

The background of the image is a light gray topographic map with various contour lines. In the center, there is a white square with a dark brown border. Inside this square, the text "TIERRA DE FUEGO" is written in a dark brown, serif, all-caps font. Below it, the word "Restaurant" is written in a dark brown, italicized, script font.

TIERRA DE FUEGO
Restaurant

APPETIZERS

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Pisco Sour Tierra de Fuego	\$4.500	Jerez Sour	\$4.000
Pisco Sour Peruano	\$5.500	Jerez Tío Pepe	\$6.000
Pisco Sour Catedral Nacional	\$8.000 Img 1	Kir Royal	\$5.000
Pisco Sour Catedral Peruano	\$9.000	Mango Sour	\$4.500
Amaretto Sour	\$4.500	Manhattan	\$6.000
Aperol Spritz	\$6.500 Img 2	Martini Dry	\$5.500
Ramazzotti	\$6.500	Mojito	\$5.500 Img 4
Bitter Batido	\$4.500	Mojito Sabores (Piña, Mango, Berries)	\$5.500
Caipirinha	\$4.500	Sangría	\$5.500
Caipiroska	\$4.500	Negroni	\$5.500
Campari	\$5.000	Old Fashion	\$5.500
Chardonnay Sour	\$5.000	Tequila Margarita	\$5.500
Chardonnay Glass	\$4.000	Vaina	\$4.500
Sparkling Glass	\$4.000 Img 3	Vodkatini	\$5.500
Sauvignon Blanc Glass	\$4.000	Whisky Sour	\$5.500



STARTERS

COLD STARTERS

Oysters	\$12.000
Carpaccio of salmon	\$14.000
Carpaccio of beef fillet	\$14.000
Trilogy of ceviches	\$14.000
Mayo abalone (With mayo potatoes (Seasonal))	\$20.000
King crab with sauce	\$28.000
Cold seafood platter (Abalones, King crab, oysters, seafood perol, tuna ceviche, shrimp, octopus, clams)	\$58.000 Img 1
Lobster	\$80.000 Img 3
Whole King Crab	\$160.000 Img 4

HOT STARTERS

Soup or cream of the day	\$7.500
Breaded shrimp (With tartar sauce and coconut sauce)	\$10.500
Pil-pil or al ajillo shrimp	\$10.500
Parmesan oysters	\$18.000
Pil-pil oysters	\$18.000
Parmesan clams	\$14.000
Batter-fried squids	\$9.000
Cheese empanadas (5 units)	\$5.000
Cheese shrimp empanadas (2 units)	\$8.000
Fried abalone empanadas (2 units)	\$10.000
Hot seafood platter (Parmesan oysters, parmesan clams, pil-pil shrimp, breaded squids, crab cake, breaded shrimp)	\$50.000 Img 2



PREMIUM MEAT

PREMIUM MEAT

Fillet 250 gr.	\$14.000
Smooth Loin 300 gr.	\$14.000
Striploin 300 gr.	\$16.000
Sausage Steak 500 gr.	\$23.000
Boneless Chicken	\$9.000
Entrecote 500 gr. (30 minutes)	\$29.000
Magellanic lamb on sword (6 hours on low heat)	\$25.000
Tomahawk (30 minutes)	\$46.000



ENGLISH RED

Sealed cut on both sides over high heat. Outer layer well cooked, raw center and even cold.
Reaches up to 55°C, (130°F)

MEDIUM

Ideal term because the meat does not lose its juiciness. Sealed or marked on the griddle or grill, leaving the center red.
Reaches up to 63°C, (145°F)

MEDIUM WELL

The meat begins to lose juiciness and with it the flavor. The center of the cut becomes light brown, with the edges perfectly cooked.
Reaches up to 71°C, (160°F)

WELL DONE

Less recommended point, the meat loses up to 70% of its juiciness leaving it stiff, even if it's a quality cut. The whole cut takes on a brownish-gray color and practically with no juice.
Reaches up to 77°C, (170°F)

FISHES

SIDES	
White Rice	\$4.000
Leek Risotto	\$5.000
French Fries	\$4.000
Mashed Potatoes	\$4.000
Rustic mashed potatoes	\$4.000
Sauteed potatoes with garlic	\$4.000
Sauteed mushrooms	\$6.000
Vegetable Chiffonade	\$5.000
Creamed Spinach	\$6.000
Araucana Potato	\$5.000
Duchess Potatoes (5 units)	\$5.000

FISHES	
Grilled or fried conger eel	\$13.000 Img 1
Grilled or fried chilean pomfret	\$12.000
Grilled or fried southern hake	\$12.000 Img 2
Grilled albacore	\$12.000
Grilled salmon	\$12.000 Img 3
Tuna (english)	\$14.000 Img 4

SAUCES	
Maître d'hôtel sauce	\$4.000
Blond or black butter sauce	\$4.000
Caper butter sauce	\$4.000
Three peppers sauce	\$4.000
Mushroom sauce	\$4.500
Roquefort sauce	\$4.500
Shrimp sauce with cream	\$5.000
Three seafood cream sauce	\$6.000
Seafood sauce with olive oil	\$6.500



SEA SPECIALTIES

FISHES

Grilled tuna (With sesame and leek risotto, soy sauce and passion fruit sauce)	\$19.000 Img 1
Grilled conger eel (In King crab sauce accompanied with potato gnocchi)	\$21.000
Fried conger eel (Accompanied with french fries)	\$16.000
Conger eel broth (Reduction of conger eel broth, accompanied with vegetables and boiled potatoes)	\$15.000
A lo macho chilean pomfret (Grilled with piure, garlic, cacho de cabra chili and ginger, accompanied by rustic mashed potatoes)	\$16.000
Salmon cancato (Salmon stuffed with spanish chorizo, tomato and cheese, araucana potato side)	\$18.000 Img 2
Hake Vasca Grilled, mix of olives, peppers and onion accompanied by chaucha potatoes)	\$20.000

CLAMFISH

Abalone chowder (On a bread base, sauteed vegetables, milk cream and cheese)	\$18.000 Img 3
Crab cake (Fluor base, butter, sauteed vegetables, cream and cheese)	\$17.000
Abalone shrimp risotto	\$18.000
Tierra de Fuego pan (Reduction of fish broth with shrimps, oysters, conger eel, maltón clams, squid and king crab mero)	\$20.000 Img 4
Oysters Fettuccini (Spinach fettuccini with Parmesan oyster sauce)	\$20.000



TIERRA DE FUEGO
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GROUND SPECIALTIES

GROUND SPECIALTIES	
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Gnocchi with Fungi Gratin (Of potatoes with mushrooms, touches of parmesan and gratin)	\$16.000
Mafioso Fillet (Sauteed in olive oil, chili, cacho de cabra chili and garlic with rustic mashed potatoes)	\$18.000
Tierra de fuego fillet (Fillet tournedó, grilled goat cheese, three peppers sauce accompanied with artichoke bottoms stuffed with creamed spinach, panache of vegetables and duchess potatoes)	\$18.000 Img 1
Beef fillet (Sauteed with potato gnocchi in aglio e olio sauce)	\$18.000
Beef tenderloin (With roquefort sauce served with string potatoes)	\$18.000
Lamb shoulder (Roasted in oven, served with potatoes sauteed on peppers and olive oil)	\$28.000 Img 2

SIDE SALADS	
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Avocado or heart of palm	\$3.000
Green beans or olives or watercress or spinach or celery or lettuce or tomato or corn or onion	\$2.000

SPECIAL SALADS	
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Tierra de fuego salad Lettuce, avocado, palm hearts, King crab, Cherry tomato and goat cheese. Dressing (mayonnaise, yogurt, dill)	\$18.000 Img 3
Pacific salad Lettuce, watercress, avocado, shrimp, and salmon. Dressing (limoneta)	\$13.000 Img 4
Shrimp Caesar Salad Hydroponic mix, parmesan shavings, shrimp and Caesar dressing	\$13.000

SALADS	
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Chilean (Tomato, onion and green chili)	\$6.000
Celery avocado (Seasonal)	\$6.000
Avocado palm hearts	\$6.000
Green (Lettuce, spinach and watercress)	\$5.000
Peasant (Corn, cherry tomato and green beans)	\$5.000



DESSERTS

DESSERTS

Seasonal fruits	\$4.000	
Celestine pancake with vanilla ice cream	\$4.500	
Red fruit cheesecake	\$5.000	Img 1
Crème brûlée	\$5.000	
Tierra De Fuego Flan	\$5.000	
Chocolate volcano	\$5.000	
Suspiro limeño	\$4.500	
Lucuma meringue cake	\$5.000	
Chocolate mousse with pistachio crunch and passion fruit sauce	\$5.000	
Artisan Ice Cream Cup (3 Flavors of your choice)	\$6.000	
Dessert tasting (Four of your choice plus 2 ice cream balls)	\$15.000	Img 2



BEVERAGES

SOFT DRINKS	
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Coca Cola	\$2.500
Coca Cola Light	\$2.500
Coca Cola Zero	\$2.500
Fanta	\$2.500
Ginger Ale	\$2.500
Néctar	\$2.500
Sprite	\$2.500
Sprite Zero	\$2.500
Tónica	\$2.500
Tónica Premium	\$4.000
Ginger Beer	\$4.000

JUICES	
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Strawberry	\$3.500
Mango	\$3.500
Pineapple	\$3.500
Custard apple	\$3.500

ENERGY DRINK	
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Regular red bull o sugar free	\$3.500
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LEMONADES	
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Lemonade	4.000
Mint lemonade	4.000
Ginger mint lemonade	4.000 Img 3
Berries lemonade	\$4.500 Img 4

MINERAL WATER	
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Puyehue sparkling/natural	\$2.500
Premium water with/out gas 500 cc	\$4.500

INFUSIONS	
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Cofee with milk	\$2.000
Double coffee with milk	\$3.000
Espresso	\$2.000 Img 1
Double espresso	\$3.000
Viennese cappuccino	\$3.500
Italian cappuccino	\$3.500 Img 2
Natural mint	\$2.500
Natural mint with lemon zest	\$2.500
Natural mint with lemon zest and ginger	\$2.500
Tea (Green, red and black)	\$2.000



BEERS DRINKS AND LIQUORS

BEERS

Austral Lager / Calafate	\$4.500
Corona	\$3.500
Kunstmann	\$5.000
Lager / Bock / Torobayo	
Alcohol Free Beer	\$4.000

SHOP

Stella Artois 500 cc.	\$5.500	Foto 1
Estrella Damm 500 cc.	\$5.500	
Artesanal Golden Kross 500 cc.	\$6.000	

MOCKTAILS

Primavera	\$4.000
Piña Colada	\$4.000
Virgin Mary	\$4.500

COCKTAILS

Tierra de Fuego	\$5.000	Foto 3
Black Russian	\$5.000	
White Russian	\$5.000	
Sangría	\$5.500	Foto 4
Bloody Mery	\$6.000	
Cosmopolitan	\$5.000	
Daiquiri	\$4.500	
John Collins	\$5.500	
Margarita	\$5.500	
Piña Colada	\$5.500	
Tequila Sunrise	\$6.500	
Tom Collins	\$5.000	
St. Germain	\$6.000	
Moscow Mule	\$6.500	
London Mule	\$6.500	
Grey Mule	\$12.000	

LIQUORS

Amaretto Disaronno	\$5.000	Img 2
Araucano	\$4.000	
Baileys	\$4.500	
Rusty Nail	\$6.000	
Cognac Raynal	\$6.500	
Napoleón (V.S.O.P)		
Cognac Remy	\$17.000	
Martin (V.S.O.P)		
Cointreau	\$6.000	
Drambuie	\$6.000	
Fernet Branca	\$5.000	
Frangelico	\$6.000	
Grand Marnier	\$7.500	
Kalhua	\$5.000	
Menta Marie Brizard	\$6.000	
Sambuca	\$6.000	



SPIRITS

WHISKY	
Johnnie Walker Red Label	\$6.500
Chivas Regal 12 years	\$8.500
Johnnie Walker Black Label	\$8.500
Chivas Regal 18 years	\$15.000
Royal Salute 21 years	\$30.000 Img 1
Johnnie Walker Blue Label	\$40.000 Img 2

WHISKEY	
Jameson 6 years	\$7.000

BOURBON	
Jack Daniels N°7	\$7.500
Jack Daniels Honey	\$7.500
Gentleman Jack	\$9.500
Jack Daniels Single Barrel	\$14.000

RON	
Havana Club Especial	\$4.500
Havana Club Aged Reserve	\$5.500
Pampero Anniversary	\$9.500
Zacapa Reserve	\$18.000

PISCOS	
Alto del Carmen 35°	\$5.000
Mistral 35°	\$5.000
Alto del Carmen 40°	\$6.000
Mistral 40°	\$6.000
Mistral Nobel 40°	\$7.500
Mal Paso Ícono 40°	\$9.000

GIN	
Beefeater	\$6.000
Tanqueray	\$6.000
Bombay Sapphire	\$7.000 Foto 3
Casablanca Normal	\$7.000
Casablanca +1	\$7.500

VODKA	
Stolichnaya	\$4.500
Absolut Blue	\$5.500
Absolute flavors	\$6.000
Grey Goose	\$10.000 Img 4
Grey Goose Pear	\$10.000

TEQUILA	
Olmecca	\$6.000
Don Julio Reposado	\$10.000
Herradura Reposado	\$10.000





Av. 8 Norte N° 65,
Playa Acapulco, Viña del Mar.

+56 32 299 3976
administracion@tierradefuego.cl

tierradelfuego.cl

  /tdfrestaurant