

RAW BAR

Marinated tuna tostada with spicy mayo (50 g)	\$180
Sea bass white ceviche (180 g)	\$410
Tuna tartare with lemon juice, ginger, and avocado purée (140 g)	\$410
Thinly sliced Ensenada abalone with chipotle (80 g)	\$420
Octopus carpaccio with lemon-caper vinaigrette (120 g)	\$410
Smoked salmon with sour cream, dill, and blinis (100 g)	\$290

SALADS

Fresh burrata with tender greens and Genovese pesto (250 g)	\$290
Artichoke, mushroom, apple, and Parmigiano Reggiano salad (140 g)	\$295
Green salad with mixed vegetables, cucumber, avocado, asparagus, and seeds (260 g)	\$230
Greek salad with heirloom tomatoes, Kalamata olives, and feta cheese (420 g)	\$260

STARTERS

House brioche (110 g)	\$120
Hummus with sautéed chiles toreados and pita bread (200 g)	\$190
Grilled baby artichoke with arugula and Parmigiano Reggiano (1 pc)	\$180
Croquettes with Gruyère fondue and fig-balsamic sauce (8 pcs)	\$190
Goat cheese soufflé with roasted cherry tomatoes and rosemary honey (240 g)	\$385
Ensenada mussels in white wine (350 g)	\$420
Beef carpaccio with arugula and Parmigiano Reggiano (100 g)	\$350
Duck confit tacos on flour tortillas with plum sauce (4 pcs)	\$390
Braised short rib tacos in their juices with salsa martajada (4 pcs)	\$480

MEATS

SOUPS, PASTAS & RICE

Artichoke, leek and potato soup (300 ml)	\$230
French onion soup with sourdough crouton and Gruyère cheese (400 ml)	\$280
Penne al pomodoro with warm burrata and Parmigiano Reggiano (350 g)	\$420
Pappardelle with braised short rib and sautéed chiles (350 g)	\$530
Truffled orzo with Parmigiano Reggiano (350 g)	\$390
Saffron squash blossom risotto (250 g)	\$380

FISH & SEAFOOD

Salt-baked fish with lyonnaise potatoes, artichoke hearts and tomatoes (800 g) (for sharing)	\$1290
Oven-baked sea bass à la Provençale (200 g)	\$540
Salmon arriero-style with orzo (200 g)	\$520
Grilled shrimp with olive oil (4 pcs)	\$570

BBQ baby back ribs with French fries (400 g)	\$690
Veal Milanese with green salad and tomatoes (300 g)	\$570
Steak and frites (250 g)	\$620
Filet mignon with confit mushrooms, mashed potatoes and onion rings (200 g)	\$590
Charcoal-grilled entrecôte with confit onions and buttered asparagus (400 g)	\$880
Choice of sauce for meats: (Gravy, seared bone marrow sauce, morel pepper sauce, or Béarnaise sauce)	

BURGERS & SANDWICHES

Ribeye baguette with caramelized onions and cheese dip (180 g)	\$520
Ribeye burger with Gruyère cheese, bacon and French fries (200 g)	\$480

SIDE DISHES

Oven-roasted cherry tomatoes (180 g)	\$165
House salad (200 g)	\$105
French fries (200 g)	\$175
Buttered mashed potatoes (200 g)	\$165
Creamed spinach (180 g)	\$165