



STARTERS

"Lorena-style" pickled clam toast.		\$45,00
Seafood ceviche toast.		\$45,00
Toritos stuffed with seafood.		\$65,00
Shrimp with aguachiles and ax callus.		\$90,00
Mozzarella cheese empanada with mushrooms, guacamole, and pico de gallo salsa.		\$80,00

MAIN DISHES

Smoked marlin tacos, mozzarella cheese, and pico de gallo salsa.		\$220,00
Salmon fillet, wild rice, tomato and arugula.		\$245,00
Arrachera stuffed with prosciutto & goat cheese served with mashed potatoes and a red wine sauce.		\$260,00

HAMBURGERS & PANINIS

(Served with french fries, potato wedges, coleslaw or mixed salad)

Portobello and panela with an arugula and tomato salad.		\$220,00
Sirloin burger, caramelized onions, bacon, and cheese.		\$260,00
Chicken burger, cheese, creamy avocado, and caramelized onions.		\$250,00
Shrimp burger, bacon, cheese, tomato and aioli.		\$285,00
Spanish panini, prosciutto, sausage, bacon, cheese and aioli.		\$260,00
BLT Sandwich on Ciabatta Bread with Aioli Sauce.		\$220,00

DESSERTS

Cheesecake with strawberries.		\$85,00
Cream puffs filled with a pastry cream.		\$85,00
Biscotti with vanilla ice cream.		\$85,00





FINGERFOOD

Guacamole with crab and spicy shrimp. \$85.00

Mini filet mignon with pea purée. \$90.00

Shrimp wrapped in wontons, stuffed with cheese, piloncillo sauce, chipotle, and sweet chili with garlic. \$85.00

Clam empanadas, cheese and chiltomate sauce. \$70.00

Scallops, potato purée and meat sauce. \$85.00

Blackened tuna, pumpkin seed, avocado, wasabi, and coriander dressing. \$85.00

SALADS & SOUPS

Cream of clam. \$120.00

Truffle cappuccino with asparagus. \$80.00

Scallops salad with almonds, asparagus, arugula, olive oil, and truffle. \$160.00

Mix of lettuces, blue cheese dressing, and tatemado peppers. \$120.00

Roasted pear salad, arugula, parmesan, almond, mustard, and balsamic vinaigrette. \$120.00

MAIN DISHES

Mushroom and portobello tacos with garlic.... \$220.00

Shrimp and scallops, with mashed potatoes and kalamata olive butter. \$380.00

Seafood skewer and beef fillet, with wild rice and creamy coriander sauce. \$420.00

Chicken breast, coriander, and peanut pesto served with green beans and mashed potatoes. \$255.00

Seared tuna with mashed peas, beet sauce, and ancho chili. \$350.00

Zarandeado fish fillet with coriander and creamy parmesan risotto. \$300.00

Ribeye with toasted garlic butter and parsley, accompanied by potatoes and arugula. \$380.00

DESSERTS

Opera cake \$85.00

Whoopie pies \$90.00

Pumpkin pie and ice cream \$85.00

Sweet potato (depending on the season) \$95.00

