



HOT ENTREES

ESCAMOLES SOPES	<i>\$385.00</i>
Mexican caviar bonemarrow	
RIBEYE CRUNCH	<i>\$465.00</i>
Cracklin rib eye with guacamole	
COULIFLOWER BONELESS WINGS	<i>\$262.00</i>
Fried cauliflower florets with buffalo sauce traditional served with blue cheese dressing, celery and carrot sticks	
DRY NOODLE	<i>\$126.00</i>
With jocoque (sour cream mediterranean style) and piquin chili.	
BARBACHERA	<i>\$615.00</i>
Ouside angus skirt steak barbacoa (400gr.)	
FLAMBÉE CHEESE	<i>\$165.00</i>
Natural	
SLIDERS	<i>\$ 424 .00</i>
4 Mini hamburgers, wagyu meat with caramelized onion and house dressing.	
PAPAS MACHAS	<i>\$ 135 .00</i>
Seasoned with macha sauce aioli and a touch of lemon juice.	
SHORT RIB TACOS	<i>\$ 315 .00</i>
4 pieces.	

COLD ENTREES

TUNA AND HAMACHI SASHIMI	<i>\$540.00</i>
Stirred sauce and a touch of truffle oil.	
TOTOABA CEVICHE	<i>\$270.00</i>
Salt-cured and lemon-sweetened with ashy mayo.	
SPICY GUACAMOLE	<i>\$198.00</i>
Guacamole with habanero.	
SWEET & SPICY EDAMAMES	<i>\$142.00</i>
Soy sauce, garlic and serrano pepper.	
TUNA TOSTADA	<i>\$332.00</i>
4 finely sliced yellow fin tuna toast, aioli of dried chilies, red onion, avocado chunks and fried pore	
IBERIAN HAM	<i>\$940.00</i>
it is characterized by its silkiness in the mouth by the light streaks an explosion of flavors with infinite aftertaste	

THE PLANTS

REGIAN SALAN	<i>\$245.00</i>
Lettuce, avocado, oil and gouda cheese grated.	
CESAR SALAD	<i>\$210.00</i>
Shrimp	<i>\$440.00</i>
Chicken	<i>\$360.00</i>
ARTICHOKE SALAD	<i>\$225.00</i>
Mix of lettuce with sunflower seeds, tomato, artichokes hearts, palm heart and honey mustard dressing.	
SEASONAL SALAD	<i>\$355.00</i>
Lettuce, arugula and spinach with house dressing, avocado, cherry tomato and toasted Iberian ham. Chill it on the spot with nitrogen.	

STEAKS

BEEF CLEAN CENTER-CUT TENDERLOIN FLAMED WITH MEZCAL (600gr).	<i>\$2,180.00</i>	RIB EYE CAP HIGH CHOICE	<i>\$2,016.00</i>
		Truffle french fries (20oz).	
RIB EYE CLEAN CENTER-CUT TENDERLOIN FLAMED WITH MEZCAL (600gr).	<i>\$2,180.00</i>	SKIRT STEAK OUTSIDE	<i>\$682.00</i>
		Thick or cut open	
RIBEYE	<i>\$820.00</i>	RIBEYE RIBS	<i>\$532.00</i>
(500gr) preparation, 30 minutes.		(800gr)	
SHORT RIB	<i>\$955.00</i>		
1Kg.			

SEAFOOD

SIDE ORDERS

TOTOABA	<i>\$667.00</i>
Grilled and marinated with house sauce about skipping skittles.	
WHITE SEA BASS	<i>\$623.00</i>
With fried capers	
OCTOPUS	<i>\$612.00</i>
Charbroiled	

SHELLED CORN	<i>\$82.00</i>
CHARBROILED ASPARRAGUS	<i>\$200.00</i>
MASHED POTATOE	<i>\$85.00</i>
LOADED BEANS	<i>\$92.00</i>
PAPAS PAJA	<i>\$205.00</i>

Doble B

PREMIUM

KOBE Beef



LORD TACO \$748.00

New York Kobe block (100gr) cut to perfection, sealed in out grill with japanese coal directly on the table and cut into thin slices with malton salt

ORA KING SALMON \$659.00

350Gr. Of salmon slabs, catalogued as the best in the world thanks to the fact that is swims freely in the crystalline waters of New Zealand. Strictly monitored to rich the highest standar of oleic acid (minimun 30%) cured with spices and a smoky touch of chile manzano, accompanied by avocado sauce, jocoque and habanero.

ARTICHOKE WITH LOBSTER \$1,895.00

600Gr. Pacific lobster tail, brazed and butter-varnished. clarified and infused with a touch if serrano chili, house dip, mounted on a sprinkled artichoked flower of parmesan cheese.

MADAGASCAR TIGER \$1,320.00 PRAWN

Grilled with binchotan charcoal, varnished with iaxan chille mixe oil, accompanied by fresh arugula and cherry tomato, is characterized by its size and unparalleled flavour.

TOPOLOBAMBO \$785.00 SCALLOPS

Fresh, served in a lazy susan stone with perfect sauces to enhance their flavor.

WAGYU & FOIE BURGER \$ 750.00

One of a kind Wagyu meat, marbling that distinguishes it as the best in the world. Accompanied by foie grass alette, and a touch of handmade white truffle that gives you an incomparable taste.

NEW PORT LOBSTER BURRITO \$1,380.00

Scented baja california red lobster with clarified butter, the most tender of the languages, wrapped in a jumbo tortilla of homemade flour, with refried berry beans. Red rice and cambray chile sauce. Prepared at your table directly on our mobile comal.

DESSERTS

24LAYERS CHOCOLATE \$460.00 CAKE

24 Layers of cocoa biscuit, nutella frosting, and semisweeten chocolate ganache topped with berries.

KEY LIME PIE \$180.00

Pecan cookie

BERRIES CHEESECAKE \$220.00

CHURRO \$190.00

Freshly made spiral by our master churrero with a bed of sugar and cinnamon to overflow them, accompanied with nutella and fudge

PEGAME \$398.00

Fudge brownie, vanilla ice cream, deviles konldike cake filled with butter scotch

DULCE DE LECHE VOLCANO \$192.00

Warm dulce de leche cake, accompanied by cold english cream popcorn.

10 DICIEMBRE 2020

PRECIOS EN MONEDA NACIONAL. INCLUYEN IVA.

CONSUMIR CARNES, AVES, PESCADOS, MARISCOS, HUEVOS CRUDOS O POCO COCIDOS PUEDE AUMENTAR EL RIESGO DE CONTRAER ENFERMEADES TRANSMITIDAS POR ALIMENTOS