



## Starters

Octopus, yellow fin tuna and shrimp "Jipijapa" style,  
citrus marinade, roasted plantains

**\$ 15.75**

Grilled octopus, chickpea hummus,  
braised onions and traditional aioli

**\$ 16.25**

Smoked Tuna carpaccio with stone crab salad,  
mustard and sesame seeds

**\$ 14.80**

Crispy fried shrimp and baby squids,  
basil aioli and lulo fruit jelly

**\$ 15.75**

## Main Courses

Braised Short rib with potato and  
parmesan Gnocchi with toasted almonds

**\$ 24.75**

Veal Shank cooked in "Seco",  
truffled "motepillo" with matured Don Galo

**\$ 23.75**

Seared Seabass, roasted pepper romesco,  
grilled vegetables and mashed potatoes

**\$ 24.25**

Seabass "Caldoso" rice,  
pickled vegetables and fresh avocados

**\$ 25.90**

## Desserts

**\$ 11.00**

Housemade Ice Creams Assiette  
(6 Flavors)

80% Chocolate Mousse, passion fruit  
and cacao pulp gelée, chocolate and orange  
sponges with 70% chocolate gelato and spicy  
cocoa nib crumble

Milk caramel custard, peanut nougatine,  
guava, jelly with vanilla ice cream

