

TO START WITH

Mi Chorrillana
Fried egg, French fries, Chorizo, Caramelized onions and Steak \$ 10.900

El Choripán De La Fonda
Marraqueta (Chilean bread roll), Chorizo, Mayonnaise and Pebre (Chilean pepper sauce) \$ 9.900

Empanadas De La Abuela (varieties)
Shrimp and cheese \$ 7.500
Cheese \$ 6.400
Tomato and Basil \$ 6.800
Pino (ground meat with finely diced onion) \$ 6.800
PinoMerkén (a mixture of smoked dried chili peppers, salt, and ground coriander seeds) \$ 6.900

Soup of the day
Browse by variety \$ 6.900

SANDWICHES FROM THE CASONA

La Gringa A Lo Pobre \$ 12.490
Beef hamburger, Egg, Melted cheese and Caramelized onions

La Consentida \$ 12.490
Beef hamburger, Egg, Melted cheese and Caramelized onions

Del Huerto Chileno \$ 12.490
Sliced bread, Quesillo hummus (soft white cheese), Lettuce, Avocado and Green bean

Side of french fries (with all sandwiches) \$ 2.900

CLASSIC SANDWICHES

Marbled pork, Churrasco and Italian-style poultry \$ 11.990
Chacarero (steak, with tomato, green beans and chili) \$ 11.990
Luco (steak and melted cheese) \$ 11.990
Completo (hot dog with avocado and tomato) \$ 11.990

SIDE DISHES

French fries (Alioli and Merken mayo) \$ 5.900
Mashed potatoes \$ 5.500
Rice \$ 5.500

CASONA
★ 1818 ★
FUENTE DE SODA

SALADS

De Pollo \$ 12.490
Pickled onions and chicken fillet

De Camaron (shrimp) \$ 12.990
Green leaves, plum tomato, grilled provolone cheese and sliced mushrooms

Vegetariana (veggie) \$ 12.490
Green leaves, plum tomato, grilled provolone cheese and sliced mushrooms

MAIN COURSES

Cerdo Estofado \$ 17.900
Slow-cooked pork loin served with rustic potatoes

Pollo Al Jugo \$ 17.900
Traditional Chilean braised chicken breast in its own savory broth, served with rice

Carne A La Caserola \$ 18.900
Pot-roasted beef in a red wine reduction, served with creamy mashed potatoes

Cremoso De Pesto y Champiñon \$ 16.900
Creamy pesto, infused rice served with mushrooms

Tartaro de Salmón Chileno \$ 17.900
Fresh Chilean salmon, Avocado, Crispy shoestring potatoes, Dressing and mixed greens

DESSERTS

Panqueques Caseros \$ 7.500
Homemade crepes filled with apples and manjar (Chilean milk caramel), served with a scoop of ice cream

Flan Del Sur \$ 6.900
Vanilla flan with whipped cream

Copa De Helado \$ 7.500
Ice cream sundae (2 flavors of your choice), served with a homemade cookie and whipped cream

BREAKFAST (includes a hot drink and juice)

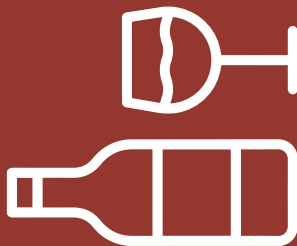
Paila de Huevo \$ 11.700
Egg with tomato, Ham, Cheese or Onion

Barros Jarpa \$ 11.700
Ham and Cheese sandwich

De Palta \$ 11.900
Avocado sandwich with one of these toppings: Fresh cheese or HamJamón

Paila La Casona \$ 11.700
Egg, Chorizo and Onion

Ask about our
daily specials





CAFETERIA

Espresso Coffee	\$ 4.000
American Coffee	\$ 4.000
Coffee with Milk	\$ 5.500
Hot Chocolate	\$ 5.500
Tea and Herbal infusion	\$ 3.900

TO DRINK

Orange juice	\$ 6.300
Fruits juice	\$ 6.000
Machine Drin	\$ 4.000
Canned drink	\$ 4.000
Mineral water	\$ 3.600

APPETIZERS AND COCKTAILS

Sour Nacional	\$ 8.300
Carmenere Sour	\$ 8.300
Tropical Gin	\$ 7.900
Wild Dragon	\$ 7.900
Ramazotti Rosado	\$ 9.100

SHOTS

Whisky	\$ 9.400
Whisky Premium	\$ 10.700
Pisco	\$ 7.800
Gin	\$ 8.800
Michelada	\$ 2.900
Chelada	\$ 2.200

DRAFT BEER 500cc

Austral	\$ 7.900
Kunstmann	\$ 7.900
Cristal	\$ 7.500

2-FOR-1 BEER DEALS

Cristal	\$ 12.000
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WINES

Leyda Reserva Carmenere 750cc	\$ 23.900
Leyda Reserva Sauvignon Blanc 750cc	\$ 23.900

WINE BY THE GLASS

Carmenere Glass	\$ 7.200
Cabernet Sauvignon Glass	\$ 7.200
Sauvignon Blanc Glass	\$ 7.200
Sparkling Glass	\$ 7.200

BEER WITHOUT ALCOHOL (BOTTLE)

Kunstmann	\$ 6.490
Heineken	\$ 6.490
Royal	\$ 6.300
Cristal	\$ 6.300