

## APPETIZERS

<b>Pate</b> Dried fruits marmalade, homemade crostinis	¢5,300
<b>Chorizos &amp; Marguez (Veal)</b> Dijon mustard	¢8,500
<b>Veal Carpaccio</b> Parmigiano-Reggiano, EVOO, balsamic vinegar, baby arugula, peppers, jalapeño	¢6,100
<b>Baladi Eggplant</b> Charred eggplant, tahini paste, tomato concasse, sliced almonds, parsley, EVOO	¢6,300
<b>Bulgur Salad</b> Bulgur wheat, tomato, red onions, feta cheese, dried dates, almonds, herbs	¢5,200
<b>Mediterranean Salad</b> Cucumber, tomato, red onion, sweet pepper, parsley, mint, pepper, salt and lemon	¢5,200
<b>Artichoke Flower Salad</b> Grilled artichoke halves, tzatziki, sun-dried tomatoes	¢6,900
<b>Smoked Picanha</b> Dill honey emulsion, horseradish	¢5,700
<b>Radicchio Salad</b> Radicchio, arugula, pears, pecans, dried apricots, gorgonzola, croutons, honey vinaigrette dressing	¢5,100
<b>Tuna Tartar</b> Shallots, chives, avocado, ginger emulsion, radish, tobiko, palmetto salad, peppers	¢7,100
<b>Chateaubriand Tartar</b> Dijon mustard, capers, pickles, onion, chives, anchovy dressing, hot sauce, brandy, quail egg yolk	¢6,900
<b>Lamb Kebab</b> Tahini, smoked eggplant, chickpea, yogurt, Middle East spices, grilled tomato	¢7,700
<b>Antipasto</b> Selection of cooked, grilled, sautéed vegetables, walnuts, almonds and pecans	¢7,300
<b>Soup</b> Small Big	¢3,000 ¢4,500

## TAGLIERE

**Mixed**  
Chorizos, antipasto, artisanal cheese,  
beet salad, macerate olive  
¢14,500

**Artisanal Cheese**  
Assortment of artisanal cheeses.  
¢11,900

## Meat

Chateaubriand (Tenderloin) (8 oz)	¢21.900	Flat Iron 230gr (8 oz)	¢15.800
Picanha 400 gr (14 oz)	¢17.500	Rib Eye (boneless) 400gr (14 oz)	¢18.900
New York Strip Steak 500gr (17,5 oz)	¢19.900	Sirloin 400gr (14 oz)	¢18.500
Porterhouse Steak 800gr. (28 oz)	¢34.900	T-Bone Steak 500 gr (17,5 oz)	¢19.900
Tenderloin Flambè 200 gr (7 oz)	¢16.900	Short Rib 700gr (17.5 oz)	¢22.900
Outer Skirt	¢18.900		

All of our meat dishes are served with greens dressed in honey mustard and dill vinaigrette

## SIDE DISHES

Sweet Mashed Potatoes	¢1.900	Mashed Potatoes	¢1.500
Grilled Tomato & Onion	¢1.500	Roasted garlic & Potato Puree	¢2.000
Asparagus with aioli	¢5.600	Steamed Vegetables	¢3.000
French Fries	¢1.500	Caesar Salad	¢4.900

## Vegetarian

### Fresh Pasta ¢7.900

Dried tomatoes, white wine, mushrooms, Parmigiano-Reggiano

### Ravioli ¢7.900

Gorgonzola cheese & roasted walnut ravioli, sautéed in sage leaves, butter served with pumpkin cream and Parmigiano-Reggiano

## Fish

### Sea Bass ¢11.900

Caper sauce, steamed vegetables

### Salmon ¢11.900

Crispy pistachios, vegetable spaghetti, beurre blanc sauce  
Choice of: mashed potato or mashed sweet potato

## Chicken

### Schnitzel ¢7.900

Breaded chicken breast with mashed potato, grilled tomato, onions, yogurt, dill sauce

### Grilled Chicken ¢7.900

Honey mustard, mashed potatoes, grilled tomatoes, grilled onions

## Hamburgers

### La Clásica ¢7,500

200 gr of beef, tomato, lettuce, onion, pickles and a choice of mayonnaise

### La Doris ¢9,000

Caramelized onion, mushroom, gorgonzola and gouda cheese, demi-glance sauce

### Steakburger ¢8,500

200 gr of thin slices of smoked meat, tomato, lettuce, onion, pickles, gouda cheese and a choice of mayonnaise.

### Lamb ¢8,500

200 gr of lamb with parsley, tomato, lettuce, onion, pickles and a choice of mayonnaise.

All our burgers include French fries or house fries. homemade mayonnaise: chipotle aioli, wasabi mayonnaise.  
Select from our home breads, regular or whole grain