

LUNCH AND DINNER



| Platters for Sharing | USD | Salads | USD |
|---|--|---|-----------|
| FRESH TUNA TOSTADAS With avocado, chipotle mayonnaise and ponzu sauce (3 pieces) | 22 | ITALIAN SALAD With mozzarella, prosciutto, spinach, strawberry and balsamic | 23 |
| SPICY TUNA TOSTADAS 🌶️ Stuffed with tuna tartare with spicy mayonnaise (3 pieces) | 23 | CAPPUCCINO STRAWBERRY SALAD Spinach, goat cheese and coffee dressing | 20 |
| SHRIMP BLACK AGUACHILE 🌶️ With habanero ash (200 g) | 22 | CAPRESSE SALAD With mozzarella, tomato ball and basil pesto | 22 |
| KING CRAB TOSTADAS Stuffed with king crab salpicon (3 pieces) | 60 | CHICKEN CAESAR SALAD Classic house dressing and grilled chicken breast | 20 |
| FRIED TUNA WITH TEMPURA VEGETABLES Breaded with eel sauce (200 gr) | 24 | POMEROLE SALAD Spinach, pear, raspberry and honey vinaigrette | 22 |
| SMOKED SALMON CARPACCIO With its traditional accompaniment and goat cheese (150 g) | 29 | | |
| BETABEL CARPACCIO With strawberry, balsamic vinegar and goat cheese | 20 | Pasta | |
| IMPORTED CHEESE PLATTER Brie, spanish manchego, parmiggiano reggiano, and gruyere with grapes, blackberries, apple puree, and guava sweet paste | 50 (4 people) 25 (2 people) | FUSILLI ARRABIATA 🌶️ With shrimp and fried bacon | 24 |
| IBERIAN HAM PLATTER D.O Jabugo, 100% acorn (100 g) | 60 | SPAGHETTI PESTO With chicken breast and vegetables | 24 |
| | | FETUCCINE CARBONARA With porky belly | 24 |
| | | | |
| Soups and Creams | | Tacos From the House | |
| AZTEC SOUP With pork cracklings | 10 | OCTOPUS TACOS Roasted in achiote sauce (3 pieces) (200 g) | 24 |
| FRENCH ONION SOUP Traditional with gruyere cheese | 10 | PRIME RIB TACOS The best rib baked (4 pieces) (250 g) | 29 |
| ASPARAGUS CREAM With red pepper | 12 | DUCK CARNITAS TACOS Candied in their juice (4 pieces) (220 g) | 28 |
| POBLANO CREAM With grilled corn and cheese | 10 | LOBSTER TACOS 🌶️ Rosarito baja california style (2 pieccs) (100 g) | 32 |
| BEEF MEAT JUICE With its traditional accompaniment | 10 | | |

LUNCH AND DINNER



Specials

USD

NORWEGIAN SALMON

37

In honey sauce and mustard (220 g)

TUNA TATAKI WITH PINEAPPLE

25

Teppanyaki style (200 g)

A LA DIABLA SHRIMPS **U-10**

37

In creamy chile de árbol sauce (190 g)

COCONUT BREADED SHRIMP

34

In mango habanera sauce (190 g)

A LA TALLA SEA BASS

34

Coat barra vieja style (250 g)

MAYAN OCTOPUS WITH GARLIC

31

Charcoal roast (250 g)

CHICKEN BREAST IN CANICA SAUCE

20

The classic of the house (250 g)

CHICKEN BREAST WITH ACHIOTE MARINADE

20

With rice, guacamole and piperrada (250 g)

CHICKEN STROGANOFF BREAST

20

In mushroom sauce and vegetable (250 g)

TURKEY BREAST IN MOLE POBLANO

21

Stuffed with goat cheese (200 g)

ANGUS BEEF STEAK

43

With the sauce of your choice; red wine, mustard, green pepper, balsamic, roquefort or truffle (220 g)

GRILLED BUFFALO BURGER

29

With the cheese of your choice; gruyere, blue, brie, cheddar or raclette (250 g)

GRILLED WAGYU BURGER

37

With the cheese of your choice; gruyere, blue, brie, cheddar or raclette (250 g)

From the Grill

Aged at home 28 days

All our cuts are accompanied by french fries and seasonal vegetables

USD

TOP SIRLOIN

35

Angus beef quality

(400 g)

RIB EYE ANGUS

69

Angus beef quality (450 g)

(800 g, 2 people)

NEW YORK ANGUS

47

Angus beef quality (350 g)



Premium Cuts

All our cuts are accompanied by french fries and seasonal vegetables

RIB EYE AKAUSHI

160

Akaushi angus beef, creole breed of japanese cattle (500 g)

NEW YORK WAGYU BLACK

66

Australian wagyu (225 g)



Desserts

CHEESECAKE

10

With blackberry sauce

PINE NUT WITH STRAWBERRIES CAKE

10

CARROT CAKE

10

CARAMEL CAKE

10

BROWNIE

10

Chocolate

SORBETS AND SEASONAL ICE CREAM

7

Two scoops of chocolate, vanilla ice cream and lemon sorbet

TIRAMISU

10

With baileys sauce