

# APPETIZERS

## 01- SQUASH BLOSSOM & PORK BELLY QUESADILLA / \$65

With Fresh Mozzarella, Apple Salsa And Cholula Hot Sauce

## 02- SWEET PLANTAIN GORDITAS / \$75

Filled With Goat Cheese + Chile Cascabel Sauce

## 03- HUMMUS / \$80

Served With Feta Cheese, Cucumber, Olives, Tomato And Pita Bread

## 04- PA AMB TOMÀQUET (2) / \$190

Olive Oil Grilled Rustic Bread With Tomato, Aged Manchego Cheese + Spanish Chorizo

## 05- RIB-EYE STEAK TACOS(3) / \$195 (120 G)

On Charred Corn Tortillas. Port Salut, Fresh Mozzarella & Blue Cheese. With Arugula, Balsamic Vinegar Reduction And Pear And Jalapeño Salad

## 06- TACOS DE CECINA (3) / \$165 (120 G)

Thin Slices Of Grilled, Salted And Air-Dried Beef. With Pico De Gallo , Avocado, Fresh Cheese And Mexican Cream

## 07- FISH TACOS (3) / \$155 (100 G)

Croaker Fish In Tempura, Cucumber And Red Onion Salad. With Avocado Salsa And Dip Of Charred“Manzano”Chiles On A Blue Corn Tortilla.

## 08- SHRIMP TACOS (3) / \$195 (90 G)

Beer Battered Shrimp With Coleslaw Relish, Mayo & Syracha Dip

## 09- FETTY / \$185 (120 G)

Grilled Salted And Air-Dried Beef, With Pita Bread Chips, Grilled Eggplant, Garbanzo Beans And Greek Yogurt & Garlic Dressing. With Chile “Ancho” Ash

## 10- INFLADA DE CARNITAS / \$78 (60 G)

Blue Corn Masa Filled With Pork Cooked In Lard And Orange. Onion, Orange Wedges & Pickled Radishes

## 11- TUNA TARTARE TOSTADA / \$165 (90 G)

Tuna Fish Marinated In Teriyaki & Cilantro Sauce, Avocado, Garden Sprouts, Arugula And Serrano Pepper On Fried Blue Corn Tortilla.

## 12- CEVICHE PLAYA / \$195 (90 G)

Sea Bass Marinated In Lime + House Spices

## 13- CEVICHE VEGETARIANO / \$135

Portobello, Oyster & Cremini Mushrooms, Avocado And Pickled Onions. Xoconostle And Jalapeno Broth. Tofu Cream And Sesame Oil

## 14- HOUSE GUACAMOLE / \$80

A House Favorite. Spicy, With Lots Of Cilantro And Lime

## 15- MEXICAN CORN / \$65

Corn Kernels Sautéed In Butter With Onions, Chopped Piquín Chiles, Epazote And Salt. Served With Sides Of Lime Juice, Chile Powder, Cheese And Mayo

### **MEDITERRANEAN CHEESE AND COLD CUTS BOARD / \$450**

Goat Cheese With Black Pepper, Raclette, Port Salut, Gruyere, Roquefort. Prosciutto, Sopressata, Salami Milano. Rustic Bread, Artisanal Butter, Melon Pâté, Toasted, Grapes, Pear, Walnuts, Dried Fruit & Strawberry Jam, Honey And Chipotle Puree.

### **BOARD OF MEXICAN CHEESES / \$495**

An Edited Assortment Of Cheeses From 7 Mexican States:

Quesillo from Oaxaca, De Nata from Querétaro,

Mennonite from Chihuahua, De Morral From Zacatecas,

De Cincho From Veracruz, De Cincho Enchilado

From Guerrero & Cotija From Michoacán.

With Crystallized Figs, Amaranth Palanqueta, Grapes, Dates,

Guava Quince Jelly, Tomato-Rosemary Marmalade, Black

Bean-Sacred Leaf Jam, Avocado Leaf Butter, Oaxaca Handmade

Chocolate & Rustic Bread.

## **SOPA & ENSALADAS**

### **01- LENTIL & PORK BELLY / \$75**

Cooked In Beef Broth with bits of Fried Pork Belly, Topped With Gouda Cheese Grilled Toast

### **02- ROASTED TOMATO / \$85**

Charred Tomatoes, Cumin, Cilantro, Epazote, Bacon And Warm Goat Cheese Crouton.

### **03- SOUP OF THE DAY / \$75**

Based On Local And Seasonal Ingredients.  
Please, Check With Your Waiter

### **04- ARUGULA, SERRANO HAM & PECORINO CHEESE SALAD / \$185**

With Lemon-Thyme Vinaigrette. Grilled Rustic Bread In Olive Oil

### **05- ENSALADA CAPRESE / \$180**

Tomato, Fresh Mozzarella And Basil Pesto With Balsamic Vinegar & Honey Reduction + Extra Virgin Olive Oil.

### **06- ENSALADA SONOMA / \$160**

European Mixed Greens, Green Apple, Caramelized Walnuts, Fresh Berries Oil-Dressing And Rosemary Crouton With Warm Goat Cheese

### **07- GRILLED CHICKEN CAESAR SALAD / \$180 (120 G)**

Grilled Chicken Breast. Romaine Lettuce, Parmesano Ragianno, Crouton + House Caesar Dressing

# PIZZAS, HAMBURGUESAS & SANDWICHES

## 01- PIZZA MARGARITA / \$145

Mozzarella, Garlic, Tomato + Basil

## 02- CALIFORNIA PIZZA / \$225

Bbq Chicken, Caramelized Onions, Cilantro & Mozzarella

## 03- SERRANO HAM, FRESH PINEAPPLE & JALAPEÑO PIZZA / \$235

Fresh Mozzarella And Tomato-Rosemary Sauce.

## 04- PIZZA MEDITERRÁNEA / \$175

Fresh Mozzarella, Garlic Confit, Sauteed Spinach And Finished With Crushed Chili-Pepper Flakes

## 05- PIZZA RÚSTICA / \$225

Fresh Mozzarella, Tomato-Rosemary sauce, Bacon, Red Onion, Sun-Dried Tomatoes Arugula + Frisse.

## 06- MINI-HAMBURGUESAS HOUSE / \$159 (165 G)

3 Sliders Grilled. With Lettuce, Tomato, Onions, Gouda Cheese + Pickles

## 07- MINI-HAMBURGUESAS PALM SPRINGS / \$169 (165 G)

3 Sliders Grilled. With Bacon, Sautéed Spinach, Gouda And Blue Cheese And Caramelized Onions

## 08- AVOCADO-CUCUMBER TUNA SALAD SANDWICH / \$165

Albacore Tuna, Sweet Pepper Mayo And Mustard Relish On Olive Oil Grilled Rustic Bread. With Side Of French Fries Or Arugula-Lime Salad

# MAIN

## 01- RAVIOLES / \$175

Stuffed With Spinach, Mozzarella & Ricotta Cheese. Sautéed In Garlic Confit, With Bell Pepper & Pomodoro Sauce.

## 02- THREE-CHEESE PASTA WITH GRILLED SHRIMP / \$295 (100 G)

Penne Pasta, Mozzarella, Goat Cheese And Parmigiano-Reggiano With Pomodoro Sauce. Shrimp Roasted In Garlic & Olive Oil And Finished With Chile De Arbol Seeds.

## 03- SPAGHETTI BOLOGNESE / \$165 (100 G)

Classic Sauce With Beef, Garlic, Rosemary, Red Wine & Parmesan Cheese.

## 04- PENNE A'LLARRABBIATA / \$160

Tomatoes, Garlic, Basil, Olive Oil, Parmigiano - Reggiano & Red Pepper Chili Flakes

## 05- AFGHANI RICE (WITH HERBED-GRILLED CHICKEN BREAST) / \$185 (150 G)

Marinated Chicken Breast In Yogurt, Lemon, Paprika And Cardamom On Basmati Rice With Blonde Raisins, Carrots And Cinnamon + Tomato And Almond Sauce

**06- BACON WRAPPED CHICKEN BREAST (STUFFED WITH PROVOLONE CHEESE) / \$290 (220 G)**

Served With Sweet Mashed Zucchini And Sautéed Rustic Vegetables

**07- GOAT CHEESE-ROASTED CHICKEN BREAST (WITH HONEY AND STRAWBERRY SAUCE) / \$225 (220 G)**

Served With Mashed Potatoes & Arugula/Lima Bean Salad.

**08- CHICKEN WITH BLACK MOLE SAUCE / \$220 (180 G)**

With Chicken Breast, Caramelized Sweet Plantains And Steamed Rice. With Blue Corn Hand-Made Tortillas.

**09- STEAK / \$450 (400 G)**

Aged Rib Eye (21 Days) On The Grill

**10- PLUM AND POMMEGRANATE GLAZED PORK RIBS / \$260 (300 G)**

Glazed With Plum, Pomegranate And Honey. Puree Of Celery Bulb And Vanilla Pod. Caramelized Onions And "Quelite" Salad

**11- PORK BELLY IN LAVANDER HONEY / \$185 (170 G)**

Roasted And Glazed In Lavender Honey And Dark Beer. With Fresh Salad Of Purslane, Radish And Carrots With Lemon And Olive Oil

**12- PORK LOIN IN PURSLANE AND TOMATILLO SAUCE / \$165 (150 G)**

With Black Beans & Steamed Rice with Poblano Chile Slits & Fresh Corn

**13- SEA BASS CARPACIO / \$395 (200 G)**

Thin Slices Of Sea Bass Marinated In Orange And Lime, With Black Olive Sauce, Red Onion, Cucumber, Jalapeño, Coriander And Ginger. Finished With Extra Virgin Olive Oil, Parmesan And Charred Avocado

**14- MALIBU SEA BASS / \$320 (200 G)**

Glazed With Tomato Butter And Spinach. On Bed Of Arugula, Avocado And Orange Wedges

**15- GRILLED SEABASS WITH MANGO CHUTNEY / \$320 (200 G)**

Served With Jasmine Rice And Fresh Mixed Lettuce Salad

**16- GRILLED SHRIMP WITH WATERMELON-FETA SALAD (5 PZAS.) / \$285**

Marinated In Garlic And Olive Oil. On Watermelon Cubes And Finished With Feta And Mint Leaves

**17- GRILLED FISHED WITH PAPAYA-MANGO SALAD / \$215 (150 G)**

On A Bed Of Jasmine Rice & Tomato-Cilantro-Pineapple & Habanero Broth

**WATER**

FLAT:

Fiji (1 Lt) « \$120

Evian (1 Lt) « \$65

Agua De Piedra (660 ML) « \$80

SPARKLING:

San Pellegrino (250 ml) « \$65

Perrier (330 ml) « \$65

Agua De Piedra (660 ML) « \$80