



**TIERRA DE FUEGO**  
*Restaurant*

# APPETIZERS

## APPETIZERS

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 <small>Img 1</small>	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 <small>Img 2</small>	Martini Dry	\$5.500
Ramazotti	\$6.500	Mojito	\$5.500 <small>Img 4</small>
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 <small>Img 3</small>	Vodkatini	\$5.500
Sauvignon Blanc Glass	\$4.000	Whisky Sour	\$5.500



# STARTERS

## COLD STARTERS

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

## HOT STARTERS

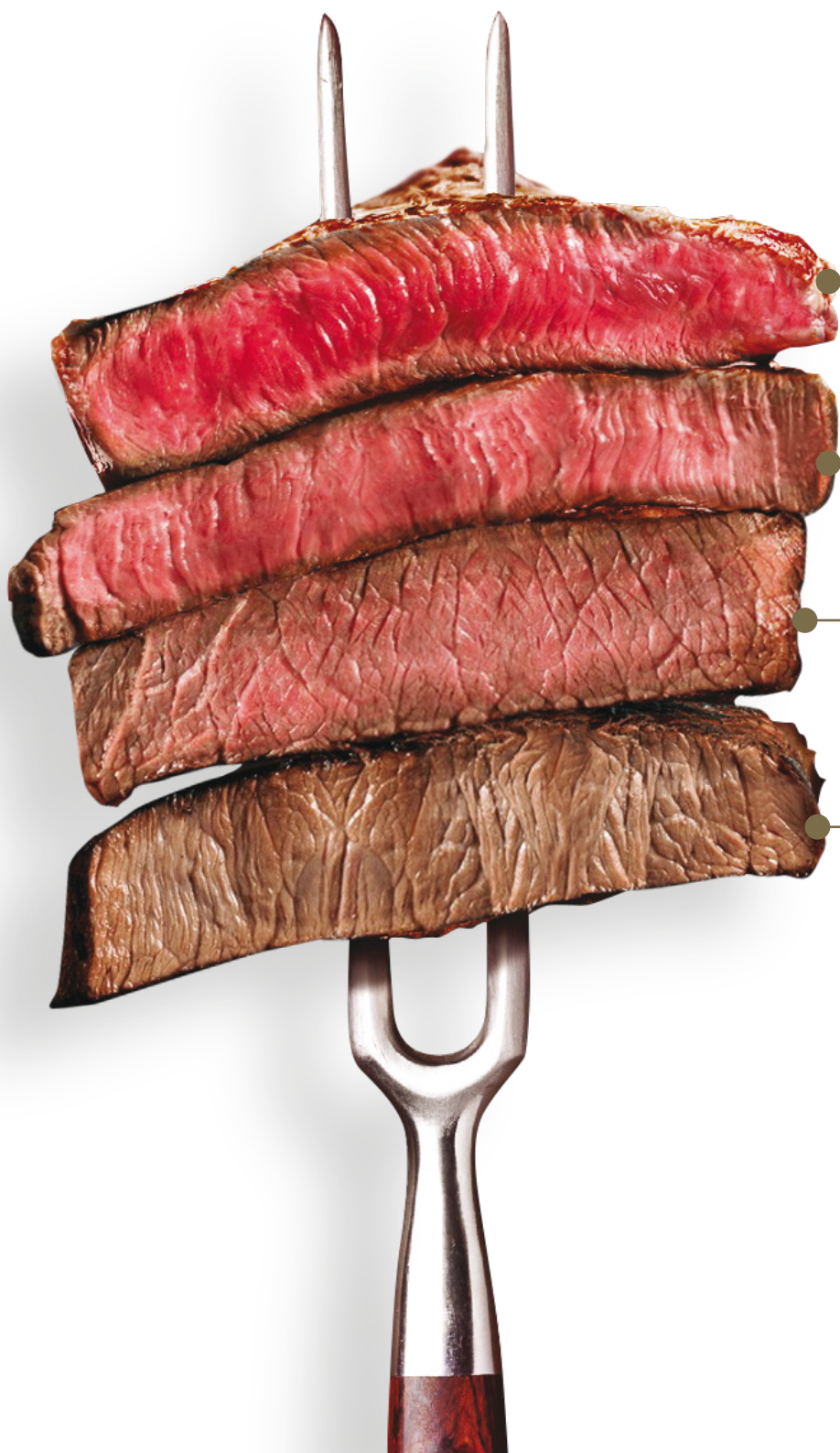
Soup or cream of the day	<b>\$7.500</b>
Breaded shrimp (With tartar sauce and coconut sauce)	<b>\$10.500</b>
Pil-pil or al ajillo shrimp	<b>\$10.500</b>
Parmesan oysters	<b>\$18.000</b>
Pil-pil oysters	<b>\$18.000</b>
Parmesan clams	<b>\$14.000</b>
Batter-fried squids	<b>\$9.000</b>
Cheese empanadas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



# PREMIUM MEAT

## PREMIUM MEAT

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



### 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	<b>\$4.000</b>
Leek Risotto	<b>\$5.000</b>
French Fries	<b>\$4.000</b>
Mashed Potatoes	<b>\$4.000</b>
Rustic mashed potatoes	<b>\$4.000</b>
Sauteed potatoes with garlic	<b>\$4.000</b>
Sauteed mushrooms	<b>\$6.000</b>
Vegetable Chiffonade	<b>\$5.000</b>
Creamed Spinach	<b>\$6.000</b>
Araucana Potato	<b>\$5.000</b>
Duchess Potatoes (5 units)	<b>\$5.000</b>

---

## FISHES

---

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

---

## SAUCES

---

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



1



2



3



4

# SEA SPECIALTIES

## FISHES

Grilled tuna **\$19.000** Img 1  
 (With sesame and leek risotto, soy sauce and passion fruit sauce)

Grilled conger eel **\$21.000**  
 (In King crab sauce accompanied with potato gnocchi)

Fried conger eel **\$16.000**  
 (Accompanied with french fries)

Conger eel broth **\$15.000**  
 (Reduction of conger eel broth, accompanied with vegetables and boiled potatoes)

A lo macho chilean pomfret **\$16.000**  
 (Grilled with piure, garlic, cacho de cabra chili and ginger, accompanied by rustic mashed potatoes)

Salmon cancato **\$18.000** Img 2  
 (Salmon stuffed with spanish chorizo, tomato and cheese, araucana potato side)

Hake Vasca **\$20.000**  
 Grilled, mix of olives, peppers and onion accompanied by chaucha potatoes)

## CLAMFISH

Abalone chowder **\$18.000** Img 3  
 (On a bread base, sauteed vegetables, milk cream and cheese)

Crab cake **\$17.000**  
 (Flour base, butter, sauteed vegetables, cream and cheese)

Abalone shrimp risotto **\$18.000**

Tierra de Fuego pan **\$20.000** Img 4  
 (Reduction of fish broth with shrimps, oysters, conger eel, maltón clams, squid and king crab mero)

Oysters Fetuccini **\$20.000**  
 (Spinach fettuccini with Parmesan oyster sauce)



# GROUND SPECIALTIES

## GROUND SPECIALTIES

Gnocchi with Fungi Gratin (Of potatoes with mushrooms, touches of parmesan and gratin)	<b>\$16.000</b>
Mafioso Fillet (Sauteed in olive oil, chili, cacho de cabra chili and garlic with rustic mashed potatoes)	<b>\$18.000</b>
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)	<b>\$18.000</b> <small>Img 1</small>
Beef fillet (Sauteed with potato gnocchi in aglio e olio sauce)	<b>\$18.000</b>
Beef tenderloin (With roquefort sauce served with string potatoes)	<b>\$18.000</b>
Lamb shoulder (Roasted in oven, served with potatoes sauteed on peppers and olive oil)	<b>\$28.000</b> <small>Img 2</small>

## SIDE SALADS

Avocado or heart of palm	<b>\$3.000</b>
Green beans or olives or watercress or spinach or celery or lettuce or tomato or corn or onion	<b>\$2.000</b>

## SPECIAL SALADS

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

## SALADS

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



# DESSERTS

---

## DESSERTS

---

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



# BEVERAGES

## SOFT DRINKS

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

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

## ENERGY DRINK

Regular red bull o sugar free	\$3.500
-------------------------------	---------

## LEMONADES

Lemonade	4.000
Mint lemonade	4.000
Ginger mint lemonade	4.000 <small>Img 3</small>
Berries lemonade	\$4.500 <small>Img 4</small>

## MINERAL WATER

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

## INFUSIONS

Cofee with milk	\$2.000
Double coffee with milk	\$3.000
Espresso	\$2.000 <small>Img 1</small>
Double espresso	\$3.000
Viennese cappuccino	\$3.500
Italian cappuccino	\$3.500 <small>Img 2</small>
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	<b>\$4.500</b>
Corona	<b>\$3.500</b>
Kunstmann Lager / Bock / Torobayo	<b>\$5.000</b>
Alcohol Free Beer	<b>\$4.000</b>

## SHOP

Stella Artois 500 cc.	<b>\$6.500</b>	
Estrella Damm 500 cc.	<b>\$6.500</b>	Img 1
Artesanal Golden Kross 500 cc.	<b>\$7.000</b>	

## MOCKTAILS

Primavera	<b>\$4.000</b>
Piña Colada	<b>\$4.000</b>
Virgin Mary	<b>\$4.500</b>

## COCKTAILS

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

## LIQUORS

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



# 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 <small>Img 1</small>
Johnnie Walker Blue Label	\$40.000 <small>Img 2</small>

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 <small>Img 3</small>
Casablanca Normal	\$7.000
Casablanca +1	\$7.500

VODKA	
Stolichnaya	\$4.500
Absolut Blue	\$5.500
Absolute flavors	\$6.000
Grey Goose	\$10.000 <small>Img 4</small>
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

tierradefuego.cl

  /tdfrestaurant