

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	\$ 10.300
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 11.600
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 13.500
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 13.700
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 13.700
Luco (Melted cheese)	\$ 13.500

Beef Tongue

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

Sola	\$ 12.700
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 13.950
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 15.700
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 15.900
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 15.900
Luco (Melted cheese)	\$ 15.700

Traditional "Churrasco"

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

Solo	\$ 10.400
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 11.700
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 13.600
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 13.800
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 13.800
Luco (Melted cheese)	\$ 13.600

Vienesas

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

Sola	\$ 5.200
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 5.700
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 6.900
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 7.200
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 7.200
Palta Mayo	\$ 6.900

"Pernil" Sandwich

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

Solo	\$ 10.300
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 11.400
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 13.400
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 13.600
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 13.600
Luco (Melted cheese)	\$ 13.400

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	\$ 10.100
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 11.300
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 13.200
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 13.400
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 13.400
Luco (Melted cheese)	\$ 13.200

Ave

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

Solo	\$ 9.000
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.200
Completa (Fresh tomatoes, sauerkraut, diced onion & coriande, and our signature "Fuente Chilena" mayo.)	\$ 11.800
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 12.000
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 12.000
Luco (Melted cheese)	\$ 11.800

Artisanal Veggie Burger

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

Sola	\$ 8.950
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 10.100
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.)	\$ 11.450
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 11.450
Luco (Melted cheese)	\$ 11.150

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Plataada® Sandwich

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

Sola	\$ 12.400
Especial (Our Signature "Fuente Chilena" Mayo)	\$ 13.800
Completa (Fresh tomatoes, sauerkraut, traditional salsa verde, and our signature "Fuente Chilena" mayo.)	\$ 15.400
Italiana (Fresh tomatoes, creamy mashed avocado, and our signature "Fuente Chilena" mayo.)	\$ 15.600
Chacarera (Crisp green beans, fresh tomatoes, and sliced green chili.)	\$ 15.600
Luco (Melted cheese)	\$ 15.400

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.

	\$ 15.000
Crudo pituco	
Three of our signature house-style crudos, perfectly seasoned and ready to eat and enjoy.	\$ 15.500

Churrasco Calrón

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

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.

	\$ 11.000
Artisan Blood Sausage & Cheese Empanada	
Freshly fried to order, stuffed with gooey melted cheese and premium-quality local blood sausage.	\$ 5.100

Country-Style Cheese Empanada

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

	\$ 4.500
Traditional Pino® Empanada	
Freshly fried to order, filled with our signature rich, savory, and lean minced beef stew.	\$ 4.700

Ecuadorian Shrimp & Cheese Empanada

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

	\$ 5.700
French Fries	
A must-have for potato lovers! Generous, golden-crisp portions designed perfectly for sharing between two or more.	\$ 5.700

Large French Fries

French Fries Fuente Chilena

Other House Specialties

Veggie Sandwich \$ 9.400

Barros Jarpa

Premium sliced leg of ham, golden-seared on our flat-top grill and smothered in gooey melted cheese.

York

Premium sliced leg of ham, golden-seared on our flat-top grill and topped with a perfectly fried egg.

Sides

Traditional "Cucurucho" Paper Cone Fries

The perfect match for your favorite sandwiches.

"Fuente Chilena" Signature Mayo

Made fresh daily from scratch using pasteurized eggs.

Freshly Peeled Tomatoes

Large, plump, and fully ripe tomatoes, carefully peeled for the juiciest bite.

Freshly Mashed Avocado

Freshly mashed to order and ripened to perfection for that ultimate smooth, creamy texture.

Fresh Green Beans

Cooked perfectly al dente

Classic Chilean Salsa Verde

Diced Onion & Parsley

Melted Cheese

Gouda de hilado superior

Sauerkraut

Green Chili

Sandwich Lettuce

Salad Lettuce

Salads

Chilean Chicken Caesar

Hydroponic lettuce, sautéed chicken, oregano croutons, roasted corn, olives, parmesan, and lemon mayo.

Chilean Shrimp Caesar

Hydroponic lettuce, shrimp, avocado, oregano croutons, roasted corn, olives, parmesan, and lemon mayo.

Palta Reina

Cooked chicken breast, lettuce, and delicious house touches.

Palta Cardenal

Shrimp, homemade mayonnaise, lettuce, and plenty of culinary talent.

Criolla Salad

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

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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.)	\$ 4.400
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.	\$ 11.100
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Egg Breakfast

Scrambled or fried eggs, served with artisan bread toast, butter, fruit juice, and tea or coffee.	\$ 11.100
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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.	\$ 11.600
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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.	\$ 12.100
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Barros Jarpa Sandwich Breakfast

Grilled ham and melted cheese sandwich, served with fruit juice, and tea or coffee.	\$ 11.900
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York Sandwich Breakfast

Grilled ham and fried egg sandwich, served with fruit juice, and tea or coffee.	\$ 11.600
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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 Sauvignon Blanc 750	\$ 23.900
Copa Vino Carmenere	\$ 7.400
Copa Vino Cabernet Sauvignon	\$ 7.400
Copa Vino Sauvignon Blanc	\$ 7.400
Copa Espumante	\$ 7.400

Beers

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