**Entradas / Appetizers**

|  |  |
| --- | --- |
| **Fiambres** | **¢23,000** |
| **Chorizos & Merguez (media porción)**  *(Ternera) Acompañados de alcaparras, alioli de estragón y mostaza/ (Beef) capers, terragon, aioli and mustard.* | **¢10,100** |
| **Berenjena a la Parrilla / *Baladi Eggplant***  *Tahini, jalapeño, tomate dip, piñones, zumac, aceite de oliva perejil / Tahini, jalepeño, tomate dip, pine nuts, sumac, parsley and olive oil.* | **¢7,100** |
| **Pulpo a la Parrilla / *Octopus on the grill***  *Tomates ahumados y jalapeños, labane, okra y cebolla/ Smoked tomatoes, labane, okra, onion and jalapeños.* | **¢14,000** |
| **Carpaccio de Ternera /*Veal Carpaccio***  *Reducción de vinagre balsámico, arúgula, Parmigiano-Reggiano, jalapeño / Parmigiano-Reggiano, balsamic vinegar, baby arugula , jalapeño.* | **¢7,800** |
| **Ensalada Radicchio/** **Radicchio Salad**  *Arúgula, dátiles, pecanas, gorgonzola, pera, aderezo de mostaza miel/* *Arugula, dates, pecans, gorgonzola, pear, honey mustard dressing.* | **¢8,300** |
| **Ensalada de Alcachofas / *Artichoke Flower Salad***  *Tzatziki, kalamatas, ajo confitado, tomate seco, limón curado, eneldo y perejil/ Tzatziki, kalamatas, confit garlic, dried tomate, cured lemon, dill and parsley.* | **¢8,700** |
| **Carpaccio de salmón**  *Arúgula, queso fetta, alcaparras, cebolla, eneldo en salsa de yogurt/ Arugula, fetta cheese, capers, onion, dill in yogurt sauce.* | **¢8,150** |
| **Tartar de atún / Tuna *Tartar***  *Atún, rábano, chile rojo, espuma de aguacate, cebolla morada, cebollino, sésamo / Tuna, radish, red chilli, avocado foam, red onions, chives, sesame.* | **¢8,000** |
| **Kebab de Cordero / *Lamb Kebab***  *Tahini verde, piñones, tomate,cebolla,perejil, jalapeño/ grenn tahini, pine nuts, tomatoe, onion, jalapeño.* | **¢9,000** |
| **Scallops / Scallops**  *Crema de maíz, parmesano, calamata, chile rojo y espárragos/Corn, parmesan,calamata and asparagus cream.* | **¢16,700** |
| **Queso** **provolone ahumado/ smoked provolone cheese**  *Salsa de tomate, queso provolone, harina de trigo, demi-glace/ Tomato sauce, provolone cheese, wheat flour, demi-glace.* | **¢8,000** |
| **Mollejas/ Sweetbread**  *Chile morron, cebollino en reducción de crema dulce con demiglace/ Bell pepper, chives in sweet cream reduction with demiglace* | **¢8,200** |
| **Ostras**  *Salsa picante, aceite de oliva, limon/ Spicy sauce, olive oil, lemon.* | **¢2,500** |
| **Shawarma**  *Lomito, amba tahini, garbanzos, frijol egipcio y perejil a las 5 especies/* *Lomito, amba tahini, chickpeas, Egyptian beans and parsley with 5 species.* | **¢11,800** |

**Carnes / Meats**

|  |  |
| --- | --- |
| Chateaubriand (Lomito) (8 oz) | **¢29,900** |
| New York (con hueso) desde 500 gr (17.5 oz) | **¢30,600** |
| Porterhouse desde 1000 gr (35 oz) | **¢64,000** |
| Lomito 200 gr (7 oz) / Tenderloin 200 gr (7 oz) | **¢21,900** |
| Entraña 400 gr (14 oz) | **¢25,600** |
| T-Bone 500 gr (17.5 oz) | **¢30,600** |
| Tomahawk 1,3k (45,85oz) | **¢99,750** |
| Costilla de Res al Sous-Vide 12 Horas | **¢30,800** |
| Picanha Prime 400 gr (14 oz) | **¢24,200** |
| Entrecot Prime400 gr (14 oz) | **¢36,500** |
| Entrecot Australiano 300 gr (11 oz) | **¢77,970** |
| Sirloin Japones 120 gr (4 oz) | **¢84,750** |
| Sirloin Prime (14oz) | **¢29,300** |

**Acompañamientos/ Sides**

|  |  |
| --- | --- |
| Tomate y Cebolla a la parrilla/*Grilled tomato and onion* | **¢2,300** |
| Espárragos gratinados /*Asparagus* | **¢5,900** |
| Papas trufadas Doris / Doris fries | **¢3,000** |
| Puré de Camote/*Sweet mashed potatoes* | **¢3.000** |
| Puré de papa/*Mashed potatoes* | **¢3,000** |
| Puré de papa y ajo rostizado/Roasted garlic & potatoes puree | **¢3,500** |
| Hongos Trufados/ Truffled Mushrooms | **¢7,200** |
| Vegetales al vapor/Steamed Vegetables | **¢3,150** |
| Polenta/ Polenta | **¢3,050** |
| Camarón Jumbo/ jumbo shrimp | **¢15,650** |
| Ensalada Mediterránea/ Mediterranean Salad | **¢5,150** |
| Vegetales a la Parrilla/Grill Vegetables | **¢3,150** |

|  |
| --- |
| **Pollo/Chicken** |

|  |  |
| --- | --- |
| **Schnitzel**  *Pechuga empanizada acompañada de puré de papa, tomate y cebolla a la parrilla y salsa de yogurt y eneldo/Breaded chicken breast with mashed potatoes and grill tomato and onions, yogurt and dill sauce.* | **¢14,200** |
| **Pechuga a la parrilla**  Servida en salsa de mostaza-miel, acompañada de puré, tomate y cebolla a la parrilla, perejil y almendras/*Served with honey mustard sauce with mashed potato and grill tomato and onions.* | **¢14,200** |

**Hamburguesas / Hamburguers**

|  |  |
| --- | --- |
| **La Clásica con papas trufadas**  *250 gr de carne, queso provolone, tomate, lechuga, cebolla, pepinillos y una elección de mayonesa/ 250 gr of beef, tomato, lettuce, onion, pickles and a choice of mayonnaise.* | **¢13,100** |
| **La Doris con papas trufadas**  *250 gr de carne, tomate, pepinillo, lechuga, Cebolla caramelizada, hongos, queso gorgonzola y queso provolone, salsa demi-glase/ 250 gr of meat, tomato, gherkin, lettuce, caramelized onion, mushrooms, gorgonzola cheese and provolone cheese, demi-glase sauce.* | **¢16,000** |
| **Wagyu con papas trufadas**  250 gr carne Wagyu americano, queso provolone, cebolla salteada, lechuga, tomate, pepino, aguacate / 250 *gr American Wagyu ground beef, provolone cheese, sautéed onion, lettuce, tomato, cucumber, avocado*. | **¢20,350** |

**Otras Especialidades / Others**

|  |  |
| --- | --- |
| **Tagliatelle**  *Con tomate, alcaparras, aceitunas, anchoas, cebolla, ajo, queso y perejil/* *With tomato, capers, olives, anchovies, onion, garlic, cheese and parsley.* | **¢10,400** |
| **Tagliatelle de mariscos / Seafood tagliatelle**  *Con pulpo, camarones y mejillones en salsa beurre blanc/* *With octopus, shrimp and mussels in beurre blanc sauce.* | **¢15,200** |
| **Ravioles vegetarianos** | **¢10,400** |
|  |  |
| **Atún a la parrilla/** **Grilled tuna**  *Atún fresco, salsa de soya, arúgula, polenta/ Fresh tuna, soy sauce, arugula, polenta.* | **¢15,300** |
| **Pesca del día/ Catch of the day**  **Salmón a la parilla**  *Con spaghetti de vegetales en salsa beurre blanc con pure de papa o camote.* | **¢16,500**  **¢17,700** |

**Menú de Niños/Children’s menú**

|  |  |
| --- | --- |
| **Hamburguesa / Hamburgers** | **¢7,900** |
| **Dedos de Pollo/Chicken fingers** | **¢7,400** |
| **Spaghetti** | **¢5,700** |