toro Don Melchor \$ 280.000
(Maipo)

INTERNATIONAL WINES

ARGENTINIAN MALBEC

Salentein \$ 29.900
(Uco)

ARGENTINIAN SPARKLING WINES

Chandon Brut \$ 35.900
(Luján de Cuyo)

CHAMPAGNE

Moët & Chandon \$ 160.000
(Champagne)

Dom Perignon \$ 460.000
(Champagne)

WINES BY THE GLASS

SPARKLING WINES

Undurraga sparkling wine \$ 4.500
(Brut)

Chandon Brut \$ 7.500

MERLOT

Tarapacá Grand Reserve \$ 5.500

SAUVIGNON BLANC

Casa Silva Cool Coast \$ 6.500

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

LA HACIENDA