



CAFÉ & RESTAURANT

◆ SOUP ◆

\$155 / \$175

SALADS



Grilled red onions, grapes, goat cheese, lemon confit, basil and small seeds clusters \$280/ \$330

Chicken and Kale with parmesano cheese, soft boiled egg and almond crunch \$ 290/ \$340

Pears and endives, mozzarella, pistaccios, arugula and fresh herbs \$ 290/ \$340

Burrata with arugula, grilled eggplant, tomatoes, hazelnuts and balsamic dressing \$290 / \$340

White Melon, Prosciutto , spicy greens, lemon confit and caramelized caju nuts \$290 / \$340

Salad of the day \$250 / \$290

THINGS IN BREAD



Whole wheat toast with zucchini, camembert cheese, tomatoe chutney and basil \$ 245

Campo bread toast with prosciutto, mozzarella, arugula and lemon pesto \$255

Campo bread toast with grilled eggplant, goat cheese, tomatoes and arugula \$245

Chiabatta with roast beef, mustard, pickle onions, tomatoes and arugula \$ 330

Chiabatta of chicken with peanut dressing, carrots, cilantro and cream cheese \$ 320

Chiabatta of red peppers, camembert, spinach and mushrooms \$ 310

◆ SAVORY TART ◆

\$310 / \$410 with salad

◆◆ MAIN COURSES ◆◆

Spinach Boconccini with creamy ricotta, leeks, mushrroms , fresh cream and parmesano crunch \$550

Tagliatelli with shrimps, grilled fennel and tomatoes, parsley , lemon and fried chilli \$560

Rib eye steak with romesco,new potatoes, collard greens, pickle onions and Dijon mustard \$ 580

Pork steak with tropical criolla sauce, sweet potatoe, yogurt, fresh herbs, pink radish and crispy corn \$ 570

Lamb Milanese with raw zucchini, endive and orange salad, garlic chips and grilled eggplant mayonese \$580

Fish of the day with carrot pure, green beans, gribiche sauce and taco de reina leaves \$580

◆COVER SEAT \$90◆

SALUS WATER \$85 • SODAS \$95 • NATURAL JUICE \$160 • FLAVOR WATERS & ICE TEA \$150

YOU CAN BUY FROM US

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HOUSE MADE BREADS

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ENAMELWARE FROM SUE + LUCIA S.

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SEA SALT / OLIVE OIL O33