

## TO BEGIN WITH



### SWEET POTATOES

\$4.900

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

### FRIED PICKLED CUCUMBER

\$4.900

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

### CHICKEN NUGGETS

\$5.900

180 g. of pan-fried chicken with a special sauce.

### FRENCH FRIES 160 g

\$4.000

A portion of fresh fried potatoes.

### FRIED PICKLED SUNROOT

\$5.300

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

### SOUTHERN TARTARE

\$11.900

Cubes of fresh salmon with mustard, capers, celery, gherkins, onion and some other ingredients from our pantry.

### MELTING CHEESE

\$11.900

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

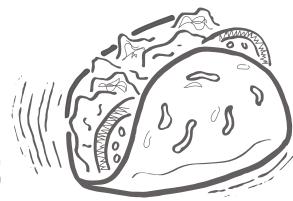
\$12.000

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

\$10.500

2 tortillas with smoked salmon omelet, thinly-sliced onions, avocado and lettuce in a Sriracha mayo sauce.

## POLLO TIKKA

\$9.500

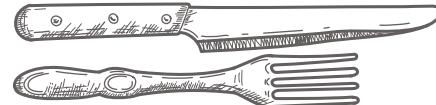
2 tortillas with crispy chicken omelet, a kachumber of carrot and cabbage, toasted peanuts, a coriander yoghurt sauce, a curry sauce and pickled celery.

## MEXICAN MESTIZO TACO

\$9.900

2 omelets with shredded pork, avocado, cabbage and tomato in a mustard sauce.

# SALADS, SOUPS AND PASTA



## HUERTERO

\$8.500

3 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

160 g. of fried chicken, a mix of green leaves with peanuts, avocado in sesame and a tartare sauce.

## FRESH QUINOA

\$9.400

Quinoa, cherry tomatoes, avocado, mint and vegetable squares, garnished with a yoghurt sauce, coriander and drops of lemon, accompanied by shrimps sautéed in butter.

## FRESH HOME-MADE PASTA

\$10.900

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

## SOUP OF THE DAY

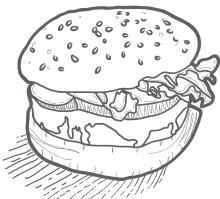
\$5.500

**LOCAL INGREDIENTS / HOME MADE KETCHUP AND PICKLES**

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 Spicy    Only for the Brave    Vegetarian     Vegan

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**BURGERS****ALL SERVED WITH FRENCH FRIES  
AND HOME-MADE KETCHUP****和平符号 TRANSFORM YOUR BURGERS INTO VEGGIE****IMPERIAL****\$10.900**

A beef burger (160 g.), Mozzarella cheese, bacon, tomato, lettuce, onion and mayo.

**MR. PUELCHE****\$10.900**

A beef burger (160 g.), Cheddar cheese, gherkins, onion, BBQ sauce and lettuce.

**CHEESEVEGGIE** **\$8.400**

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

**THE CHACARERA****\$9.200**

A beef burger (160 g.), coriander and sriracha lactose, green beans, tomato and green chili.

**ROCKEFELLER****\$10.900**

Beef burger (160 g.), blue cheese sauce, bacon and spinach.

**FRIED CHICKEN****\$9.900**

Fried chicken, coleslaw, sriracha mayo and pickled cucumber.

**CHEESE AND CHICKEN****\$9.900**

Grilled chicken with Cheddar cheese, onion and cucumber pickles together with a special sauce.

TO EAT

DESSERTS

TO DRINK

COFFEE SHOP

BRUNCH

## LOCAL INGREDIENTS / HOME MADE KETCHUP AND PICKLES

 Spicy

 Only for the Brave

 Vegetarian

  Vegan



### CAROTA BURGER

\$8.900

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

### YENNIFER

\$13.900

A double Burger (120 g. each) with Cheddar cheese, caramelized onion, gherkins and lettuce in a BBQ sauce.

### VALIENTE

\$13.500

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

### CHEESEBURGER ((THE QUEEN))

\$10.900

Beef burger (160 g.), bacon, Cheddar cheese, special sauce, pickled onion and cucumber.



**BIG FLAVORS**

### BIG PIG

\$9.600

Shredded pork slow-cooked in locally brewed 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 \$1.600    Cheese \$1.500    Avocado \$2.500    Meat (120 g.) \$3.900

Vegetables \$1000    Coleslaw \$2.800    Ask for sauces x \$1.500

**TO EAT****DESSERTS****TO DRINK****COFFEE SHOP****BRUNCH**

# CHILDREN'S MENU



## **MINI BURGER** **\$6.200**

A hamburger with Cheddar cheese and French fries.

## **NUGGETS WITH FRENCH FRIES** **\$5.900**

160 g. of fried chicken and French fries.

## **DESSERTS**

### **CRÈME BRÛLÉE** **\$6.000**

Smooth milk cream with a touch of vanilla and caramel crunch, accompanied by raspberry jam (*optional*).

### **DRUNKEN PEAR** **\$6.000**

Pear cooked in a Cabernet sauce with vanilla ice-cream.

### **CHOCOLATE BOWL** **\$6.900**

Home-baked brownie with a vanilla ice-cream.

### **PUELCHE TEMPTATION** **\$6.000**

Oven-baked pastry stuffed with sautéed apple and accompanied by a cherry yoghurt ice-cream and a toffee sauce with crunchy peanuts.

### **FRIED PUMPKIN CAKES** **\$5.900**

Classic home-made pumpkin cakes served in a hot sugarloaf with a touch of cinnamon and orange.

### **PUDÚ ICE-CREAM** **\$5.500**

2 scoops of ice cream.

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# NON-ALCOHOLIC



<b>FIZZY DRINKS (330ml)</b>	<b>\$2.700</b>
<b>NATURAL JUICE</b>	<b>\$4.000</b>
<b>REDBULL (250ml)</b>	<b>\$4.500</b>
<b>FEVER TREE TONIC WATER (200ml)</b>	<b>\$5.300</b>
<b>PUYEHUE MINERAL WATER FIZZY AND NON-FIZZY (330ml)</b>	<b>\$2.500</b>
<b>SCHWEPPES TONIC WATER (310ml)</b>	<b>\$2.700</b>
<b>GINGER ALE SCHWEPPES (310ml)</b>	<b>\$2.700</b>
<b>LEMONADE</b>	<b>\$3.500</b>
<b>MINT/GINGER LEMONADE</b>	<b>\$4.000</b>
<b>ICE TEA</b>	<b>\$2.500</b>

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## **NON-ALCOHOLIC MOJITO**

Lemon, mint, sparkling mineral water and sugar.

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# BEERS

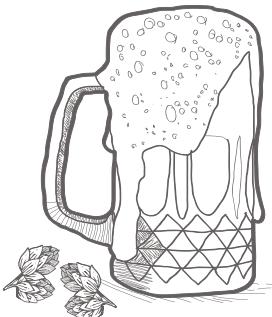
THE MAJORITY OF OUR BEERS  
ARE FROM LOCAL, INDEPENDENT  
AND CRAFT BREWERS



<b>KROSS GOLDEN (330ml bottle)</b>	<b>\$4.700</b>
<b>LOCO PATRÓN MAQUI (330ml bottle)</b>	<b>\$5.700</b>
<b>MAHOU CERO TOSTADA (330ml bottle)</b>	<b>\$5.500</b>
<b>MILLER GENUINE DRAFT (330ml bottle)</b>	<b>\$4.100</b>
<b>PUELO ÁMBAR (330ml bottle)</b>	<b>\$5.500</b>
<b>STANGE BOCK BIER (330ml bottle)</b>	<b>\$6.200</b>
<b>BOLT (330ml bottle / Golden, Ámbar, Stout)</b>	<b>\$5.500</b>
<b>BOLT (330ml bottle / American IPA)</b>	<b>\$6.500</b>
<b>BOSQUES (Tinned / Amber Ale, Session IPA, Neipa, Pale Ale)</b>	<b>\$4.400</b>

## SCHOP

FROM THE PROVINCES AND NEARBY



<b>BOSQUES CREAM ALE</b>	<b>\$5.400</b>
<b>PERRO LOKO (Golden, IPA, Red Ale)</b>	<b>\$5.400</b>

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# DISTILLED LIQUOR

\* ALL INCLUDE 220 ML SOFT DRINK \*



## 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 SABORES	\$5.800

## GIN AND VODKA

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

\* FEVER TREE TONIC WATER \$5.300 \*

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## WHISKY

<b>JOHNNIE WALKER RED LABEL 40°</b>	<b>\$5.800</b>
<b>JACK DANIELS 40°</b>	<b>\$6.700</b>
<b>CHIVAS REGAL 40°</b>	<b>\$7.800</b>

## LIQUEURS

<b>SHOT ARAUCANO</b>	<b>\$3.900</b>
<b>CAMPARI</b>	<b>\$5.500</b>
<b>JÄGERMEISTER SHOT / COLA</b>	<b>\$4.900 / \$5.200</b>
<b>SHOT TEQUILA JOSÉ CUERVO ESPECIAL</b>	<b>\$4.000</b>
<b>SHOT TEQUILA OLMECA</b>	<b>\$4.500</b>

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# HOUSE SPECIALS



## RAMAZZOTTI SPRITZ

\$5.900

Ramazzotti, sparkling wine, soda water and slices of lemon.

## RAMAZZOTTI SPRITZ VIOLETTO

\$6.000

Ramazotti, sparkling wine, soda and slices of lemon.

## APEROL SPRITZ

\$5.500

Aperol, sparkling wine, soda and a slice of orange.

## CAIPIRÍÑA

\$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.

## TROPICAL AZUCENA GIN

\$6.900

Gin, passion fruit pulp, lemon and a can of tropical Red Bull.

## MOJITO

\$5.300

White rum, lemon, mint, soda and sugar.

## MOJITO BEER

\$6.900

Rum, lemon, mint and beer.

## MOJITO FLAVORS

\$6.000

Flavored rum, lemon, mint and sparkling mineral water.

## NON-ALCOHOLIC MOJITO

\$4.800

Lemon, mint, sparkling mineral water and sugar.

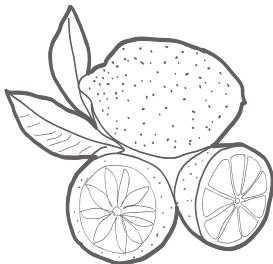
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## SOURS

**TRADITIONAL / CHARDONNAY .....** \$4.200

**MINT & GINGER .....** \$4.500



## SPARKLING WINES

**VIÑA MAR BRUT .....** \$15.000

**LA DOLCE VITA BRUT .....** \$12.500

**VALDIVIESO (187ml bottle) .....** \$5.500



## WINES

**KOYLE RESERVA** \$22.500

Cabernet Sauvignon

**CASAS DEL BOSQUE** \$18.000

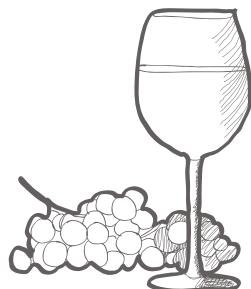
Carménère

**CORRALILLO** \$23.500

Sauvignon Blanc

**TORO DE PIEDRA** \$15.000

Carménère Reserve



## HOUSE WINES

**\*VEGAN & ORGANIC\***

### VERAMONTE

Cabernet Sauvignon, Carménère, Sauvignon Blanc & Chardonnay.

**Per glass .....** \$4.400

**Per bottle .....** \$14.000

TO EAT

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# COFFEE SHOP



## TO DRINK

ESPRESSO	\$2.500	LATTE	\$3.500
DOUBLE ESPRESSO	\$3.500	CAPUCCINO	\$3.000
AMERICANO	\$3.000	ICE CREAM COFFEE	\$6.900
FLAT WHITE COFFEE	\$3.000	HOT CHOCOLATE	\$3.200
DOUBLE FLAT WHITE COFFEE	\$3.900	TEA	\$2.000
DECAFFEINATED	\$3.000	HERBAL TEA	\$1.500



## TO EAT

CIABATTA WHITH HAM AND CHEESE	\$4.900
CIABATTA WITH CHEESE, CHERRY TOMATO AND OREGANO	\$4.600
PITA BREAD, CREAM CHEESE WITH SALMON AND ARUGULA	\$6.200
FRIED EGGS IN A PAN + TOAST	\$3.200
A SLICE OF CAKE OR HOME-MADE PASTRIES	\$3.800
COFFEE + CAKE	\$6.200
COFFEE + CIABATTA WITH HAM AND CHEESE	\$6.500
<b>MISTER CRISPY</b>	<b>\$7.000</b>

A ham and cheese sandwich au gratin, delicious and crunchy, inspired by the classic French version.

<b>MISS CRISPY</b>	<b>\$8.200</b>
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Ham and cheese sandwich au gratin with a fried egg on top, inspired by the classic French version.

[TO EAT](#)[DESSERTS](#)[TO DRINK](#)[COFFEE SHOP](#)[BRUNCH](#)

# BRUNCH

ALL OF OUR BRUNCHES INCLUDE A VARIETY OF TEAS, HERBAL TEAS, MILK WITHOUT LACTOSE, AMERICAN-STYLE COFFEE AND FRUIT JUICES



## CLASSIC BRUNCH

**\$9.900**

Scrambled or fried eggs (2) in a pan, crunchy bacon and roast tomato in a bun with seeds

Home-made pastries

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## HOME-COOKED BRUNCH

**\$10.900**

2 slices of wholegrain bread with avocado, spinach and a poached egg

Seasonal fruit and custard

Home-made pastries

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## PUELCHE BRUNCH

**\$12.900**

Ciabatta pan (2), together with cherry tomato, fresh cheese and basil

Sautéed mushrooms

Muesli with yoghurt

Home-made pastries

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## EXTRAS

Butter, caramelized milk, honey or jam (a choice of 2) .....	<b>\$1.500</b>
Ham - poached egg - cheese - tomato - jam .....	<b>\$5.700</b>
Cream cheese - smoked salmon - bread-basket .....	<b>\$5.500</b>
Omelet (2 ingredients) .....	<b>\$4.100</b>
Ham, cheese, tomato, mushrooms .....	<b>\$5.500</b>