


























LUNCH MENU

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


















Brownie cheesecake	   	\$100.00
Coconut and pineapple mousse	  	\$90.00
Variety of ice cream	 	\$90.00














DINNER MENU

FINGERFOOD

Guacamole with crab and spicy shrimp.	   	\$85.00	Clam empanadas, cheese and chiltomate sauce.	  	\$70.00
Mini filet mignon with pea purée.	 	\$90.00	Scallops, potato purée and meat sauce.	 	\$85.00
Shrimp wrapped in wontons, stuffed with cheese, piloncillo sauce, chipotle, and sweet chili with garlic.	   	\$85.00	Blackened tuna, pumpkin seed, avocado, wasabi, and coriander dressing.	 	\$85.00















SALADS & SOUPS

Cream of clam.	  	\$120.00	Mix of lettuces, blue cheese dressing, and tatemado peppers.		\$120.00
Truffle cappuccino with asparagus.		\$80.00	Roasted pear salad, arugula, parmesan, almond, mustard, and balsamic vinaigrette.	 	\$120.00
Scallops salad with almonds, asparagus, arugula, olive oil, and truffle.	 	\$160.00			

MAIN DISHES

Mushroom and portobello tacos with garlic....		\$220.00	Seared tuna with mashed peas, beet sauce, and ancho chili.	 	\$350.00
Shrimp and scallops, with mashed potatoes and kalamata olive butter.	  	\$380.00	Zarandeado fish fillet with coriander and creamy parmesan risotto.	 	\$300.00
Seafood skewer and beef fillet, with wild rice and creamy coriander sauce.	  	\$420.00	Ribeye with toasted garlic butter and parsley, accompanied by potatoes and arugula.		\$380.00
Chicken breast, coriander, and peanut pesto served with green beans and mashed potatoes.	 	\$255.00			

DESSERTS

Chocolate sphere filled with red berries	  	\$100.00
Apple crumble with vanilla ice cream	    	\$90.00
 Seasonal fruit pavlova, meringue based dessert with seasonal fruit	 	\$90.00
Carrot cake	  	\$90.00

