

Grill Night

Welcome

ARGENTINIAN CHORIZO PANINI

Col slaw with aji tartar mayo, chimichurri, tomato, mozzarella cheese

USD

\$6

Soups & Salads

BLUE CHEESE & PEARS SALAD

Rucula, mix green, apple vinaigrette, nuts

\$16

RANCHO SALAD

Ricota cheese, artichoke, fig, candy pepita, chili vinaigrette

\$16

SMOKE CORN SOUP

Chili oil, zucchini tempura, cilantro

\$12

TORTILLA SOUP

Panela cheese, crispy tortilla, sour cream, avocado

\$13

Main Course

CATCH OF THE DAY

\$38

KIMCHE ACHIOTE PRAWNS

\$36

CUSCO HALF CHICKEN

\$30

BEEF TENDERLOIN WITH CHIMICHURRI

\$38

KABAYAKI PORK BELLY

\$35

SKIRT STEAK TACOS

\$32

Sides

TRUFFLE FRIES

\$11

GRILLED VEGETABLES

\$8

Dessert

Dessert Trilogies: Pastry Chef's Choice \$11

Prices are in American dollars, 16% Tax included

*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire.

