



## DINNER

appeti: small dishes	Goat cheese Crostini / orange & mint sauce	\$85	
	Tomato bruschetta / prosciutto / mozzarella / arugula	\$115	
	Assorted artisan cheese platter / grilled garlic bread	\$108	
	House smoked salmon / crème fraiche/ toasted Brioche bread/ tomato Onion/ capers	\$105/ 195	
	Grilled asparagus on tomato-balsamic salad with aioli and arugula	\$99	
	Roast beef Carpaccio / Dijon mustard/ capers / parmesan cheese	\$95/175	
	small dishes /	Shrimp tempura with pumpkin seeds, spicy garlic and chile sauce	\$115/210
		Calamari stuffed with fine vegetables, tomato and Pernod sauce	\$96
		Sautéed Frog legs / butter / garlic / parsley	\$138/255
		“Andaluz” salad / octopus/ chorizo y papa / arugula and tomatoes	\$110/195
salads		Greek salad Beef tomato/cucumber/ black olives/ lettuce/ feta cheese	\$81/150
		Bistro salad / French mustard vinaigrette/ croutons and bacon	\$86/155
		Mixed Greens / avocado / lime & ginger vinaigrette	\$79
		Sautéed chicken liver / cognac / organic lettuce	\$92/165
		soups	Cold tomato gazpacho /cucumber/sweet peppers / croutons
/ With pesto shrimps			\$105
Onion soup with melted cheese and croutons	\$78		
Bisque of shrimps / crotons	\$85		

Precios en pesos, impuestos incluidos  
 Por pertenecer al Régimen de Pequeño Contribuyente  
 No se expiden facturas



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	<b>Fettuccini frutti di mare:</b> <i>Shrimp / Baby scallops / octopus / mussel / calamari / rose sauce</i>	<b>\$138/230</b>
	<b>Crab cannelloni baked / roasted salsa Verde/cilantro and cheese</b>	<b>\$125/225</b>
<b>pasta</b>	<b>Penne a la Carbonara</b> <i>Bacon /onions /cream /black pepper / parmesan</i>	<b>\$98/175</b>
	<b><u>Penne al Pomodoro;</u></b> <i>Fresh tomato sauce / garlic / basil</i>	<b>\$91/165</b>
	<b>Eggplant ravioli /grilled portobello /brown butter / yogurt</b>	<b>\$105/195</b>
	<b>Italian seafood Cazuela / shrimps / fish / calamari, mussels / octopus / white wine and peppers</b>	<b>\$128/230</b>
	<b>BBQ red snapper filet on wilted spinach &amp; vegetables/ hazelnuts</b>	<b>\$132/235</b>
<b>Fish</b>	<b>“Ricardo” Sarandeadado style fish filet / jicama and cilantro salad</b>	<b>\$120/205</b>
	<b>Grilled fish fillet / guajillo shrimps / corn cream / grilled tomatoes poblana sauce</b>	<b>\$245</b>
	<b>Breaded chicken breast on Cappellini pasta / tomato sauce/ Baked with Parmesan &amp; mozzarella</b>	<b>\$188</b>
<b>meat</b>	<b>Rosemary grilled pork tenderloin medallions / plantain / Potatoes and spinach/ Three cheese sauce</b>	<b>\$138/195</b>
	<b>Angus beef tips sautéed with Marsala wine and mushrooms, Buttered fresh pasta</b>	<b>\$205</b>
	<b>Grilled beef tenderloin/ goat cheese stuffed ancho chili/ mashed Potatoes/ sautéed spinach and chipotle sauce</b>	<b>\$155/249</b>
	<b>Grilled Filet Mignon/ green peppercorn sauce / French fries</b>	<b>\$225</b>
	<b>Angus Rib Eye Steak 14oz / french potatoes / café Paris butter</b>	<b>\$325</b>
	<b>French fries</b>	<b>\$49</b>
	<b>Thai rice “Jasmine” cooked with coconut milk and lime leaves</b>	<b>\$50</b>
<b>sides</b>	<b>Spinach sautéed / garlic / vegetables</b>	<b>\$77</b>
	<b>French green beans sautéed with caramelized onion and thyme</b>	<b>\$69</b>

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