CIELOMAR

SET MENU 08 TO 40 GUEST $ 115 USD PER PERSON

THE WAY TO START – SELECTION OF 3 ITEMS

Rigatoni – braised short rib – arrabiata sauce and reggiano

Melted Oaxacan cheese & burned artichokes

Roasted potato soup – crispy prosciutto – black truffle and 63c egg

Ricotta Gnocchi – brie cheesse – sweet potato purée and nutmeg sauce

Hummus with Prosciutto – pan tomate and garlic purée

Baked De La Baja Oysters - goat cheese - bacon and herbs

Grilled Blue Prawns - moqueca with tomato coconut sauce(3pcs)

Catch of the Day Ceviche - hibiscus & lime sauce - serrano chile 100g

Yellow Fin Tuna Tartar - cumin Oil - tomato and garlic chips - 100g

Tuna Flat Bread - avocado – macha sauce - grilled jalapeño 150g

Margherita – san marzano tomatoes – mozzarella – basil- evoo

Flat Bread Cielo Mar - bell peppers pesto - grouyer cheese and arugula

AROUND THE FIRE – MAIN COURSE SELECTION OF 3 ITEMS

Whole Snapper Zarandeado – citrus segments – zumac and peanut vinaigrette 500g

Roasted Totoaba Fish - madras curry and grilled butter lettuce

Grilled Octopus - green mole - black beans purée - purslane salad 400g

Free Range Chicken – bacon sauce – broccolini – cipollini onion and black truffle

Caramelized Pork Belly Rib - pasilla chile BBQ - campari tomato

Roasted New York – blue cheese ahd banyuls vinegar – asparagus – red wine reduction

Pan seared Beef Fillet – bock choy, celeriac purée, black peppercorn sauce

SIDES & GREENS – SELECTION OF 3 ITEMS

Roasted carrots- Goat milk ricotta – herbs

Fried Brussel Sprouts – pear onion - champagne vinaigrette- provencal

Labneh & roasted tomatoes – meyer lemon – muhammara sauce – nuts 300g

Beluga Lenteils – platain – chorizo and demiglazed

French fries – black truffle oil – oregano and feta cheese 300g

Heirloom Tomato - persian cucumber – grapes - hazelnut- strawberry vinaigrette

Grilled Romaine - parmesan cheese - Sesame and Confit Garlic Dressing

Charcoal Beet Salad - pineapple puree - feta cheese and lemon vinaigrette

DESSERT SELECTION OF 03 DESSERTS

Kie Lime Pay - Lemon Curd, Vanilla Sable, Meringue, Citrus Segments and Meyer Lemon Gel

Apple and Croissant Pudding - Smoked Vanilla Ice Cream and Coconut Crumble

Borrachito with Damiana Liquor - Savarin, Basil Cream, Dill Crumble and Rooth Beer Leaf Ice Cream

Grilled Banana Bread - Banana Biscuit, Caramel Cremeux, Crispy Cacao, Plantain Chips and Stout Beer Ice Cream

Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of foodborne illness.

Prices are in US dollars, 16% local tax and a 15% service charge are included