

Fuente Chilena

Sandwichería tradicional chilena

Tricandela Fuente Chilena

Crafted with premium Wagyu beef, a savory roasted onion purée, and fine herbs. Roasted and rested in its own natural juices.

Sola	\$ 9.550
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.750
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 12.550
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 12.750
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 12.750
Luco (Melted cheese)	\$ 12.550

Beef Tongue

Slow-cooked in a vegetable broth, perfectly trimmed, hand-sliced, and pan-seared until golden.

Sola	\$ 11.800
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 13.000
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 14.650
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 14.850
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 14.850
Luco (Melted cheese)	\$ 14.650

Traditional "Churrasco"

A premium selection of tender, juicy, thinly sliced beef, pan-seared on our griddle and freshly made to order.

Solo	\$ 9.650
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.850
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 12.650
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 12.850
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 12.850
Luco (Melted cheese)	\$ 12.650

Vienesas

The finest frankfurter on the market, gently simmered in an aromatic vegetable and fresh herb broth.

Sola	\$ 4.800
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 5.300
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 6.400
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 6.700
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 6.700
Luco (Melted cheese)	\$ 6.400

Artisanal Veggie Burger

A house-made, smoked veggie patty crafted 100% from nutritious legumes and fresh seasonal vegetables.

Sola	\$ 8.350
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 9.400
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 10.400
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 10.700
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 10.700
Luco (Melted cheese)	\$ 10.400

Plateada" Sandwich

Chilean-style slow-roasted beef sandwich. A real treat! So tender and juicy, just like grandma used to make—remember those flavors?

Sola	\$ 11.800
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 13.000
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 14.650
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 14.850
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 14.850
Luco (Melted cheese)	\$ 14.650

"Pernil" Sandwich

The prime center-cut of our slow-cooked pork leg—boneless, lean, and perfectly trimmed. The return of an all-time classic sandwich.

Solo	\$ 9.750
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.850
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 12.750
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 12.950
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 12.950
Luco (Melted cheese)	\$ 12.750

Lomito

Our iconic pork sandwich made from lean, slow-roasted pork leg, wafer-thinly sliced and kept simmering in its own rich broth. Served warm, juicy, and full of flavor. An all-time classic!

Solo	\$ 9.550
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.750
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 12.550
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 12.750
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 12.750
Luco (Melted cheese)	\$ 12.550

Ave

Tender pieces of seasoned chicken breast, perfectly seared on our flat-top grill.

Solo	\$ 8.550
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 9.650
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde,and our signature "Fuente Chilena" mayo.)	\$ 11.150
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 11.350
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 11.350
Luco (Melted cheese)	\$ 11.150

Starters

Crudo al plato

250 grams of premium selected beef served with traditional salsa verde, our signature "Fuente Chilena" mayo, sliced green chili, fresh lemon, and crispy toast—ready for you to mix and customize to your liking.

	\$ 14.200
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Crudo pituco

Three of our signature house-style crudos, perfectly seasoned and ready to eat and enjoy.

	\$ 14.700
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Churrasco Calrón

Tender, thinly sliced beef steak topped with warm grilled goat cheese, fresh crisp arugula, and a touch of fragrant basil.

	\$ 16.450
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Our Famous Empanada Tasting Platter

By popular demand, we’ve made them perfect for sharing! The ultimate way to enjoy a mix of our famous crispy empanadas: traditional "pino" (savory minced beef), shrimp & cheese, and artisan blood sausage & cheese.

	\$ 10.450
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Artisan Blood Sausage & Cheese Empanada

Freshly fried to order, stuffed with gooey melted cheese and premium-quality local blood sausage.

	\$ 4.800
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Country-Style Cheese Empanada

Freshly fried to order, packed with rich, gooey melted country cheese.

	\$ 4.200
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Traditional Pino Empanada

Freshly fried to order, filled with our signature rich, savory, and lean minced beef stew.

	\$ 4.400
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Ecuadorian Shrimp & Cheese Empanada

Freshly made to order, packed with gooey melted cheese and premium Ecuadorian shrimp.

	\$ 5.400
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French Fries

A must-have for potato lovers! Generous, golden-crisp portions designed perfectly for sharing between two or more.

	\$ 5.400
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Other House Specialties

Veggie Sandwich	\$ 8.700
Barros Jarpa	
Premium sliced leg of ham, golden-seared on our flat-top grill and smothered in gooey melted cheese.	\$ 8.700
York	
Premium sliced leg of ham, golden-seared on our flat-top grill and topped with a perfectly fried egg.	\$ 8.700

Sides

Traditional "Cucurucho" Paper Cone Fries	
The perfect match for your favorite sandwiches.	\$ 3.400
"Fuente Chilena" Signature Mayo	
Made fresh daily from scratch using pasteurized eggs.	\$ 1.200
Freshly Peeled Tomatoes	
Large, plump, and fully ripe tomatoes, carefully peeled for the juiciest bite.	\$ 1.400
Freshly Mashed Avocado	
Freshly mashed to order and ripened to perfection for that ultimate smooth, creamy texture.	\$ 2.900
Fresh Green Beans	
Cooked perfectly al dente	\$ 2.900
Classic Chilean Salsa Verde	
Diced Onion & Parsley	\$ 1.200
Melted Cheese	
Gouda de hilado superior	\$ 2.800
Sauerkraut	\$ 1.200
Green Chili	\$ 1.200
Sandwich Lettuce	\$ 1.500
Salad Lettuce	\$ 3.500

Salads

Chilean Chicken Caesar	
Hydroponic lettuce, sautéed chicken, oregano croutons, roasted corn, olives, parmesan, and lemon mayo.	\$ 13.050
Chilean Shrimp Caesar	
Hydroponic lettuce, shrimp, avocado, oregano croutons, roasted corn, olives, parmesan, and lemon mayo.	\$ 13.650
Palta Reina	
La más clásica, con pechuga de pollo cocida, lechuga y otros cariños	\$ 13.650
Palta Reina	
Avocado stuffed with chicken breast, served over a bed of lettuce.	\$ 13.900
Criolla Salad	
Hydroponic lettuce, watercress, arugula, avocado, tomato, roasted eggplant, toasted sliced almonds, with olive oil and lemon dressing.	\$ 11.200

Our Desserts

Chocolatisimo	\$ 6.990
Tres Leches Cake	\$ 6.990
Caramel Flan	\$ 6.990
Artisanal Ice Cream	\$ 6.990
Manjar de los dioses	\$ 6.990

Coffee & Tea

Americano	\$ 4.000
Espresso	\$ 4.000
Double Espresso	\$ 4.400
Tea & Herbal Infusions	\$ 3.900
Natural Herbal Tea (Mint-Lemon)	\$ 3.900
Cappuccino	\$ 5.500
Coffee with Milk	\$ 5.500

Jugos y Bebidas

Variedad de bebidas, normal o zero	\$ 4.000
Jugos de Fruta	\$ 6.000
Limonada	\$ 6.300
Limonada menta-Jengibre	\$ 6.500
Agua con y sin gas	\$ 3.600

Breakfast

Desayuno tostadas 1 agregado	
Tostadas de pan criollo con 1 agregado a elección (Palta, jamón pierna, queso fresco o gouda)	
Acompañadas de Tostadas de Pan Criollo, Mantequilla, Jugo de frutas, Té o café	\$ 10.550
Desayuno Huevo solo	
Huevitos revueltos o fritos, Acompañadas de Tostadas de Pan Criollo, Mantequilla, Jugo de frutas, Té o café	\$ 10.550
Desayuno Huevo 1 agregado	
Huevitos revueltos o fritos con 1 agregado a elección (Tomate, queso gouda o jamón pierna). Mantequilla, Jugo de frutas, Té o café	\$ 11.000
Desayuno Huevo 2 agregados	
Huevitos revueltos o fritos con 2 agregado a elección (Tomate, queso gouda o jamón pierna). Acompañadas de Tostadas de Pan Criollo, Mantequilla, Jugo de frutas, Té o café	\$ 11.450
Desayuno de Sándwich Barros Jarpa	
Jamón pierna dorado a la plancha más queso fundido, Jugo de frutas, Té o café	\$ 11.250
Desayuno de Sándwich York	
Jamón pierna dorado a la plancha más huevo frito, Jugo de frutas, Té o café	\$ 11.000
Información adicional	
Nuestros desayunos se ofrecen hasta las 11:30hrs	

Our Bar

Pisco Sour	\$ 4.000
Aperol Spritz	\$ 6.000
Ramazzotti Spritz	\$ 6.300
Gin Tonic	\$ 6.500
Gin con Gin	\$ 3.600

Spirits

Pisco	\$ 7.800
Whisky (Ballantines)	\$ 9.400
Whisky (Chivas Regal)	\$ 10.700

Shop Kross

Shop 500cc	\$ 7.900
Michelada	\$ 2.900
Chelada	\$ 2.200

Wines

Tarapaca Gran Reserva Cabernet Sauvignon 750cc	\$ 29.900
Leyda Reserva Carmenere 750cc	\$ 23.900
Leyda Reserva Sauvignon Blanc 750	\$ 23.900
Copa Vino Carmenere	\$ 7.200
Copa Vino Cabernet Sauvignon	\$ 7.200
Copa Vino Sauvignon Blanc	\$ 7.200
Copa Espumante	\$ 7.200

Beers

Cristal	\$ 6.490
Heineken	\$ 6.900
Kuntsmann	\$ 6.900
Austral	\$ 6.900