

Algo fresco

MINERALES DE MINA

Mezclum de lechugas, espinaca, brócoli, tomates cherry, nueces, brotes de temporada y flores con balsámico y arbuquina

TIRADITO DE PERA Y ROBLE

Pera fresca marinada con jugo de fruta de la pasión con miel, queso azul y ahumado al momento

BEEF STEAK TARTARE

Esencia de trufa, fruta de la pasión, salsa de soja, mostaza de dijon, esfera de yema de huevo y aroma de aceite de oliva y manzana

AGUACHILE

Camarones, cebolla, limón, wakame, jengibre, chile, maíz, cilantro y chips de yuca

RAW BAR (MIN 2 PAX)

Camarones | ostras | almejas | muela de cangrejo | sashimi de pez espada

Para degustar

MEJILLONES GRATINADOS

Con ragout suave de hongos, polvo de ibérico y salsa holandesa

CAMARONES Y RON

Terminados al horno de carbón de encina, con aceite de ajos tostados y flambeados con ron

TEMPURA VEGETAL

Espárragos trigueros, brócoli, zanahoria, aguacate, salsa brava y Martini Rosso

PULPO A LA BRASA Y TRUFA

Crema de calabaza cítrica, frutas asadas, sal ahumada, terminado al vapor de carbón

Al carbón

FILETE DE SALMÓN 8 OZ

RIB EYE BLACK ANGUS 12 OZ

NEW YORK STEAK CAB 12 OZ

LANGOSTA CARIBEÑA

1/2 POLLO

TUÉTANO DE RES

SHORT RIBS 12 OZ

TONNIS CAB BURGER 8 OZ

Pan brioche | jamón ibérico | crema de hongos | cebolla caramelizada

SATAY DE TOFU

Tofu marinado en salsa de cacahuets y BBQ, parrillada de verduras, pimienta del molino, sal en escamas

Hazlo a tu gusto

SALSAS

BBQ | BBQ chipotle | miel mostaza | chimi churri | crema de hongos | roquefort

GUARNICIONES

Mac & cheese con langosta | papas sazonadas con parmesano | vegetales a la parrilla | puré de papa | puré de camote

AROMAS Y HUMOS

Roble | tomillo | encina | carbón | aceite de oliva

La parte más dulce

NUTELLA CHEESECAKE

CREME BRULEE DE MANGO

HELADO DE PARMESANO Y

MIEL DE PANAL

NEW YORK BROWNIE



100% RESPONSIBLE SEAFOOD

Something Fresh

MINERALS

Mix of lettuce, spinach, broccoli, cherry tomatoes, walnuts, seasonal shoots and flowers, in balsamic vinegar and arbequina olive oil

PEAR AND OAK TIRADITO

Smoked fresh pear marinated with passion fruit juice, honey, and blue cheese (made fresh)

BEEF STEAK TARTARE

Truffle essence, passion fruit, soy sauce, dijon mustard, egg yolk sphere and olive oil with apple aroma

AGUACHILE

Shrimp, onion, lemon, wakame, ginger, chili, corn, coriander and yucca chips

RAW BAR (MIN 2 PAX)

Shrimp | oysters | clams | crab | swordfish sashimi

For tasting

GRATIN MUSSELS

Soft mushroom ragout, Iberian powder and hollandaise sauce

SHRIMPS AND RUM

Finished in the oak charcoal oven, with toasted garlic oil and flambéed with rum

VEGGIE TEMPURA

Wild asparagus, broccoli, carrot, avocado, brava sauce and Martini Rosso

GRILLED OCTOPUS AND TRUFFLE

Citrus Squash Soup, roasted fruits, smoked salt, finished on a charcoal steamer

Grilled

SALMON FILLET 8 OZ

RIB EYE BLACK ANGUS 12 OZ

NEW YORK STEAK CAB 12 OZ

CARIBBEAN LOBSTER

1/2 CHICKEN

BEEF MARROW

SHORT RIBS 12 OZ

TONNIS CAB BURGER 8 OZ

Brioche bread | iberian ham | mushroom cream | caramelized onions

TOFU SATAY

Tofu marinated in peanut and BBQ sauce with grilled vegetables

Have it your way

SAUCES

BBQ | BBQ chipotle | honey mustard | chimichurri | cream of mushrooms | roquefort

SIDE DISHES

Lobster mac & cheese | seasoned potatoes with parmesan cheese | grilled vegetables | mashed potatoes | sweet mashes potatoes

AROMATICS

Oak | thyme | holm oak | coal | olive oil

The sweetest part

NUTELLA CHEESECAKE

MANGO CREME BRULEE

PARMESAN AND RAW HONEY

ICE CREAM

NEW YORK BROWNIE



SPICY



GLUTEN FREE



VEGETARIAN



VEGAN



FISH



SEAFOOD



MOLLUSCOS