



RESTAURANT EQUILIBRIO

at matetic vineyards

MENU






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5 COURSE PAIRING MENUS

EQUILIBRIO \$84.000

VEGAN   \$84.000

KIDS MENU

\$17.000

STARTERS & SALADS

PACIFIC CHOCHAS  \$16.500

Endemic Chilean shell mollusk from Coquimbo Region, prepared with celery, green pepper, cilantro, and red onion.

 EQ COASTAL SAUVIGNON BLANC / CORRALILLO RIESLING

CEVICHE EN EQUILIBRIO  \$14.500

Breca, a rock fish endemic to Juan Fernández, ceviche prepared and mixed with red onion, cilantro, and home-made dressing.

 CORRALILLO SAUVIGNON BLANC / MATETIC COASTAL EXTRA BRUT

CHILEAN ABALONE  \$31.000

Tender and warm Chilean abalone from the Coquimbo Region, on top of confit potatoes, mixed greens, milk-based mayonnaise, coriander leaves and green sauce.

 MATETIC COASTAL EXTRA BRUT / EQ SAUVIGNON BLANC

SWEETBREADS  \$15.500

Crisp and creamy texture roasted sweetbreads mounted with roasted lemon.

 CORRALILLO LATE HARVEST

BEEF PLATEADA CARPACCIO \$19.900

Marinated thin slices in Vermouth, caramelized apple, candied walnuts, pickled green chili, aged cheese and chives.

 EQ PINOT NOIR / MATETIC COASTAL EXTRA BRUT

PALLAR BEAN HUMMUS   \$15.500



Creamy textured native bean hummus, sesame, lime, paprika oil, and chives mounted with homemade thin-slice toasted bread.

 EQ SAUVIGNON BLANC / MATETIC COASTAL EXTRA BRUT

SOUP OF THE DAY   \$8.900

Smooth and silky soup prepared with seasonal seasonal vegetables from our organic plot.

 EQ CHARDONNAY

LA JEFA'S SALAD   \$15.500

A selection of greens, roasted bell peppers, pan-seared Italian squash, cashews, confit artichokes, and seasonal vegetables from our plot.

 CORRALILLO RIESLING / MATETIC COASTAL EXTRA BRUT

MAIN COURSE

GARDEN RICE   \$16.900

Creamy-textured rice, with a variety of roasted vegetables, fungi and sweet potato.

 EQ PINOT NOIR / EQ SAUVIGNON BLANC

WRECKFISH FROM JUAN FERNÁNDEZ  \$19.900

Roasted wreckfish from Juan Fernandez, prepared with stewed Tomato Compote, black Olives and Potato puree.

 EQ SAUVIGNON BLANC / EQ CHARDONNAY

FRIED CHILEAN SILVERSIDE \$19.900

Fried Chilean Silverside from the Boyeruca cove, mayonnaise potato salad, and pebre sea-weed sauce.

 EQ CHARDONNAY

LEMON CRAB FROM BOYERUCA \$19.900

Chilean swimming crab Sorrentino, cheese, chives with native shrimp sauce.

 EQ PINOT NOIR

SHORT RIBS STEAK (12 hour slow-cooked) \$29.500

Short ribs steak cooked for several hours over a fungi stew and sundried tomato.

 EQ SYRAH / EQ PINOT NOIR / MATETIC SYRAH

SHORT RIBS STEAK (24 hour slow-cooked) \$29.500

Slightly smoked short ribs steak cooked for several hours over a fungi stew and sundried tomato.

 EQ SYRAH / EQ PINOT NOIR / MATETIC SYRAH

RIBEYE STEAK  \$25.800

Roasted Ribeye, homemade French fries, garlic and parsley.

 EQ SYRAH / MATETIC SYRAH / WINEMAKERS BLEND

BRAISED OXTAIL \$20.500

Red wine braised oxtail, glazed in its cooking juices with pallar bean purée

 EQ SYRAH / MATETIC SYRAH / WINEMAKERS BLEND

PORK CHEEKS \$19.900

Pork cheeks, creamy mashed sweet potato, sauteed spinach and onion chips.

 EQ GRANITE PINOT NOIR



VEGAN



GLUTEN FREE



We support and promote sustainable fishing practices and rural small-scale farming, which is why some of our dishes may change depending on seasonality of the products and availability from our local producers.

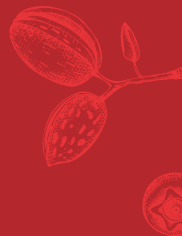


Executive Chef Juan José Morales



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DESSERTS & CAFETERIA





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DESSERTS

BOLDO-LEMON

\$7.200

An emblematic dessert of the Valley, inspired by the richness of its citrus fruits and the abundance of boldo that grows in our biological corridors. A crisp sablée crust, boldo cheesecake, lemon cream made with lemons from Cajón de la Magdalena, a lightly citrus sponge cake, and boldo ice cream.

🍷 MATETIC COASTAL EXTRA BRUT

COLEGIAL

\$7.200

A Chilean classic that, in its simplicity, holds the flavor of homes, the warmth of everyday life and memories of school days. Moist cacao, cinnamon, and bread tart, served with toffee sauce, dulce de leche chantilly, toasted almonds, and toffee ice cream.

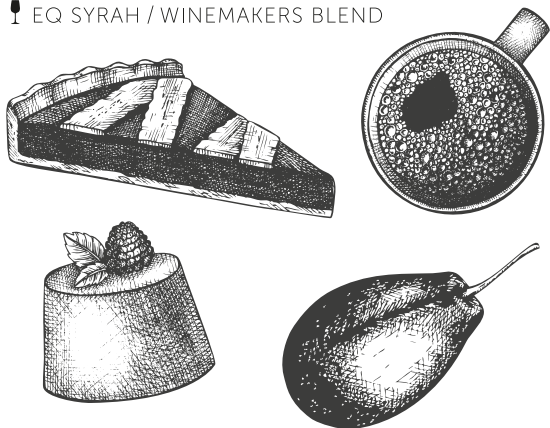
🍷 CORRALILLO SYRAH

CHOCOLATE

\$7.200

A sensory journey around 56% cacao chocolate textures, brownie, creamy chocolate, chocolate soil, brittle tiles, mousse, warm sauce, and peanut ice cream.

🍷 EQ SYRAH / WINEMAKERS BLEND



PONDERACIÓN

\$7.200

An icon of Chilean pastry, ponderación evokes tables of yesteryear and the elegance of creole cuisine. Light, crispy and delicate, it is a living tribute to tradition and Chile's sweet history. Served with toffee sauce, milk foam, caramelized almonds, and vanilla ice cream.

🍷 EQ PINOT NOIR

APPLE

\$7.200

Warm caramelized apple slices over a crisp puff pastry that melt into a silky crème anglaise, creating a truly comforting experience. Apple sorbet and a cinnamon peak complete the balance of aroma, texture, and temperature.

🍷 EQ PINOT NOIR

CAFETERIA

American coffee	\$4.000
Cortado	\$4.500
Capuccino	\$4.500
Espresso	\$4.000
Double Espresso	\$5.500
Macchiato	\$4.000
Hot chocolate	\$4.000
Infusions	\$3.500
Tea	\$3.500
Glass of milk	\$2.500