Fuente Chilena

Sandwicheria 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, diced onion & coriande,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, diced onion & coriande,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, diced onion & coriande,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, diced onion & coriande,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
Palta Mayo — $ 6.400

"Pernil" Sandwich

The prime center-cut of our slow-cooked pork legboneless, 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, diced onion & coriande,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, diced onion & coriande,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, diced onion & coriande,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

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, diced onion & coriande,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

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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

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

Crudo pituco

Three of our signature house-style crudos, perfectly seasoned and ready to eat and enjoy. — $ 14.700

Churrasco Cabrón

Tender, thinly sliced beef steak topped with warm grilled goat cheese, fresh crisp arugula, and a touch of fragrant basil. — $ 16.450

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

Artisan Blood Sausage & Cheese Empanada

Freshly fried to order, stuffed with gooey melted cheese and premium-quality local blood sausage. — $ 4.800

Country-Style Cheese Empanada

Freshly fried to order, packed with rich, gooey melted country cheese. — $ 4.200

Traditional "Pino" Empanada

Freshly fried to order, filled with our signature rich, savory, and lean minced beef stew. — $ 4.400

Ecuadorian Shrimp & Cheese Empanada

Freshly made to order, packed with gooey melted cheese and premium Ecuadorian shrimp. — $ 5.400

French Fries

A must-have for potato lovers! Generous, golden-crisp portions designed perfectly for sharing between two or more. — $ 5.400

Large French Fries — $ 7.850

French Fries Fuente Chilena — $ 16.990

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

Cooked chicken breast, lettuce, and delicious house touches. — $ 13.650

Palta Cardenal

Shrimp, homemade mayonnaise, lettuce, and plenty of culinary talent. — $ 13.900

Criolla Salad

Hydroponic lettuce, watercress, arugula, avocado, tomato, roasted eggplant, toasted sliced almonds, with olive oil and lemon dressing. — $ 11.200

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Our Desserts

Chocolatísimo	$ 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

Assorted Soft Drinkso (Regular or zero sugar.)	$ 4.000
Fruit Juices	$ 6.000
Lemonade	$ 6.300
Mint-Ginger Lemonade	$ 6.500
Bottled Water	$ 3.600

Breakfast

Toast Breakfast (1 Topping)
Artisan bread toast with 1 choice of: Avocado, sliced ham, fresh cheese, or Gouda cheese. Served with artisan toast, butter, fruit juice and tea or coffee. — $ 10.550

Egg Breakfast
Scrambled or fried eggs, served with artisan bread toast, butter, fruit juice, and tea or coffee. — $ 10.550

Egg Breakfast (1 Topping)
Scrambled or fried eggs with 1 choice of: Tomato, Gouda cheese, or sliced ham. Served with butter, fruit juice, and tea or coffee. — $ 11.000

Egg Breakfast (2 Toppings)
Scrambled or fried eggs with 2 choices of: Tomato, Gouda cheese, or sliced ham. Served with artisan bread toast, butter, fruit juice, and tea or coffee. — $ 11.450

Barros Jarpa Sandwich Breakfast
Grilled ham and melted cheese sandwich, served with fruit juice, and tea or coffee. — $ 11.250

York Sandwich Breakfast
Grilled ham and fried egg sandwich, served with fruit juice, and tea or coffee. — $ 11.000

Additional Information
Breakfast is served until 11:30 AM.

Our Bar

Pisco Sour	$ 8.300
Aperol Spritz	$ 9.100
Ramazzotti Spritz	$ 9.100
Gin Tonic	$ 7.900
Gin con Gin	$ 8.600

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 Souvignon 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