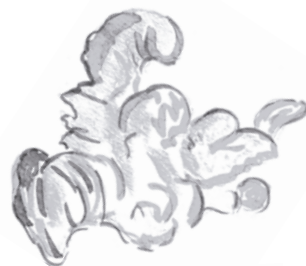




el humedal

casa-cocina



Jengibre

@elhumedalcasacocina



DRINKS AND ALCOHOL FREE COCKTAILS

LEMONADES
Mint/Ginger,
traditional,
with fruits.

Cup 600 ml.
\$5.400

FRESH JUICES
Variety of fruit
pulp juices.

Cup 600 ml.
\$5.400

POMELIN
Grapefruit, red
wine syrup and
sparkling water.
\$5.600

SHIRLEY TEMPLE
Grenadine,
Sprite
and lemon.
\$5.200

MINERAL WATER
Glass bottle 330cc
(Still/Sparkling)
\$2.900

THOMAS HENRY
Tonic water
Premium 220cc.
\$4.100

THOMAS HENRY
Spicy Ginger
Beer 220cc.
\$4.100

ICED TEA
\$3.900

SODA
\$2.900

APERITIFS

Glass of sparkling
wine Brut
\$4.800

Glass of wine
Gran Reserva 150cc
\$4.900

Humedal's Pisco Sour
Classic or varieties.
\$5.100

Peruvian Pisco Sour
\$5.100

Aperol Spritz
\$5.800

Ramazzotti Spritz
\$5.800

Wine Sour
(Chardonnay or Carmenere)
\$4.500

Humedal's Sangria Jug
0.5 Lt.
\$6.500

Amaretto Sour
\$4.600

Beer Varieties
\$3.900

Local Premium Beer
Bottle 330cc, Varieties
\$5.200



STARTERS

VEGAN CROQUETTE (V)

Fritters of spinach, carrot and
beet served with a vegan
lemon mayonnaise.

-----\$4.400-----

TAMARINDO CUBES

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

-----\$4.300-----

SALMON TARTAR

Finely diced salmon with a touch
of walnuts and apple,
served with toasts.

-----\$4.500-----

SALADS

MEDITERRÁNEA

Artichoke hearts, cherry
tomatoes and chakra fresh cheese
macerated in a beet reduction,
with a balsamic, oregano and
basil infused oil vinagrette dressing.

-----\$9.100-----

GREEK

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

-----\$9.100-----

QUINOA SALAD (V)

Green leaf mix, grilled zucchini and
eggplant, grated carrot, mix of quinoa
with roasted almonds and ciboulette,
with a sweet and sour dressing of
balsamic vinegar and figs.

-----\$9.100-----

SOUPS

SEAFOOD SOUP

Creamy soup of clams
and seafood broth,
served with croutons and
a touch of basil oil.

-----\$5.900-----

PUMPKIN SOUP (V)

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

-----\$5.900-----

SOUP & SALAD

Combine any soup with a
salad that you like.

* Available Wednesday to Friday,
at lunch time from 13:30 a 16:00.

-----\$10.300-----

CHILDREN'S MENU

QUESADILLAS

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

-----\$7.800-----

FISH CUBES

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

-----\$7.800-----



MAIN DISHES



STEAMED EGGPLANT (V)

Steamed eggplant cubes with a fermented soy bean and scallion sauce, accompanied with white rice and pickle dry tofu.


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

PIURED CONGER

Conger fish grilled with citric butter, served over a mild spice potatoe stew with a touch of smoked piure.

\$13.600-----

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.

----- \$12.500 -----

THE HOUSE'S CEVICHE

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

----- \$11.600-----

STEAK WITH WALNUT SAUCE

Grilled steak medallion, topped with a walnut and sweetbread crackling sauce served over sauteed spinach and fried local potatoes.


----- \$16.500 -----

HAKE FISH CONFIT

Low temperature candied hake fish, topped with a tomatoe and green chili mild sauce, accompanied with smashed potatoes with baked olives in red wine.

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

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.

----- \$11.800 -----

SIRLOIN WOK

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

----- \$13.900-----





DESSERTS



DESSERT IN A JAR

\$5.200

DESSERT IN A CUP

\$5.800

THE BOMB

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

\$6.700

*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.
\$4.900

MARGARITA

Tequila, syrup,
orange liqueur
and lemon.
\$4.900

PISCOLA

Pisco Alto de Carmen
35 grados and cola.
\$4.900

JAGERMEISTER

\$4.900

FERNET

Branca and cola.
\$4.900

NEGRONI

Gin and Campari
rosso.
\$5.400

VERMOUTH ROSSO

Tonic water and
orange juice.
\$4.900

VERMOUTH BIANCO

Sparkling wine,
lemon, lemon sezt
and rosmmary.
\$4.900

VERMOUTH DRY

Tonic water, lemon
juice and cucumber.
\$4.900



COFFEE

HOME TEA POT

Herbal infusions or
varieties of tea.
\$4.900

AMERICANO

\$2.200

CAPPUCCINO

\$2.900

COFFEE LATTE

\$2.200

ESPRESSO

\$1.900

MACCHIATO

\$1.900



*With regular milk or vegetal milk.

HOUSE'S SPECIALS

GIN TONIC HENDRICKS

Gin, tonic water
and cucumber.
\$6.000

JOHNNIE AND GINGER
Johnnie Walker, ginger
ale y fresh ginger.
Light and refreshing.
\$5.400

GIN TONIC BOMBAY

Gin, tonic water
and lemon.
\$5.400





WINES



ESPUMANTES

Cono Sur Espumante Brut 750cc Valle del Bio-Bio \$12.900	Vilarnau Brut Sparkling Brut 750cc España \$20.100
---	---

CHARDONNAY

Veramonte Gran Reserva Colchagua \$18.200

SAUVIGNON BLANC

Veramonte Reserva Colchagua \$15.100	Albaclara Gran Reserva Leyda \$17.900
--	---

MERLOT

Miguel Torres Gran Reserva Valle de Curicó \$15.200	Lapostolle Cuvee Alexandre Grand Selection Valle de Apalta \$29.500
---	--



ENSAMBLAJE

Primus The Blend Maipo \$26.100	Santa Ema Barrel Reserve 60/40 (Cab.Sauv.-Merlot) Maipo \$18.100
---	---

CARMENERE

Las Mulas Reserva Valle Central \$14.000	Santa Ema Gran Reserva Maipo \$17.800	Cordillera de Los Andes Gran Reserva Colección de Valles \$27.900
--	---	---

SYRAH

Villard Expresión Casablanca \$17.600	Los Vascos Cromas Colchagua \$28.900
---	--

CABERNET SAUVIGNON

Santa Ema Reserva Select Terroir \$13.800	Casillero del Diablo Reserva Especial Valle del Maule, Cauquenes y Casablanca \$14.200	Hussonet Gran Reserva Valle del Maipo \$26.100
---	---	--