

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

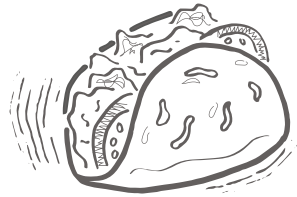
\$12.000

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

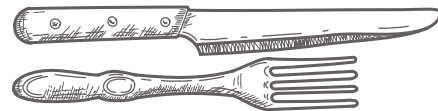
2 tortillas with crispy chicken omelet, a kachumber of carrot and cabbage, toasted peanuts, a coriander yoghurt sauce, a curry sauce and pickled celery.

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

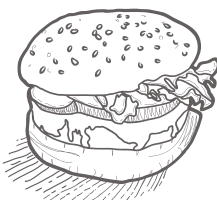
\$5.500

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.

PUELICHE 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



| | |
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| FIZZY DRINKS (330ml) | \$2.700 |
| NATURAL JUICE | \$4.000 |
| REDBULL (250ml) | \$4.500 |
| FEVER TREE TONIC WATER (200ml) | \$5.300 |
| PUYEHUE MINERAL WATER FIZZY AND NON-FIZZY (330ml) | \$2.500 |
| SCHWEPES TONIC WATER (310ml) | \$2.700 |
| GINGER ALE SCHWEPES (310ml) | \$2.700 |
| LEMONADE | \$3.500 |
| MINT/GINGER LEMONADE | \$4.000 |
| ICE TEA | \$2.500 |
| KOMBUCHA RAÍCES DE LEÓN | \$4.900 |

Murta, mint and raspberry.

NON-ALCOHOLIC MOJITO

\$4.800

Lemon, mint, sparkling mineral water and sugar.

BEERS

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



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

SCHOP

FROM THE PROVINCES AND NEARBY

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| BOSQUES CREAM ALE | \$5.400 |
| PERRO LOKO (Golden, IPA, Red Ale) | \$5.400 |



DISTILLED LIQUOR

* ALL INCLUDE 220 ML SOFT DRINK *



PISCO

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|----------------------------------|---------|
| 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

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|-----------------|---------|
| BACARDÍ | \$5.200 |
| BACARDÍ SABORES | \$5.800 |

GIN AND VODKA

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|---|---------|
| 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

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

LIQUEURS

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|-----------------------------------|-------------------|
| 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

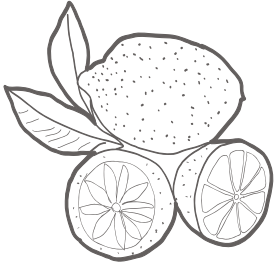
Flavored rum, lemon, mint and sparkling mineral water.

\$6.000

NON-ALCOHOLIC MOJITO

Lemon, mint, sparkling mineral water and sugar.

\$4.800



SOURS



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|---------------------------------------|----------------|
| TRADITIONAL / CHARDONNAY | \$4.200 |
| MINT & GINGER | \$4.500 |

SPARKLING WINES

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|---|-----------------|
| VIÑA MAR BRUT | \$15.000 |
| FRIDA KAHLO BRUT | \$13.500 |
| FRIDA KAHLO BRUT (250cc can) | \$4.800 |



WINES



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|-------------------------------|-----------------|
| KOYLE RESERVA | \$22.500 |
| Cabernet Sauvignon | |
| CASAS DEL BOSQUE | \$18.000 |
| Carménère | |
| CORRALILLO | \$23.500 |
| Sauvignon Blanc | |
| TORO DE PIEDRA | \$15.000 |
| Carménère Reserve | |

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| CARMEN GRAN RESERVA | \$13.500 |
| Cabernet Sauvignon, Carménère, Sauvignon Blanc & Chardonnay. | |

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| Per glass | \$4.000 |
| Carmen Gran Reserva | |
| Cabernet Sauvignon, Carménère, Sauvignon Blanc & Chardonnay. | |

COFFEE SHOP



TO DRINK

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|--------------------------------|---------|------------------------|---------|
| 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

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|---|---------|
| 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**