

DINNER MENU

STARTERS, SOUPS & SALADS

Queso Cilantro

Breaded and baked Monterey Jack Cheese (120g) served with a cilantro sauce and tortillas
\$230

Fried Calamari

Crispy battered and fried calamari (120g)
\$260

Oysters Rockefeller

Oysters (160g) with spinach, bacon and parmesan baked to perfection
\$340

Shrimp Flautas

Crispy flautas filled with shrimp (120g) served in a green sauce with cheese
\$240

3 Pepper Cream Soup

A blend of 3 peppers and cream (355ml), served with blue cheese and croutons
\$180

French Onion Soup

Savory broth with caramelized onion served with a crispy crouton, topped with cheese (355ml)
\$170

Cream of Mushroom or Broccoli Soup

Your choice! Velvety soup made with sautéed mushrooms or broccoli (355ml)
\$180

Roasted Tomato Soup

Creamy Roasted Tomato soup (355ml) served with fresh mozzarella cheese
\$170

Pear & Apple Salad

Shrimp or grilled chicken (120g), mixed lettuce, strawberries, walnuts, and goat cheese with a red fruit vinaigrette
\$270

Caesar Salad

Fresh romaine lettuce, croutons and parmesan cheese with a traditional Caser dressing with chicken, salmon or shrimp (120g)
\$270

House Pasta Salad

Fusilli pasta with fresh tuna (120g) on a bed of spinach, avocado and tomatoes, fresh mozzarella and pesto sauce
\$270

MAIN COURSE

Stuffed Chicken Breast

\$380

(190g) with spinach and mozzarella cheese, wrapped in bacon in a cognac, mushroom, chipotle sauce served with mashed potatoes and vegetables

Filet Mignon

\$510

(200g) grilled to your liking, served with mashed potatoes or sweet potato mash with a sauteed mushroom sauce and vegetables

Arrachera Borracha

\$410

Skirt Steak (190g) in a "drunken" sauce, served with beans, rice and guacamole

Molcajete Campesino

\$430

shrimp (60g), arrachera (70g), chicken (70g), chorizo (50g) with grilled nopal, baby onion, panela cheese, house made sauce

Shrimp - Your Choice

\$510

(180g) grilled, coconut or bacon wrapped served with a mango-ginger-curry sauce with rice and vegetables

Sea Bass

\$320

(200g) served with chile morita and chipotle sauce served on pesto risotto with roasted veggies, mushrooms and asparagus

Mussels - Your Choice

\$360

Mussels (180g) steamed or in garlic butter served with rice and veggies

Fetuccini

\$330

your choice: mussels or grilled salmon (120g) with a light cream sauce with truffle oil served with bread

Seafood Pasta

\$310

(120g) fish, shrimp, mussels, and octopus, in a pomodoro sauce

Vegetarian Enchiladas

\$310

Garbanzo beans and a vegetable blend with your choice of red or green enchilada sauce, covered with cheese

Vegetarian Pizza

\$240

served on thin crust with tomato sauce, cheese and grilled veggies

MENÚ DE LA CENA

ENTRANTES, SOPAS Y ENSALADAS

Queso Cilantro

Queso Monterey Jack
empanizado (120g) sazonado al
cilantro salsa y tortillas
\$230

Calamar Frito

Crujientitos aros de calamar
frito (120g)
\$260

Ostiones Rockefeller

Oysters (8 piezas) deliciosamente
horneados con espinaca, tocino y
parmesano
\$340

Flautas de Camaron

Crujientitas rellenas con camaron (120g)
servidas con salsa verde y queso cotija
\$240

Crema a los 3 Pimientos

Mescla de 3 pimientos, servida con queso
azul y crotones (355ml)
\$180

Sopa de Cebolla

Cebolla caramelizada en consome
de pollo servida con un croton
crujiente cubierto de queso (355ml)
\$170

Crema Champiñones ó Brocoli

Su eleccion de champiñones ó
brocoli souteados con crotones de
parmesano (355ml)
\$180

Crema de Jitomate Rostizado

Servida con queso mozzarella fresco
(355ml)
\$170

Ensalada de Pera y Manzana

con opcion de camaron ó pollo a la
parrilla (120g), sobre mescla de lechugas
mixtas, fresas, nueces, y queso de cabra
con vinagreta de frutos rojos
\$270

Ensalada Cesar

Lechuga Romana, al tradicional
aderezo Cesar con crotones y queso
parmesano su opcion de pollo,
salmon ó camaron (120g)
\$270

Ensalada de la Casa

Fusilli con atun fresco (120g) en
cama de espinacas, aguacate y
tomates con queso mozzarella fresco
y salsa pesto
\$270

PLATO PRINCIPAL

Pechuga Rellena

(190g) Rellena con espinacas y queso
mozzarella, envuelta en tocino y en una salsa
de champiñones y chipotle al cognac,
acompañada de pure de papa y verduras.
\$380

Filet Mignon

(200g) Parrillado a su gusto, servido con pure
de papa ó camote, verduras y salsa de
champiñones
\$510

Arrachera Borracha

Skirt Steak(190g) servida en salasa borracha
con frijoles arroz y guacamole.
\$410

Molcajete Campesino

Con salsa casera y con camarones (60g), arrachera
(70g), pollo (70g), chorizo (50g) nopal
asado,cebollita cambray, queso panela y tortillas
\$430

Camarones al gusto

(180g) a la parrilla, al coco ó al tocino servidos con
salsa de mango al curry acompañada de arroz y
vegetales
\$510

Filete de Robalo

(200g) Servido en salsa de chile morita y
chipotle con risotto al pesto y verduras
asadas, champiñones y esparragos.
\$320

Mejillones al gusto

9 pzs (180g aprox) al vapor ó ajo mantequilla
servido con arroz y verduras mixtas
\$360

Fetuccini

a su gusto: con mejillones ó salmon
(120g) en salsa cremosa con escencia
de trufa y pan de ajo
\$335

Pasta Marinera

(130g) pescado, camaron, mejillon y pulpo
en salsa pomodoro
\$310

Vegetarian Enchiladas

con garbanzos y vegetales cubiertas a su
eleccion de salsa verde ó roja, gratinadas con
queso cheddar
\$310

Vegetarian Pizza

cubierta con variedad de vegetales y
queso al gratin
\$240