

STARTERS

Cremá made from chickpeas served with light roasted fennel
\$95,-

Roasted red pepper/tomato soup served with timbale of couscous and eggplant
\$95,-

Salad of sweet potato, roasted bell peppers, black olives, lettuce, goat cheese, almonds and mint
\$150,-

Spinach, chicory, radicchio leave salad made with apple, pecans, dates, parsley and a Yucatan honey dressing
\$140,-

Soft cooked beets and spring onions served with sunflower seed sprout and red wine vinagre.
\$150,-

Tabbouli made with tomatoes, parsley, red onion, lemon, olive oli and baked shrimps
\$175,-

ENTREES

Ocean Tajine made with fish filet, shrimps, Moroccan five spiced chickpeas and coriander (2p)
\$380,-

Pan baked grouper filet made with capers, olives, parsley, butter and wine, served with rice and spinach
\$225,-

Soft stove of veal ossobucco served with couscous and garlic/lime gremoulata
\$250,-

Oven roasted chicken thigh marinated with garlic, thyme, lemon. Served with ratatouge of camotte.
\$225,-

Vegetable couscous made with zucchini, bell peppers, onions, tomatoes, cilantro, pomegranate and crushed hazelnuts
\$200,-

Butterbean tajine with cherry tomato, ginger, chilles, onions, black olives and fresh mango
\$200,-



KIDS

Little tomato salad with basil and cheese
\$40,-

Plane cooked rice with zucchini and spinach
\$75,-

Plane pasta cooked with butter and parmesan cheese
\$90,-

Penne pasta with cream, grilled chicken or fish filet
\$130,-

Quesadillas with tomato salad and guacamole
\$90,-

DESSERTS

Ginger flavored caramel flan
\$60,-

Crostata made of Lemon
\$80,-

Cheese cake served with strawberry's
\$80,-

Delizia de chocolate with whipped cream
\$80,-

Home made ice cream in the flavors Almond, Coco's, Chocolate Habenero
\$50,- (scoop)

WINES



Red wines	Glass	Bottle
Cabernet Sauvignon, Concha y Toro, Chile	\$50,-	\$220,-
Cabernet Sauvignon, Casillero Del Diablo, Chile		\$380,-
Merlot, Antares, Chile	\$60,-	\$270,-
Malbec, Trivento reserve, Argentina		\$400,-
Pinot Noir, Trivento Tribu, Argentina		\$380,-
White wines	Glass	Bottle
Sauvignon Blanc, Concha y Toro, Chile	\$50,-	\$220,-
Chardonnay, Santa Carolina, Chile	\$60,-	\$270,-
Chardonnay, Casillero del Diablo, Chile		\$380,-
Pinot grigio, Terre, Italy		\$320,-

Roses	Glass	Bottle
Cabernet sauvignon, Santa Carolina, Chile	\$60,-	\$270,-
Champagne		
Moët Chandon, France		\$1100,-



SPRITS & DRINKS

Tequilap

Jimadores reposado	\$60,-
Cazadores reposado	\$70,-
Corralejo reposado	\$70,-
Antiguo reposado	\$60,-
Don Julio reposado	\$80,-
1800 Cuervo añejo	\$90,-

Rum

Bacardi blanco	\$50,-
Bacardi añejo	\$60,-
Malibu	\$50,-

Others

Grappa	\$60,-
Bailays	\$50,-
Sambuca	\$60,-
Kahlua	\$50,-

Gin

Betfeeres	\$50,-
Tanqueray	\$60,-

Vodka

Stolichnaya	\$60,-
Absolute	\$60,-

Whiskey

Jack Danies	\$60
Jonnie Walker	\$80
Maker's Mark	\$90,-

Beer

Negro Modelo	\$40,-
Corona	\$35,-
Pacifico	\$35,-
Modelo Especial	\$35,-

Soft drinks

Aqua Natural	\$30,-
Aqua Mineral	\$30,-
Soda's	\$30,-
Limonades	\$40,-
Fruit juice's	\$50,-

Margarita

Pina Colada	- Sweet coconut milk, Pineapple juice, Bacardi	\$60,-
Tequila Sunrise	- Orange juice, Grapefruit juice, Grenadine, Tequila	\$70,-
Mojito	- Lime's, Sugar, Mint, Bacardi, Mineral water	\$70,-
Daquiri	- Bacardi, Fresh fruit, Orange juice, Sugar	\$70,-
Hurricane	- Coconut Rum, Bacardi Añejo, Pineapple juice, Grenadine	\$70,-
Sex on the Beach	- Vodka, Orange juice, Peach schnapps, Grenadine	\$70,-
Caribbean Sunset	- Vodka, Orange juice, Granberry juice	\$60,-
Bloody Mary	- Vodka, Worcestershire, Tabasco, Tomato juice	\$70,-

Peach Martini

Cosmopolitan	- Vodka, Cointreau, Fresh lime juice, Granberry juice	\$80,-
Lemon Drop	- Vodka, Cointreau, Fresh lemon Juice, Sugar	\$80,-
Dirty Martini	- Vodka or Gin, Olive juice, Green olive	\$80,-
Apple Martini	- Vodka, Apple schnapps, Apple juice	\$80,-
Classic Martini	- Gin, Dry Vermouth, Green olive	\$80,-
Vodka Martini	- Vodka, Dry Vermouth	\$80,-

COCKTAILS

MARTINI'S