STARTERS

JERUSALEM ARTICHOKE
Fried Sunchoke With Chimichurri Mayo 12

PAPADUM
Crunchy Chips with Salsa Verde and Mango Chutney 10

PADRON
Blistered Padron Peppers with Mezcal and Lime 12

MUSHROOMS
Sauteed Mushrooms With Brown Butter 14

FURIKAKI SHRIMP
Brown Seaweed Butter With Sourdough 22

CHEESE
Your choice of Gruyére, Brillat-Savarin, Beaufort, or Saint-Marcellin 14

Served with spiced wine syrup

CURED

• CRUDO OF SEA BREAM
Smoked chiltepin, lemon vinaigrette, textures of cherry tomato, purslane and cilantro 28

By Chef Allan Yáñez

SALADS

GREEN SALAD
Sucrine, lollos, avocado, pumpkin seeds, zereshk, fennel vinaigrette 15

BURRATA
Tricolored tomato and artichoke pesto 21

PANZANELLA
Tricolored tomato, cucumbers, olives, onions, white balsamic, sourdough 20

• *From the last visit of Chef Allan Yáñez*

SANDWICHES

LOBSTER ROLL
On Japanese milk bread 29

SMOKED SALMON
Carbonated cream cheese, avocado on open toast 22

SARDINES
Ortiz sardine tomato confit and white balsamic on open toast 18

KATSU SANDO
Tonkatsu sauce, cabbage shreds, kewpie wasabi 20

MAINS

GNOCCI
Gnocci, shrimp, creamy harissa, parmesan 21

BLACK ANGUS BURGER
Beef burger with caramlized onions and provolone cheese 20

BLACK ANGUS RIBEYE
Grilled ribeye tagliata, zhough sauce with provolone cheese and caramelized onions sourdough 28

Add ons:
Allumette potato 6

DESSERTS

CHOCOLATE ICE CREAM
With spiced wine syrup and sea salt 10

• FLAN
Sesame Praline 12

By Chef Allan Yáñez



