



# La Serrana

— *Tradición de Barrio* —

2025

# Pizzas

## MARGARITA

Tomato sauce, mozzarella cheese and fresh basil leaves

## SALAMI

Milano sausage, oregano, tomato sauce and mozzarella cheese

## OLIVO

Black and green olives, tomato sauce and mozzarella cheese

## DIAVOLA

Chorizo sarta, tomato sauce and mozzarella cheese

## CAMPESINA

Corn, minced beef, oregano, tomato sauce and mozzarella cheese

## DE LA HUERTA

Mushroom, zucchini, corn, tomato sauce and mozzarella cheese.

## DIAVOLA DULCE

Caramelized onion, Iberian sausages, tomato sauce and mozzarella cheese

## BIANCA VEGETALE

Artichokes, mushrooms, corn, milk cream and mozzarella cheese

## FRUTOS DEL CAMPO

Asparagus, hearts of palm, corn, tomato sauce and mozzarella cheese

## DEL SUR

Beef strips, Chilean sausage, onion, oregano, tomato sauce and mozzarella cheese

## PEPPERONI

Pepperoni, oregano, tomato sauce and mozzarella cheese

## RÚCULA PARMEGIANA

Rocket, parmesan cheese slices, tomato sauce and mozzarella cheese

7990

## CARBONARA

Bacon, baked egg, parmesan cheese, tomato sauce and mozzarella cheese

8290

## DI PARMA

Prosciutto, blue cheese, basil, milk cream and mozzarella cheese

8290

## BIANCA TOCINO

Tocino, basil, milk cream and mozzarella cheese

8390

## LA SERRANA

Beef steak, blue cheese, mushrooms, tomato sauce and mozzarella cheese

8790

## FIOR DE MONTE

Goat cheese (melted or fresh) with sundried tomato, rocket and tomato sauce

8290

## VERDE

Rocket, mushrooms, olives, artichokes, tomato sauce and mozzarella cheese

8490

## CUATRO ESTACIONES

Smoked Leg ham, artichokes, mushrooms, parmesan cheese, tomato sauce and mozzarella cheese

8390

## TOSCANA

Serrano ham, rocket, tomato sauce and mozzarella cheese

8390

## PIADINA MEDITERRANEA

Shrimps, smoked salmon, mozzarella cheese and parsley

8990

## PIADINA CHITARRA

Shredded beef, Sarta sausage and mozzarella cheese

8390

## CALZONE CALTANISSETTA

Smoked Leg ham, artichokes, mushrooms, parmesan cheese, tomato sauce and mozzarella cheese

8290

8390

8990

8490

9490

8490

8390

9200

8990

8790

8290

9200

## FRUTOS DEL MAR 10690

Shrimps, squid rings, garlic olive oil, parsley, tomato sauce and mozzarella cheese

## SALMÓN AHUMADO 9190

Smoked salmon, cream cheese, parsley, tomato sauce and mozzarella cheese

## PIADINA MURANO 8290

Prosciutto, rocket and mozzarella cheese

## CUATRO QUESOS 8790

Tomato sauce, mozzarella cheese, grana padano, roquefort and parmesan cheese

## MECHADA 9290

Sliced beef, tomato, oregano, tomato sauce and mozzarella cheese

## LA PIGNASECCA 9890

Shrimps, blue cheese, tomato sauce and mozzarella cheese

## PESTO SERRANO 10290

Serrano ham, Grana padano cheese, pesto, tomato sauce and mozzarella cheese

## MONTE Y MAR 11890

Shrimps, mushrooms, dried field mushrooms, tomato sauce and mozzarella cheese

## EXTRAS

Parmesan cheese 20gr, mango dressing, lemon dressing - 500 each

Basil, tomato, olives, onion, mushrooms, zucchini, eggs, corn, rocket, hearts of palm, parmesan cheese 60gr - 2000 each

Bacon, shredded or minced meat, peperoni, leg ham, calabrés sausage, salame, pesto, artichokes, ají cacho de cabra, dried tomato, caramelized onion - 3000 each

Doble Mozzarella cheese, blue cheese, goat cheese, squids, shrimps, potato wedges, sautéed vegetables - 4000 each

Steak, Mix of Quinoa, Cream - 4800 each



Diavola Dulce



Olivo



La Pignasecca



Bianca Vegetale



Frutos del Campo



Diavola



La Serrana



Mechada



Carbonara



Campesina



Di Parma



Frutos del mar



Salmón Ahumado



Toscana



Salami

# Starters

- BRUSCHETTA** 5000  
Tomato, basil, sliced garlic and garlic olive oil in homemade bread
- MIX BRUSCHETTA** 6890  
Mozzarella cheese, tomato confit and basil; mushrooms in white wine, caramelized onion and roquefort sauce; red pepper jam with cream cheese and chives; shrimp in white wine and garlic mayonnaise, all of them in homemade bread
- PROVOLETA** 7690  
Baked melted cheese with cherry tomato, basil and homemade bread
- CREMA O CONSOME DEL DÍA** 3490  
cremy soup or consommé

- CRUDO DE ATÚN** 7690  
Fresh tuna macerated with Pica lima, purple onion, celerand, ginger and capers and homemade pizza bread
- CARPACCIO DE PULPO** 10290  
Fresh Octopus slices with lemon dressing and homemade pizza bread
- CARPACCIO DE SALMÓN** 7490  
Smoked Salmon, capers, parmesan cheese, lemon dressing and homemade pizza bread
- TABLA IBÉRICA** 12390/20990  
Sarta sausage, milano salami, serrano ham, olives, grilled artichokes, mozzarella, goat and blue cheese, walnuts and fruits with homemade pizza bread

# Pasta and Sauces

- BOLOÑESA** 6990  
Homemade tomato sauce with minced meat and beef diced, onion, garlic, parsleand and spices
- PESTO** 6990  
Classic basil pesto with walnuts, garlic, olive oil and parmesan cheese
- ALFREDO** 7190  
Leg Ham, mushrooms, milk cream and parsleand
- CARBONARA** 7890  
Bacon, artichokes, egg white, parmesan cheese and parsleand
- DEL MAR** 9790  
Crab meat, squid and chilean wedge clams sauteed with white wine and reduced with white sauce, parmesan cheese and pepper
- SERRANO** 7690  
Serrano ham with fresh tomatoes diced, white sauce, basil and garlic olive oil

<b>1. Choose your pasta</b>	Pennette	-
	Fetuccini	+1890
<b>2. Choose your sauce</b>	Linguini	-
	Ñoquis	+3000

- CUATRO QUESOS** 8990  
Blue cheese, parmesan cheese, pecorino and grana padano cheese with milk cream
- ROSATE** 8990  
Smoked salmon, tomato sauce, white sauce, parmesan cheese, parsley and fresh spices
- CALABRIA BRAVA** 7990  
Calabres sausage, merkén (traditional Chilean smokand spicand) and pepper with red sauce
- CAMARÓN HONGOS** 12390  
Shrimps, mushroom and dried field mushrooms stir-fried whit fresh spices and white sauce
- ARRABIATA DE PULPO** 8190  
Slow-cooked octopus, black olives, capers, basil and garlic flavoured with merkén (traditional Chilean



Salsa Alfredo



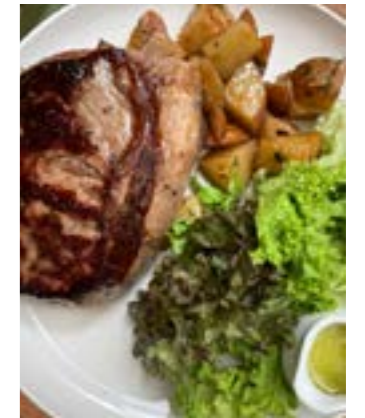
Salsa Shrimps Hongos



Ñoquis Boloñesa

# Home's dishes

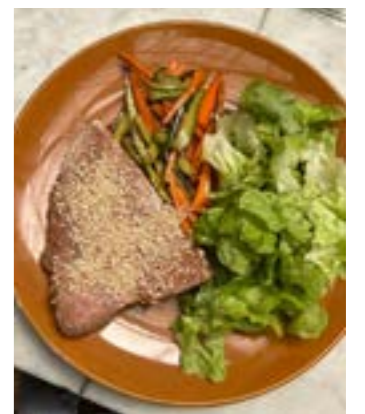
- ENSALADA DE LA CASA** 7990  
Prosciutto, leaf salad mix, olives, parmesan cheese, cherry tomato and lemon dressing
- PULPO QUINOA** 17890  
Octopus sauteed in butter and paprika, quinoa salad with tomato, lettuce, lemon dressing and olive oil
- ENSALADA DE ATÚN** 8990  
Fresh tuna, artichokes, green olives, mango, leaf salad mix and mango dressing
- ATÚN SÉSAMO** 10890  
Tuna grilled with sesame seeds, leaf salad mix and grilled vegetables and lemon dressing
- CORTE DEL DÍA** 14790  
400gr. of steak with baked fries, leaf salad mix, sauteed vegetables and lemon dressing
- SALMÓN CITRUS** 12900  
Grilled salmon with sour cream sauce with beetroot risotto, lemon and dill
- GNOCCHI AZULMERLOT** 13900  
Gnocchi in pepper sauce and blue cheese with baked meat with merlot wine and chocolat sauce
- RISOTTO CAMARONES** 9790  
Italian arborio rice with octopus sauce, shrimps, tomato sauce, butter and parmesan cheese
- RISOTTO PESTO** 9290  
Italian arborio rice with basil pesto with walnuts and parmesan cheese
- RISOTTO VEGETARIANO** 8790  
Italian arborio rice with parmesan cheese and sauteed vegetables
- RISOTTO DE PULPO** 12990  
Italian arborio rice with white wine, tomato sauces and octopus sauteed with red wine and rosemary
- RISOTTO FUNGHI** 9990  
Italian arborio rice, mix funghi (portobello, paris and dried field mushrooms), white wine, butter and provolone cheese.  
\*Add 250gr of steak +\$4.800
- TABLA DI MARE** 24390  
Sea food mix (shrimps, squid rings, chilean wedge clams and mussels) with white wine, garlic and parsley, sauteed vegetables, prawns and octopus sauteed



Corte del día



Crudo de Atún



Atún Sésamo

# Desserts

- PANNACOTTA** 3790
- LECHE ASADA** 3990
- CREME BRULEE** 4990
- TIRAMISÚ** 4590
- VOLCÁN DE CHOCOLATE** 7390
- BROWNIE CON HELADO** 5290
- DOLCE MIX** 14990  
Desserts for 4 people, creme brulee, leche asada, tiramisú, brownie con salsa de chocolate
- EXTRA ICE CREAM** 2490



Pulpo Quinoa



Ensalada de Atún



Dolce Mix

# To Drink

## SOFT DRINKS - JUICES - CAFÉ

Tea	Inti Zen	1700
Espresso coffee	simple	1900
	doble	3200
Coffee with milk		2500
Hot Chocolate	Lucaffé	3400
Soft drinks		2100
Natural Juices		4200
Lemonade	Jarra de litro	11100
	simple	3800
	mint ginger	4000
	mint strawberry, basil mango, pineapple mint	4300

## NON-ALCOHOLIC COCKTAILS

Piña Angostura		3800
Pineapple, ginger, honey, lemon and two drops of amargo angostura		
Media Hora		3800
Coca cola, maple syrup, lemon juice and soda		
Non alcoholic beer	Heineken	4000
Non alcoholic Mojito		4000
Maria del transito		4000
Big glass with grapefruit juice, lemon and non alcoholic beer		

## WINES

KORTA Gran Reserva		14800
Cabernet Sauvignon		
Cabernet Franc		
Carmenere		
Malbec		
Merlot		
Petit Verdot		
Sandrah		
KORTA Reserva		10500
Cabernet Sauvignon		
Carmenere		
Merlot		
Malbec		
Sandrah		
Chardonnaand		

## GLASS OF WINE

Reserva	3600
Gran Reserva	4200
Espumante	4600
Vino Navegado	4000



Media Hora

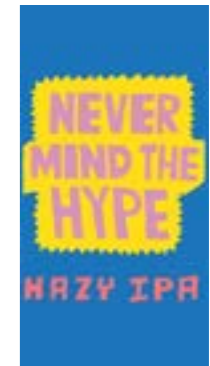


Vino por copa

## SIGNATURE BEERS



MANITOBA	American Pale Ale - 5,2%	Jester	5700
LA NUBE	Hazy Pale Ale - 5,2%	Jester	6000
FIBONACCI	American Amber - 4,5%	Spoh	5700
RED EYE	Red IPA - 7,5%	Jester	6000
MR. SALOMON	Hazy IPA - 5,8%	Hasta Pronto	6000
HOP DIMENSION	Doble Hazy IPA - 8,0%	Jester	6200
CONTRACARA	Black Triple IPA - 10%	Spoh	6000
FÉNIX	West Coast IPA - 6,5%	Spoh	5700
ANIMAL	Doble IPA - 7,5 %	Spoh	5700
EL RETORNO DEL IBU	West Coast IPA - 6,2%	Jester	6000
MR. BEANS	Coffee Pale Ale - 5,2%	Jester	6000
Y GRACIAS POR LOS LUPULOS	West Coast IPA - 6,3%	Hasta Pronto	6000



## BEERS ON TAP

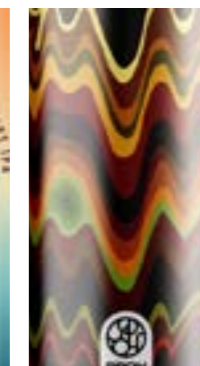
Pint PERONI	Lager, Italia (5,1°)	5000
Pint MESTRA	IPA, Chile (5,6°)	5000
Pint KUNSTMANN	Torobayo, Chile (5,0°)	5000
	Lager sin filtrar, Chile (5,8°)	

Michelada Clásica +600

Beer with lemon juice and salt

Michelada La Serrana +800

Beer with lemon juice, salt, spicy, tabasco and worcester sauce



# Cockteleria de la casa

<b>Sangría</b>	Glass 6400 Jug 1lt 14200	<b>Negroni</b> 6700	Perfect mix between sweet and bitter with gin, campari and vermouth sweet
<b>Pisco Sour</b>	Classic 4600 Basil 4700 Honey ginger 4800 Mango 4800	<b>Moscow Mule</b> 6800	Vodka, ginger beer and lemon juice in the classic cooper glass
<b>Conquistador Sour</b>	4800	<b>Gin Tonic</b> 6500	The classic gin (+\$1500 with premium tonic)
Tequila, golden rum and orange bitters in preparation sour.		Grapefruit 6500 Lemon 6500	
<b>Mojito Espumante</b>	5300	<b>Tsunami</b> 6500	Cocktail intense and complex, with angostura bitter, mint, lemon juice, brown sugar and honey with vodka
Rum Malibú of coco, sparkling, lemon juice and mint		<b>Espresso Martini</b> 5900	Vodka, Kahlua liqueur and shot of coffee espresso Lucaffé
<b>Basilico Rosso</b>	6300	<b>Bramble Spritz</b> 6400	Sparkling, Gin and cassis cream
Gin, strawberry and basil		<b>Tramonto</b> 6600	Pint of Peroni beer, Gin, strawberry and mint
<b>Tom Collins</b>	6200	<b>Azzurro</b> 6600	Curaçao liqueur, white rum and Malibú coco rum
Gin, lemon ice, gum syrup and triple sec			
<b>Bramble</b>	6600		
Gin, blueberry syrup, lemon ice, gum syrup			
<b>Que le pasa a Lupita</b>	6300		
A big glass of Gin, cassis cream, honey and lemon juice			



Gin Tonic



El Conquistador



Old Fashioned

## COCKTELERÍA CLÁSICA

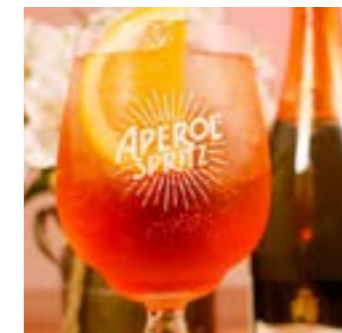
<b>Kir Royal</b>	4500
<b>Aperol Spritz</b>	5300
<b>Violetto o Rosso Ramazzotti Spritz</b>	5300
<b>Campari Spritz</b>	5300
<b>Mojito Clásico</b>	5200
<b>Mojito Sabores</b>	5400
Mango / Frambuesa	
<b>Caipiriña</b>	4800
<b>Caipiroska</b>	4800
<b>Amareto Sour</b>	4800
<b>Amareto Disaronno Sour</b>	5600
<b>Tequila Margarita</b>	5000
<b>Old Fashioned</b>	5800
Jack Daniels / Jameson / Wild Turkeand	
<b>Old Fashioned</b>	7800
J. Walker Black / Monkeand Shoulder	

## DISTILLATES + CAN OF DRINK

<b>Fernet Branca</b>	4800
<b>Pisco Mistral / Alto del Carmen 35°</b>	4700
<b>Pisco Mistral / Alto del Carmen 40°</b>	4900
<b>Vodka Stolichnaanda</b>	4700
<b>Vodka Greand Goose</b>	6200
<b>Ron Barceló Añejo</b>	4800
<b>Ron Flor de caña 12 Años</b>	6300
<b>Ron Havana 7 Años</b>	7200
<b>Whiskand Jack Daniel's</b>	6800
<b>Whiskand Jack Daniel's Honeand</b>	6800
<b>Whiskand Johnnie Walker Red</b>	4500
<b>Whiskand Johnnie Walker Black</b>	7300
<b>Whiskand Monkeand Shoulder</b>	7500
<b>Whiskand Wild Turkeand 101P</b>	5900
<b>Whiskand Glenfiddich 12 años</b>	8900
<b>Agua Tónica 1724</b>	+1500
<b>Chamomille / Mint / Amareto</b>	3500
<b>Araucano / Fernet</b>	3800
<b>Disaronno</b>	4800



Bramble



Aperol Spritz



Tequila Margarita



Negroni



Tsunami



Moscow Mule



Espresso Martini