

TO START

Hummus, roasted chilies, olive oil, paprika, and pita bread (160 g) \$235

Marinated tuna tostada, avocado, spicy mayonnaise, and crispy vegetables (50 g) \$165

Fondue croquettes and figs in textures (8pzas) \$235

White ceviche, tomato, lime, and crispy tempura (120 g) \$380

Shaved smoked salmon, capers, serrano pepper, red onion, lime juice, and olive oil (120 g) \$470

Shaved tuna, fennel, olive oil, and lemon (120 g) \$335

Beef carpaccio, parmesan, arugula(100g) \$365

Goat cheese soufflé, black olives, and cherry tomatoes (220 g) \$335

Braised short rib tacos in its own juice, martajada sauce (4pzas) \$400

Crispy duck tacos with plum sauce (6 pzas) \$375

FLORA

Artichoke, mushroom, apple, and parmesan carpaccio (180 g) \$370

Green salad, grilled asparagus, and Provençal dressing (180 g) \$240

Greek salad, cucumber, tomato, Kalamata olives, avocado, onion, parsley, and feta (280 g) \$240

Roasted beets with thyme, goat cheese, and citrus chutney (210 g) \$295

SPOON

Vegetable soup with spinach, asparagus, squash, broccoli, and carrots (300 ml) \$220

Roasted mushroom cream, truffle essence, and croutons (300 ml) \$220

Onion soup, croutons, and Gruyère (400 ml) \$250

MAIN COURSES

Tartufata spaghetti, Parmesan, and pepper (350 g)	\$480
Penne pomodoro and warm burrata (350g)	\$445
Pappardelle, braised short rib, and fried chiles (120 g)	\$490
Provençal-style fish, herb vinaigrette, and heirloom tomatoes (200 g).	\$540
Meunière-style fish (220g)	\$545
Salmon cooked on a cedar plank, served with pesto, sautéed vegetables, and mashed potatoes (200 g)	\$540
Duck Confit, slow-cooked duck leg served with mushroom and bacon rice (250 g)	\$575
Steak & frites (200 g)	\$685
Filet Mignon, tender filet mignon served with roquefort sauce, bacon, mashed potatoes, and onion rings (200 g).	\$695
Charcoal-Grilled Entrecôte (400g) Choose from: béarnaise sauce, charred marrow sauce, or morel mushroom sauce.	\$795

BETWEEN BREADS

Rib Eye Baguette caramelized onions, cheese dip (180 g)	\$520
Casa Ó Burger, gruyère cheese, truffle, tartar mayonnaise, fries (200 g)	\$505

DESSERTS

Chocolate cake, ganache, and marzipan ice cream (125 g)	\$240
Apple Tarte Tatin with vanilla ice cream (1 pza)	\$240
Chocolate and hazelnut fondant with hazelnut ice cream (1 pza)	\$240
Guava cheesecake with guava sorbet (1 pza)	\$240