

## APPETIZERS



Tuna Tartar Avocado, Tomato, Citrus Vinaigrette	14
Watermelon and Feta Cheese Salad Greek Olives, Lemon Almond Oil	12
Octopus Terrine Ñame Puree, Arugula, Spicy Chorizo Oil	16
Corvina Carpaccio Warm Vegetable Vinaigrette, Cilantro Pesto	12
Lobster and Artichoke Salad Butternut Squash Puree Ginger Orange Essence	23
Pan Seared Scallops Watercress, Bacon, Garlic-almond Foam	16
Shrimp Risotto Spinach-mascarpone Cheese	20
Manchego Cheese Soup Mushrooms and Figs	15
Sautéed Shrimp Creamy Corn Puree, Zucchini and Fresh Tomato Ragout	19
Seafood Soup Prawns, Mussels, Squid and Scallops	17
Oxtail Ragout Parmesan Cheese Sablée, Soft Boiled Egg	12

## MEAT LOVERS



Beef Tenderloin Onion Compote, Gorgonzola Ravioli	38
Roasted Chicken Breast Mushroom guandú Orzo Risotto Rosemary Jus	18
Trio of Lamb Lamb Loin, Lamb Ravioli, Lamb Ossobuco	45
Grilled Pork Chop Smoked Cheese, Red Cabbage Strudel	18

### CATCH OF THE DAY



*(Market Price, Served Whole)*

‘Pescado a la Sal’ from Spain  
Tikin-xic from Yucatan, Mexico  
Roasted Mediterranean Style

## FROM THE OCEAN



Red Snapper Vegetables Gyoza, Dashi Broth	22
Pan Seared Sea bass Garlic Cream, Green Crispy Puree	20
Pan-fried Salmon Citrus Couscous <i>(Smoked a la minute before serving)</i>	21
Crispy Tuna Cauliflower Puree, Sundried Tomato Pesto	25
Grilled Grouper and Potato Confit Pancetta-tomato-pine nut Vinaigrette	22
Sautéed Sole Creamy Basmati Rice, Red Peanut-curry Sauce	22
White Snapper Panamanian Plantain & Coconut-milk Sauce	20
Grilled Mahi-mahi Olive-oil Mashed Fingerling Potatoes Creamy Thyme Sauce	20
Spicy Shrimp Mint Flavored Green Pea Puree Curry Coconut Sauce	28

## SIDE DISHES



Sautéed Spinach, Pine Nuts and Raisins	7
Balsamic Vinegar Glazed Vegetables	7
Asparagus ‘Parmiggiana’	7
Creamy Mushrooms Ragout	9
Sautéed Homemade Ricotta Gnocchi	9
Creamy Mashed Potatoes	7

### SAUCE



Garlic Mojo Sauce  
Lemon Butter Sauce  
White Wine Sauce