



SOUPS & SALADS

- Y 🍴 CREAM OF SWEET POTATO *and sweet corn, snow stone crabs and ash cured goat cheese*
- Y 🍴 TOMATO CREAM *with mixed antipasto, pesto, balsamic reduction and cream*
CHICKEN SOUP *with vegetables and pasta*
- Y 🍴 CLASSIC CESAR SALAD *with chicken or salmon, anchovies sauce, garlic toast and parmesan cheese*
- Y 🍴 SPINACH SALAD *with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits*
- Y 🍴 BURRATA DI BUFALA *in a nest of tomatoes, mixed lettuce, tomato chutney, pesto and balsamic*

COLD APPETIZERS

- 🍴 ALMA LOBSTER CEVICHE *with tamarindo sauce, aji rocoto, red onion, fresh coriander and yuca chips*
- 🍴 CEVICHE ELJACH *with "atoyabuey" sour cream, fish, octopus, shrimp, and pork grinds, served with a roasted arepa*
- 🍴 OCTOPUS AND SHRIMP CEVICHE *with lemon, yellow pepper, jalapeno, green olives, sun dried tomatoes and yuca chips*
- 🍴 CEVICHE TRIO *octopus and shrimp with lemon and yellow pepper, fish in tiger milk and fish in tiger milk with aji rocoto*
- 🍴 SALMON TARTAR *with avocado, onion, green onion, cilantro, Dijon mustard, served with lavash bread and homemade rocoto sauce*
- 🍴 CERTIFIED ANGUS BEEF® STEAK TARTAR *with quail egg yolk, served with toast, dijon mustard and capers*
- 🍴 TUNA TIRADITO *with fresh jalapeno, tobiko, sea weed and teriyaki sauce*
- 🍴 OCTOPUS CARPACCIO *with olive oil, tapenade, lemon and grisinis*
- 🍴 CERTIFIED ANGUS BEEF® CARPACCIO *fresh salad with balsamic, olive oil, toast, parmesan cheese and fried capers*
- 🍴 IBERIAN PLATE *with cane of loin, iberian ham and manchego cheese, served with toasts and tomato emulsion with garlic and olive oil*

HOT APPETIZERS

- CERTIFIED ANGUS BEEF® SLIDERS *with bacon, cheese and chipotle sauce (3 units)*
- 🍴 GRILLED OCTOPUS *with a truffled yellow potato cream and bacon bits palm and pickled onion salad*
LOBSTER AND CRAB PIES *with a roasted garlic remoulade with arugula, hearts of palm and pickled onion salad (3 units)*
- LAMB RIBS *with a hoisin BBQ sauce, cabbage and pickled papaya slaw*
- RATATOUILLE *and Sainte-Maure goat cheese tart with rosemary honey and truffle perfume*
- LOBSTER EMPANADA *with cream cheese, sweet corn and chipotle aioli (3 units)*



PASTAS & RICES

SPAGHETTI VONGOLE with clams, garlic, white wine and parsley

SPAGHETTI FRUTTI DI MARE with shrimp, squid, prawns, mussels, lobster veloute, and dried tomatoes

 *CREAMY FISHERMANS RICE* with shrimp, squid, prawns, and clams

 *CREAMY RICE* with mix of forest mushrooms and idiazabal cheese

MAIN COURSES

CARTAGENA STYLE SEAFOOD CHOWDER with lobster, shrimp, squid, octopus, prawns and mussels with coconut rice

 *GRILLED LOBSTER TAILS* with garlic butter, served with lobster puré

 *ROASTED SEA BASS* with grilled potatoes, Mediterranean sauce of olives, roasted peppers, onion and capers

 *FISHING OF THE DAY "Al Cabrito"* cooked in plantain leaf to steam with double fried plantain and coconut rice

 *TUNA STEAK* topped with sesame seeds over a creamy quinoa bed with parmesan cheese, red peppers, lima beans and hoisin sauce

ROASTED SALMON FILET with an orange hoisin glaze, over a bed of spätzle, sweet corn, mushrooms, scallions, cherry tomatoes and butter

SEARED DUCK BREAST duck confit spring roll with truffled mustard, sautéed potatoes with pears and bacon bits

 *GRILLED CHICKEN BREAST* with warm quinoa tabbouleh and chickpea hummus

 *BEEF SIRLOIN* with a foie gras terrine, wild mushroom forest sauce and a yellow potato mousseline

 *GRILLED BUFFALO LOIN* with a coffee and chili crust, sweet potato mousseline, ragu cereal, plantain chips and mole butter

 *BRAISED OX TAIL MARMALADE* served with lobster risotto and cherry tomatoes

 *AGED CERTIFIED PREMIUM ANGUS BEEF® NEW YORK STRIP (400gr)* served with blue cheese butter, fried Swiss chard and french fries

 *CERTIFIED ANGUS BEEF® CHURRASCO (300gr)* marinated with kimchi, chimichurri, potato wedges and a roasted pepper trio

 *AGED CERTIFIED PREMIUM ANGUS BEEF® RIB EYE (400gr)* served with chimichurri, roasted peppers, potato wedges and a mixed green salad

 *ST. LOUIS STYLE RIBS* in BBQ uchuva sauce with sautéed criolla potatoes

RACK OF LAMB from Patagonia with wild mushrooms, provensa rose and potatoes parisiene

ADDITIONAL GARNISHES

Yellow potato puré / Coconut rice / Steamed vegetables / French fries

 Gluten Free

 Vegetarian