

children's menu



Fish Toffee Chunks
With chips and salad.
\$6.400

Quesadillas
With meat and a small salad.
\$6.400



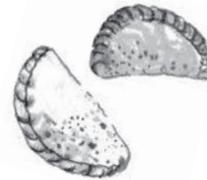
SOUPS

CLAM SOUP
With a base of clams and fish broth served with
croutons and crispy bacon.
----- \$5.400 -----

PUMPKIN
Roasted pumpkin creamy soup, with a hint of ginger
and coconut milk.
----- \$4.800 -----

MUSHROOMS
With portobello and dried mushrooms, with a hint of
sesame oil.
----- \$4.800 -----

* Ask for our SOUP & SALAD
\$7.600



STARTERS



SALMON AND FRIED MUSSELS TARTAR

Milk-based mayonnaise, pickles, celery, apple, nuts
and capers. Served with toasts.
----- \$7.900 -----

MIDDLE EAST PLATTER

For sharing: hummus, babaganoush, olives roasted in
red wine and chicken skewers accompanied with a
yogurt sauce.
----- \$8.200 -----

DIM SUM

Steamed dumplings, an explosion of flavor!
Filled with shitake pork and shrimp with soy-based
sauce as dipping.
----- \$7.900 -----

SEAFOOD SPRING ROLL

Filled with hake, octopus and nori seaweed wrapped
in a fried thin crust, over our chinese sauerkraut.
----- \$6.500 -----

MUSSELS PIL-PIL STYLE

Cooked with their shells pil-pil style with a touch
of dry red chili and garlic, accompanied with
rustic french fries.
----- \$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.

\$7.600

PASTA SALAD BOWL

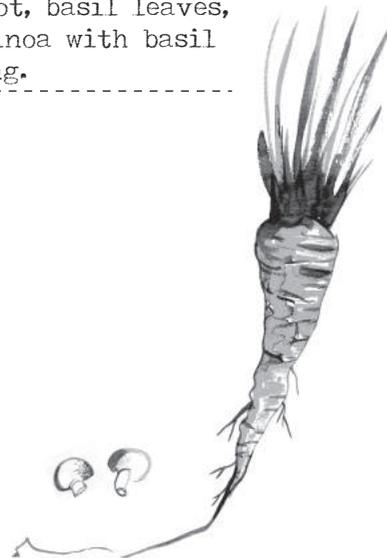
Penne pasta, roasted olives, caramelized tomatos, cucumber cubes and croutons, over a green leaves salad mix.

\$7.600

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.

\$7.600



MAIN DISHES

STRANGERS IN THE NIGHT

240 grams of skirt steak accompanied with a light chickpea hummus and pico de gallo with toasted walnuts.

\$12.300

PUMPKIN GNOCCHI

Gnocchi sautéed in butter, topped with a shiitake, paris and trumpet mushroom ragout, slow stewed in red wine accompanied with homemade fresh ricotta.

\$9.800

THAI GOTHIC CONGER

Grilled Conger fillet covered in sauce made with a black squid ink, green chili and coconut milk served over polenta mixed with seeds.

\$10.400

STEAMED HAKE ROLL

Hake fillet rolled up and cooked in a steamer, with a sauce of spring onions and toasted salt, served with white rice and furikake.

\$9.800

THE HOUSE'S CEVICHE

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

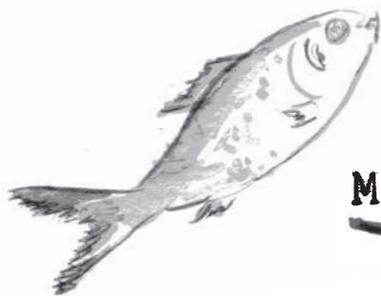
\$8.900

SEAFOOD CHAU FAN RICE

Rice sautéed on the wok with shrimps, salmon, breaded calamari, and caramelized king crab.

\$9.900





MAIN DISHES

THE HOUSE'S CURRY

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

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

SAFFRON PAPPARDELLE

Homemade ribbon pasta made with farmed eggs and saffron, served with roasted eggplant sauce, basil pesto and toasted bread crumbs.

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

SIRLOIN WOK

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

----- \$10.800 -----

ROASTED PUMPKIN AND MIXED GRAINS RISOTTO

Arborio rice, wholegrain rice, quinoa, toasted sunflower and pumpkin seeds, made with a base of roasted pumpkin and a touch of pesto.

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

SIRLOIN WITH WALNUTS AND VEAL SWEETBREAD

Sirloin covered with a delicious sauce made with toasted walnuts and small pieces of veal sweetbread. Accompanied with mashed potatoes topped with its crunchy skin.

----- \$12.100 -----



DESSERTS

DESSERTS IN A JAR

\$3.800

DESSERTS IN A CUP

\$3.900

CAKE OF THE DAY

\$3.700



*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 BOMB

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

\$5.200



COFFEE

SENSORIAL TEA TEAPOT

\$3.800

HOME TEA TEAPOT

Herbal infusions.

\$2.900

ESPRESSO

\$1.600

MACCHIATO

\$1.700

AMERICANO

\$1.900

CAPPUCCINO

\$2.500

CAFE LATTE

\$2.000



DRINKS AND ALCOHOL FREE COCKTAILS

LEMONADES

Mint/Ginger, traditional, with fruits.

Small Jug 0.5 Lt.

\$3.600

Jug 1 Lt.

\$5.900

FRESH JUICES

Variety of fruit pulp juices.

Small Jug 0.5 Lt.

\$3.600

Jug 1 Lt.

\$5.900



MINERAL WATER

Puyehue Water 330cc
(still/sparkling)

\$1.800

Lluvia Mawun Water 750cc
(still/sparkling)

\$2.700

ICED TEA

\$1.900

BUBBLE TEA

\$2.500

POMELIN

Grapefruit, red wine syrup
and sparkling water

\$3.700

SODA

\$2.000

APERITIFS

Glass of wine 150cc
\$3.800

Glass of sparkling
wine Brut
\$3.800

Ramazotti Spritz
\$5.400

Humedal's Pisco Sour
\$4.000

Beer varieties
\$3.100

Wine Sour
(Chardonnay or Carmenere)
\$3.400

Peruvian Pisco Sour
\$4.000

Amaretto Sour
\$3.400

Humedal's Sangria Glass
\$4.100

Aperol Spritz
\$4.800





COCKTAILS



PIÑA COLADA
Pineapple, coconut
essence, ron and syrup.
\$4.400

GIN TONIC
Bombay and tonic water.
\$5.500

TOM COLLINS
Gin, lemon, syrup and
sparkling water.
\$5.700

MOJITO
Ron, mint, lemon, syrup
and sparkling water.
\$4.200

FERNET
Branca and cola.
\$4.500

NEGRONI
Gin and Campari rosso
\$4.900

CLAVO OXIDADO
Drambui and whisky.
\$4.900

MANHATTAN
Whisky, rosso, angostura
bitters and cherry.
\$5.600

MULA DE MOSCU
Vodka, ginger ale,
ginger and lemon.
\$4.900

DAIQUIRI
Ron, syrup and lemon.
\$4.600

JAGERMEISTER
\$4.500

IL PADRINO
Scotch and Amaretto.
\$4.900

PISCOLA
Pisco Alto de Carmen
35 grados and cola.
\$4.200

MARGARITA
Tequila, syrup, orange
liqueur and lemon.
\$4.600

MENTA JULEP
Bourbon whisky,
syrup and mint.
\$5.400

HOUSE'S SPECIALS

FIX TEA
Vodka, syrup, lemon juice, tea and angostura bitters.
\$4.900

MILANO MULE
Fernet Branca, coffee, syrup and ginger beer.
\$5.100

TIPO CARMENERE
Carmenere, berries reduction, lemon juice and syrup.
\$4.900

RON COBBLER
Ron, pineapple juice, orange juice and syrup.
\$4.900

PENICILIN
Whisky, lemon juice, honey and ginger.
\$4.900

NOBEL ATARDECER
Mistral 40, Triple sec, angostura bitters, passion fruit, lemon and syrup.
\$5.300



WINES



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

SPARKLING WINES

Cono Sur
Brut Sparkling 750cc
Bio-Bio
\$12.000

Martini
Prosecco
Italia
\$14.000

Rui
Rhubarb Sparkling wine
750cc
Patagonia
\$11.900

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





MERLOT

Santa Ema
Reserva
Maipo
\$14.900

Chateau Los Boldos
Reserva
Alto Cachapoal
\$10.900

Toro de Piedra
Gran Reserva
Curicó
\$13.900



CARMENERE

Koyle
Royale
Alto Colchagua
\$18.900

Santa Ema
Gran Reserva
\$14.900

Chateau los Boldos
Reserva
Alto Cachapoal
\$10.900

SYRAH

Matetic
Corralillo
San Antonio
\$18.900

Villard
Expresión
Casablanca
\$14.900

Chateau los Boldos
Reserva
Alto Cachapoal
\$10.900

CABERNET SAUVIGNON

Matetic
Corralillo
Maipo
\$18.500

Toro de Piedra
Gran Reserva
Colchagua
\$13.900

Casas del Bosque
Reserva
Maipo
\$11.900

ENSAMBLAJE

Primus
The Blend
Maipo
\$21.900

Matetic
Corralillo
(Syrah-C.Franc - Malbec - Pv)
Colchagua
\$18.500

Santa Ema
Barrel Reserve 60/40
(Cab.Sauv.-Merlot)
Maipo
\$12.900

el humedal
casa-cocina

