

## 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.

### PUELCHÉ DISH FOR TWO

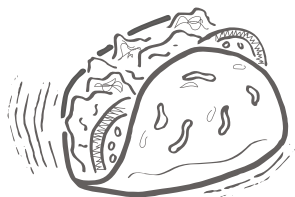
**\$12.000**

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**

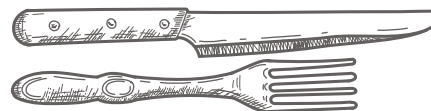
2 tortillas with crispy chicken omelet, a kachumber of carrot and cabbage, toasted peanuts, a coriander yoghurt sauce, a curry sauce and pickled celery.

### 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

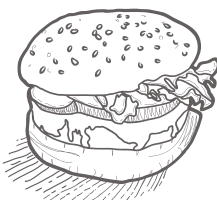
**\$5.500**

## LOCAL INGREDIENTS / HOME MADE KETCHUP AND PICKLES

 Spicy  Only for the Brave  Vegetarian   Vegan



## BURGERS



ALL SERVED WITH FRENCH FRIES  
AND HOME-MADE KETCHUP

 **TRANSFORM YOUR BURGERS INTO VEGGIE**

### IMPERIAL

**\$10.900**

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

### MR. PUELICHE

**\$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.

## 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

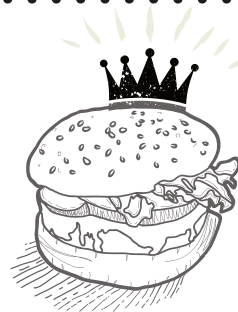
**\$13.500**

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**

## 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.

### PUELCHÉ 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.



## 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>SCHWEPES TONIC WATER (310ml)</b> .....	<b>\$2.700</b>
<b>GINGER ALE SCHWEPES (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**

**\$4.800**

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>



# 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 \*

TO EAT

DESSERTS

TO DRINK

COFFEE SHOP

BRUNCH



## 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
SHOT TEQUILA OLMECA	\$4.500

TO EAT

DESSERTS

TO DRINK

COFFEE SHOP

BRUNCH



## HOUSE SPECIALS



### RAMAZZOTTI SPRITZ

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

**\$5.900**

### RAMAZZOTTI SPRITZ VIOLETTO

Ramazotti, sparkling wine, soda and slices of lemon.

**\$6.000**

### APEROL SPRITZ

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

**\$5.500**

### CAIPIRIÑA

Cachaza, sugar and lemon.

**\$4.900**

### MARGARITA

Tequila, triple sec and lemon.

**\$5.500**

### MOSCOW MULE

Vodka, ginger beer, lemon juice and mint leaves.

**\$5.800**

### NEGRONI

Campari, red vermouth, gin and an essence of orange.

**\$5.300**

### TROPICAL AZUCENA GIN

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

**\$6.900**

### MOJITO

White rum, lemon, mint, soda and sugar.

**\$5.300**

### MOJITO BEER

Rum, lemon, mint and beer.

**\$6.900**

### MOJITO FLAVORS

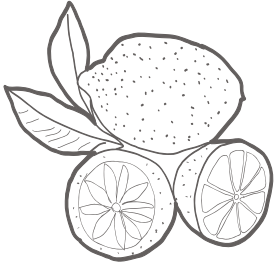
Flavored rum, lemon, mint and sparkling mineral water.

**\$6.000**

### NON-ALCOHOLIC MOJITO

Lemon, mint, sparkling mineral water and sugar.

**\$4.800**



## SOURS



<b>TRADITIONAL / CHARDONNAY</b> .....	<b>\$4.200</b>
<b>MINT &amp; GINGER</b> .....	<b>\$4.500</b>

## SPARKLING WINES

<b>VIÑA MAR BRUT</b> .....	<b>\$15.000</b>
<b>FRIDA KAHLO BRUT</b> .....	<b>\$13.500</b>
<b>FRIDA KAHLO BRUT (250cc can)</b> .....	<b>\$4.800</b>



## WINES



<b>KOYLE RESERVA</b> .....	<b>\$22.500</b>
Cabernet Sauvignon	
<b>CASAS DEL BOSQUE</b> .....	<b>\$18.000</b>
Carménère	
<b>CORRALILLO</b> .....	<b>\$23.500</b>
Sauvignon Blanc	
<b>TORO DE PIEDRA</b> .....	<b>\$15.000</b>
Carménère Reserve	

<b>CARMEN GRAN RESERVA</b> .....	<b>\$13.500</b>
Cabernet Sauvignon, Carménère, Sauvignon Blanc & Chardonnay.	

**Per glass** .....

**\$4.000**

**Carmen Gran Reserva**

Cabernet Sauvignon, Carménère,  
Sauvignon Blanc & Chardonnay.

## 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
MISTER CRISPY .....	\$7.000
A ham and cheese sandwich au gratin, delicious and crunchy, inspired by the classic French version.	
MISS CRISPY .....	\$8.200
Ham and cheese sandwich au gratin with a fried egg on top, inspired by the classic French version.	

# 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

## HOME-COOKED BRUNCH

**\$10.900**

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

Seasonal fruit and custard

Home-made pastries

## PUELICHE BRUNCH

**\$12.900**

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

Sautéed mushrooms

Muesli with yoghurt

Home-made pastries

## EXTRAS

Butter, caramelized milk, honey or jam (*a choice of 2*) ..... **\$1.500**

Ham - poached egg - cheese - tomato - jam ..... **\$5.700**

Cream cheese - smoked salmon - bread-basket ..... **\$5.500**

Omelet (*2 ingredients*) ..... **\$4.100**

Ham, cheese, tomato, mushrooms ..... **\$5.500**