



DINNER

appetizers

House smoked salmon roll / crème fraiche / cucumber / chives	\$95/ 185
Roast beef Carpaccio / Dijon mustard/ capers / parmesan cheese	\$87/158
Goat cheese Crostini / orange & mint sauce	\$79

small dishes

Shrimp tempura with pumpkin seeds, spicy garlic and chile sauce	\$105/200
Grilled asparagus on tomato-balsamic salad with aioli and arugula	\$92
Calamari stuffed with fine vegetables, tomato and Pernod sauce	\$89
Grilled octopus salad "Andaluz" Chorizo/ fingerling potatoes/ parsley / lemon and arugula	\$98/175

salads

Greek salad Beef tomato/cucumber/ black olives/ lettuce/ feta cheese	\$74/140
Mixed Greens / avocado / lime & ginger vinaigrette	\$69
Bistro salad / French mustard vinaigrette/ croutons and bacon	\$80/140
Assorted artisan cheese platter / grilled garlic bread	\$98

soups

Cold tomato gazpacho /cucumber/sweet peppers / croutons	\$70
/ With pesto shrimps	\$95
Onion soup with melted cheese and croutons	\$70
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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	Penne a la Carbonara <i>Bacon /onions /cream /black pepper / parmesan</i>	\$89/165
pasta	<u>Penne al Pomodoro;</u> <i>Fresh tomato sauce / garlic / basil</i>	\$85/155
	Eggplant ravioli /grilled portobello /brown butter / yogurt	\$95/180
	Crab cannelloni baked / roasted salsa Verde/cilantro and cheese	\$115/210
	Prosciutto & mozzarella stuffed ravioli / tomato/ cream/ parsley	\$125/230
Sea food	Italian seafood Cazuela with shrimps, fish, calamar, mussels and octopus	\$125/210
	Pacific shrimps sautéed in curry & spices served on a salad of mixed greens, mango, jicama with yogurt dressing	\$135/235
Fish	BBQ red snapper filet on wilted spinach & vegetables/ hazelnuts	\$120/210
	“Ricardo” Sarandeadado style fish filet / jicama and cilantro salad	\$110/185
	Red snapper fillet/ crab & spinach topping/ white wine sauce	\$230
meat	Honey & jalapeño glazed chicken breast on tomato & zucchini gratin With feta cheese	\$175
	Angus beef tips sautéed with Marsala wine and mushrooms, Buttered fresh pasta	\$185
	Grilled Filet Mignon/ green peppercorn sauce / French fries	\$205
	New York Strip”Angus US Choice” / Cesar salad / grill tomato	\$285
sides	French fries	\$46
	Thai rice “Jasmine” cooked with coconut milk and lime leafs	\$46
	Spinach sautéed with crispy ginger and corn kernels	\$70

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