

Mar

Jumbo Shrimp	42
Coconut Milk Polenta & Spicy Guava Sauce	
Alaskan King Salmon	38
Saute Fennel Slivers, Orange & Balsamic Vinegar Reduction	
South American Sea Bass	45
Steamed Asparagus with Spicy Chorizo Emulsion	
Seared Cold Rare Hawaiian Yellow Fin Tuna	38
Napa Cabbage, Shitake Mushrooms & Oriental Black Bean Sauce	
Maine Diver Scallops	42
Roasted Butternut Squash, Capers & Raisin Emulsion	

Tierra

Certified Angus "Bistec Encebollado"	45
Beef Tenderloin Cutlets, Sauté Onions & Pikayo Fries	
Certified Angus NY Striploin	49
Beech, Maitake & Royal Trumpets Mushrooms with Sherry Wine Sauce	
Certified Angus Beef Tenderloin	50
Asparagus, Stilton Blue Cheese & Port Wine Sauce	
Petit Duck Magret	37
Sauté Crimini Mushrooms & Raspberry Vinegar Gastrique	

Al Laíto

\$6.00 Each

Rice & Beans	Mamposteao
Pikayo Fries	Mofonguitos
Asparagus	Spinach
Mushrooms	Tostones

Arroz con Jueyes \$9.00

"Pikadera"

"Pegao" Tuna with Chipotle Mayonnaise	14
Petit Pork Belly Burgers with Gouda Cheese	12
Truffle Cheese "Empanadillas" with Truffle "Mojito"	14
Beef Tenderloin Alcapurrias with Garlic Aioli	14
Gouda Cheese Parisienne with Guava Sauce	14
Veal Cheek "Taquitos" with Red Pickled Onions	14
Spicy Shrimp "Taquitos"	14

Frío

Beef Tenderloin Carpaccio, Parmigiano Reggiano & Arugula Micro Greens	15
Portuguese Octopus with Shallot "Escabeche" & "Jamon Serrano"	19
Spicy Octopus with Julienne of Cucumber & Spicy Ponzu Sauce	19
Tuna Tartare with Jalapeño, Wasabi Tobiko & Cold Yuzu Miso Broth	17
Fennel, Arugula, Manchego Cheese with Truffle Oil Vinaigrette	18
Petit & Micro Farm Raised Greens, Balsamic Vinaigrette & Feta Cheese	17
Campari Tomatoes with Spinach, Crispy Bacon & Stilton Blue Cheese	17
Caesar Salad with "Arroz Pegao"	16

Caliente

"Risotto de Gandules con Chicharron"	14
Escargot with Wild Mushrooms & Balsamic Vinegar	18
Foie Gras with Ripe Plantains & Black Truffle Honey	30
Corned Beef Brisket "Pionono" with Fricase Sauce	15
Shiitake Mushroom Risotto with Truffle Oil & Red Wine Sauce	18
Mini Penne Pasta with Creamy Spinach, Pine Nuts & Truffle Cheese Gratin	19
Scallop Ravioli with Asparagus Slivers & White Wine Beurre Blanc	19
Mini Fussilli with Sweet Italian Sausage & Pesto	18
Lumachine with Spicy Crab "Salmorejo"	19

Chocolate & Cheese Soufflés

Kindly preorder with your Meal, Baking Time is 20 Minutes	15
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All of Our Beef Selections are Certified Angus Beef® Brand
 Be advised the consumption of raw or partially cooked foods could be dangerous to your health.

Dessert

Cheese Flan	11
Vanilla Bean Crème Bruleé	11
Key Lime Pie	12
Chocolate Decadence with Raspberry Coulis	12
Tiramisu with Candy Pecans & Brandy Sauce	12
Chocolate Tart with Peanut Butter Ice Cream	12
Pistachio Carrot Cake, Mascarpone Frosting & Mandarin Jelly	11
Mango Marshmallow with Pineapple Spiced Compote	12

Ice Cream & Sorbet

Please Inquire About our Selections

Wine By The Glass

Champagne

Moet & Chandon, Imperial Brut

Moet & Chandon, Rose Imperial

Raventos I Blanc, Cava, Spain

White Wine

Honig, Sauvignon Blanc, Napa Valley

St. Francis, Chardonnay, Sonoma County

Brandborg, Riesling, Umpqua Valley, Oregon

Lolo, Albariño, Rias Baixas, Spain

Val de Sil, Godello sobre Lias, Valdeorras, Spain

Red Wine

Costamagna, Cabernet Sauvignon, Lodi, California

Castle Rock, Pinot Noir, Carneros, California

Napa Cellars, Merlot, Napa Valley, California

Dobleu, Special Selection by Wilo Benet, Tempranillo, Spain

Cillar de Silos, Ribera del Duero, Spain

Privada By Norton, Malbec/Merlot/Cabernet, Argentina

Tresor by Ferrari Carano, Blend Cabernet/Malbec/Petit Verdot

Cocktails

Evolution

Mariachi Mojito

Cancun

Sweet Moment

Ryder