

TO START

Hummus , blistered chiles, olive oil, paprika, and pita bread (160g)	\$220
Salmon gravlax , sour cream and blinis (90gr)	\$445
White ceviche , tomato, lime, and avocado(120 gr)	\$360
Hamachi sashimi , with charred ponzu (80gr)	\$420
Filet carpaccio , béarnaise, shoestring potatoes, and chili oils (100gr)	\$345
Ensenada abalone , shaved with chipotle (80gr)	\$330
Octopus popcorn , french fries and tartar sauce (120 gr)	\$405
Marinated tuna tostada , avocado, spicy mayo, and crispy vegetables (80 gr)	\$155
Duck tacos crispy with plum sauce (6pz)	\$355
Short rib tacos braised in its own juice and roasted chili sauce (4 pzs)	\$390

SPOON

Lentil soup curry with puffed potato (300 ml)	\$210
Roasted mushroom cream , truffle essence and croutons (300 ml)	\$210
Onion soup , croutons and gruyère (400 ml)	\$235
Vegetable soup , spinach, asparagus, zucchini, broccoli, and carrot (300 ml)	\$210

CASA O´

CHEESE

Roasted tomato tartare , burrata and crispy kale (120 gr)	\$245
Tender artichoke , parmesan cheese sauce and artichoke chips (1pz)	\$345
Fondue croquettes , and figs in textures (8 pzas)	\$220
Goat cheese soufflé , tapenade and cherry tomatoes (240 gr)	\$315
Mushroom fondue , truffle and grilled bread (180 gr)	\$395

SOIL TO SOUL

Artichoke carpaccio , mushrooms, apple, and parmesan (140 gr)	\$360
Green salad , grilled avocado and Provençal vinaigrette (260 gr)	\$230
Heirloom tomato salad , asparagus, almonds, goat cheese, and balsamic vinaigrette (380 gr)	\$245
Greek salad , cucumber, tomatoes, Kalamata olives, avocado, onion, parsley, feta (420 gr)	\$235
Mixed greens salad , figs, walnuts, honey-mustard dressing, and berry coulis (260 gr)	\$235

MAIN COURSES

CASA Ó

Truffle spaghetti, parmesan and pepper (350 gr) \$455

Penne pomodoro and warm burrata (350 gr) \$420

Pappardelle, braised short rib and blistered chiles (120 gr) \$465

Seafood rice stew, saffron and fennel, scented with citrus (350 gr) \$540

Provençal-style fish, roasted tomato, capers, herbs, and olive oil (200 gr) \$560

Baked fish, butter, almond, and confit artichoke flower (200gr) \$565

Grilled shrimp, olive oil, parsley, and eureka lemon (5 pz) \$620

Shepherd-style salmon with habanero orzo (200gr) \$545

Salt-crusted fish, charred kale and broccoli (1kg) \$1,135

Duck confit, mushroom and bacon rice (250 gr) \$560

Grilled octopus, beans and paprika vinaigrette (180 gr) \$550

Filete mignon, blue cheese sauce, bacon, mashed potatoes, and onion rings (180 gr) \$650

Steak & frites (200 gr) \$650

Charbroiled entrecôte with grilled asparagus (400gr) \$1,010

Sauces to choose from:

-Béarnaise sauce

-Charred bone marrow sauce

-Morel sauce

BETWEEN BREADS

Baguette, raclette and cornichons (120 gr) \$395

Rib eye baguette, caramelized onion, cheese dip (180 gr) \$485

Hamburger Ó, gruyère cheese, truffle, tartar mayo, frites (200gr) \$485