



el
humedal
casa-cocina



Drinks

LEMONADES

Mint/Ginger, traditional, with fruits.

Glass	Jug
\$2.600	\$5.400

FRESH JUICES

Pineapple, ginger, red fruits, banana-passion-fruit, cherimoya with orange.

\$2.800

MINERAL WATER

Agua Puyehue 330cc still/fizzy

\$1.600

Agua Lluvia Mawun 750cc still/fizzy

\$2.400

ICED TEA

\$1.900

BUBBLE TEA

\$2.500

SOFT DRINKS

\$2.000



children's menu



Fish Toffee Chunks

With chips and salad.

\$6.200

Quesadillas

With meat and a small salad.

\$6.200



SOUPS

THAI TOMATO

In-season tomatoes, with spices and a hint of coconut milk.

----- \$4.600 -----

PUMPKIN

Roasted pumpkin creamy soup, with a hint of ginger and coconut milk.

----- \$4.600 -----

MUSHROOMS

With portobello and dried mushrooms, with a hint of truffle oil.

----- \$4.600 -----

WONTON SOUP

Cantonese-style chicken broth with wontons filled with pork, shitake and shrimp.

----- \$7.900 -----

* Ask for our SOUP & SALAD

\$6.800





STARTERS



SALMON AND FRIED MUSSELS TARTAR

Milk-based mayonnaise, pickles, celery, apple, nuts and capers. Served with toasts.

----- \$6.900 -----

AL BONDY'S

Marinated beef meatballs au gratin and covered in blue cheese sauce, sweet shallots and accompanied with toast.

----- \$7.200 -----

DIM SUM

Steamed dumplings, an explosion of flavor! Filled with shitake pork and shrimp with soy-based sauce as dipping.

----- \$7.900 -----

SEAFOOD WON-TON

Fried chinese dumpling, filled with minced shrimp, hake, octopus and scallion. With tamarindo sauce.

----- \$6.200 -----

MARINE PICHANGA

Potato skins, fried fish chunks, octopus and steamed Chilean mussels with bits of tomato, avocado and pickles.

----- \$8.200 -----



SALADS

THAI CHICKEN

Marinated and grilled chicken breast, puffed rice noodles, carrots, bell peppers, cabbage and soybean sprouts, mixed with a dressing of toasted peanuts and coconut milk.

----- \$7.400 -----

BOWL OF THE MIDDLE EAST

Green leaves mix with cold mixture of curried lentils with celery, fresh strawberries and olives with a fig reduction dressing.

----- \$7.400 -----

GREEK

Green leaves mix, fresh tomatoes, cucumbers, olives, basil leaves and grated goat cheese with tzatziki dressing.

----- \$7.400 -----

GREEN QUINOA

Green leaf mix, grated carrots and beetroot, basil leaves, avocado, toasted almonds and a mix of quinoa with basil pesto and rose lemon dressing.

----- \$7.400 -----





MAIN DISHES

GOthic RISOTTO

Based on a mix of grains dyed with squid ink, served with a fillet of salmon wrapped in rice and basil leaves.

----- \$10.900 -----

ROASTED PUMPKIN RISOTTO

With "arbóreo" rice, parmesan cheese with toasted pumpkin seeds and basil pesto.

----- \$8.900 -----

SOUTHERN HAKE CONFIT

Hake wrapped and cooked at 75 °C in olive oil, with mashed native potatoes, dried olives, and tomato emulsion.

----- \$9.400 -----

STEAMED WET CONGER

Conger fillet cooked in a steamer, with a sauce of chives and toasted salt, served with white rice and gomasio.

----- \$10.200 -----

THE HOUSE'S CEVICHE

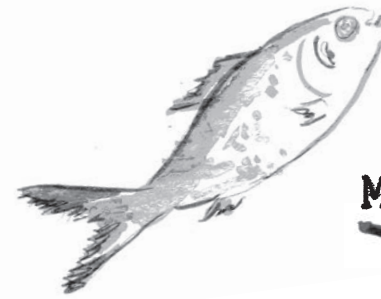
Pieces of salmon, octopus and shrimp, seasoned with our tiger's milk and crunchy green pepper.

----- \$8.200 -----

SEAFOOD CHAU FAN RICE

Rice sautéed in the wok with shrimp, salmon, breaded calamari, and caramelized king crab.

----- \$9.400 -----



MAIN DISHES

THE HOUSE'S CURRY

Chicken and shrimp cooked with our own mix of spices (tika masala), natural yogurt and toasted almonds, served in a paila with chapati tortilla and basmati rice.

----- \$8.900 -----

VEGETABLE CURRY

Our classic curry with roasted veggies, done in the thai fashion, served with basmati rice and chapati tortilla.

----- \$8.200 -----

BLUE CHEESE AND SHALLOTS TART

With a salad of green from the garden, caramelized cherry tomatoes and balsamic reduction.

----- \$8.400 -----

SIRLOIN WOK

Chunks of sirloin and shrimp sautéed in a delicious meat sauce, accompanied with rustic potatoes with rosemary.

----- \$10.200 -----

ALMOND STEAK

Steak medallion wrapped in bacon, served on sautéed greens, browned potatoes and almond sauce.

----- \$11.900 -----

VENISON GOULASH

Venison stew simmered with pieces of bacon and red wine. Accompanied with pumpkin gnocchi.

----- \$10.900 -----





DESSERTS



DESSERTS IN A JAR
\$3.500

DESSERTS IN A CUP
\$3.800

CAKE OF THE DAY
\$3.500

*Pick the one you like the most from the showcase according to availability.

THE SPECIALS!

THE PLANT POT

Greek yogurt berries mousse, with brownie crumbs and toasted seeds topping.
\$3.800

THE VOLCANO

Chocolate green lava cake, served with milky ice cream.
\$3.800

THE BOMB

Chocolate sphere filled with mousse of milk caramel served with ice cream and peanut crumbs.
\$4.800



COFFEE

SENSORIAL TEA TEAPOT
\$3.500

HOME TEA TEAPOT
Herbal infusions.
\$2.800

ESPRESSO
\$1.400

MACCHIATO
\$1.500

AMERICAN
\$1.700

CAPPUCCINO
\$2.500

CAFE LATTE
\$2.000





BAR

BEERS

Austral Lager
\$2.900

Austral Calafate
\$2.900

Chester Variedades
\$2.900

Corona Extra
\$2.900

Michelada Clásica
+\$500

Kunstmann Torobayo
\$2.900

Kunstmann Lager
\$2.900

Kunstmann Bock
\$2.900

Inedit Damn
\$2.900

A.K. Damn
\$2.900

Voll Damn
\$2.900

Free Damn
\$2.900

Erdinger Weissbier 500cc
\$3.300

Erdinger Sin Alcohol 500cc
\$3.300

Erdinger Dunkel 500cc
\$3.300

APERITIFS

Glass of wine (150cc)
\$3.400

Pisco Sour de la casa
\$3.200

Pisco Sour Peruano
\$4.400

Pisco Sour Sabores
\$4.400

Amaretto Sour
\$2.800

Drambuie
\$4.800

Jagermeister
\$4.400

Amaretto o Disaronno
\$4.800

Martini
\$4.700

Glass of Sparkling
wine Brut
\$3.200

Botellín Cordon
Negro Brut
\$4.000

Aperol Sprit
\$4.800

DIGESTIFS

IL Padrino
\$4.800

Clavo Oxidado
\$4.800

Old Fashioned
\$4.800

Disaronno Sour
\$4.800

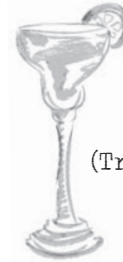
Negroni
\$4.800

Wine Sour
(Chardonnay o Carmenere)
\$3.400

Araucano
\$4.000

Fernet Branca
\$4.400

Espresso Martini
\$4.700



Mojito Cubano
(Tradicional o frutas)
\$4.200

Piña Colada
\$4.400

Caipirinha / Caipiroska
\$4.400

Pisco

Alto del Carmen 35
\$4.200

Mistral Nobel
\$4.800

Diaguitas Reservado 40
\$4.800

Waqar 40
\$5.600

Ron

Pampero Gold
\$4.500

Havana Añejo 5 años
\$4.200

LONG DRINKS

Tequila Margarita
\$4.400

Vodka Bobba
\$4.400

Chilcano Bobba
\$4.400

Chilcano Normal
\$3.800

Humedal Sangría Glass
\$3.900

Humedal Sangría Pitcher
\$8.900

Rain Water Mawun c/s
\$2.900

SPIRITS

Vodka

Stolichnaya
\$4.200

Finlandia
\$4.600

Grey Goose
\$6.600

Whisky

Glenfiddich 12 años
\$7.500

Johnnie Walker
Red Label
\$4.500

Johnnie Walker
Black Label
\$6.500

Jack Daniel's (Bourbon)
\$4.900

Gin

Bombay Sapphire
\$5.000

Gin Mare
\$5.800

Hendricks
\$6.500

Tequila

El Jimador (Blanco)
\$4.200

Cazadores (Blanco)
\$5.800





WINES



* Ask for wine offers that are not on the menu!

SPARKLING WINES

Cono Sur Brut Sparkling 750° Bio-Bio \$12.000	Cono Sur Brut Sparkling 375° Bio-Bio \$6.000	Martini Proseco Italia \$14.000	Cordón Negro Brut 200cc España \$4.000
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SAUVIGNON BLANC

Koyle
Costa
Colchagua
\$18.500

Amaral
Reserva
Leyda
\$15.000

Matetic
Corralillo
San Antonio
\$12.900

CHARDONNAY

De Martino
Legado Gran Reserva
Limari
\$15.900

Amaral
Reserva
Leyda
\$15.000

Cono Sur
Reserva Especial
Casablanca
\$10.900

PINOT NOIR

Villard
Reserva
Casablanca
\$14.900

Cono Sur
Reserva Especial
Casablanca
\$10.900

