## FROM OUR SIGNATURE RESTAURANT

6:00 p.m. to 10:30 p.m.

	APPETIZERS	
\$780	<i>Easter Island Ceviche - 4oz</i>   VA Tuna, Roasted Peppers, Cashews, Dried Chilis & Sesame Oil Spicy Coconut Dressing	
\$600	<i>Organic Beets</i>   VEG   VA Arugula, Goat Cheese Mousse, Pumpkin Seeds, Strawberry Vinaigrette	
\$220   \$200	<b>Empanada Criolla (1pc)   VEG</b> Beef Filet / Shrimp & Provolone Cheese / Mushrooms & Cheese	
\$460 / \$850	<i>Grilled Baja Oysters (3 or 6)</i> Grana Padano, Leche de Tigre	
	MAIN DISHES	
\$1,620	<i>Cedar Wood Salmon - 6oz</i> Citrus Couscous & Beans, Salmon Roe, Cilantro & Lime Sauce	
\$1,650	<b>Fish &amp; Banana - 60z</b> Striped Bass, Citrus Coconut Milk, Fried Plantain	
\$3,190	<b>Rib Eye - 14oz</b> Santa Carota Farm	
\$2,360	<b>Australian Angus Picanha - 10oz</b> Black Onyx	
	SAUCES	
	RECOMENDED WITH:	
	Chimichurri / Malbec / Green Peppercorn	
	SIDES	
\$440	Grilled Brassicas   VEG Greek Yogurt & Black Garlic Macha	

\$440

\$395

**Roasted Asparagus** | VEG Lemon & Caper Hollandaise Sauce

**Roasted Sweet Potato** | VEG Piloncillo Whisky Honey, Blue Cheese



## VEG - VEGETARIAN | VA - VEGAN AVAILABLE

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness. All prices are in Mexican pesos.

Taxes and service charge are included (tips not included). We accept American Express, Visa, Mastercard, and room charges as payment methods.