

	<div><div>FROM OUR SIGNATURE RESTAURANT</div><div>6:00 p.m. to 10:30 p.m.</div><div>APPETIZERS</div></div>
<div><div>\$780</div><div>\$600</div><div>\$220 / \$200</div><div>\$460 / \$850</div></div>	<div><div><div>Easter Island Ceviche - 4oz VA</div><div>Tuna, Roasted Peppers, Cashews, Dried Chilis & Sesame Oil</div><div>Spicy Coconut Dressing</div></div><div><div>Organic Beets VEG VA</div><div>Arugula, Goat Cheese Mousse, Pumpkin Seeds, Strawberry Vinaigrette</div></div><div><div>Empanada Criolla (1pc) VEG</div><div>Beef Filet / Shrimp & Provolone Cheese / Mushrooms & Cheese</div></div><div><div>Grilled Baja Oysters (3 or 6)</div><div>Grana Padano, Leche de Tigre</div></div></div> <div>MAIN DISHES</div>
<div><div>\$1,620</div><div>\$1,650</div><div>\$3,190</div><div>\$2,360</div></div>	<div><div><div>Cedar Wood Salmon - 6oz</div><div>Citrus Couscous & Beans, Salmon Roe, Cilantro & Lime Sauce</div></div><div><div>Fish & Banana - 6oz</div><div>Striped Bass, Citrus Coconut Milk, Fried Plantain</div></div><div><div>Rib Eye - 14oz</div><div>Santa Carota Farm</div></div><div><div>Australian Angus Picanha - 10oz</div><div>Black Onyx</div></div></div> <div>SAUCES</div>
	<div>RECOMENDED WITH:</div> <div>Chimichurri / Malbec / Green Peppercorn</div> <div>SIDES</div>
<div><div>\$440</div><div>\$440</div><div>\$395</div></div>	<div><div><div>Grilled Brassicas VEG</div><div>Greek Yogurt & Black Garlic Macha</div></div><div><div>Roasted Asparagus VEG</div><div>Lemon & Caper Hollandaise Sauce</div></div><div><div>Roasted Sweet Potato VEG</div><div>Piloncillo Whisky Honey, Blue Cheese</div></div></div> <div>VEG - VEGETARIAN VA - VEGAN AVAILABLE</div>

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