

## APPETIZERS

IBERIC HAM WITH TOMATO GARLIC RUSTIC PUREE AND CHARRED LEVAIN BREAD <i>75 GRS.</i>	\$790.00
SERRANO HAM CROQUETTES WITH GRAPE REDUCTION <i>8 PCS.</i>	\$165.00
BEET AND YAM CHIPS, FOIE GRAS AND FIG TERRINE, GRAPE REDUCTION AND PISTACHIO POWDER <i>4 PCS.</i>	\$255.00
HEIRLOOM TOMATO AND BURRATA SALAD	\$295.00
TUNA TARTARE WITH AVOCADO PUREE AND NORI CRISPS <i>120 GRS.</i>	\$295.00
SCALLOPS WITH HABANERO AND LEMON AGUACHILE <i>150 GRS</i>	\$295.00
GREEN CEVICHE WITH ENSENADA'S SEAFOOD (SCALLOP, OCTUPUS AND SHRIMP) <i>150 GRS.</i>	\$295.00
SOFTSHELL CRAB TOSTADAS WITH BEANS, AVOCADO PUREE AND CHIPOTLE MAYONNAISE <i>140 GRS. 4 PCS.</i>	\$210.00
OCTOPUS TACOS WITH PORK CHICHARRON AND AVOCADO PUREE <i>150 GRS. 4 PCS.</i>	\$275.00
PORK BACKRIB TACOS WITH GREEN MOLE, PICKLED RED ONION AND RADISHES <i>150 GRS. 4 PCS</i>	\$230.00
RIB EYE TACOS WITH CARAMELIZED ONION AND CILANTRO <i>150 GRS. 5 PCS.</i>	\$295.00
ROASTED SUCKLING PIG TACOS WITH AVOCADO AND MEXICAN HOUSE SALSAS <i>100 GRS. 4 PCS.</i>	\$295.00
PARMEGGIANO REGGIANO RISOTTO WITH DEHYDRATED TOMATO, ROASTED PEANUT AND PURPLE BASIL TARTARE	\$265.00

## ENTREES

ORGANIC WATERMELON GAZPACHO	\$165.00
ORGANIC HEIRLOOM TOMATO SOUP WITH RICOTTA CHEESE GNOCCHIS	\$195.00
LENTIL SOUP WITH IBERIC HAM AND FRIED POACHED EGG	\$175.00
RICOTTA, MASCARPONE AND WALNUT FILLED GUAVAS WITH BABY SPINACH, ENDIVE AND GRANNY SMITH APPLE SALAD <i>4 PCS.</i>	\$210.00
HEIRLOOM BEET SALAD WITH ROASTED CARROTS, AVOCADO, BABY SPINACH AND FETA CHEESE PUREE	\$195.00
GRILLED LETTUCE HEARTS WITH VINAIGRETTE AND NUTS	\$225.00

## MAIN COURSES

GARGANELLI WITH RIB EYE RAGOUT AND GRANA PADANO CHEESE	\$325.00
TAGLIATELLE WITH SHRIMPS, OVEN DRIED TOMATO, KALAMATA OLIVES AND ROSEMARY OIL <i>100 GRs.</i>	\$325.00
SQUID, SHRIMP AND SEABASS BLACK RICE WITH ALIOLI <i>100 GRs.</i>	\$435.00
WHITE FISH WITH MASHED POTATOES, ASSORTED MUSHROOMS AND LANGOUSTINE BISQUE SAUCE <i>180 GRs.</i>	\$395.00
FISH WITH FINE HERBS OVER RUSTIC MASHED POTATOES AND ORGANIC VEGETABLES <i>180 GRs.</i>	\$410.00
SALT ROASTED FISH WITH PAPRIKA AND PARSLEY POTATOES <i>500 GRs.</i>	\$475.00
BRAISED PORK CHEEKS WITH PARMESAN AND MUSHROOM RISOTTO <i>180 GRs.</i>	\$395.00
ANCIENT MUSTARD AND YUCATAN MELIPONA HONEY GLAZED PORK RIBS WITH CREAMED SPINACH AND CONFIT POTATOES <i>380 GRs.</i>	\$395.00
GRILLED ANGUS TENDERLOIN WITH A RED WINE REDUCTION, SMOKED POTATO PUREE AND ASPARAGUS <i>200 GRs.</i>	\$515.00
RIBEYE WITH ROSEMARY LEMON GLAZED POTATOES AND CONFIT PIQUILLO PEPPERS <i>400 GRs.</i>	\$645.00

## DESSERTS

CURED MANCHEGO CHEESE FONDANT WITH FIG MARMALADE, BALSAMIC REDUCTION AND VANILLA ICE CREAM	\$155.00
STICKY DATE CAKE, VANILLA GLAZE, FRESH POMEGRANATE, WALNUTS AND BANANA ICE CREAM	\$145.00
GLUTEN FREE MEXICAN CORN CAKE, PAPANTLA VANILLA SAUCE AND ROUGH CHOPPED TOASTED ALMONDS	\$135.00
ASSORTED SEASONAL SHERBETS	\$125.00
CURED MANCHEGO CHEESE WITH ATE	\$225.00
ROASTED PINEAPPLE WITH MEZCAL SAUCE, ICE CREAM AND MASCARPONE FOAM WITH PESTO	\$135.00