



APPETIZERS

SEA BASS TIRADITO \$16

Fish with orange and lemon juice, sweet potato, avocado, kale leaves, and escarole

CAUSE & CEVICHE \$17.5

Ceviche, sea bass, squid cracklings in lemon sauce with coconut scales, sweet potato, chili, and avocado marinated in lemon

CHICKEN PESTO SALAD \$14.5

Chicken with pesto, cherry tomatoes, avocado, feta cheese with olive oil and sea salt

ITALIAN SALAD \$12

Romaine lettuce, chicken, walnuts, apple, whole wheat croutons, parmesan cheese and honey mustard dressing

SPRING SALAD \$7.5

Mixed lettuce, broccoli, carrot, cucumber, mango, pineapple, radish, green beans, lemon and honey vinaigrette

GARLIC SALAD \$12

Spinach, kale, pinky shrimp, cucumber, green beans, carrot, roasted garlic vinaigrette

TUNA POKE BOWL \$14.5

Carrot, radish, red onion, avocado, sesame seeds, soy sauce, olive oil, honey

SOUPS

CREAM OF CORN \$8

Corn cream with roasted garlic and caramelized onions, served with bread crostini with vegetables seasoned on olives oil

SHRIMP AND MUSSEL SOUP \$12

Shrimp and mussels, vegetables, tofu cheese, chive

GAZPACHO \$7

Cold tomato and cucumber soup with red onion and garlic, vinegar and olives oil, and Parmesan croutons

RICE, PASTA, HEALTHY AND SEAFOOD

EGGPLANT & VEGETABLE CAPONATA \$12.5

Breaded eggplant with cheese, homemade tomato sauce, fennel and thyme; garlic oil, potatoes, mixed quinoa and basil pesto

FETUCCINI TO YOUR CHOISE

Fetuccini made at your choice: Alfredo, Napolitan, Carbonara or Pesto.

Ingredients to combine:

Simple \$13.50 / Shrimp \$20 / Chicken \$17.50 / Vegetables \$15

MUSHROOM AND SHRIMP RISOTTO \$20

Shrimp sauteed with mushrooms, cherry tomatoes, Grana Padano cheese and basil

EGGPLANT CANNELLONI \$13.5

Eggplant stuffed with sauteed vegetables, fresh herbs, tomato sauce, basil, and sweet potato quenelle



BEEF CUTS

STRIPLOIN	\$42
Delicious imported cut of 250 grams	
PICANHA	\$30
Cut of meat of 250 grams	
TENDERLOIN TIP	\$29
Cut of 250 grams	
RIB EYE	\$48
250 gram fillet	

SEAFOOD

TUNA WITH BALSAMIC VINEGAR	\$23
Yellowfin tuna, sealed on the grill	
FIRE ROASTED GAMBAS	\$34
Shrimp, sealed on the grill	

FROM OUR GRILL

CHOOSE YOUR TWO PREFERRED SIDE DISH

You can choose them for beef cuts and seafood

Roasted potatoes, mashed potatoes gratin, orange-roasted sweet potato, green bean roll with bacon, grilled vegetables grilled, provencal tomato, buttered vegetables, jazmin rice and mini rosemary potatoes

TWO SAUCES TO CHOOSE:

Mushroom sauce, red wine sauce, chimichurri, lingonberry sauce, garlic butter with parsley, port sauce and balsamic

DESSERTS

CHOCOLATE TEMPTATION	\$12
Caramel mousse filled with creamy passion fruit, on a brownie shell, accompanied by coconut ice cream and a mini red berry bonbon with almond crunch	
CRÈME BRÛLÉE	\$8
Creme brulée with passion fruit and fresh fruit (strawberries and blueberries)	
NEW YORK CHEESECAKE	\$12
Accompanied by a homemade strawberry compote	
BAKED ALASKA	\$8
Combination of three delicious ice creams with almond cake, on a creamy passion fruit base	