

# **APPETIZERS**

(17,12,14) OCTOPUS 120g CARPACCIO FROM YUCATAN - smokey charro beans - chorizo [25] crumble - goat cheese cream - pepperoncino and caper vierge sauce (1,7,12) FRENCH ONION CREAM SOUP - roasted pearl onion - toasted bread [17] gratinated with a blend of manchego and edam cheese MELTED CHEESE FROM OAXACA 200g - marinated artichoke - mesquite [28]\* wood charred salsa tatemada - flat bread (1,2,12) MUSSELS 100g AND CLAMS 100g FROM ENSENADA - Cooked with garlic -[25] chorizo 30g - potato white wine, pinto beans, jalapeño - wood oven baked sourdough (2,14,7) BAJA SCALLOPS 60g - grilled asparagus - smoked pancetta 40g - pearl [28]\* onions - creamy corn "risotto style" (12,10,15) GARDEN SALAD - green leaves - sherry vinaigrette - fresh avocado - [17] cucumber - green olives (7,8,10,12 FIG SALAD - comte cheese - pistachio - plum - arugula - red wine [18] vinaigrette ENHANCE YOUR SALAD Pata Negra ham 5 Jotas 60g [18]\* Shrimp 80g [12] Chicken 80g [10] (6,12,14) FRESH OYSTERS FROM ENSENADA 5pcs - chili cascabel - mignonette - [25] (4,12 TIRADITO OF OUR DAILY CATCH 120g - passion fruit sauce - serrano [22] chili (1.4.12 YELLOWFIN TUNA TARTAR 130g - extra virgin cumin oil & crispy garlic [28] - avocado - crispy wood oven sourdough PASTAS & WOOD OVEN PIZZA (1,7,12) BLACK TRUFFLE ARTISAN PIZZA - fontina cheese - organic arugula -[40]\* shiitake cream - jalapeño - sliced fresh truffle (1,7,12) PIZZA "AL PASTOR" - adobo marinated pork (100g)- pineapple relish -[28] cilantro - Oaxaca cheese **[231** (1,7,12) MARGHERITA PIZZA - mozzarella cheese - chopped basil - EVOO [35]\* (1,7,12) FLAT BREAD - topped with cherry heirloom tomato salad - arugula burratina - jamon iberico 5 Jotas (30g) (1,6,7,8 CALAMARATA PASTA - toscany tomatoes pesto - basil - garlic - pine nuts[26] (1,6,7) CASARECCE PASTA - Italian pork sausage (100g) - sage - grana padano [25]

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, 15% service charge and 16% federal tax are included

parmesan

# Items marked with (\*) are not part of any contracted Meal Plan FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

#### THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegans



### WOOD FIRE GRILLED CUTS

#### THE CUTS

FILET MIGNION 7oz-200g [87]

Double ranch signature grain fed us beef NY STRIP STEAK 14oz-400g [94]\*

Double ranch signature grain fed us beef NY STEAK BASEBALL CUT [71] 70z-200g

Double ranch signature grain fed us beef PORTHERHOUSE STEAK 23oz-652g [165]\*
Double ranch signature grain fed us beef BONE-IN COWBOY STEAK 20oz-566g [165]\*
Double ranch signature grain fed us beef PICANHA 9oz-256g [48]

Double ranch signature grain fed us beef

SKIRT STEAK 90z-256g [69]

Double ranch signature grain fed us beef LAMB CHOPS 8oz-225g [86]\*

Us new port pride natural from colorado
HALF GRILLED ORGANIC CHICKEN [27]
8oz-225g

SECRETO IBERICO 7oz-200g [94]\*

Spains most exclusive breed of black pigs
- "Pata negra"

"CIELOS" WAGYU BURGER 8oz-225g [38]

SNAKE RIVER FARMS AMERICAN WAGYU

Mezquite grilled, whiskey infused onion chipotle jam - tomato - lettuce - Oaxaca and mozzarella cheese - portobello mushroom (1,3,7,12)

Our natural beef originates from beef breeds which have been sustainably raised on American family ranches. In order for these cattle to qualify as our definition of "Natural", they are never administered antibiotics or growth hormones and are fed a 100% vegetarian diet.

#### THE SAUCES

- (7) **BLUE CHEESE SAUCE** with grilled portobello mushrooms **ROASTED GARLIC AND THYME BUTTER**
- (3,12) CHORON SAUCE bearnaise sauce mixed with tomato purée HICKORY BOURBON SAUCE with-green peppercorn and cream
  (9) NATURAL JUS
- (12) CHIMICHURRI SAUCE herbs, garlic, vinegar, spices
  (9) BORDELAISE SAUCE- red wine, bone marrow, butter, shallot
  ALL CUTS HAVE 1 SIDE OF 90G & 1 SAUCE INCLUDED

# FROM OUR WOODFIRE BURNING OVEN

- (11,12) CABECERO IBERICO PORK 7oz-200g pipian sauce cranberry jam green [72]\* tomato sauce herb salad
   (12,4) SUSTAINABLE CATCH OF THE DAY 170g grilled vegetables from [38] Miraflores jalapeño vierge sauce
   (2,7) WILD GRILL SHRIMP 200g garlic and chili butter mezcal flambe bone [62]\* marrow rice with herbs
  - (14 OCTOPUS FROM YUCATAN PENINSULA 225g tomatillo relish organic [44] arugula baby spiced potatoes
- (4,6,5) "ZARANDEADO" WHOLE FISH 450g greens gilled lemon citrus [44] segments peanut zumac

# SIDES TO SHARE OR NOT

8,10,12) BRUSSEL SPROUTS 150g - champagne vinaigrette - caramelized nuts	[12]
(8,10,12) WOOD OVEN ROASTED CELERY ROOT 150g - mustard vinaigrette	[18]
(15 FARM VEGETABLES 1500g - from Miraflores - grilled over hickory wood	[11]
(1,7,12) CASARECCE PASTA 150g - with 3 cheese sauce - truffle oil ad garlic	[18]
(1,7,12) TRUFFLED FRANCH FRIES 200g - parmesan cheese - aioli garlic	[18]
(7) CRUSHED MEZQUITE ROASTED BABY POTATOES 200g - sour cream - chives	[11]
(7) MASHED POTATO 150g - wood oven roasted - garlic - grana padano	[11]