



## ENTRÉES

Tataki with Curd \_\_\_\_\_ 🍷 \$180 mxn  
Tuna with herbs and chili

Asparagus Salad \_\_\_\_\_ 🌱 🥗 🍷 🍷 \$270 mxn  
With Parmesan cheese

Crab Salad with Green Apple \_\_\_\_\_ 🌱 🍷 \$210 mxn  
With cucumber and a touch of honey

## SOUPS

Venison Consomme \_\_\_\_\_ 🍷 \$190 mxn  
Delicious combination of marrow, beef, shiitake mushrooms, and cremini

Coconut and Broccoli Cream \_\_\_\_\_ \$150 mxn  
Made with tender coconut

## MAIN DISHES

Duck Reduction \_\_\_\_\_ 🍷 \$400 mxn  
Made with duck magret

Octopus with Eel Sauce \_\_\_\_\_ 🌱 \$430 mxn  
Direct from the sea to your table

Boeuf Bourguignon \_\_\_\_\_ 🌱 🍷 \$300 mxn  
With banana

Lamb and Echalotes \_\_\_\_\_ 🍷 \$1,000 mxn  
Made with butter

Green Crepe \_\_\_\_\_ 🌱 \$220 mxn  
With chickpea, lentils, and spinach



## DESSERTS

Creme Brulée \_\_\_\_\_ 🌾🥚🥚🥚 \$130 mxn  
Classic recipe with almond and walnut

Eclair with Macarrón \_\_\_\_\_ 🌾🥚🥚 \$150 mxn  
Made with a dark chocolate coating

Vegan Mango Sorbet \_\_\_\_\_ 🥚🌿🥚 \$120 mxn  
Made with walnuts and peanut butter



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