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ENTREES

GRILLED ROMAN
LETTUCE

Caesar dressing -
Grana Padana cheese -
crispy sour dough bread
- 310 -

ENDIVES & BLUE CHEESE

Charred walnuts - creamy honey -
Gorgonzola cheese
- 310 -

ORGANIC SALAD

Greens & vegetales from huertas
de Miraflores - sweet and sour
mustard vinaigrette
- 280 -

BEEF CARPACCIO

Arugula - aged cheese -
almonds - extra virgin olive
oil - balsamic vinegar
- 490 -

CAPRESE FLATBREAD

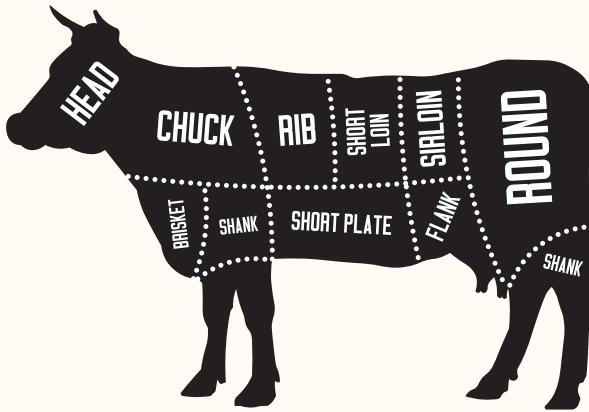
Wood-fired sour dough bread -
tomato - basil - Burrata cheese
- 380 -

SCALLOPS

Pear in different textures -
pain d'épice - Oporto emulsion
- 480 -

CHARCUTERIE
& CHEESE

For two
Homemade bread - perserves
- 520 -



MESQUITE GRILLED
OCTOPUS

Black bean & chorizo pureé -
roasted tomato, capers and
tarragon sauce - corn tostada
- 440 -

OYSTER 6 pieces

Fresh / chile serrano sauce -
cocktail sauce - lime
- 450 -
Rockefeller / grated in Grana
Padano creambacon - spinach
- 480 -

★★★ CHEF'S
suggestions ★★★

ITALIAN PASTA
WITH SALMON

Italian pasta with fresh and
smoked salmon - tomato -
olives - shellfish butter -
Grana Padana cheese
- 580 -

BRAISED BEEF RIB

Grilled plantain pureé -
corn & nuts - light mole sauce
- 810 -

🔥 HAMBURGER 8oz 🔥

Selecion of Black Angus Beef 8oz -
pretzel style bread -
mushroom and cheese crisp -
caramelized onion - tomato -
Bourbon style BBQ sauce -
hand cut french fries
- 690 -

MUSHROOM RISOTTO

Grilled & smoked portobello -
mascarpone cheese -
Grana Padana cheese
- 510 -

🔪 IRON CAST
SEAFOOD

Scallops- octopus -
shrimp - fish - mussels v -
potato gnocci -
fennel - au jus
-1090 -

MAC & CHEESE

Classic - 390 -
Truffled - 560 -

🔪 FROM THE GRILL 🔪

SMALL

Flank Steak 7oz - 750 - ★
Beef Fillet 6oz - 890 -
Catch of the day 7oz - 720 -
Shrimp U10 5 pieces - 840 -

MEDIUM

New York 12oz - 1550 -
🔪 Beef Fillet 8oz - 1330 -
Alaskan Salmon 7oz - 1050 -
🔪 Shrimp U10 7 pieces - 990 -

LARGE

★ 🔪 Rib Eye 15oz - 1720 -
🔪 Lamb Rib 17oz - 1840 -
🔪 Whole lobster 21oz - 2100 -
Organic Chicken 21oz - 910 -

🔪 TOMAHAWK

For two
36oz
- 2250 -

🔪 SURF&TURF

For two
Prime rib 26oz
+ Shrimp U10 5 pieces
- 2650 -

🔪 BUTCHER'S
BOARD

For six
Prime rib - shrimp U10 -
lamb rib - new york - scallops
Served with sides and sauces
- 5500 -

🔪 In the purchase of these items, the Meal Plan & All Inclusive packages
will be applied an additional charge of 320 per person.

★ SIDES ★

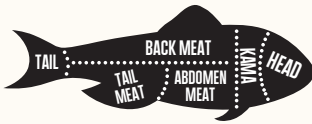
Mashed potatoes - 110 -
Hand cut french fries
Lime scented asparagus
Ratatouille
Fried cauliflower with citric dressing
Creamy spinach

★ SAUCES ★

- 90 -
Chimichurri
Au jus
Bearnaise
Bourbon BBQ

TOPPINGS

🔪 Shrimp - 160 -
(each)
🔪 Foie gras - 320 -
3oz



DESSERTS

- ★ BABA AU RHUM Biscuit - lemon curd - french merengue - 270 -
- ★ WILD BERRIES Grilled in red wine and spicess - saffron sabayón - crispy brioche - 260 -
- ★ PROFITEROLS Vanilla cream - 78% chocolate sauce - 250 -
- ★ PRALINÉ TART Hazelnut cream - banana and almonds - salty caramel ice cream - 280 -
- ★ HOMEMADE ICE CREAM Ask for today's recipe - 240 -

We can prepare any product in the desired degree of doneness - Please note that some products are more prone
to risk if consumed raw or undercooked - Some of our dishes may contain allergen products,
if you have any restrictions on your diet, please inform your waiter.
Parties of 8 will be charged with an additional 15% in service for the bill.
Prices in Mexican pesos - Tax included - Suggested tip 15%