



Seasonal clam, pico de gallo, persian cucumber \$s/m

Ambar Jack ceviche with rhubarb and sesame sauce \$ 245 mn

Pickled Mussels, dried pepper and chingatana \$ 285 mn

Grilled oysters, with citrus butter \$ 285 mn

Mustard greens, potatoes and cured mackerel \$ 175 mn

Roasted eggplant, labneh, smoked fish \$ 210 mn

Roasted carrot, duck jus and brown butter \$ 195 mn

Catch of the Day, celery root purée and cherry tomato confit \$ 345 mn

Seafood Rice \$ 445 mn

Duck confit, demi glace, sorrel leaves \$ 425 mn

Crunchy Pork in green sauce, ayocotes, zucchini, corn \$ 315 mn

Carne Asada , Rib eye 800 gr., chorizo, grilled vegetables and quesadillas \$ 1,245 mn

DESSERT

Dates and almond tart, Vanilla ice cream \$ 165 mn

Chocolate, salted caramel, walnuts and almonds \$ 175 mn

CHEESE & CHARCUTERIE BOARD

Regional cheeses, jam, nuts and bread \$ 455 mn

Charcuterie, nuts, almonds and bread \$ 455 mn

Extra order of bread \$ 55 mn

