

## DINNER MENU

### TO START

#### Roasted beet salad

Q.85.00

Roasted beet slices, goat cheese, organic arugula, grapefruit, orange and walnut, Greek yogurt with dill, and balsamic vinaigrette.

#### White bean hummus

Q.75.00

With zaatar, tomato oil, and black tortilla nachos.

#### Parmesan and truffle french fries

Q.48.00

#### Tuna Tartar

Q.105.00

With roasted pineapple, mandarin ponzu, and house chips.

#### Bean Soup

Q.85.00

Served with panela cheese, avocado, tortilla chips and cream.

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### MAIN DISHES

#### Tenderloin steak with potato au gratin and asparagus

Q.195.00

Selection of Oporto or green pepper sauces.

#### Grilled shrimp

Q.235.00

Accompanied with bean and bean hummus, tomato confit, and tortilla de Oriente.

#### Grilled salmon

Q.215.00

With chuchito de recado colorado, fennel salad and aromatic herbs.

\*Ask for our catch of the day depending on availability.

DINNER MENU

Fettuccini with cream of mushroom soup

Q.145.00

Homemade pasta with porcini sauce, and brandy.

Pumpkin risotto with parmesan cheese.

Q.145.00