



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.

EQ 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.

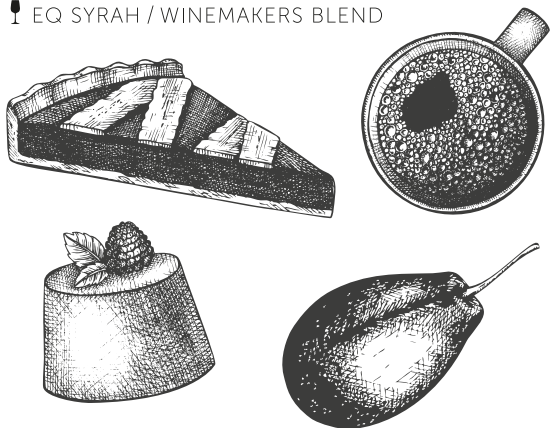
EQ CORRALILLO SYRAH

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 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 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 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