

SUMMER

MENU

"IN ENGLISH"



CHINGANERA



LA CHINGANA



DEL BARRIO



# STARTERS

- PICHANGA CHINGANERA**..... **\$9.900**  
Homemade pickled vegetables (cucumbers, carrots, yellow peppers, white and red onion), ham, luncheon meat, bologna, Azapa olives, farm-fresh hard-boiled eggs and mantecoso cheese.
- EMPANADITAS PLATTER**..... **\$7.800**  
Two (2) beef short plate and caramelized onion and two (2) cheese and chilean shrimp cocktail-sized stuffed pastries.
- STUFFED LOCOTO (GREEN CHILI PEPPER) (IT'S BACK!)**..... **\$6.800**  
Locoto (green chili pepper) stuffed with goat cheese and fried in Panko, served with pineapple salsa.
- BRUSCHETTA DUO (NEW)**..... **\$6.500**  
Bruschetta topped with artisanal sausage, traditional rustic red sauce, Béarnaise sauce, walnut tongue, blue cheese and caramelized onions (4 pieces).
- FISH NUGGETS (THEY'RE BACK!)**..... **\$10.900**  
300 gr of crunchy fish of the day nuggets, seasoned with lemon and white wine, served with a salsa verde.
- CHINGANERO CEVICHE (IT'S BACK!)**..... **\$12.000**  
Cubed fish of the day, with pieces of avocado, mixed raw vegetables, our signature Chinganero limoneta dressing and toasted bread.
- BULL KELP CEVICHE**..... **\$8.000**  
Finely cut pieces of cooked bull kelp with a mix of raw vegetables, our signature Chinganero lemon dressing, pure salt and toasted bread.
- PELAO'S STEAK TARTARE**..... **\$12.000**  
Cubed domestic sirloin thick flank, mix of raw vegetables, smoked lemon oil dressing, capers and toasted bread.
- CHICKEN TORTILLA WRAP (NEW)**..... **\$7.500**  
Homemade mexican-style tortilla, stuffed with boneless chicken thigh, onion, yellow chili pepper and coriander, served with salsa verde and sour cream.

# DELICATESSEN

## CHICKEN AND PORK



**LONGANIZA (PORK SAUSAGE) ..... \$4.000**

1 link of hand-made pork sausage.

**PRIETA (BLOOD SAUSAGE) ..... \$4.000**

1 link of hand-made walnut blood sausage.

**LA PAREJA (NEW)..... \$7.000**

Choose your duo of prieta (blood sausage) and longaniza (pork sausage). Mix and match.

**BUTIFARRA (NEW)..... \$5.000**

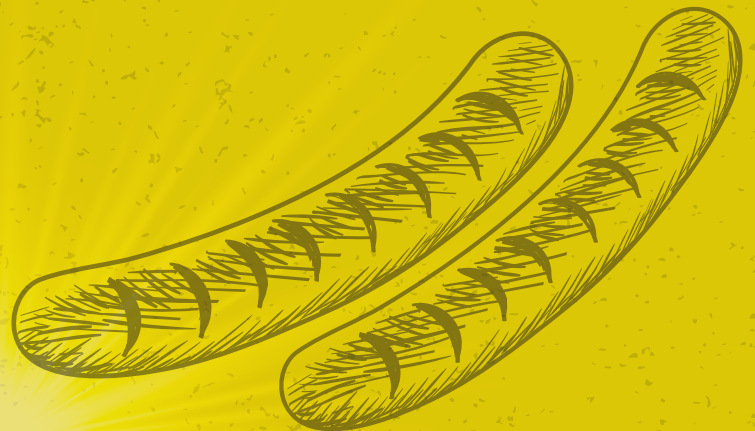
One link of artisanal Catalan sausage.

**CHILEAN RIBS ..... \$14.000**

500 grams of pork rib, slow-cooked on the grill for 5 hours and marinated in smoked chile paste.

**CHICKEN CUTLET..... \$12.000**

300 grams of chicken breast fried in Panko, stuffed with artisanal ham and mantecoso cheese.





# BEEF

**BEEF SKEWER ..... \$11.500**

350 grams of cubed sirloin, homemade pork sausage, onions and peppers.

**RIB-EYE STEAK ..... \$15.800**

300 grams of grilled rib-eye steak.

**FLANK STEAK ..... \$22.500**

500 grams of grilled flank steak.

**FLAT IRON STEAK ..... \$13.500**

300 grams of grilled beef flat iron steak.

**OUTSIDE SKIRT STEAK ..... \$18.000**

(ask about availability) 300 grams of grilled outside skirt steak.

**OVEN-BAKED BEEF SHORT PLATE ..... \$13.000**

300 grams of domestic beef short plate baked for 6 hours at low heat with a broth reduction and sauce of choice

**SECRET UNDERGROUND CUTS (ASK YOUR SERVER ABOUT OUR  
SPECIAL CUTS - SUBJECT TO AVAILABILITY)**



# SIDES

HOT

**POTATO WEDGES "A LO POBRE"**  
**(POOR MAN'S POTATO WEDGES)** ..... **\$6.900**

Natural potato wedges topped with caramelized onions and two (2) farm-fresh fried eggs.

**CREAMY RICE**..... **\$8.500**

Our signature Chinganero rice preparation with a mix of cheeses, seta mushrooms and grilled pepper peperonata.

**POTATO WEDGES (PARSLEY-GARLIC)**..... **\$5.900**

Natural potato wedges with garlic oil and fresh parsley.

**POTATO WEDGES (SALT ONLY)**..... **\$5.900**

Natural potato wedges with salt.

**PASTELERA (IT'S BACK!)**..... **\$6.500**

Creamy corn casserole, with touches of basil.

**CLASSIC RICE**..... **\$4.000**

Cooked white rice.

COLD

**CHILEAN SALAD** ..... **\$5.000**

Tomato wedges, julienne onions and fresh coriander.

**LETTUCE, AVOCADO, PALMETTO**..... **\$6.500**

Mix of fresh lettuce, palmetto and Hass avocado topped with our signature Chinganero dressing.

**POTATO SALAD** ..... **\$5.000**

Cubed natural potatoes with carrots, coriander and our signature Chinganero pasteurized mayonnaise.

**HOUSE SALAD**..... **\$7.500**

Mix of fresh vegetables (lettuce, tomato, green beans, corn, carrots, farm-fresh hard-boiled egg and palmetto).

**BORIS SALAD (NEW)**..... **\$10.000**

Mixed greens, onion crisps, garlic shrimp, grilled pineapple and a balsamic vinaigrette.

# SUMMER DISHES

**CORN CASSEROLE (IT'S BACK!)..... \$72,000**

500 grams of smooth corn casserole, chopped beef short plate, and chicken breast cooked via sous vide.

**FRIED CONGER EEL (IT'S BACK!)..... \$72,000**

Two pieces of fried conger eel, breaded in the Tia Jacque's secret batter.

**CONGER EEL SOUP (IT'S BACK!)..... \$72,500**

Pablo Neruda's traditional preparation with a touch of our Chinganero style, capable of bringing the dead back to life.

# REAL SANDWICHES

(AVAILABLE STARTING AT 5PM)

PROTEIN

OVEN-BAKED BEEF SHORT PLATE..... **\$12,000**

200 grams of domestic beef short plate, baked for 6 hours at low heat with a red wine vegetable reduction, served with a side of fries.

CHINGANERA BURGER..... **\$12,000**

250 grams of domestic angus chuck, ground and seasoned with our signature spices, served with a side of fries.

VEGAN

CHICKPEA AND VEGETABLE BURGER..... **\$10,000**

250 grams of ground chickpeas and grilled vegetables, seasoned with our signature spices, served with a side of fries.

## TYPE OF SANDWICH

### ITALIANO

Sliced tomato, mashed avocado and our signature Chinganero pasteurized mayonnaise

### CHACARERO

Green beans, sliced tomato, our signature Chinganero pasteurized mayonnaise and chopped locoto (green chile pepper).

### LUCO

Melted mantecoso cheese.

## EXTRAS (FOR PLATES AND SANDWICHES)

- \* MAYONNAISE, LOCOTO (GREEN CHILE PEPPER), SALSA VERDE ..... **\$1,000**
- \* AVOCADO, CHEESE, TOMATOES, EGGS (2)..... **\$2,000**



# DESSERTS

LECHE ASADA ..... **\$5.500**

Traditional chilean flan-like dessert made of milk and eggs with Aunt Jacque's special recipe.

THE DRUNKEN BLONDE ..... **\$6.000**

Our classic signature Chinganero cake made with a layer of cookies soaked in pisco and filled with caramel and cream, topped with a reduction of red fruits.

CUP OF ICE CREAM WITH FRUIT (NEW) ..... **\$6.000**

Artisanal chirimoya ice cream over a base of orange compote and fresh seasonal fruit.

## KID'S MENU **\$6500**

180 GRAMS OF HOMEMADE CHICKEN NUGGETS,  
WITH SLICED TOMATOES AND A SIDE

- \* FRENCH FRIES
- \* WHITE RICE
- \* MIXED SALAD



# LUNCH MENU CHINGANERO

MONDAY TO THURSDAY

FROM 12:30 TO 16:00HRS

PRICE \$10.900

## INCLUDES

- FRESH JUICE
- CONSOMME OR NATURAL VEGETABLE SOUP
- MAIN DISH
- DESSERT: "LECHE ASADA" (FLAN) OR DRUNKEN CAKE

## PROTEINS

- BAKED CHICKEN
- GRILLED RIBS
- OVEN-BAKED BEEF SHORT PLATE
- LOW CALORIE

## SIDES

- WHITE RICE
- POTATO SALAD
- CHILEAN SALAD (TOMATO WEDGES, JULIENNE ONIONS AND FRESH CORIANDER)
- CHINGANERO SALAD



# EL QUITAPENA

DRINK THE PAIN AWAY

## DRAFTS ON TAP

(500 CC)

### \* THE BEER

CLANDESTINO ..... \$5.000

Special variety of Kross draft - Ask your waiter about it

GOLDEN ..... \$5.000

KROSS ..... \$5.000

MAHOU LAGER 5 ESTRELLAS ..... \$4.500

SMALL BOTTLE NON-ALCOHOLIC ..... \$3.500

Mahou Tostada Non-Alcoholic

### \* MAKE IT A "MICHELADA"

CHELADA..... \$7.200

Lemon and salt.

CLASSIC MICHELADA ..... \$7.500

Lemon, salt, smoked chili pepper, Worcestershire sauce, tabasco.

MICHELADA CHINGANERO ..... \$7.800

Lemon, salt, smoked chili pepper, Worcestershire sauce, tabasco and tomato juice.

## LOS SOURS

### THE BIG SOUR (420cc)

**\$7.000**

- \* TRADITIONAL
- \* APPLE CINNAMON
- \* FRESH GINGER
- \* CALAFATE BERRY - NEW
- \* GRAPEFRUIT BITTER
- \* FRUITY (CHOOSE WHATEVER FRUIT YOU WANT)
- \* CHARDONNAY SOUR

### SMALL SOUR (320cc)

**\$5.500**

- \* TRADITIONAL
- \* APPLE CINNAMON
- \* FRESH GINGER
- \* CALAFATE BERRY - NEW
- \* GRAPEFRUIT BITTER
- \* FRUITY (CHOOSE WHATEVER FRUIT YOU WANT)
- \* CHARDONNAY SOUR



(ALL OF OUR CHINGANERO DRINKS ARE SERVED IN A ½ LITER GLASS WITH 3 OZ (90CC) OF LIQUOR + SOFT DRINK.

CHANGE FOR A PREMIUM SOFT DRINK ..... **\$2000**  
 (ginger ale or tonic)

# PISCOS



SAGRADO CORAZÓN 35° .....	<b>\$5.000</b>
SAGRADO CORAZÓN 40° RESERVADO .....	<b>\$5.500</b>
SAGRADO CORAZÓN 40° CLEAR.....	<b>\$5.500</b>
PISCO REPUBLICANO 40° (NEW) .....	<b>\$6.000</b>
MISTRAL NOBEL 40° .....	<b>\$6.000</b>
MAL PASO PEDRO JIMÉNEZ 40° (NEW).....	<b>\$6.000</b>
LAPOSTOLLE 40° .....	<b>\$7.000</b>
BLACK HERON (SMOKED PISCO) 43,5° .....	<b>\$8.500</b>
WAQAR 40° .....	<b>\$9.500</b>

# WHISKY

⇒ (AMERICAN, SCOTTISH AND IRISH) ⇐

TULLAMORE DEW .....	<b>\$7.900</b>
(Irish)	
JACK DANIEL'S OLD N1 .....	<b>\$8.900</b>
(American)	
JACK DANIEL'S HONEY .....	<b>\$8.900</b>
(American)	
CHIVAS REGAL 12 AÑOS .....	<b>\$8.900</b>
(Scottish)	
JOHNNIE WALKER 12 AÑOS .....	<b>\$10.500</b>
(Scottish)	



# GIN

CARPINTERO NEGRO (NEW) .....	<b>\$7.500</b>
PAJARILLO AMARILLO (NEW) .....	<b>\$7.000</b>
LA REPÚBLICA ANDINA (NEW) .....	<b>\$7.000</b>
LA REPÚBLICA AMAZÓNICA (NEW).....	<b>\$7.000</b>
HENDRICKS.....	<b>\$8.500</b>
DRAGÓN GIN RED BULL .....	<b>\$7.900</b>
TROPICAL GIN RED BULL .....	<b>\$7.900</b>



## LIQUORS AND OTHERS SPIRITS

### ⇒DISTILLED SPIRITS⇐

FERNET .....	<b>\$6.000</b>
CAMPARI .....	<b>\$5.500</b>
JAGERMEISTER .....	<b>\$6.500</b>
STOLICHNAYA VODKA .....	<b>\$6.500</b>
HAVANA 7 YEAR RUM .....	<b>\$7.000</b>
TEQUILA SHOT.....	<b>\$3.500</b>
JAGERMEISTER SHOT .....	<b>\$3.500</b>
JACK HONEY SHOT.....	<b>\$4.500</b>

# SUMMER HOUSEHOLD SPECIALTY DRINKS

ARTURO PRAT (IT'S BACK!).....	\$6.500
Pisco Pedro Jiménez, red fruit sugar syrup, rosemary and tonic water.	
INDIO PÍCARO (NEW).....	\$6.500
Pisco Black Herón, Araucano bitter, lemon juice and ginger ale.	
TÉ PASEO (NEW).....	\$6.500
Gin La República, infused tea, red fruit sugar syrup and orange juice.	
GURU GURU (NEW).....	\$6.500
Gin Carpintero Negro, grapefruit juice, cherry sugar syrup and tonic water.	

## CLASSIC COCKTAILS

TERREMOTO CHINGANERO (NEW) .....	\$5.500
MOJITO (TRADITIONAL OR FLAVORED).....	\$6.000
APEROL SPRITZ .....	\$6.500
RAMAZZOTTI SPRITZ .....	\$6.500
TEQUILA MARGARITA .....	\$6.000
FLAVORED "COLADA" (NEW).....	\$6.500
MOSCOW MULE/LONDON MULE /HAVANA MULE (NEW).....	\$8.500
NEGRONI .....	\$7.000
BOULEVARDIER.....	\$7.000
VAINA .....	\$5.000
BLOODY MARY (NEW).....	\$6.500
TOM COLLINS (NEW).....	\$6.500





# PITCHERS AND MORE

**CHINGANERA SANGRÍA** ..... **\$6.000**

Traditional recipe

**SUMMER SANGRÍA** ..... **\$6.000**

Spritz (more refreshing and bubbly).

**BORGOÑA** ..... **\$6.000**

Red wine, strawberries, blackberries and blueberries.

**CLERY CHIRIMOYA ALEGRE** ..... **\$6.000**

Chardonnay base, cherimoya pulp and natural orange juice.

**PEACH PUNCH (NEW)** ..... **\$6.000**

Chardonnay, sugar syrup and pieces of peach compote.

## NON-ALCOHOLIC

⇒ MOCKTAILS ⇐



### DARE TO TRY THESE NON-ALCOHOLIC CHINGANERO CREATIONS

**ICE TEA (NEW)** ..... **\$4.500**

Infused tea, red fruit sugar syrup, orange juice and a popsicle.

**YOU NEED MORE VITAMINS** ..... **\$4.500**

Orange juice, grapefruit juice, lemon juice, cinnamon syrup and ginger ale.

**COCO LOCO LEMONADE** ..... **\$4.500**

Coconut cream, raspberry juice, sugar syrup and lemon juice.



## MORE "NON" OPTIONS

LEMONADE.....	<b>\$3.500</b>
GINGER AND MINT LEMONADE.....	<b>\$3.500</b>
FLAVORED LEMONADE (VARIOUS FLAVORS).....	<b>\$3.500</b>
NON-ALCOHOLIC MOJITO.....	<b>\$3.800</b>
FLAVORED NON-ALCOHOLIC MOJITO.....	<b>\$5.500</b>
JUICES.....	<b>\$3.800</b>
SOFT DRINKS.....	<b>\$2.500</b>
RED BULL .....	<b>\$3.000</b>

## HOT DRINKS

MARLEY COFFEE ESPRESSO.....	<b>\$2.500</b>
MARLEY COFFEE.....	<b>\$2.500</b>
MARLEY COFFEE LATTE.....	<b>\$3.000</b>
DOUBLE MARLEY COFFEE .....	<b>\$4.000</b>
TEA AND INFUSIONS.....	<b>\$2.500</b>

# WINES AND SPARKLING WINES

## SPARKLING WINES

HOUSE SPARKLING WINE (GLASS).....	<b>\$3.500</b>
LA DOLCE VITA BRUT SPARKLING WINE (BOTTLE).....	<b>\$75.000</b>

## WINES

SECRET HOUSE WINE (GLASS).....	<b>\$3.500</b>
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(Glass of the secret house wine (red or white). Ask your server for the label)

## WHITES

KALFU MOLU RESERVA CHARDONNAY .....	<b>\$76.500</b>
KOYLE CUARZO SAUVIGNON BLANC .....	<b>\$79.000</b>

## REDS

### \* SMALL BOTTLE 375 CC

SANTA EMA SELECT  
RESERVA CABERNET SAUVIGNON ..... **\$7.500**

SANTA EMA SELECT  
RESERVA CARMENERE ..... **\$7.500**

SANTA EMA SELECT  
RESERVA SAUVIGNON BLANC ..... **\$7.500**

### \* CARMENERE

TORO DE PIEDRA  
GRAN RESERVA ..... **\$79.000**

KOYLE SINGLE  
VINEYARD ..... **\$78.000**

CASAS PATRONALES  
GRAN RESERVA ..... **\$78.000**

VENTISQUERO QUEULAT  
GRAN RESERVA ..... **\$78.000**

### \* CABERNET SAUVIGNON

VENTISQUERO QUEULAT  
GRAN RESERVA ..... **\$78.000**

TORO DE PIEDRA  
GRAN RESERVA ..... **\$79.000**

PÉREZ CRUZ  
GRAN RESERVA ..... **78.000**

### \* CHINGANERA SPECIAL SELECTION

CALCU GRAN  
RESERVA CABERNET FRANC ..... **\$79.000**

PÉREZ CRUZ  
LIMITED EDITION CARMENERE ..... **\$25.000**

CASAS PATRONALES  
ÑEQUE CABERNET SAUVIGNON ..... **\$37.000**

VIK MILLA CALA  
ENSAMBLAJE ..... **\$39.000**



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