

PANES DE FERMENTOS NATURALES
Campo, Negro, crackers & Focaccia



ESMALTADOS DISEÑO EXCLUSIVO
LUCIA SORIA

CAFÉ & RESTAURANT
SMALL PLATES



Grilled Octopus with pickled white beans, collard greens and pepper mayonese \$ 410

Coliflower, nira and black sesame croquette with spiced labneh \$ 350

Steak Tartar with Dijon mustard, red onion, fried potatoe and raw egg yolk \$ 360

Grilled Catalan Pepper filled with cheese, fresh pico de gallo and fried corn \$360

Mergues (lamb chorizo), crispy potatoes, cumin yogurt and sprouts \$360

Burrata with nira pesto, basil, taco de reina, lemon and pistaccio \$360

Cured duck Magret with fresh pears and salmoriglio \$360

Grilled Goat cheese with fennel, pomegranate, dried cherry tomatoes and fresh herbs \$340

Whole wheat toast with avocado, soft boiled egg, pink radish, cilantro and chives \$280

Campo bread toast with babaganush, mozzarella, cherry tomatoes, nira and parsley \$280

Campo bread toast with mushrooms, collard greens, brie cheese and garlic chips \$280

SALADS



Provenzal mushrooms with grilled onions, arugula, mozzarella and fried onions \$340

Burrata with pears, golden leeks, endives, basil and caramelized nuts \$360

Red beet with tahine, soft boiled egg, spicy greens, basil, parsley and salty peanut \$330

Chicken and Kale with parmesano cheese, soft boiled egg and almond crunch \$350

Half lettuce, peanut sauce, celery, feta cheese, nira, lemon confit and focaccia crumbs \$340

◆◆ **MAIN COURSES** ◆◆

Potato gnocchi with cabutia pumpkin, mushrooms in thyme and lemony butter with almonds \$590

Maltagliato with rabbit ragu, spinach, fried sage and parmesan cheese \$590

Rib eye steak with salsa verde, fried sweet potatoes, greens and red onion pickled \$ 610

Pork sirloin with coliflower puree, fresh beet and orange salsa with cilantro and garlic chips \$ 590

Rack of lamb with burned eggplant pure, smashed potatoe , raisins and mint fresh salsa \$610

Fish of the day with humita, carrots, zucchinis and hazelnut gremolata \$610

◆COVER SEAT \$110◆

◆◆ **DRINKS** ◆◆

◆ VIRGEN(MINERAL WATER) 750cc \$120 ◆ ◆SODA (COKE) \$95 ◆ ◆NATURAL JUICE \$160◆

◆FLAVORED WATER \$150◆

Lime, lemon, mint & jinger // Orange & rosemary
Tangerine & sage // Grapefruit & thyme

◆ JARIOLA- NATIONAL SODA◆

Yerba mate, lemon & ginger
Tónico water & herbs