



WELCOME

TO LA YEGUA LOCA

La Yegua Loca Restaurant invites you to discover a unique culinary experience that blends traditional Magellanic cuisine with modern techniques. Our gourmet kitchen rescues old recipes and reinvents them with a contemporary twist, creating exquisite and surprising dishes to delight your palate.

At La Yegua Loca, we believe in the importance of using high-quality regional ingredients. That's why we work closely with local suppliers known for the freshness and flavor of their products, ensuring an authentic and unique dining experience.

We invite you to explore our culinary proposal. Let yourself be surprised by every flavor and aroma in an experience designed to awaken your senses.

MENU



APPETIZERS

STARTERS

Main Courses

DESSERTS



Vegetarian



Vegan

APETIZZERS

TO SHARE



♦ Southern sea tasting plate ♦

King crab legs over lemon and orange gel
Skewered baby squid in garlic tempura
Crispy octopus tentacles with red olive tapenade

\$22.500

Grilled meat skewer

Flavorful duo of roasted beef (rump cap) and lamb chops, covered in house-made chimichurri and seasonal pickles.

\$18.000



PATAGONIAN EMPANADA MIX

Tasty empanadas with guanaco, lamb, king crab, and scallop fillings (8 pcs)

\$12.900

Sourdough toast trio

Three crispy sourdough toasts with: Burrata, prosciutto, roasted cherry tomatoes.

Pears and sautéed figs with honey and gorgonzola.

Beef tartare with capers and avocado purée.

\$14.000

Mini empanadas

(8 units)

Cheese Empanadas **\$8.700**
King Crab Empanadas **\$9.800**
Braised Beef Empanadas **\$9.500**

BAKED CAMEMBERT



Warm camembert with walnuts, figs, and a touch of honey, served with crispy toasts, cherry tomatoes, and roasted grapes.

\$15.000



STARTERS

• Spinach & broccoli cream soup •

Cream of spinach and broccoli with sourdough crisps and a touch of truffle oil.

\$11.500

GRILLED SCALLOPS

Grilled scallops on sautéed mushrooms with garlic from Chiloé and olive oil, saffron dressing, hearts of palm foam, and spinach chlorophyll, topped with fried capers and apple pebre.

\$17.000

Octopus tiradito

Magellanic octopus slices with rhubarb and radish citrus pickles, in tiger's milk, balsamic gel, and octopus mayo with a touch of merkén.

\$16.000

• Shrimp & tuna ceviche •

Fresh shrimp and red tuna ceviche with scallions, colorful bell peppers, diced avocado, and finished in tiger's milk.

\$17.000

La quinta salad

Salad with smoked aged cheese, cheese foam, mix of greens, local microgreens, and hazelnut-honey vinaigrette.

Choice of protein:

- King Crab
- Prosciutto
- Ponzu-marinated Tofu

\$18.000

TRUFFLED BURRATA

Colorful cherry tomatoes and grapes roasted in truffle butter, burrata, pickled radishes, toasted sesame, baby artichokes, microgreens, and basil sour cream.

\$16.000



LA YEGUA ANTIPASTO



Seasonal greens, homemade ricotta, pears in carmenere, gorgonzola, cherry tomatoes, confit mushrooms, and toasted walnuts, with a hint of balsamic and honey.



\$16.000



Grilled avocado & creamy mote

Grilled avocado with merkén chimichurri over yellow curry sauce, filled with creamy mote, cherry tomatoes, eggplant, zucchini, turmeric, and tapioca crisps.

\$14.000

Magellanic king crab

Southern king crab meat over lemon foam, grapefruit salsa, and strawberry dressing.

\$22.000



ABALONE & SHRIMP TIRADITO

Sliced abalone and shrimp in a delicate yellow chili cream, avocado chunks for freshness, quinoa crisps, and seasonal microgreens.



\$15.000

Seared beef carpaccio

Salt-and-pepper seared beef slices over smoked cauliflower purée, whole grain mustard, bacon dust, house pickles, and a touch of calafate citrus sauce.



\$16.000



CHILDREN'S MENU

Menu + ice cream dessert (homemade ice cream scoop – flavor of your choice)

Macaroni with sauce of your choice:

Sauce options: Pesto, pomodoro or cheese sauce.

Beef meatballs

Beef tenderloin meatballs in pomodoro sauce, served with classic french fries.

\$15.000



Main dishes

SEAFOOD

• Southern pacific baby squid •

Baby squid confit in hazelnut butter and rosemary, served over carmenere risotto with mozzarella.



\$15.000

PATAGONIAN SALMON

Tender house-smoked salmon in toasted almond butter and gooseberry chutney, served with local potato gnocchi in garlic cream.

\$22.000

– TRUFFLED – MAGELLANIC – COD –

Cod roasted in black truffle butter, served with creamy regional spinach risotto and hints of lime.

\$28.500

Grilled octopus in garlic-parsley butter

Patagonian octopus grilled in garlic-parsley butter, served over creamy regional-colored potatoes with scallions, smoked bacon, green chili, and a touch of cream.

\$24.000



Southern hake with pistachio & prawns

Seared hake and prawns in pistachio butter, over prawn bisque risotto with tomato, margol, and a hint of parsley.

\$23.000





Southern hake charcoal

Southern hake fillet in squid ink tempura, served with creamy polenta and basil pesto, topped with a squid and shrimp sauce.

\$20.000



SMOKED MUSSEL SOUP

Traditional Magellanic soup from Chiloé settlers, with chilote potatoes, onion, carrot, parsley, and white cabbage, touched with white wine.

\$14.000

MEATS



Lamb shank

Flavorful 7-hour slow-cooked lamb shank served with roasted pumpkin purée melted with mozzarella.

\$25.000

Short ribs

Tender 6-hour braised short ribs served with corn purée and a hint of basil pesto.

\$24.000

GRILLED RIBEYE STEAK

300g grilled marbled ribeye served with house pickles (onion, local apple, cucumber), garlic confit, and regional potato gratin with cream and parmesan.



\$27.000

Grilled beef filet

300 g of charcoal-grilled filet, served with rustic mashed potatoes (with bacon, caramelized onions, and parsley), finished with a touch of smoked chimichurri.

\$25.500

Fuegian lamb ribs

Delicate Fuegian lamb ribs grilled over coals with garlic confit, served with smashed potatoes in chimichurri and confit cherry tomatoes.

\$22.000





PASTAS

• King crab casoncelli •

Delicate spinach-egg pasta filled with homemade ricotta and king crab, citrus hints of orange and lemon, in a butternut squash and toasted hazelnut sauce.

\$19.500



TRICOLOR PANSOTTI

Fresh beet, spinach, and egg pasta filled with braised beef and mozzarella, in a mushroom-almond sauce with a soft merkén touch.

\$15.000

MUSHROOM & SQUASH CANNELLONI



Spinach pasta cannelloni stuffed with roasted squash, mushrooms, and toasted sunflower seeds, in coconut curry sauce.

\$18.000



CAPONATA CANNELLONI



Rice pasta cannelloni filled with Sicilian caponata (eggplant, celery, tomato, capers, green olives, basil, toasted walnuts, apple cider vinegar, sugar), in a smoky pepper sauce.



\$14.000

Stuffed Chili Pepper with Mushroom Risotto

Crispy panko-breaded chili pepper stuffed with mozzarella, pistachios, mushrooms, and prunes, topped with a creamy walnut, scallion, and bell pepper sauce with yellow curry. Served with porcini mushroom risotto.

\$18.000

• Croatian gnocchi •

Homestyle sauce of tomatoes, bay leaf, prunes, shredded brisket, and nona's secret touch.

\$16.500



DESSERTS



Tiramisu

Traditional Italian dessert

\$6.000

CALAFATE PANNA COTTA

Silky Magellanic-style calafate panna cotta with elderflower sauce and chamomile tuile.

\$6.500

Sucotto dolce

Traditional Italian dessert with cocoa and mascarpone cream, chocolate chunks, amaretto cookie, and triple sec sauce.

\$6.500

CHOCOLATE TEXTURES

Chocolate mousse with merkén, orange-rosemary center, pistachio crunch, bitter chocolate glaze, and dehydrated chocolate mousse shards.

\$8.000

Rhubarb & raspberry semifreddo

Rhubarb mousse with raspberry-citrus center, almond biscuit, elderflower-late harvest notes, matcha meringue, rhubarb veil, and flower petals.

\$6.500

Carmenere poached pear crumble

Warm spiced pears poached in carmenere wine, topped with a crunchy hazelnut crumble and ricotta, accompanied by smooth and refreshing rosemary ice cream.

\$6.000

CALAFATE FLOATING ISLAND

Classic chilean dessert spiced with calafate and cardamom, topped with soft meringue.

\$5.800



PEAR TIRADITO

Thin slices of spiced pears with basil, mint, rosemary, red pepper, honey, and sparkling wine, served over a basil sauce with hints of rhubarb, palm honey crisps, blueberry caviar, peanut cheese, and toasted almonds.

\$6.000



Pistachio volcano

Creamy pistachio lava cake, served with yellow pepper and ginger sorbet.

\$7.500

Chocolate lava cake

Served with vanilla ice cream and rhubarb sauce.

\$6.500



HOUSEMADE ICE CREAMS

Vanilla - gooseberry & sarsaparilla - rosemary
calafate mint - ulmo blossom honey - swiss chocolate yegua style
(with chocolate chunks & dulce de leche)



\$6.000



La Yegua Loca

HOTEL · RESTAURANTE · PUNTA ARENAS