



RESTAURANT/ BAR

Guacamole
\$150

Aceitunas curadas, queso feta
Cured olives, feta cheese
\$110

Hummus de cilantro jococque
Cilantro hummus
\$150

Tartara de res sobre pan brioche
Steak tartar, Brioche
\$220

Croquetas de pescado ahumado, alioli
Smoked fish croquettes
\$160

Papas a la francesa trufadas, queso parmesano, alioli
Handcut french fries, truffle oil, parmesan, alioli
\$160

Quesos artesanales, frutos secos, compota casera o miel
Local cheeses, nuts, fruit compote or honey
\$250

Sashimi pesca del día, jengibre encurtido, aguacate y vinagreta de pepino
Sashimi Catch of the day, pickled ginger, avocado, cucumber vinaigrette
\$250

Betabeles rostizados, betabeles fermentados, citricos, hinojo
Roasted beets, fermented beets, citrus, fennel
\$160

Lentil, papaya salad, amaranth, citrics, lime vinagrette
Ensalada de lentejas con papaya, amaranto, citrus
\$160

Ensalada de jicama, yogurt, menta, semillas
Jicama salad, yogurt, mint, seeds
\$160

Vegetales al grill curados, hummus, feta
Grilled vegetables pickles, feta cheese, hummus
\$220

Panela del Tuito al grill, tapenade, chimichurri de hinojo
Grilled Tuito panela (cheese), Kalamata tapenade, fennel chimichurri
\$180

Pollo, papa panadera romero.
Grilled chicken, roasted potato rosemary
\$280

Camarones zarandeados, vegetales
Achiote -ginger shrimps, vegetables
\$330

Pescado entero a las brasas, tacos de frijol \$ PRECIO DE MERCADO
Grilled whole fish, beans tacos \$ MARKET PRICE

Albondigas de cordero, salsa romesco, queso feta, vegetales
Lamb meatballs, romesco sauce, feta cheese, vegetables
\$320

Corte del dia 1/2 kg papas fritas o ensalada
Steak of the day 1.2 pounds Handcut french fries or salad
\$620

SIDES Guacamole, Hummus, Salad,

truffle fries, rice, grilled taco beans ensalada, papas trufadas, arroz,
\$85

Extra pan/ Extra bread
\$25

Camarones, pollo o pescado empanizado + vegetales o papas a la francesa
Shrimp, chicken or fish fried + vegetables or french fries
\$180

*Entradas
Appetizers*

*Ensaladas
Salads*

Brasas