



\$1,410 (850a) PRICES IN MXN



\$910 (340a)



\$1,200 (300a)





\$1,100

LIVE A GASTRONOMIC EXPERIENCE

COLD APPETIZERS

Beef Tartare

Beef steak, grain mustard, caper, shallot and garlic aioli.

Shrimp Cocktail **\$**

Shrimp, cocktail sauce, olive and coriander.

Caesar Salad

Lettuce, caesar dressing, grana padano cheese, anchovies, grilled chicken.

SOUP

HOT APPETIZERS

Crab Cake

Served with chipotle aioli. fennel salad and apple.

Provolone

Melted cheese, tomato sauce, poached peppers with oregano.

Grilled Octopus

Octopus marinated with 3 chili adobo, garlic aioli, baby potatoes, chili ash.

Mussels in Marinara Style

Fresh mussels, marinara sauce and caramelised onions.

Onion Soup

With Gruyere cheese crouton.

Lobster Bisque

With a touch of liquor pernod.

FROM OUR GRILL

Rib Eye **New York** Baseball (Beef Steak) Flank Steak Pork Entrecôte **BBQ** Ribs **Spicy Chicken**

Salmon

Served with mushroom, baked potato and grilled vegetables.

SAUCES

Chimichurri

⋈ Gravy

- Whiskey BBQ
- ▼ 3 chillies Adobo

SIDES

- Mashed Potatoes
- Provençal Mushroom
 - Baked Potato
- Potato Wedges French Fries

Mac & Cheese

Macha Sauce

Grilled Corn on the Cob

DESSERTS

Red velvet

Fluffy red sponge cake, with creamy cream cheese filling, accompanied by chocolate soil.

Pastel Selva Negra
Chocolate sponge cake with white chocolate and black cherry filling.

Cake with grated carrots, cream cheese filling infused with lemon zest.

Carrot cake

Cake with grated carrots, cream cheese filling infused with lemon zest.

A fluffy, lemon-infused mascarpone cheese cake with a blackberry sauce.























