



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 <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	\$12.000
Carpaccio of salmon	\$14.000
Carpaccio of beef fillet	\$14.000
Trilogy of ceviches (Salmon, tuna and seafood perol)	\$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 <small>Img 1</small>
Lobster	\$80.000 <small>Img 3</small>
Whole King Crab	\$160.000 <small>Img 4</small>

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	\$14.000
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 <small>Img 2</small>



PREMIUM MEAT

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

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



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)



GROUND SPECIALTIES

GROUND SPECIALTIES

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 <small>Img 1</small>
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 <small>Img 2</small>

SIDE SALADS

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

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

SALADS

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

Coca Cola	\$2.500
Coca Cola Light	\$2.500
Coca Cola Zero	\$2.500
Fanta	\$2.500
Ginger Ale	\$2.500
Nectar	\$2.500
Sprite	\$2.500
Sprite Zero	\$2.500
Tonic	\$2.500
Tonic Premium	\$4.000

JUICES

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

ENERGY DRINK

Regular red bull o sugar free	\$3.500
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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
Cappuccino	\$3.500
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	\$4.500
Corona	\$3.500
Kunstmann Lager / Bock / Torobayo	\$5.000
Kross Golden / Stout	\$5.000
Clausthaler (alcohol-free)	\$4.000

SHOP

Estrella Damm 250 cc.	\$4.000
Estrella Damm 500 cc.	\$5.500 <small>Img 1</small>
Craft Golden Kross 250 cc.	\$4.500
Craft Golden Kross 500 cc.	\$6.000

MOCKTAILS

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

COCKTAILS

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

LIQUORS

Amaretto Disaronno	\$5.000
Araucano	\$4.000
Baileys	\$4.500
Rusty Nail	\$6.000 <small>Img 2</small>
Cognac Raynal Napoleón (V.S.O.P)	\$6.500
Cognac Remy Martin (V.S.O.P)	\$17.000
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
Oporto Ferreira	\$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 <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
Abuelo 7 years	\$5.500
Havana Club Aged Reserve	\$5.500
Bacardi Aged 8 years	\$7.500
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>

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





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  /tdfrestaurant