

TO BEGIN WITH



SWEET POTATOES

\$5.900

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

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FRIED PICKLED CUCUMBER

\$6.500

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

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CHICKEN NUGGETS

\$6.500

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

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FRENCH FRIES 160 g

\$4.500

A portion of fresh fried potatoes.

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FRIED PICKLED SUNROOT

\$6.900

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

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SOUTHERN TARTARE

\$12.900

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

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MELTING CHEESE

\$12.900

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

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PUELICHE DISH FOR TWO

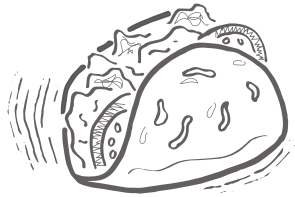
\$12.000

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

\$12.900

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

POLLO TIKKA

\$12.900

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

\$12.900

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

SALADS, SOUPS AND PASTA



LLANQUIHUE

\$8.900

Lettuce, avocado, mixed seeds, cherry tomatoes, croutons, Parmesan cheese, crispy bacon, and carrot and quinoa croquettes.

HUERTERO

\$9.900

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

JULIUS CAESAR

\$9.900

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

FRESH QUINOA

\$9.900

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

\$12.900

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

SOUP OF THE DAY

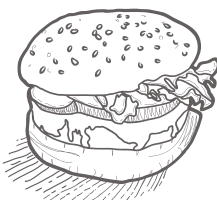
\$6.000

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

\$12.900

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

MR. PUELICHE

\$12.900

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

CHEESEVEGGIE

\$9.900

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

THE CHACARERA

\$10.900

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

ROCKEFELLER

\$11.900

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

FRIED CHICKEN

\$10.900

Fried chicken, coleslaw, sriracha mayo and pickled cucumber.

CHEESE AND CHICKEN

\$10.900

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

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 Spicy  Only for the Brave  Vegetarian   Vegan



CAROTA BURGER

\$9.900

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

YENNIFER

\$14.900

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

VALIENTE

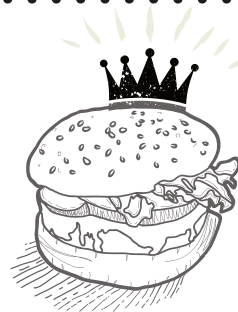
\$13.900

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

CHEESEBURGER ((THE QUEEN))

\$12.900

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



BIG FLAVORS

BIG PIG

\$10.900

Shredded pork slow-cooked in locally brewed beer, pickled purple cabbage, shredded potatoes, Ranch sauce with arugula in a maqui berry bun.

BIG FISH

\$12.000

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

EXTRAS

Bacon **\$1.900** Cheese **\$1.500** Avocado **\$2.500** Meat (120 g.) **\$4.500**

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

CHILDREN'S MENU



MINI BURGER \$7.500

A hamburger with Cheddar cheese and French fries.

NUGGETS WITH FRENCH FRIES \$7.500

160 g. of fried chicken and French fries.

DESSERTS

CRÈME BRÛLÉE \$6.500

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

DRUNKEN PEAR \$6.500

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

CHOCOLATE BOWL \$6.500

Home-baked brownie with a vanilla ice-cream.

PUELICHE TEMPTATION \$6.500

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 \$5.500

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

PUDÚ ICE-CREAM \$5.900

2 scoops of ice cream.



NON-ALCOHOLIC



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



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

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



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

NON-ALCOHOLIC APEROL

Zv Italian non-alcoholic aperitif, tonic water.

\$6.500

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

SUMMER DAYS GIN

Azucena Floral Gin, mixed berries and watermelon 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

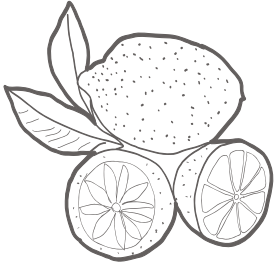
Flavored rum, lemon, mint and sparkling mineral water.

\$6.000

NON-ALCOHOLIC MOJITO

Lemon, mint, sparkling mineral water and sugar.

\$4.800



SOURS



TRADITIONAL / CHARDONNAY	\$4.200
MINT & GINGER	\$4.500
GIN SOUR	\$4.500

SPARKLING WINES

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



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

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

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 \$14.900

INCLUDES COFFEE OR TEA, MILK, JUICE,
BREAD BASKET, ASSORTED JAMS AND BUTTER,
1 MIMOSA OR 1 GLASS OF SPARKLING WINE



HEALTHY OPTION

(Choose 1 option)

Homemade granola with natural yogurt

Seasonal fruit

SWEET OPTION

(Choose 1 option)

Kuchen of the day

Assorted mini pastries

SAVORY OPTION

(Choose 1 option)

Scrambled eggs with a portion of avocado

Assorted cheese, ham, and salami

Tomato and cheese omelet

Shakshuka

EXTRAS

Butter	\$ 500
Ham - Poached Egg - Cheese - Tomato - Jam	\$1.500
Cream cheese - Smoked salmon - Bread basket	\$2.000
Omelette (2 ingredientes)	\$4.000
<i>Ham, cheese, tomato, mushrooms</i>	