

Risotto's

"Gandules con Chicharron"	14
Tomato & Parmigiano Reggiano Cheese	14
Shiitake Mushroom with Truffle Oil	16

Pastas

Spagettini with Eggplant Caviar	14
Radiatore, Japanese Squid, Chinese Sausage & Broccoli with Garlic Butter	17
Ditalini with Spicy Crab "Salmorejo"	19

Fish

Crispy Red Snapper with "Pastel" & Chorizo Emulsion	29
Salmon with Red Onion Compote & Mustard Beurre Blanc	29
Rare Cold Yellow Fin Tuna, Baby Bok Choy & Oriental Black Bean Sauce	32
Halibut with Sauté Japanese Squid "Al Ajillo"	36
"Espadachon" with "Pigeon Pea Escabeche" & Ripe Plantain Emulsion	36

Shellfish

Blackened Scallops, Piquillo Peppers & Corn Emulsion	30
Sauté Shrimp with Bacon "Mofongo" & Saffron Broth	38

Meats

"Bistec Encebollado"	34
Berkshire Farm Double Cut Pork Chop, Risotto Gandules & Fricasee Sauce	34
Veal Scaloppini with Sweet Pea Risotto, Julienne Prosciutto & Veal Glace	35
Beef Tenderloin, Steamed Asparagus, Red Wine Sauce & Truffle Cheese	36
Australian Lamb Chops, Haricot Vert & Mustard, Rosemary Demi Glace	38

Side Dishes

Rice & Beans		Mamposteo
Pikayo Fries	\$6.00 each	Mofonguitos
Asparagus		Spinach
Mushrooms		Tostones

Soufflés

"Chocolate or Cheese"	14
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Kindly order Soufflé with food order, Baking time is 20 minutes

"Pikadera"

"Pegao" Tuna with Chipotle Mayonnaise	14
Truffle Cheese "Empanadillas" with Truffle "Mojito"	12
Petit Pork Belly Burgers with Gouda Cheese	12
Shrimp Popcorn with Apple Ginger Remoulade	14
Fried Calamari with Hot Creole Emulsion	14
Baked Little Neck Clams with Lemon Garlic Butter	14
Lobster Empanadillas, Spicy Yellow Bell Peppers & Tarragon Emulsion	14

Salads

Beet & Goat Cheese Salad with Hazelnut Vinaigrette	14
Campari Tomatoes, Celery Micro Greens & Parmigiano Reggiano	15
Caesar with "Arroz Pegao"	16
Petit & Micro Farm Raised Greens, Balsamic Vinaigrette & Feta Cheese	16
Fennel, Arugula, Manchego Cheese with Truffle Oil Vinaigrette	17

Chilled Appetizers

Bay Scallop Ceviche with Giant Corn & Jalapeno	14
Spicy Tuna Tartare, Wasabi Peas & Peanut Sauce	14

Hot Appetizers

Escargot with Wild Mushrooms & Balsamic Vinegar Fricasee	18
Crab Cake Crepes with Mustard Bernaise	19
Foie Gras with Ripe Plantains & Black Truffle Honey	30

Carpaccio

Beef Tenderloin, Parmigiano Reggiano & Arugula Micro Greens	15
Portuguese Octopus with Granny Smith Apples & Ver Jus Vinaigrette	14

Fiji bottled water \$2 charge per-person

Be advised the consumption of raw or partially cooked foods
could be dangerous to your health

Dessert

Cheese Flan with Sesame Tuille	10
Vanilla Bean Crème Brulee	10
Caramelized Apple Napoleon with Cinnamon Mousse	10
Strawberry & White Chocolate Short Cake	11
Key Lime Pie with Raspberry Cuolis	11
Chocolate Fudge Brownie with Coffee Ice Cream	11

Ice Cream & Sorbet

Please Inquire About our Selections

All of our Dessert are Hand Carfted by Agustin Rodriguez



**Classic
Tasting Menu**

Foie Gras with Ripe Plantains & Black Truffle Honey

Beet & Goat Cheese Salad with Hazelnut Vinaigrette

"Risotto de Gandules con Chicharron"

Petit Filet Mignon with Bernaise Sauce

or

Grilled Shrimp with Chorizo Sausage & Guanabana Beurre Blanc

Mini Chocolate & Cheese Soufflé

\$65.00



**Prefix
Appetizers**

Soup of the Day

Petit & Micro Greens, Balsamic Vinaigrette & Feta Cheese

Beef Tenderloin Carpaccio with Parmesan Cheese & Truffle Oil

Main Courses

Chicken Breast with Truffle Cheese & Oven Dried Tomato Puree

Crispy Red Snapper with "Pastel" & Chorizo Emulsion

Veal Scaloppini with Sweet Pea Risotto & Rosemary Veal Glace

Desserts

Classic Cheese Flan

Chocolate Decadence with Coffee Ice Cream

Crème Brulee

\$49.00



"Pikadera"

"Pegao" Tuna & Chipotle Chile Sauce
Spicy Tuna Lollipops
Baked Little Neck Clams with Lemon Garlic Butter
Fried Calamari with Hot Creole Emulsion
Bay Scallop Ceviche with Giant Corn & Jalapeño
Shrimp Popcorn with Apple Ginger Remoulade
Lobster Empanadillas, Spicy Yellow Bell Pepper Emulsion

14

Pork Belly Burgers with Gouda Cheese
Truffle Cheese "Empanadillas" with Truffle Butter "Mojito"
Beef Carpaccio Lollipops with Truffle Oil & Parmesan cheese
Cheese Lollipops with Guava Barbecue Sauce

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