



el humedal

casa-cocina



Jengibre

@elhumedalcasacocina



DRINKS AND ALCOHOL FREE COCKTAILS

LEMONADES
Mint/Ginger,
traditional,
with fruits.

Small Jug 0.5 Lt.
\$4.500

FRESH JUICES
Variety of fruit
pulp juices.

Small Jug 0.5 Lt.
\$4.500

POMELIN
Grapefruit, red
wine syrup and
sparkling water.
\$4.200

MINERAL WATER
Glass bottle 330cc
(still/sparkling)
\$2.200

THOMAS HENRY
Tonic water
Premium 220cc.
\$4.000

ICED TEA
\$2.800

SODA
\$2.300

APERITIFS

Glass of sparkling
wine Brut
\$4.200

Glass of wine
Gran Reserva 150cc
\$4.800

Humedal's Pisco Sour
Classic or varieties.
\$4.600

Peruvian Pisco Sour
\$4.600

Aperol Spritz
\$5.400

Ramazzotti Spritz
\$5.900

Wine Sour
(Chardonnay or Carmenere)
\$4.200

Humedal's Sangria Glass
\$4.600

Amaretto Sour
\$4.200

Beer Varieties
\$3.600

Local Premium Beer
Bottle 330cc, Varieties
\$4.900



STARTERS

CRAB BOMB

Fried crab chupe ball filled with cheese, served with a touch of mayonnaise and scallion.

-----\$3.600-----

SPICY TUNA

Asian style tuna tartar, with just the right amount of spice, served over toasts.

-----\$3.900-----

FRIED TOFU (V)

Fried homemade tofu accompanied with ginger and roasted garlic pesto, with a touch of sesame oil.

-----\$4.200-----

SHELLFISH SHOT

Shellfish bisquet, served with breaded prawn and smoked mussel.

-----\$3.800-----

TAMARINDO CUBES

Breaded cubes of fresh hake fish, served with our homemade tamarind sauce.

-----\$3.600-----

KARTOFFEL SUPPE

Classic german soup of potato and dill, served with a smoked bacon topping.

(Ask for our vegan option)

-----\$5.100-----

PUMPKIN SOUP (V)

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

-----\$5.100-----

SALADS

COLESLAW CHICKEN SATAY

Green leaf mix, mix of cabbage, carrot, scallion and grilled chicken, with Satay sauce (peanut, coconut milk and ginger).

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

GREEK

Green leaf mix, cucumber cubes, roasted olives, sun-dried cherry tomatoes, basil leaves, goat cheese with a smooth yogurt dressing.

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

CHILDREN'S MENU

QUESADILLAS

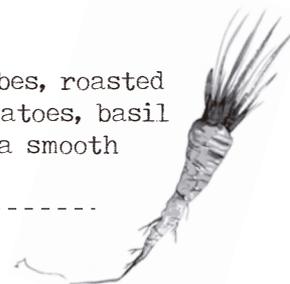
Tortillas filled with mozzarella and chicken, served with a small salad.

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

FISH CUBES

Breaded hake fish cubes, served with rice or french fries, served with a small salad.

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





MAIN DISHES



CHILOTE TARTAR AND OYSTERS (V)

Whole oyster mushrooms sautéed in olive oil and garlic, served over fried chilota potatoes and carrot emulsion.

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

DIM SUM

Steamed dumplings, an explosion of flavor. Filled with pork and shiitake (6 u.), served with a soy-based dipping sauce.

----- \$8.600 -----

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.

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

PIURED CONGER

Conger fish grilled with citric butter, served over rustic smashed potatoes with a touch of smoked piure.

----- \$12.200 -----

MARINATED STEAK WITH DOUBLE GARNISH

Marinated and grilled beef steak medallion, served with chilote garlic's toffee, smashed potatoes and shoestring potatoes.

----- \$15.200 -----

THE HOUSE'S CEVICHE

Pieces of salmon, octopus and shrimps, seasoned with our tiger's milk, served with toasts.

----- \$9.800 -----

THE HOUSE'S CURRY

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

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

SEAFOOD CHAU FÁN RICE

Rice sautéed on the wok with peppers, octopus and shrimps. Served with breaded prawns and caramelized crab topping.

----- \$11.400 -----

SIRLOIN WOK

Chunks of sirloin and shrimp sautéed in a delicious meat sauce, accompanied with white rice or the house's french fries.

----- \$12.800 -----





DESSERTS



DESSERT IN A JAR

\$4.400

DESSERT IN A CUP

\$4.800

THE BOMB

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

\$5.800

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

COCKTAILS



TOM COLLINS

Gin, lemon, syrup and sarkling water.
\$5.900

MOJITO

Ron, mint, lemon, syrup and sarkling water.
\$4.800

MARGARITA

Tequila, syrup, orange liqueur and lemon.
\$4.800

PISCOLA

Pisco Alto de Carmen 35 grados and cola.
\$4.800

JAGERMEISTER

\$4.800

FERNET

Branca and cola.
\$4.800

NEGRONI

Gin and Campari rosso.
\$5.200

VERMOUTH ROSSO

Tonic water and orange juice.
\$4.800

VERMOUTH BIANCO

Sparkling wine, lemon, lemon sezt and rosmary.
\$4.800

VERMOUTH DRY

Tonic water, lemon juice and cucumber.
\$4.800

COFFEE



SENSORIAL TEA TEAPOT

Variety of flavors.
\$4.600

HOME TEA POT

Herbal infusions.
\$3.800

ESPRESSO

\$1.900



MACCHIATO

\$1.900

AMERICANO

\$2.200

CAPPUCCINO

\$2.900

COFFEE LATTE

\$2.200

*With regular milk or vegetal milk.

HOUSE'S SPECIALS

GIN TONIC MARE

Gin, tonic water, lemon twist and rosemary.
\$5.600

GIN TONIC HENDRICKS

Gin, tonic water and cucumber.
\$5.800

JOHNNIE AND GINGER

Johnnie Walker, ginger ale y fresh ginger. Light and refreshing.
\$5.200

GIN TONIC BOMBAY

Gin, tonic water and lemon.
\$5.200





WINES



ESPUMANTES

Cono Sur Sparkling Brut 750cc Bio-Bio \$13.900	Vilarnau Brut Sparkling Brut 750cc España \$19.900
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CHARDONNAY

Amaral
Reserva
Leyda
\$16.000

SAUVIGNON BLANC

Koyle Costa Colchagua \$19.500	Amaral Reserva Leyda \$16.000
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Veramonte
Reserva
Colchagua
\$13.900

MERLOT

Santa Ema Reserva Maipo \$15.900	Chateau Los Boldos Reserva Alto Cachapoal \$12.900	Toro de Piedra Gran Reserva Curicó \$14.900
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ENSAMBLAJE

Primus The Blend Maipo \$22.900	Santa Ema Barrel Reserve 60/40 (Cab.Sauv.-Merlot) Maipo \$13.900
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CARMENERE

Perez Cruz
Limited Edition
Valle del Maipo
\$20.900

SYRAH

Matetic
Corralillo
San Antonio
\$20.900



CABERNET SAUVIGNON

Perez Cruz
Reserva
Valle del Maipo
\$15.200

Matetic
Corralillo
Maipo
\$19.500

PINOT NOIR

Villard
Reserva
Casablanca
\$15.900

Cono Sur
Reserva Especial
Casablanca
\$12.900

Chateau los Boldos
Reserva
Alto Cachapoal
\$12.900

Chateau los Boldos
Reserva
Alto Cachapoal
\$12.900

Casas del Bosque
Reserva
Maipo
\$12.900