



"Pikadera"

"Pegao" Tuna with Chipotle Mayonnaise

Petit Pork Belly Burgers with Gouda Cheese

Truffle Cheese "Empanadillas" with Truffle "Mojito"

Beef Tenderloin Alcapurrias with Garlic Aioli

Gouda Cheese Parisienne with Guava Sauce

Frío

Beef Tenderloin Carpaccio, Parmigiano Reggiano & Arugula Micro Greens

Portuguese Octopus with Shallot "Escabeche" & "Jamon Serrano"

Spicy Octopus with Julienne of Cucumber & Spicy Ponzu Sauce

Tuna Tartare with Jalapeño, Wasabi Tobiko & Cold Yuzu Miso Broth

Fennel, Arugula, Manchego Cheese with Truffle Oil Vinaigrette

Petit & Micro Farm Raised Greens, Balsamic Vinaigrette & Feta Cheese

Campari Tomatoes with Spinach, Crispy Bacon & Stilton Blue Cheese

Caesar Salad with "Arroz Pegao"



Caliente

"Risotto de Gandules con Chicharron"

Escargot with Wild Mushrooms & Balsamic Vinegar

Foie Gras with Ripe Plantains & Black Truffle Honey

Corned Beef Brisket "Pionono" with Fricase Sauce

Shiitake Mushroom Risotto with Truffle Oil & Red Wine Sauce

Mini Penne Pasta with Creamy Spinach, Pine Nuts & Truffle Cheese Gratin

Scallop Ravioli with Asparagus Slivers & White Wine Beurre Blanc

Mini Fussilli with Sweet Italian Sausage & Pesto

Lumachine with Spicy Crab "Salmorejo"

Chocolate & Cheese Soufflés

Kindly preorder with your Meal

Baking Time is 20 Minutes



Mar

Jumbo Shrimp

Coconut Milk Polenta & Spicy Guava Sauce

Alaskan King Salmon

Saute Fennel Slivers, Orange & Balsamic Vinegar Reduction

South American Sea Bass

Steamed Asparagus with Spicy Chorizo Emulsion

Northern Atlantic Swordfish

Pigeon Pea Escabeche, Haricot Verts & Ripe Plantain Emulsion

Seared Cold Rare Hawaiian Yellow Fin Tuna

Napa Cabbage, Shitake Mushrooms & Oriental Black Bean Sauce

Maine Diver Scallops

Roasted Butternut Squash, Caper & Raisin Emulsion



Tierra

Certified Angus "Bistec Encebollado"

Beef Tenderloin Cutltes, Sauté Onions & Pikayo Fries

Certified Angus NY Striploin

Beech, Maitake & Royal Trumpets Mushrooms with Sherry Wine Sauce

Certified Angus Beef Tenderloin

Asparagus, Stilton Blue Cheese & Port Wine Sauce

Petit Duck Magret

Sauté Crimini Mushrooms & Raspberry Vinegar Gastrique

Al Laíto

Rice & Beans

Mamposteo

Pikayo Fries

Mofonguitos

Asparagus

Spinach

Mushrooms

Tostones

Arroz con Jueyes