

STARTERS

Hummus , chiles toreados, olive oil, paprika, and pita bread (160g)	\$205
Raw hamachi with ponzu sauce (80g)	\$360
Shaved smoked salmon , capers, serrano, red onion, lemon juice, and olive oil (120g)	\$415
White ceviche , tomato, lemon, and crispy tempura (120g)	\$335
Filet carpaccio , parmesan, arugula (100g)	\$325
Marinated tuna toast , avocado, spicy mayo, crispy vegetables (50g)	\$140
Shaved Ensenada abalone with chipotle (80g)	\$310
Braised rib tacos in their juices , salsa martajada (4 pcs.)	\$355
Crispy duck tacos with plum sauce (6 pcs.)	\$330
Fondue and fig croquettes in different textures (8 pcs.)	\$205
Goat cheese soufflé with black olives and cherry tomatoes	\$295

FLORA

Artichoke carpaccio , mushroom, apple, and parmesan	\$345
Roasted Portobello , burrata, balsamic reduction, and arugula	\$315
Green salad , grilled asparagus, Provencal dressing	\$210
Greek salad , cucumber, tomatoes, Kalamata, avocado, onion, parsley, and feta cheese	\$210

SPOON

Roasted mushroom cream , truffle essence, and croutons (300 ml)	\$195
Onion soup , croutons, and gruyere (400 ml)	\$225
Vegetable soup , spinach, asparagus, pumpkin, broccoli, carrot (300 ml)	\$195

MAIN COURSES

Truffled spaghetti , Parmesan, and pepper.	\$425
Penne with tomato sauce and warm burrata.	\$395
Pappardelle with braised short rib and sautéed peppers (120 gr).	\$435
Provençal-style fish with herb vinaigrette and heirloom tomatoes (200 gr).	\$475
Cedar plank salmon with pesto , sautéed vegetables, and mashed potatoes (200 gr).	\$475
Salt-crusted fish with charred kale and broccolini (1 kg).	\$1,060
Duck confit with mushroom and bacon rice (250g).	\$510
Steak and fries (200 gr).	\$610
Charcoal-grilled entrecote (black onyx) with asparagus (400 gr).	\$940

Choose from: béarnaise, toasted bone marrow, or morel mushroom sauce.

SANDWICHES

Rib eye baguette , caramelized onion, cheese dip (180 gr)	\$465
Hamburger Ó , gruyere cheese, truffle, tartar sauce, fries (200 gr)	\$465

DESSERTS

Chocolate cake with marzipan ganache and ice cream (125 g)	\$225
Thin apple tart with vanilla ice cream (1 pc.)	\$225
Chocolate and hazelnut fondant with hazelnut ice cream (1 pc.)	\$225
Basque-style cheesecake with seasonal ice cream (1 pc.)	\$225
Guava cheesecake with guava sorbet (1 pc.)	\$225