

< April Menu 2026 >



| HARVEST |
DON MELCHOR

Appetizer

Selection of local cheeses and artisan breads
with house-made jam.

Subercaseaux Emiliana Cuvée sparkling wine



Main Course

Winemaker's barbecue

(Roasted mushroom option available for vegetarians)

SIDE DISHES

Corn pie with a vegetable base.

Confit eggplants with chickpea hummus,
Andean feta cheese, and Chilean palm honey.

Seasonal roasted vegetables.

Mixed green leaves with confit cherry
tomatoes and Patagonian sheep cheese.

Paired with Don Melchor.



Dessert

Don Melchor tart with red fruits
and berry sauce.

Coffee and herbal infusions.