



MENU

APPETIZERS

ORGANIC SALAD

Organic Confit Vegetables, Caramelized, Almonds, Cranberry Vinaigrette, Apple

MIXED SALAD

Mixed Lettuce, Bell Peppers, Onion, Olives, Carrots, Beet, Orange, Grapefruit

TURNOVER

Ham, Pineapple, Cheese, Ground Beef with Dried Fruit, Mushrooms, Epazote, Tomato Chutney

SNACK PLATE

Argentinian & Spanish Sausage, Chistorra, Chimichurri, Tomato chutney

MELTED CHEESE

(All melted cheese is served with garlic bread and chimichurri sauce)

- \$12 Plain
- \$24 Bone Marrow & Corn Kernels
- \$22 Chistorra

BONE MARROW

Seared Scallops, Grilled Octopus with Butter & Garlic

FROM THE GRILL

FILET MIGNON

Wrapped with Bacon

HALF CHICKEN

Marinated in Beer & Mustard, Potatoes with Chimichurri

CATCH OF THE DAY

Mashed Potatoes with Parsley, Beef Rind Ash

GRILL SPECIALTIES

PICAÑA 400g

FRESH WHOLE FISH

Market Price Grilled or Fried

PARRILLADA FOR TWO

Beef Filet, Chicken, Catch of the Day, Chorizos, Bone Marrow, Beef Sweetbreads

PARRILLADA SURF & TURF

Beef Filet, Flank Steak, Shrimp, Octopus, Chicken

ONE SIDE DISH TO CHOOSE

Broccoli & Cauliflower Gratin, Mashed Potatoes, Corn on the Cob, Baked Potato, Vegetables

SURF & TURF

Beef Filet with Lobster Tail

50% discount with Culinary Experience

PREMIUM 15% discount with Culinary Experience

LAMB CHOP

- \$85 18 oz.
- \$56 8 oz.

PRIME RIB 500g.

SHORT RIB 800 g.

NEW YORK MISHIMA ULTRA

ONE SIDE DISH TO CHOOSE

Broccoli & Cauliflower Gratin, Mashed Potatoes, Corn on the Cob, Baked Potato, Vegetables

DESSERTS

ALFAJORES

RED WINE PEARS

SORBET OF THE DAY TRIO

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion
Please let your server know if you have any dietary restrictions