

Menu

Delicious dishes made
especially for you



WELCOME TO OUR HOME

WELCOME TO OUR WELLNESS REFUGE

WELCOME TO LA HUERTA



FRESH AND NATURAL INGREDIENTS
in each of our dishes

Hello!

Welcome to this culinary experience called La Huerta. We are very glad to have you here sharing our passion for tasty, healthy and natural foods

La Huerta is specially created for you to share moments, to enjoy authentic scents and flavors. It's the perfect excuse for you to look for what is valuable in everyday life: chatting with friends, reading a book, or simply watching people passing by whilst feeling the smell of brand new coffee, or listening to good music

From this moment on, we invite you to free your senses, relax and enjoy of a well-deserved break

WE OFFER YOU A SIMPLE BUT HONEST SUGGESTION... ISN'T IT TRUE THAT WHAT TRULY MATTERS CAN BE FOUND IN THE LITTLE THINGS?

Why is La Huerta different?

A VARIED MENU WITH THE BEST OF HOMEMADE FOOD

We offer you plenty of culinary options that are made with love and effort, in order for you to have a different experience through each of them

FRESH INGREDIENTS ARE CHOSEN FOR YOU

What you are going to eat has been made today, that is why, no matter the dish you choose, you will taste in all of them much more flavor, color and aroma

IN OUR HOME... OR WHEREVER YOU WANT

At La Huerta you can choose the dish you want and enjoy it here or anywhere. Our take out service helps you make your lunch or dinner easier

YOU ARE OUR FAMILY

We all share the passion for healthy food; that is what makes us family. You will always be welcome, and we will give our best in every moment

WE WANT YOU TO ENJOY

Each detail has been carefully thought for you to live in La Huerta your best moments

ENTRÉES



Starters

HUMMUS DE GARBANZOS

Chickpea hummus with carrot sticks

28.000 Gs

ENSALADITA CAPRESSE

Capresse salad, cherry tomatoes, basil, fresh cheese with almond pesto dressing

32.000 Gs

CAMARONES

Shrimps sautéed with garlic, white wine and paprika

55.000 Gs

TORTILLA ESPAÑOLA

Spanish omelette, grilled potatoes, onions and eggs, soft on the inside, crispy on the outside

22.000 Gs

TARTAR

Tartare of quinoa, salmon, mango, avocado

42.000 Gs

La Huerta specials

SOPA DE VERDURAS

Vegetable soup with blended vegetables, fresh cheese and a pinch of chili pepper

25.000 Gs

SOPA DE TOMATES

Tomato soup with baked tomatoes, caramelized onions and honey

25.000 Gs

CANASTITAS LIGHT

Our individual quiches made with chickpea-based dough without wheat flour

22.000 Gs

SOPA DE SURUBÍ

Surubi soup with plenty of vegetables and shrimp

64.000 Gs

COUNTRY BREAD SANDWICH

33.000 Gs

CHIPA GUAZÚ

19.000 Gs

MAKE YOUR OWN SALAD x 45.000 Gs

Discover the ingredients to make your favorite salad and follow the simple steps below

01

CHOOSE A SALAD BASE

Lettuce mix
Lettuce and watercress mix
Lettuce and arugula mix
Lettuce and basil mix
Noodles

02

PICK YOUR INGREDIENTS

See the ingredients of the day at the counter

They are different every day

03

CHOOSE YOUR DRESSING

Light Mayo
Olive oil and lemon
Chilli pepper
Pesto
Greek dressing
Caesar dressing

04

COMBO

SALAD + WATER
50.000 Gs

Optional sides...

SOUP 56.000 Gs
QUICHE 56.000 Gs





Our salads

ENSALADA DE MAR

65.000 Gs

Mixed greens, sautéed shrimp, blue cheese, tomato confit, walnuts, and cilantro.
Dressing: Honey and mustard

ENSALADA ITALIANA

52.000 Gs

Mix of greens, hearts of palm pieces, red onion, olives, prosciutto, and scallions.
Dressing: Pesto

ENSALADA FIT

54.000 Gs

Mixed greens, quinoa, sautéed chicken, colored bell peppers, and cherry tomatoes.
Dressing: Cilantro mayo

Poke Bowls

POKEMAR BOWL

79.000 Gs

Rice, fresh marinated salmon, avocado, mango, cucumber, cherry tomatoes, red cabbage and scallions

POKEVEGGIE BOWL

51.000 Gs

Quinoa, sweet corn, cucumbers, beets, carrots, radish, and sesame sauce

POKE DE CAMARÓN

79.000 Gs

Rice base, shrimp, avocado, red onion, mango, hearts of palm, cream cheese.
Teriyaki sauce

SALMÓN BOWL

83.000 Gs

Quinoa base, lettuce, grilled salmon, corn, avocado, cherry tomatoes, red cabbage





Our Classics

BAKED TENDERLOIN BREADED MEAT	52.000 Gs
BAKED CHICKEN BREADED MEAT	44.000 Gs
PUMPKIN GNOCCHI With broccoli sauce	42.000 Gs
STIR-FRIED NOODLES With vegetables and mushrooms with olive oil	38.000 Gs
GRILLED CHICKEN	32.000 Gs
GRILLED TENDERLOIN	46.000 Gs
GRILLED TILAPIA FISH	54.000 Gs
GRILLED SALMON	79.000 Gs
VEGETABLE OMELET	32.000 Gs
CHICKEN AND VEGETABLE OMELET	37.000 Gs
*Neapolitan style grills: Tomato sauce, fresh cheese and fine herbs	10.000 Gs

Side dishes

SALAD OF THE DAY Mix of greens, tomatoes, carrots, and red cabbage	22.000 Gs
WHITE RICE	15.000 Gs
WHITE RICE WITH CHEESE	19.000 Gs
STREAMED VEGETABLES	19.000 Gs
SAUTÉED VEGETABLES	19.000 Gs
ROASTED VEGETABLES	22.000 Gs
OVEN ROASTED BABY POTATOES	19.000 Gs
CRISPY SWEET POTATO	19.000 Gs
RUSTIC ROASTED POTATOES	19.000 Gs
MASHED POTATOES	19.000 Gs
MASHED PUMPKIN AND SQUASH	19.000 Gs
MASHED SWEET POTATOES	19.000 Gs



kids menu

- TENDERLOIN BREADED MEAT WITH MASHED POTATOES
- BEEF BURGER WITH BABY POTATOES
- DICED CHICKEN WITH BUTTERED NOODLES



30.000 Gs

MAIN COURSES

Our specials

MALIBU DEL MAR 92.000 Gs

Salmon in a seed crust, baby potatoes and asparagus with olive oil

TOKIO AL WOK 72.000 Gs

Wok noodles with sautéed seafood and pieces of tomato confit

BARCELONESA 89.000 Gs

Tenderloin stuffed with bell peppers and cheese, sweet potato purée topped with caramelized onions

NEW YORK STEAK 89.000 Gs

200g of premium beef with light chipa guazu and coleslaw.
Dressing: criolla sauce

CHICAGO CHICKEN 69.000 Gs

Chicken stuffed with bell peppers, spinach and blue cheese sided with garlic rice

LOS GNOCCHI DE NIZA 54.000 Gs

Steamed sweet potato gnocchi with chestnut, onions, leek and almonds cream sauce

VIVA MÉXICO 55.000 Gs

Chicken or meat quesadillas topped with house sauces and a mix of greens

PASTA CREMOSA 65.000 Gs

Shrimp and mushroom creamy pasta, the perfect combination for spaghetti

Burgers

AMERICAN CLASSIC 57.000 Gs

100% beef hamburger filled with spinach and cheese, tomato confit, arugula, caramelized onions, on whole wheat seeded bun. Sided with a mix of greens and sweet potato sticks

CALIFORNIA BURGER 57.000 Gs

100% beef gratin with Roquefort cheese, topped with confit tomatoes on fluffy seed bread. Served with baby potatoes and mixed greens



Pizzas

PIZZA NAPOLITANA* 40.000 Gs

Oatmeal dough, tomato sauce, mozzarella cheese, tomato and basil

PIZZA CAMARONES* 62.000 Gs

Oatmeal dough, tomato sauce, sautéed shrimp, mozzarella and blue cheese.

* Personal size



Try our
seasonal dishes



MAIN COURSES



Sandwiches

CHICKEN	46.000 Gs
Chicken, mozzarella and blue cheese, tomatoes, carrots, and La Huerta dressing	
PROSCIUTTO	46.000 Gs
Prosciutto, tomatoes, carrots, mozzarella cheese, and La Huerta dressing	
PRIMAVERA	42.000 Gs
Lettuce, tomatoes, red onions, olives, egg, scallions, beets, light mayo	
LA HUERTA	52.000 Gs
Beef tenderloin, blue and mozzarella cheese, mushrooms, glazed onions, arugula, and light mayo	
LOMIFIT	54.000 Gs
Beef tenderloin, lettuce, tomato, sautéed bell peppers, olives, mozzarella cheese, and light mayo	
CAESAR	49.000 Gs
Grilled chicken, lettuce, parmesan cheese, Caesar dressing	
CLUB HOUSE	43.000 Gs
Chicken, lettuce, bacon, eggs, and tomatoes	
SUMMER SANDWICH	48.000 Gs
Seasoned chicken breast, roasted bell peppers, mozzarella cheese, Roquefort cheese, tomato, and arugula on sourdough bread	

Wraps

CLASSIC CHICKEN	45.000 Gs
Chicken, tomato, carrot, mozzarella cheese, La Huerta dressing	
CHICKEN AND GREEN	45.000 Gs
Chicken, lettuce, arugula, tomato, light mayonnaise	
CAESAR	45.000 Gs
Chicken, lettuce, mozzarella cheese, Caesar dressing	
HONEY CHICKEN	45.000 Gs
Seasoned chicken, sun-dried tomato paste, purple cabbage, lettuce, mozzarella cheese	
VEGGIE	40.000 Gs
Hummus, lettuce, carrot, purple cabbage, pesto sauce	

Picada saludable Serves 4 150.000 Gs
Picada saludable Serves 6 198.000 Gs
 (!) Ask about the beer combos options



(!) All sandwiches are served on ciabatta bread, except for the Club House sandwich

ADD THESE EXTRAS FOR EXTRA FLAVOR!

Tomato	4.000 Gs	Tuna	12.000 Gs	Lemon and Olive Dressing	3.000 Gs
Lettuce	5.000 Gs	Shrimp portion	25.000 Gs	Pesto Dressing	5.000 Gs
Carrot	4.000 Gs	Salmon portion	25.000 Gs	Caesar Dressing	5.000 Gs
Olives	5.000 Gs	Raw or Cooked Ham	10.000 Gs	Honey	8.000 Gs
Egg	4.000 Gs	Mozzarella Cheese	8.000 Gs		
Heart of palm	8.000 Gs	Roquefort Cheese	12.000 Gs		
Mushrooms	10.000 Gs	Fruits	10.000 Gs		
Arugula	5.000 Gs	Nuts	15.000 Gs		
Basil	5.000 Gs				

DESSERTS

Sweet treats

VOLCAN CHOCOLATE WITH AMERICAN ICE CREAM	38.000 Gs	LEMON PIE	19.000 Gs
LIGHT CRÈME BRÛLÉE	24.000 Gs	WHOLE WHEAT GUAYABA PIE	22.000 Gs
OATMEAL AND COCONUT COOKIES	7.000 Gs	BLUEBERRY MUFFINS	17.000 Gs
RICE FLOUR AND ORANGE COOKIES	7.000 Gs	AÇAÍ BOWL	29.000 Gs
LIGHT CARAMEL OATMEAL ALFAJOR	17.000 Gs	TIRAMISÚ	24.000 Gs
LIGHT CARAMEL OATMEAL ALFAJOR COATED WITH ORGANIC CHOCOLATE 60% CACAO	22.000 Gs	BLUEBERRY CHEESECAKE	26.000 Gs
		BROWNIE	22.000 Gs



How about something sweet?

There's nothing better than enjoying the incredible flavors of our special recipes with natural ingredients

YOU CAN ALSO ORDER DELIVERY VIA WHATSAPP



OR THROUGH THE DIGITAL DELIVERY PLATFORMS!



BREAKFAST AND SNACKS

SCRAMBLED EGGS WITH TOASTS

25.000 Gs

SCRAMBLED EGG WHITES

20.000 Gs

SHAKSHUKA WITH TOASTS

40.000 Gs

Boiled eggs in tomato sauce

TOASTS

*sliced bread

6.000 Gs

*sourdough bread

8.000 Gs

GRILLED HAM AND CHEESE SANDWICH*

20.000 Gs

GRILLED PROSCIUTTO AND CHEESE SANDWICH*

22.000 Gs

*With tapioca instead of bread

8.000 Gs

HAM AND CHEESE CROISSANT

20.000 Gs

NEAPOLITAN PITA SANDWICH

25.000 Gs

Mozzarella cheese, tomatoes, olives, fine herbs

ITALIAN PITA SANDWICH

25.000 Gs

Mozzarella cheese, tomatoes, prosciutto, basil

OATMEAL WAFFLES

31.000 Gs

Topped with fruits, honey, or low calorie jam

SEASONAL FRUITS BOWL

22.000 Gs

CAPRESSE TAPIOCA

25.000 Gs

With mixed greens

CHICKEN AND CHEESE TAPIOCA

32.000 Gs

With mixed greens

Combos

BRUNCH LA HUERTA

72.000 Gs

Country bread with avocado, cherry tomatoes, and poached eggs, oat waffle with mixed fruits, fresh orange juice, and double espresso

CLASSIC

30.000 Gs

Espresso, orange juice, toast and low calorie jam

LIGHT

42.000 Gs

Espresso, orange juice, oatmeal waffles with fruits and honey

LA HUERTA

42.000 Gs

Espresso, orange juice, toast, low calorie jam, scrambled eggs

GRANOLA

42.000 Gs

Espresso, granola bowl, natural yogurt, fruits, honey



ADDS ON

LOW CALORIE JAM

5.000 Gs

HONEY

8.000 Gs

YOGURT

7.000 Gs

ALMONDS

15.000 Gs

NUTS

15.000 Gs

PEANUT BUTTER

8.000 Gs

AUTHENTIC DISHES, ALWAYS MADE WITH FRESH AND NATURAL INGREDIENTS

BEVERAGES



Fresh juices

ORANGE	20.000 Gs
LEMON	20.000 Gs
GRAPEFRUIT	20.000 Gs
PEACH	22.000 Gs
PINEAPPLE	22.000 Gs
MELON	22.000 Gs
KIWI	23.000 Gs
STRAWBERRY	23.000 Gs

Coffee

ESPRESSO	14.000 Gs
ESPRESSO WITH A DASH OF MILK	15.000 Gs
DOUBLE ESPRESSO	20.000 Gs
DOUBLE ESPRESSO WITH A DASH OF MILK	22.000 Gs
CAPPUCCINO	23.000 Gs
COFFEE AND MILK	22.000 Gs
AMERICANO	20.000 Gs
LAGRIMA	20.000 Gs
ICED LATTE	22.000 Gs
COLD CAPPUCCINO	23.000 Gs
AFFOGATO	23.000 Gs

Combinados

PINEAPPLE AND MINT
LEMON AND MINT
LEMON AND GINGER
ORANGE AND PARSLEY
ORANGE AND PEACH
ORANGE AND CARROT

23.000 Gs

Other beverages

TEA	8.000 Gs
WATER OR SPARKLING WATER	10.000 Gs
PEPSI LINE SODAS	10.000 Gs



(!) Some fresh juices may not be available in certain seasons



MAKE YOUR OWN JUICE MIX x 25.000 Gs



01

CHOOSE A FRUIT

LEMON • KIWI • PINEAPPLE
GRAPEFRUIT • STRAWBERRY
ORANGE
PEACH • MELON

02

CHOOSE TWO VEGETABLES

LETTUCE • GINGER • MINT
CELERY • BASIL • SPINACH
CARROT • CUCUMBER
PARSLEY • BEET

03

SPECIAL ADDINGS

ALMOND MILK
12.000 Gs
LOW FAT MILK
4.000 Gs
LACTOSE FREE MILK
5.000 Gs

BEER AND DRINKS



Beers

STELLA ARTOIS DRAFT	18.000 Gs
STELLA ARTOIS 330 ML	18.000 Gs
STELLA ARTOIS 710 ML	25.000 Gs
CORONA 355 ML	15.000 Gs
CORONA 710 ML	25.000 Gs
MICHELOB ULTRA 330 ML	15.000 Gs
STELLA ARTOIS 330 ML ALCOHOL-FREE	15.000 Gs

To share

SANGRIA COQUETA	70.000 Gs
Sparkling, aromatic, refreshing, exotic, and sweet. A blend of a good red wine and tropical fruits	

CLÉRICO	70.000 Gs
White wine with fresh fruits, ideal for toasting with friends	

Our drinks

GIN & TONICS	
BOMBAY	40.000 Gs
HENDRICKS	45.000 Gs
SEASONAL DAIQUIRIS	40.000 Gs
PIÑA COLADA	40.000 Gs
CAIPIVODKA	38.000 Gs
CAIPIRINHA	35.000 Gs
MOJITO	38.000 Gs
PISCO SOUR	40.000 Gs
TEQUILA SUNRISE	40.000 Gs
APEROL SPRITZ	40.000 Gs
SEX ON THE BEACH	40.000 Gs
CAMPARI ORANGE	40.000 Gs
NEGRONI	40.000 Gs
FERNET	30.000 Gs
JACK & COLA	40.000 Gs

Wines

WHITE	
LA LINDA TORRONTES	90.000 Gs
LUIGI BOSCA SAUVIGNON BLANC	120.000 Gs
RUTINI SAUVIGNON BLANC	140.000 Gs
ROSÉ	
LUIGI BOSCA ROSE	120.000 Gs
RED	
RUTINI CABERNET - MALBEC	140.000 Gs
LUIGI BOSCA MALBEC	120.000 Gs
LA LINDA MALBEC	90.000 Gs
BY THE GLASS	
HOUSE RED OR WHITE WINE	25.000 Gs

Sparkling Wines

FREIXENET CARTA NEVADA BRUT	105.000 Gs
FREIXENET CARTA NEVADA DEMI SEC	105.000 Gs

Happy Hour,
everyday

GIN & TONIC BOMBAY
CAIPIVODKA
CAIPIRINHA
MOJITO
FERNET



Luigi Bosca



BOMBAY SAPPHIRE



Michelob ULTRA

