



# 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.

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## FROM OUR GRILL

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**CHOOSE YOUR TWO PREFERRED SIDE DISH:**

You can choose them for beef 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

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**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.

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# 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 \$8**

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.



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