



R E S T A U R A N T

To share

SMOKED SALMON TATAKI with grilled mango	US\$13.00 / RD\$740.00
TUNA TARTAR Lime caviar and seaweed crunchy bread	US\$11.00 / RD\$630.00
BEEF CARPACCIO with truffle emulsion and parmesan flakes	US\$23.00 / RD\$1.310.00
SHRIMP AND FISH, Lima's traditional ceviche	US\$11.00 / RD\$630.00
IBERIAN HAM with glass bread and tomato	US\$29.00 / RD\$1.655.00
STEAK TARTAR TRUFFLED with pineapple and toasted bread (cooking show)	US\$18.00 / RD\$1.025.00
FILIGRANA BITES with mango mayonnaise	US\$17.00 / RD\$970.00

From the spoon to your mouth

SANCOCHO Catalonia style	US\$9.00 / RD\$515.00
SEASONAL SEAFOOD CASSEROLE	US\$16.00 / RD\$915.00
LOBSTER BISQUE, grilled shrimp, portobello slices, rustic sweet potato and caviar	US\$24.00 / RD\$1.370.00
SALMOREJO ANDALUZ with mango and confit tuna	US\$7.00 / RD\$400.00

Fresh from the sea

LOIN OF SEA BASS in green sauce with clams	US\$25.00 / RD\$1.425.00
"CHILLO A LA VIZCAÍNA" on a bed of baked potatoes	US\$22.00 / RD\$1.255.00
Jack Daniel's Scented glazed salmon	US\$20.00 / RD\$1.140.00
DORADA a la espalda	US\$22.00 / RD\$1.255.00
SUPREME OF ROASTED CORVINA with emulsified bouillabaisse and shrimp risotto	US\$21.00 / RD\$1.200.00
GRILLED LOBSTER, mashed potatoes and warm caramelized fruit salad	US\$78.00 / RD\$4.445.00
GRILLED TUNA with onion cream and white wine glaze	US\$17.00 / RD\$970.00

Love for the green

PEAR SALAD with red wine, walnuts and cheese texture	US\$12.00 / RD\$685.00
LOBSTER SALAD with pickled campari tomatoes & avocado and cucumber timetable	US\$20.00 / RD\$1.140.00
SMOKED SALMON SALAD with shrimp, avocado and pineapple and coconut vinaigrette	US\$14.00 / RD\$800.00
GRILLED VEGETABLES MOSAIC with romesco sauce	US\$12.00 / RD\$685.00

Rices and pastas to not forget

GREEN RISOTTO with vegetables from de conuco	US\$13.00 / RD\$740.00
SHRIMP RISOTTO In pumpkin cream and grilled octopus	US\$17.00 / RD\$970.00
MELOSO RICE with wild mushrooms, wild asparagus and grilled flank steak	US\$15.00 / RD\$855.00
PARPADELLE with shrimp in Malibu sauce, confit onion, mushroom and crunchy Iberian ham	US\$15.00 / RD\$855.00
CHICKEN CANNELONI with mushroom and truffle bechamel	US\$11.00 / RD\$630.00

Chef Recomendations

GRILLED SHRIMP with soft garlic sauce	US\$15.00 / RD\$855.00
CHARCOAL GALICIAN OCTOPUS with mashed potatoes	US\$23.00 / RD\$1.310.00
PORTOBELLO MUSHROOM LASAGNA, truffle bechamel sauce and grilled lobster	US\$22.00 / RD\$1.255.00
GOAT LINGOTE with wine and honey sauce, accompanied by fried yucca with rosemary	US\$19.00 / RD\$1.085.00
ANGUS FILLET with yucca cream, ripe plantain cake and mushrooms in truffle sauce	US\$28.00 / RD\$1.595.00

Grilled Side

Imported Arrachera	US\$18.00 / RD\$1.025.00
T-Bone 12 oz	US\$26.00 / RD\$1.485.00
Rib-eye 12 oz	US\$30.00 / RD\$1.710.00
Beef steak 7 oz	US\$30.00 / RD\$1.710.00
Steak 8 oz	US\$23.00 / RD\$1.310.00
MEAT TASTING (T-bone, Rib-eye, Steak and arrachera)	US\$37.00 / RD\$2.110.00

Side dishes

Truffled potato parmentier	US\$5.00 / RD\$285.00
Fried plantain	US\$3.00 / RD\$170.00
Chef stule fried yucca	US\$3.00 / RD\$170.00
Sauteed mushrooms with paprika and shallot	US\$5.00 / RD\$285.00
Grilled vegetables	US\$8.00 / RD\$455.00
Green salad	US\$6.00 / RD\$345.00