



PRICES IN MXN

S910 (340a)





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LIVE A GASTRONOMIC EXPERIENCE

Salads

- Mediterranean Salad Cucumber, red onion, feta cheese, tomato, olive oil and lime juice.
- Caprese Bruschetta Cherry tomato with olive oil, garlic, burrata cheese and focaccia
- Beef Carpaccio Beef slices, caper vinaigrette, parmesan cheese and watercress salad

Chickpea, olive oil and pita bread

Frito misto

Crunchy squid, fish strips with marinara sauce and lime

- Soups
- Mushrooms cream Roasted mushrooms with thyme and truffled oil

A Cacciucco [∞] Fish and seafood soup

Traditional Hummus

Pastas

- Penne all'Arrabbiata
 Tomato sauce with peperoncino and mozzarella cheese cubes
- Braguetti mar e monti
 Mussels, squid and shrimp with mushroom mix
- Spaghetti Bolognese Traditional with beef sauce

Main Courses

- Beef tenderloin Served with baked potatoes, pepper sauce and candied cherry tomatoes
- Lamb Rack Accompanied by vegetable ragout and creamy rice with fresh mint
- Grilled octopus Seasoned with paprika and olive oil. Served with seasonal vegetables and mashed eggplant
- Robalo en salsa menier Seasoned with lime juice, garlic and parsley. Served with white rice and asparagus

Coq au vin

Braised chicken drumsticks in red wine and spices, served with creamy polenta

 Roasted cauliflower
 Served with mashed peas, chipotle aioli and mint sprouts

Desserts

- 🗰 🖬 Lemon Pie
 - Soft lime custard accompanied by flamed meringue
 - Cheesecake Vanilla biscuit filled with cheese mix



- Crème Brûlée Vanilla fudge with crunchy sugar covered
- 🗰 🛿 Apple Pie

Served with caramel sauce and vanilla ice-cream

Cake filled with creamy chocolate cream, with a touch of cinnamon

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FISH

*Consumption of raw or undercooked meat or seafood may increase the risk of contracting a foodborne illness.