



APPETIZERS

SHRIMP AND AVOCADO TOWER \$15

Fresh shrimp, avocado, cucumber, cheddar cheese, red onion, tomatoes and crunchy vegetables curls in a lemon and vegetable dressing.

BERRY & FETA CHEESE \$16

Fresh salad of mini lettuce, strawberries, blueberry, lingonberries, walnut, feta cheese, red onion and strawberry dressing.

POKE BOWL

Contain: carrot, radish, red onion, sweet corn, avocado, sesame, olive oil, honey and Chinese watercress in ponzu sauce.

Protein to choose: tuna **\$14.50**/ Shrimp **\$13.50**/ Chicken **\$11**

Choose one: rice or quinoa.

SPICY CHICKEN SALAD \$9

Braised chicken gently baked in BBQ sauce, with the next cold vegetables: kale, cabbage, dried chili, beetroot, cucumber, mango, carrot and thyme oil with balsamic vinegar.

TUNA TARTAR \$13.50

Cubes tuna with black and white sesame, coriander, red onion and avocado.

Accompanied with Swac sauce (soy and sesame sauce), chives and spicy mayonnaise, on fried tortillas.

THAI STYLE TENDERLOIN SALAD \$13.50

Fine slices of tenderloin leaves flavored with peanuts with crunchy vegetables with sesame, accompanied by mini green beans marinated in sesame oil with peanut butter and crispy sweet potato with spices.

QUINOA AND VEGETABLES SALAD \$10

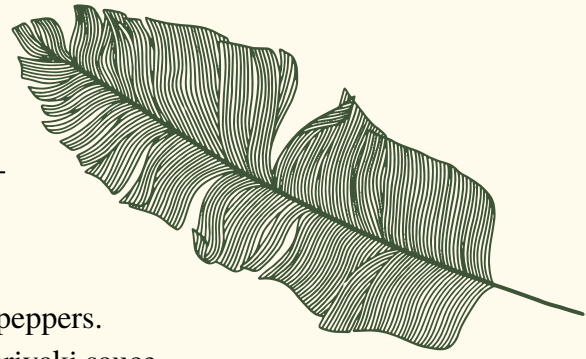
Tropical healthy timbale salad with olive, lemon and mango, cucumber, yellow chili, cherry tomato, microgreens, sweet corn, kale lettuce with dijon mustard dressing.

CEVICHE TENTATION \$13.50

Ceviche with lemon and oranges with chili petals; shrimp, fried squid, fish, mussels, onion, sweet chili, yellow pepper and coriander.

13% sales tax. and 10% service will be added to your account.

MAIN COURSES



BBQ PORK RIBS \$21

Sealed on the grill and baked with cumin, rosemary orange and peppers.
Accompanied by tempura vegetables, jasmine rice and orange teriyaki sauce.

SURF AND TURF \$42

200 grams fine tenderloin medallion with jumbo shrimp in garlic with wine and rosemary.
Accompanied with potatoes in butter, baby carrots, asparagus, mushrooms and shallots
in a wine and balsamic reduction.

FILET MIGNON & PORTOBELLO \$27

200 grams grilled tenderloin medallion accompanied by portobello mushrooms,
rosemary glazed potatoes and creamy wine sauce, red fruits and caramelized balsamic.

GRILLED FLAT STEAK \$26

200 grams fine grilled flat steak and marinated in garlic chimichurri with fresh herbs,
accompanied by mashed potatoes gratin and mini sauteed vegetables.

STUFFED CHICKEN BREAST \$18

Marinated chicken breast stuffed with spinach and feta caramelized in butter and white wine
on quinoa and vegetables with cranberry sauce.

SEA BASS WITH BUTTER AND POLENT \$30

Pan-fried steak bathed in wine and butter on polenta and quinoa, accompanied by broccoli,
mini zucchini, green tomatillo and mini green beans with olive, caper and fresh tomato sauce.

CRISPI SALMON \$30

Sealed and golden salmon fillet on creamy corn accompanied by mini potatoes, brussels sprouts,
grilled vegetables, onions in butter and roasted corn sauce.

SKILLED SNAPPER \$25

Fillet with olive oil and garlic. Accompanied with patacones, coconut vegetables and curry sauce,
pineapple with coconut and white wine.

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TO SHARE

SPRING TRAY \$75

Jalapeños pepper stuffed with cheese, olive and garlic shrimp, baked Argentine empanadas, vegetable wraps, smoked salmon bruschettas with sesame seeds, sea bass tacos in a soft tortilla.



BARBECUE \$85

Picanha, chicken breast, Argentine chorizo, BBQ pork rib, churrasco, Jumbo shrimp, roasted potatoes, mushroom casserole and Cherry tomatoes and mixed salad.

Sauces: Tartar, chimichurri, mushroom sauce, mayonnaise and house spicy chipotle, mustard and honey.

DESSERTS

MOUSSE OF BAILEYS \$12

Creamy Baileys mousse, filled with hazelnut chocolate cream with a spectacular mini passion fruit bonbon.

LEMON BAVARIAN \$12

Delicious lemon dessert, filled with creamy red berries accompanied by a duo of lemon marquise

COLD APPLE CHEESECAKE \$12

Cold cheesecake filled with apple compote, on a base of almonds and crispy crumble.

CHOCOLATE FANTASY \$12

Chocolate mousse on a soft detailed chocolate cake with a mini hazelnut and chocolate cream filling accompanied by coconut ice cream and crunchy almonds.



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