

Seasonal specials

(IVA included)

STARTERS

Mexican Carpaccio (approx. 60 gr) thin beef slices topped with olive oil, Parmigiano Reggiano, serrano chili and Sauerkraut infused with a burnt Mexican salsa (a little spicey) \$ 185

MAIN COURSES

Ravioli Fritti di carnita (approx. 160 gr) homemade pasta filled with carnitas and deep fried served with a pesto spiced up with serrano and poblano chili \$ 385

"Black Gold Pasta" (approx. 20 gr) of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme \$745

Cannelloni of beef birria (approx. 220 gr) Birria of local lamb leg refined with red wine and tomato puree served in home made shells of pasta, bechamel refined with consommé of birria and Pecorino Romano \$ 445

Veal Wellington (approx. 220 gr) local farm raised and organic veal, marinated with Dijon mustard and touch of horseradish wrapped in duxelles (mushroom paste), Parma ham and puff pastry served with carrots and mushrooms refined with balsamic (ca 40 min.) \$ 695

French Lamb-chops (approx. 270 gr) prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois \$ 745

Ribe-eye USDA high choice chairman's reserve (approx. 400 gr), prepared on our barbecue served with homemade pasta, café de Paris and vegetable skewer \$ 895