STARTERS

Fried Beef Cesina (100g) $440

Guacamole, pico de gallo, home made corn tortillas

Provolone Cheese (250gr) $245

Confit tomato, balsamic reduction

Prosciutto San Danielle (100gr)* $295

Side of *green salad*

Tuna Tostadas Tequila Style $190

Seared tuna in tequila, apple, spinach, radish vinaigrette

Salmon Carpaccio* (80g) $240

Lettuce, purple onion, lemon vinaigrette

Octopus Carpaccio (80g) $265

Marinated in chile guajillo, pico de gallo and a touch of mango

"Salpicón de Pato" Taco (3 pieces) $250

Tortilla wonton, red onion garnish

Beef Carpaccio* (80g) $220

Mixed green leaves, mushroom, shaved parmesan cheese

Smoked Salmon Tostadas $ 295

Salmon over hash brown potato, sour cream, chives, green salad.

Rock Shrimp Tempura (80g) $230

Spicy sauce, chives

Bourginon Snails $395

In their shell, butter

SOUPS

Tortilla Soup $170

Tortilla, chicharrón, cheese, avocado, and sour cream

Onion Soup $195

Traditional style

Chile Poblano Cream Soup $170

Chile poblano with roquefort mousse

Corn and Huitlacoche Cream Soup $190

Seared huitlacoche, seed cracker

MAKIS

Spicy Tuna Roll (8 pz) $220

Tuna, avocado, cucumber, spicy mayo

Horus Roll (8pz) $225

Fried, shrimp, gouda cheese, avocado chipotle mayonese

Spicy Salmon Roll (8pz) $220

Salmon, masago, cucumber, eel sauce

Ebi Roll (8pz) $230

Shrimp tempura, cream cheese, masago mayonese, rolled in shaved cucumber

TACOS

Cochinita Pibil Taco $65

Red onion garnish and habanero on the side

Chamorro Taco (40g) $65

Home made corn tortilla, cilantro, onion, salsas

Taco Gobernador (1pz) (80g) $130

Shrimp, gouda cheese, chile serrano, cabbage, red onion, avocado, chipotle mayonese

Rib Eye Taco (40g) $130

Home made corn tortilla, cilantro, onion, salsas

PIZZA

Pizza Margarita $225

Classic style with tomatoes, mozzarella and basil leaves

Srimp Pizza $290

Creamed spinach, mozzarella, shrimp

Pizza Reina $255

Tomatoes, mushrooms, ham, mozzarella

Pizza Prosciutto* $350

Prosciutto San Danielle, tomato, arugula, mozzarella

SALADS

Capresse $180

Cherry tomatoes, mozzarella, basil, balsamic vinegar

Shrimp Salad $ 295

Mixed green leaves, garlic chips, grilled shrimps (80g), lemon vinaigrette

Laborcilla Salad $200

Mixed green leaves, spinach, french green beans, green grapes, edamame, cilantro, parmesan cheese, tangerine vinaigrette

Roquefort Endive $ 230

Mixed green leaves, endive, pear, caramelized nuts, light roquefort dressing

Todos nuestros precios incluyen IVA

PASTA

Shrimp Tagliatelle $420

White butter sauce, parmesan cheese

Spaghetti Pomodoro $215

Classic tomato pomodoro sauce, garlic, onion, basil, parmesan cheese

Ricotta Ravioles (5pz) $285

Tomato sauce, basil, parmesan cheese

Bolognese Lasagna (380g) $370

Classic style

SPECIALTIES

Sea Bass $530

Grilled, *marinated in axiote, cactus, beans*

Grilled Salmon $480

Edamame, orange sauce with a touch of chipotle

Oriental Tuna $550

Oriental sauce, wok vegetables and rice

Mole Oaxaqueño $420

Chicken, rice, beans, sesame seeds

Trilogy: Beef, Shrimp and Ravioli $650

Prime beef filet, jumbo shrimp, mushroom raviolis, grilled asparragus

Beef Filet in Chemita Sauce $530

Prime beef filet (250g), chemita sauce, potato puree, edamame

Rossini Beef Filet $650

Foie gras, mushroom mix, potato puree, truffle oil and red wine sauce

Grilled Shrimp $595

Jumbo shrimp, white butter sauce, vegetables spaghetti style, touch of chilli oil

Charcoal Grilled Octopus $550

Grilled peppers, black and green olives, potatoes, red onion, touch of chilli oil

Traditional Style Turkey $590

Turkey in the oven, three style purées, gravy sauce and blueberry glaze

Beef Bourgignon Stew $620

Beef marinated in red wine, onion, potatoes, served in a pot, tagliatelle as a side

Chicken Curry $450

Mushrooms, onion, curry sauce, wild rice

Beef Filet in Tarragon Sauce $ 535

Prime beef filet, french fries with a touch of truffle

Cordon Bleu Chicken $430

Chicken breast filled with ham and gruyere cheeese, tomato sauce, tagliatelle, parmesan

CHARCOAL GRILLED JOSPER OR BROILER

Rib Eye (350g) $860

Prime Cut

New York (340g) $710

Arrachera (300g) $510

Mexican cut

Top Sirloin Picaña (300g) $500

Prime Cut

Beef Filet Medallion (250g) $490

Prime Filet

Beef Filet Medallion (150g) $350

Prime Filet

All dishes served with a side of salsa verde, 100g of french fries

EXTRAS

SAUCES

Red Wine Sauce $40

Bernaise Sauce $60

Chemita Sauce $45

Tarragon Sauce $55

SIDES

French Fries $55

Creamed Spinach $60

Grilled Asparragus $95

Potato Puree $50

Steamed Vegetables $50

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