



MENU

APPETIZERS

ORGANIC SALAD \$18

Organic Confit Vegetables, Caramelized, Almonds, Cranberry Vinaigrette, Apple

MIXED SALAD \$18

Mixed Lettuce, Bell Peppers, Onion, Olives, Carrots, Beet, Orange, Grapefruit

TURNOVER \$24

Ham, Pineapple, Cheese, Ground Beef with Dried Fruit, Mushrooms, Epazote, Tomato Chutney

SNACK PLATE \$24

Argentinian & Spanish Sausage, Chistorra, Chimichurri, Tomato chutney

MELTED CHEESE

(All melted cheese is served with garlic bread and chimichurri sauce)

\$12 Plain

\$24 Bone Marrow & Corn Kernels

\$22 Chistorra

BONE MARROW \$32

Seared Scallops, Grilled Octopus with Butter & Garlic

FROM THE GRILL

FILET MIGNON \$45

Wrapped with Bacon

HALF CHICKEN \$35

Marinated in Beer & Mustard, Potatoes with Chimichurri

CATCH OF THE DAY \$39

Mashed Potatoes with Parsley, Beef Rind Ash

GRILL SPECIALTIES

PICAÑA 400g \$39

FRESH WHOLE FISH

Market Price Grilled or Fried

PARRILLADA FOR TWO \$79

Beef Filet, Chicken, Catch of the Day, Chorizos, Bone Marrow, Beef Sweetbreads

PARRILLADA SURF & TURF \$82

Beef Filet, Flank Steak, Shrimp, Octopus, Chicken

ONE SIDE DISH TO CHOOSE

Broccoli & Cauliflower Gratin, Mashed Potatoes, Corn on the Cob, Baked Potato, Vegetables

SURF & TURF \$80

Beef Filet with Lobster Tail

50% discount with Culinary Experience

PREMIUM 15% discount with Culinary Experience

LAMB CHOP

\$85 18 oz.

\$56 8 oz.

PRIME RIB 500g. \$75

SHORT RIB 800 g. \$85

NEW YORK MISHIMA ULTRA \$110

ONE SIDE DISH TO CHOOSE

Broccoli & Cauliflower Gratin, Mashed Potatoes, Corn on the Cob, Baked Potato, Vegetables

DESSERTS

ALFAJORES \$9

RED WINE PEARS \$11

SORBET OF THE DAY TRIO \$9

Prices are in US dollars, 16% tax included

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion

Please let your server know if you have any dietary restrictions