

MESON DEL CAULLE

MENU OF THE DAY

APPETIZER

\$ 9.800 | 11 ,50 USD

Soup or cream of the day made with fresh, organic vegetables from local farms.

Mixed greens with quinoa, artichokes, marinated mushrooms and red peppers, black olives, toasted hazelnuts with an orange-honey dressing.

Roast beef in a roasted tomato sauce with hints of goat's horn chili pepper served on brioche with caramelized onion, arugula and a whole grain mustard emulsion.

MAIN COURSE

\$ 19.000 | 22,50 USD

Skirt steak topped with arrayán gastrique served with smashed potatoes with bacon and roasted tomatoes.

Creamy rice with shrimp and wild mushrooms.

Lamb shank braised in apple cider with chestnuts served over native potatoes and vegetables (sauce: au jus).

Chef's suggestions.

DESSERT

\$ 7.000 | 8,30 USD

Crepes filled with artisanal manjar (milk caramel), Chilean guava berry sauce and toasted almonds.

Chocolate marquise.

Seasonal fruit salad.

Homemade sorbet or ice cream.

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\$ 9.800 | 11 ,50 USD

Soup or cream of the day made with fresh, organic vegetables from local farms.

Fresh salad: Mixed greens with sautéed shrimp, zucchini, glazed pears, blue cheese, roasted chestnuts and balsamic dressing.

Chilean seafood chupe (traditional casserole with a creamy bread sauce) served with Parmesan cheese cracker.

MAIN COURSE

\$ 19.000 | 22,50 USD

Agnolotti filled with smoked salmon, spinach and walnuts in a fennel and toasted pepper bechamel sauce.

Smoked pork loin served with wheat berry pilaf with red peppers, parsley and blackened butter.

Herb-crusted grilled trout with sweetcorn puree and warm tomato salsa.

Chef's suggestions.

DESSERT

\$ 7.000 | 8,30 USD

Classic cheesecake with Oreo cookie crust and red berry sauce.

Meli's crème brûlée.

Seasonal fruit salad.

Homemade sorbet or ice cream.

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Soup or cream of the day made with fresh, organic vegetables from local farms.

Parmesan razor clams baked in a clay bowl.

Beef carpaccio served over Chilean hazelnut crumble with Parmesan cheese foam, pickled sarsaparillas and mixed greens.

MAIN COURSE

\$ 19.000 | 22,50 USD

Fillet of beef served with potatoes au gratin, grilled vegetables and hollandaise sauce.

Grilled pork flank steak marinated in dark beer and honey served with creamy wheat berries and seasonal mushrooms.

Fish of the day with oranges and Chilean hazelnuts served with creamy mashed potatoes flavored with celery and roasted scallions.

Chef's suggestions.

DESSERT

\$ 7.000 | 8,30 USD

Egg yolk flan with caramel sauce.

Warm apple tart with vanilla ice cream.

Homemade sorbet or ice cream.

Seasonal fruit salad.

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Soup or cream of the day made with fresh, organic vegetables from local farms.

Fish ceviche with red onion, fresh cilantro, rocoto peppers and leche de tigre (citrus based marinade).

Octopus with olive sauce served over pureed carrots with mixed greens, radishes and cilantro oil.

MAIN COURSE

\$ 19.000 | 22.50 USD

Grilled short ribs in its own sauce accompanied by butternut squash risotto and crunchy Parmesan chips.

Beef ragu with pearl onions, mushrooms and pancetta served with white rice and parsley.

Fish of the day in a white butter sauce with potato gnocchi in spinach pesto.

Chef's suggestions.

DESSERT

\$ 7.000 | 8.30 USD

Leche nevada (vanilla custard with poached meringues and cinnamon).

Mote con huesillos (wheat berries and dried peaches in light syrup).

Homemade sorbet or ice cream.

Seasonal fruit salad

MESON DEL CAULLE

BAR

Open from 12 pm to 10 pm

SANDWICHES

\$ 12.000 | 14 USD

"La Exquisita" sandwich: All beef hamburger, cheddar cheese, red onion, crispy bacon, pickles and homemade ketchup served on brioche bun.

"La Mechada" sandwich: Juicy slow-cooked rib cap (similar to brisket) with mantecoso cheese from southern Chile served on a ciabatta roll.

"El Vegano" sandwich: Roasted veggies with select greens, fresh ricotta cheese, pesto and roasted tomato sauce.

"El Ahumado" sandwich: Smoked pork leg with tomato, avocado, green chili pepper and homemade mayonnaise.

PLATTERS

Charcuterie board: Selection of fine cheeses and artisanal cured meats served with crostinis and bread sticks with seasoned dipping sauces and homemade pickled products (serves 2). 17,000

\$ 17.000 | 20 USD

Paté platter: Smoked salmon, seasoned provoleta cheese and eggplant tapenade served with homemade toast. 17,000

\$ 17.000 | 20 USD

Cheese empanadas. 6 pieces

\$ 6.500 | 7,70 USD

French fries. Portion.

\$ 6.500 | 7,70 USD

Steak tartar with red onion, capers, pickles, parsley and whole grain mustard.

\$ 11.000 | 13 USD

Chicken Caesar salad: Lettuce and hydroponic greens, grilled chicken breast, Parmesan cheese and Caesar dressing.

\$ 11.000 | 13 USD

MESON DEL CAULLE

BAR

Open from 12 pm to 10 pm

PIZZAS

\$ 12.000 | 14 USD

"La Futangue" pizza: Mantecoso cheese, smoked trout and fresh arugula.

"La Chilena" pizza: Pulled brisket, finely sliced onion, green chili pepper and cilantro.

"La del Huerto" pizza: Seasonal vegetables, greens and red pesto.

"La Clásica" pizza: Tomatoes, glazed ham and oregano.

KIDS

\$ 8.500 | 10 USD

Chicken breast

Fetuccini. Pomodoro or carbonara.

Fish sticks.

Rib eye | Short Sirloin.

SIDE DISHES

Sautéed vegetables | Rice | French fries | Smashed Potatoes

\$ 3.500 | 4,10 USD

DESSERTS

\$ 7.000 | 8,30 USD

Mango ice cream bar filled with passion fruit and dipped in 70% chocolate.

Baked banana ice cream bar with toffee, dipped in caramelized chocolate.

Raspberry ice cream bar filled with fruit and dipped in 40% white chocolate.

Traditional hojarasca cake with layers of thin crispy pastry, manjar (milk caramel), custard, raspberries and walnuts.