



ENTREES & FLAMMENKUEECHEN DE ALSACE

Casa Nostra **265**

with crème fraîche, gorgonzola, pancetta, red wine
caramelized onions, pears and Muscat

Parma **265**

Crème fraîche, Italian herbs, Parma ham, slices of
Parmigiano, figs and arugula with sprinkles of
port wine

Salmon **275**

Philadelphia crème fraîche, smoked salmon onions,
lemon, arugula, capers and horseradish essence

Date Delight **145**

Roasted bacon wrapped dates filled with blue
cheese served in a lodge pan with cider

Game Carpaccio **325**

Carpaccio of organic venison tenderloin served with
wild mushroom tartar

Melted Brie with Bacon Powder **225**

Melted Brie cheese with bacon powder with a
cherry-balsamic reduction

Cucumber Salmon Rolls **225**

Thin layers of cucumber and Norwegian smoked salmon filled with
mango guacamole and touches of mezcal

Tuna Tartare **215**

Small pieces of yellow tail tuna infused with
olive oil, lime, orange, coriander, and scallions

FONDUE

- Traditional Swiss Cheese Fondue** **445**
Gruyere, Emmental and Appenzell cheeses with white wine and Kirsch, served with bread, apple and pear

SALADS

- Poppey Salad with Pears and Goat** **185**
Organic spinach with pears, goat cheese and nuts on a Italian dressing
- Caprese Salad Casa Nostra style** **195**
Fresh mozzarella with slightly roasted tomatoes, basil, and a balsamic-wild berries reduction
- Greek Mediterranean Salad** **165**
Mediterranean salad with cucumber, tomatoes, olives, and feta cheese with house vinagrette
- Roasted Beet Salad** **170**
Roasted beets with nuts, goat cheese with orange balsamic dressing
- Cesar Salad** **240**
Regional recipe with parmesan, anchovies, olive oil, lime, mustard, and garlic

PASTA

Tagliatelle Rueda Parmigiano Reggiano **455**

Tagliattelle prepared in the king of Italian cheeses, matured for 3 years, flambée with brandy

* With Serrano ham and mushrooms **535**

Bolognese “Imperiale” Sopressini **385**

100% Sirloin from Rancho el 17 pancetta, guanciaie and bone marrow

Tagliatelle al Diablo (spicy) **425**

Peeled whole shrimps flambee in vodka with a tomato, chipotle, serrano chilly and pepperoncini sauce

Ocean Black Pappardelle **425**

Squid ink pappardelle with artichoke, cherry tomatoes, shrimps on a white wine olive oil sauce

Organic Rabbit a la Napolitana with Pappardelle **385**

Bolognese style Organic rabbit cooked in its own consomé and white wine with tomatoes, garlic, and onions with a touch of serrano and italian herbs

Ravioli Casa Nostra **365**

Ravioli filled with flambee beet, caramelized pears, blue cheese, nuts and mascarpone on a beet, pears, white wine sauce with a touch of mascarpone

EARTH & SEA SPECIALTIES

- Filet Café de Paris from Rancho el 17** 575
Cut of local beef tenderloin on a Café de Paris cream sauce with touches of white wine and cognac served with homemade pasta and mushrooms
- Black Gold Tenderloin** 675
Veal tenderloin on a port wine and truffle essence reduction with fresh black summer truffles from Italy
- Poulet organique à l'orange** 545
Organic chicken breast, sous-vide finished of seared in butter with orange, mezcal and sage sauce and spinach
- Cinghiale de Jalisco** 545
Organic and free grazing Wild boar stew cooked in its marinade for four hours topped with mushrooms, artisanal bacon, croutons and onion pearls served with Spätzle and vegetables
- Spicy honey-garlic wrapped Shrimps** 480
Shrimps wrapped with Parma ham filled with fresh cheese, honey, garlic, chili and lemon served with rice and vegetables
- Yellow Tail Tuna with Pistachio** 435
Seared yellow tail tuna with pistachio and a variety of different seeds and citric foam served with mustard rice and vegetables
- Beef Ossobuco from Rancho el 17 "al Ticino"** 490
Traditional family recipe from Ticino, 500/600g of beef in bone cooked for hours in red wine consommé and vegetables served with roasted "polentitas"
- Boeuf Bourguignon Casa Nostra** 535
Beef stew in red wine refined with caramelized onions and touches of pacetta with potato-cauliflower mash
- Salmon Filet with a Mango Cilantro Sauce** 435
Salmon fillet served in a mango cilantro sauce a hint of chilli, with a touch of mezcal, served with rice, and vegetables

DESSERTS

Basket made of churros filled with a carajillo cream with Licor 43	165
Merengue Nest “pavlova style” filled with a pulque fruit cream and fresh herbs	150
Swiss Mousse au Chocolat	150
Cheesecake with Forest Fruit Chutney	150
Chocolate Volcano with Ice Cream	175
(Preparation takes 35 min)	
Sorbet and ice cream	95
Pear Delight (warm)	160
Filled with port wine, gorgonzola, topped with roasted almond, thyme and honey	

All prices include IVA

All our plates are
freshly done at the
moment and take

