



TO BEGIN WITH

SWEET POTATOES \$4.90

Slices of sweet potato with fried skins, accompanied by a Cheddar sauce and chives.

FRIED PICKLED CUCUMBER \$4.90

Our unique pickled and pan-fried cucumbers accompanied by a Ranch sauce.

CHICKEN NUGGETS \$5.90

Pan-fried chicken with a special sauce.

FRENCH FRIES 160 grs \$4.00

A portion of fresh fried potatoes

FRIED PICKLED SUNROOT \$5.30

Pickled potato sunroot, pan-fried with a Ranch sauce.

AUSTRAL TARTARE \$9.60

Fresh salmon in finger slices with mustard, capers, celery, gherkins and some ingredients from our larder.

MELTING CHEESE \$11.90

Bowl with a mix of cheeses, spiced with oregano, laced with sparkling, with silverside and sautéed vegetables together with olive-coated toast.

PUELCHE DISH FOR TWO \$12.000

A board with meatballs (4), carrot and quinoa croquettes (4), home-made pickled cucumber crostini (2), home-made crostini of pesto and tomato sauce (2), accompanied by a Cheddar cheese sauce and a Ranch sauce.

THE TACOS

☺ TRANSFORM YOUR TACOS INTO VEGGIES

FISH TACO 🐟 \$9.90

Smoked salmon omelet, thinly-sliced onions, avocado and lettuce in a Sriracha mayo sauce.

TIKKA CHICKEN \$9.500

Crispy chicken omelet, a kachumber of carrot and cabbage, toasted peanuts, a coriander yoghurt sauce, a curry sauce and pickled celery.



LOCAL INGREDIENTS / HOME MADE KETCHUP AND PICKLES



Spicy



Only for the Brave



Vegetarian



Vegan

BURGERS

* ALL SERVED WITH FRENCH FRIES AND HOME-MADE KETCHUP*

☺ TRANSFORM YOUR BURGERS INTO VEGGIE

IMPERIAL \$10.200

A beef burger, Mozzarella cheese, bacon, tomato, lettuce, onion and mayo.

MR. PUELCHE \$9.700

A beef burger, Cheddar cheese, gherkins, onion, BBQ sauce and lettuce.

CHEESEVEGGIE ☺ \$8.400

A vegetarian beetroot burger with carrot and quinoa, Cheddar cheese, a special sauce and pickled onions.

THE CHACARERA \$9.200

A beef burger, coriander and sriracha lactose, green beans, tomato and green chili.

ROCKEFELLER \$9.400

Beef burger, blue cheese sauce, bacon and spinach.

FRIED CHICKEN \$9.500

Fried chicken, coleslaw, sriracha mayo and pickled cucumber.

CAROTA BURGER ☺ \$8.900

A carrot and quinoa burger, Cheddar cheese, fried & pickled Topinambur, spinach and a Ranch sauce.

YENNIFER 🍆 \$13.900

A double 120 gr. Burger with Cheddar cheese, caramelized onion, gherkins and lettuce in a BBQ sauce.

BRAVE 🍆 \$12.500

A 180 gr. Burger with mozzarella, bacon, fresh onion, a fried egg, avocado, lettuce and mayo.

CHEESEBURGER (THE QUEEN) \$9.900

Beef burger, bacon, Cheddar cheese, special sauce, pickled onion and cucumber.

BIG PIG \$9.600

A silverside of pork slow-cooked in local beer, pickled purple cabbage, shredded potatoes, Ranch sauce with arugula in a maqui berry bun.

BIG FISH \$11.200

Salmon pieces, basil pesto, roasted cherry tomatoes and string potatoes.

EXTRAS Bacon or cheese \$1.500 Avocado \$2.500 Meat \$3.800 Vegetables \$1000 Coleslaw \$2.500
Ask for sauces x \$1000

SALADS, SOUPS AND PASTA



HUERTERO ☺☺ \$8.500

Croquettes of carrot and quinoa on a bed of fresh lentils a l'orange, spinach and pickled beetroot with eggless mayonnaise.

JULIUS CAESAR \$9.100

Fried chicken, a mix of green leaves with peanuts, avocado with sesame seeds, and a tartare sauce.

FRESH QUINOA \$9.400

Quinoa, cherry tomato, mint and vegetables in cubes, seasoned with a coriander yogurt sauce and drops of subtle lemon, accompanied by sautéed shrimp in Ghee.

FRESH HOME-MADE PASTA \$10.900

Fresh home-made pasta with egg and a smooth hint of olives.

SOUP OF THE DAY \$4.900



TO DRINK

FIZZY DRINKS 350. CC \$2.700

NATURAL JUICE \$4.000

REDBULL \$3.600

MINERAL WATER FIZZY AND NON-FIZZY \$2.500

LEMONADE \$3.500

MINT / GINGER LEMONADE \$4.000

ICE TEA \$2.500

COFFEE SHOP

ESPRESSO / DOUBLE ESPRESSO \$2.500 / \$3.500

AMERICANO \$3.000

FLAT WHITE COFFEE \$3.000

LATTE \$3.500

TEA \$2.000

HERBAL TEA \$1.500

DESSERTS

RASPBERRY CRÈME BRULÉE \$6.000

Smooth milk cream with a touch of vanilla and caramel chocolate and a raspberry sauce.

DRUNKEN PEAR \$6.000

Pears cooked in a Cabernet sauce with Pudú ice-cream.

CHOCOLATE BOWL \$6.000

Home-baked brownie with a vanilla ice-cream.

BAKED APPLE \$6.000

Oven-cooked pastry stuffed with sautéed apple together with a cherry yoghurt ice-cream, toffee sauce and crunchy peanuts

PUDÚ ICE-CREAM \$4.400

CHILDREN'S MENU

MINI BURGER \$5.900

A hamburger with Cheddar cheese and French fries.

NUGGETS WITH FRENCH FRIES \$5.900

Small fillets of pan-fried chicken accompanied by French fries.



INDEPENDENT BREWERS

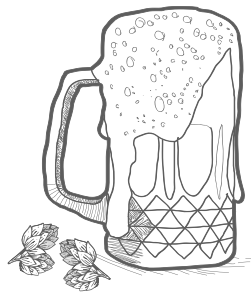


THE MAJORITY OF OUR BEERS ARE FROM LOCAL, INDEPENDENT AND CRAFT BREWERS



@PUELCHERESTAURANT

BEERS



SCHOP

FROM THE PROVINCES AND NEARBY

PERRO LOKO	\$5.400
EL REGRESO	\$5.400
FLÜGEL	\$5.400
KM 860º	\$5.400
BOSQUES	\$5.400
VALLE DEL PUELO	\$5.400
STANGE	\$5.400

★ ASK FOR OUR BARRELED VARIETIES WE OFTEN HAVE NEW ONES! ★

PER BOTTLE

MILLER	\$3.800
KROSS (Curacavi)	\$4.200
860º MAQUI	\$5.200
STANGE	\$5.800
VALLE DEL PUELO	\$5.500
ASK FOR ALCOHOL-FREE BEERS	\$5.500

DISTILLED LIQUOR

* ALL INCLUDE SOFT DRINKS *



PISCO

MISTRAL 35°	\$4.900
MISTRAL 40°	\$5.200
ALTO DEL CARMEN 35°	\$4.800
ALTO DEL CARMEN TRANSPARENTE 40°	\$5.900
GOBERNADOR 40°	\$6.500

RUM

BACARDÍ	\$5.200
BACARDÍ FLAVORS	\$5.800

GIN AND VODKA

GIN FRANKLIN #1 43°	\$7.200
GIN PARCHE TRIPLE (Puerto Montt)	\$6.200
GIN BOMBAY	\$5.900
VODKA STOLICHNAYA 40°	\$5.500
VODKA ABSOLUT ORIGINAL 40°	\$5.800

* THOMAS HENRY FEVER TREE \$4.500 *

WHISKY

JOHNNIE WALKER RED LABEL 40°	\$5.800
JACK DANIELS 40°	\$6.700
CHIVAS REGAL 40°	\$7.800

LIQUEURS

SHOT ARAUCANO	\$3.900
CAMPARI	\$5.500
JÄGERMEISTER SHOT / COLA	\$4.900 / \$5.200
SHOT TEQUILA JOSÉ CUERVO ESPECIAL	\$4.000

HOUSE SPECIALS

RAMAZZOTTI SPRITZ \$5.900
Ramazzotti, sparkling wine, soda water and slices of lemon.

RAMAZZOTTI SPRITZ VIOLETTO \$6.000
Ramazzotti, sparkling wine, soda and slices of lemon.

APEROL SPRITZ \$5.500
Aperol, sparkling wine, soda and a slice of orange.

CAIPIRIÑA \$4.900
Cachaza, sugar and lemon.

MARGARITA \$5.500
Tequila, triple sec and lemon.

MOSCOW MULE \$5.800
Vodka, ginger beer, lemon juice and mint leaves.

NEGRONI \$5.300
Campari, red vermouth, gin and an essence of orange.

MOJITO \$5.300
White rum, lemon, mint, soda and sugar.

MOJITO GINGER \$5.800
White rum, lemon, mint and ginger ale.

MOJITO FLAVORS \$6.000
A taste of rum, lemon, mint & soda.

NON-ALCOHOLIC MOJITO \$4.800
Lemon, mint, soda and sugar.



SOURS

TRADITIONAL	\$4.200
CHARDONNAY	\$4.200
MINT & GINGER	\$4.500

SPARKLING WINES

CONO SUR BRUT	\$24.000
Per bottle	
VIÑAMAR	\$19.000
Per bottle	
LA DOLCE VITA	\$15.500
Per bottle	
LA DOLCE VITA	\$5.500
Per glass	



WINES

KOYLE RESERVE	\$25.900
Cabernet Sauvignon	
CASAS DEL BOSQUE	\$21.900
Carménère	
CORRALILLO	\$26.900
Sauvignon Blanc	
TORO DE PIEDRA RESERVE	\$24.900
Carménère	

HOUSE WINES

VVEGAN & ORGANIC

VERAMONTE	
Chardonnay, Carménère & Sauvignon Blanc	
Per bottle	\$17.900
Per glass	\$ 4.400