

APPETIZERS

SEA BASS TIRADITO \$14.50

Fine cut of fish, marinated with tangerine, lemon and orange juice. Decorated with spheres of sweet potato and mini beet and coriander leaves.

CAUSE & CEVICHE \$15

Sea bass and squid rinds in lemon and coconut sauce, mounted on potato cause, chili pepper with avocado bathed in lemon.

TENDERLOIN CARPACCIO \$15

Tenderloin carpaccio, encrusted with balsamic and broken black pepper, flavored with thyme, rosemary, garlic and topped with mushrooms and mini lettuce in dressing mustard and lemon.

CHICKEN MILLEFEUILLE \$14.50

Fine chicken flakes mixed with pesto and surrounded by cherry tomatoes, spheres of avocado and fresh cheese bits with olive and sea salt.

MILANO SALAD \$10

Romaine lettuce, chicken, walnuts, apple, whole wheat croutons, Parmesan cheese and mustard and honey dressing.

SPRING SALAD \$7.50

Mixed lettuce, broccoli, carrot, cucumber, mango, pineapple, radish, green beans, vinaigrette lemon and honey.

GARLIC SALAD \$10

Mix of spinach, kale, pinky shrimp, cucumber, mini beans, carrot, with a delicious roasted garlic vinaigrette.

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

SOUPS



CREAM OF CORN \$8

Cream of corn with roasted garlic and caramelized onion accompanied by a bread crostini with olive vegetables.

SHRIMP AND MUSSEL SOUP \$12

Shrimp and mussels soup with julienne vegetables, tofu cheese. Flavored with chives and sesame.

GAZPACHO \$7

Cold and refreshing tomato soup, cucumber with red onion and garlic. flavored with vinegar and olive oil. Accompanied by croutons of bread with parmesan.



RICE, PASTA, HEALTHY AND SEAFOOD

EGGPLANT & VEGETABLE CAPONATA \$12.50

Eggplant breaded with cheese, on a fresh tomato paste together with olive vegetables with rosemary and thyme; garlic oil, potato spheres and mixed quinoa.

FETUCCINI TO YOUR CHOISE

Fetuccini made at your choice: Alfredo, Neapolitan, Carbonara or Pesto. Ingredients to combine: Simple\$13.50/ Shrimp \$20/ Chicken \$17.50/ Vegetables \$15

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MUSHROOM AND SHRIMP RISOTTO \$20

Mushroom risotto and sauteed shrimp with asparagus and cherry tomatoes with fine leaves of grana padano cheese (parmesan cheese) and basil leaves.

EGGPLANT CANNELLONI \$13.50

Eggplant wrap stuffed with fine vegetables on fresh herbs, covered in tomato sauce and basil on a mirror of sweet potato with herbs and olive oil.

FROM OUR GRILL

CHOOSE YOUR TWO PREFERRED SIDE DISH:

You can choose them for beed cuts and seafood.

Vegetable casseroles, roasted potatoes, mashed potatoes gratin, orange-roasted sweet potato, green bean roll with bacon, grilled vegetables grilled, Provencal tomato, buttered vegetables, rice, mini rosemary potatoes and olive oil or snow pea and tarragon.

TWO SAUCES TO CHOOSE:

Mushroom Sauce, red wine sauce, chimichurri, lingonberry sauce, garlic butter with parsley, port sauce and balsamic.

BEEF CUTS

STRIPLOIN \$26

Delicious cut of 370 grams, slightly lean, boneless. It comes from the middle part of the loin. Being a muscle that does not work much, its particularity is being tender meat.

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PICANHA \$26

250 gram cut of meat. Its popularity was generated in Brazil. It is a piece of meat that is next to the hip, being one of the parts that make up the leg (the hindquarters).

TENDERLOIN TIP \$28

Cut 250 grams, it is the fine end of the loin. It is one of the softest and smoothest cuts.

RIB EYE \$28

350 grams filet extracted from the beef rib selection. Popularly known as "Ojo de Costilla". It is also one of the softest and most flavorful cuts.

BBQ PORK RIBS \$24

The rib is a 350 gram combination of bone, coming from the loin area. In addition, it is sealed on the grill with a delicious BBQ sauce.

SEAFOOD

TUNA WITH BALSAMIC VINEGAR \$22

200 grams of delicious tuna medallion with balsamic marinade, sealed on the grill.

FIRE ROASTED GAMBAS \$32

200 grams of shrimp, sealed on the grill.

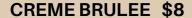
SALMON FILET \$26

200-gram salmon filet, considered a blue fish, rich in healthy fats; grilled.

DESSERTS

CHOCOLATE TEMPTATION \$12

Delicious caramel mousse filled with creamy passion fruit, on a sheet of brownie, accompanied by coconut ice cream and a mini bonbon of red fruits with crispy almonds.



Creme brulee with passion fruit and fresh fruits (strawberries and blueberries).



NEW YORK CHEESECAKE \$12

You cannot miss this classic, delicious New York-style Cheesecake, accompanied by a homemade strawberry compote.

BAKED ALASKA \$8

Combination of three delicious ice creams with almond cake, with English passion fruit sauce as a base.