

BEGINNINGS:

CLAM SCALLOPS/AGUACHILE/CUCUMBER/RED ONION/ CORIANDER	\$150
TUNA AND GREEN APPLE TARTAR/AVOCADO/CHILTEPIN/PONZU SAUCE	\$150
“AJILLO” SHRIMP/LIME JUICE/CUITLACOCHÉ PUREE/CORIANDER	\$150
HEART OF ROMAINE/CROUTONS/PARMESANCHESSE/BACON/CAESAR CREAMY DRESSING	\$100
LOCAL TOMATOES/ AVOCADO/RED ONION/LOCAL CHESSE/OREGANO-LIME VINAIGRETTE	\$ 90
ROASTED BEET/SPINACH/BLUE CHESSE/CARAMELIZED WALNUT/BALSAMIC REDUCTION	\$ 90
SHRIMP BISQUE/PURE ROASTED TOMATOES/BASIL	\$150
CLAM CHOWDER/CHOCOLATE CLAM/FRIED CHORIZO/COMFIT POTATOES/CORIANDER	\$150

MAINS:
TODAY FISH MARKET
YOUR WAY
MARKET PRICE

CATCH OF THE DAY

SALMON

TUNA

SAUCES

TOMATOES-CAPERS-GREENS OLIVE-OIL

CITRUS BUTTER

CILANTRO & LIME MAYONNAISE.

PINEAPPLE AND ANCHO CHILI CHUTNEY

OUR FISH ARE SOURCED LOCALLY, WE SELECT AND HAND CUT OUR FISH DAILY, ONLY THE ABSOLUTE FRESHEST, EXCEPTIONAL QUALITY FISH ARE SELECTED AND MOSTLY LINE CAUGHT.

ALL SEAFOOD AVAILABILITY IS SUBJECT TO SEASONAL WEATHER AND FISHING CONDITIONS

NOT FISH

LIGHTLY SMOKED GRILLED CHICKEN BREAST/SWEET POTATOES PURE/MEXICAN ADOBO	\$250
RISOTTO/PARMESAN CHEESE/MUSHROOM/PARSLEY	\$230
SPAGHETTI/LOBSTER TAIL CHOPPED/CREAMY CHEESE SAUCE/BASIL	\$280

ANGUS PRIME

NEW YORK	12 OZ	\$370
T-BONE	12 OZ	\$340
VEAL RIB	10 OZ	\$370
FILLET BEEF	10 OZ	\$340
RACK LAMB	12 OZ	\$370

SAUCES

HONEY AND CHILLI DRY GRAVY
 CHIMICHURRI
 CREAMY MUSHROOM W/EPAZOTE
 RED WINE &-BALSAMIC
 MUSTARD
 3 PEPPER

SIDES

TRUFFLE FRIES	\$80
GRILLED VEGETABLES	\$90
MASH POTATOES W/PARMESAN	\$80
ROASTED TOMATOES W/ THYME	\$80
FRIED CAULIFLOWER W/PESTO	\$80
CREAMED SPINACH	\$80
SAUTÉED ASPARAGUS	\$90

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS, SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS

DESSERT \$75

CARAMEL FLAN/VANILLA SAUCE/COFFEE ICE CREAM.
 WHITE CHOCOLATE BREAD/STRAWBERRY JAM/WHIPPING CREAM/ICE CREAM
 VANILLA OF VERACRUZ CRÈME BRULÉ.
 TODAY ICE CREAMS AND SORBETS