

◆ 3-COURSE MENU ◆

CHEF' S \$80 USD

OCTOPUS

Potato, huacatay, oro blanco.

OR

LECHON

30 day aged mango, brava, black carrot.

TOTOABA

Vietnamese flavors, sweet corn,
shrimp bisque.

OR

PRIME AGED NEW YORK

Potato, cantelet cheese, cippolini onion,
black truffle jus.

COCO AND RASPBERRY

Textures

VEGETARIAN \$55 USD

CHIMNEY SMOKED CAULIFLOWER

Romesco, grapes, almonds, jamaica.

OR

TOMATOES AND PLUMS

Burrata, purslane, hibiscus.

ESQUITE RAVIOLI

Tajín, cotija, corn nuts, cilantro.

OR

MAITAKE MUSHROOM

Celery root, polenta, black summer truffles.

COCO AND RASPBERRY

Textures

Wine Pairing +40 USD

Wine Pairing **DELUXE** +80 USD

Tailored made by our **Chef Jacob Ramos**

Prices are with taxes included. Service not included.
We accept American Express, Visa and Mastercard.

◆ 5 - COURSE MENU ◆

CHEF' S \$100 USD

OCTOPUS

Potato, hucatay, oro blanco.

LECHON

30 day aged mango, brava, black carrot.

TOTOABA

Vietnamese flavors, sweet corn, shrimp bisque.

PRIME AGED NEW YORK

Potato, cantelet cheese, cippolini onion, black truffle jus.

COCO AND RASPBERRY

Textures

VEGETARIAN \$75 USD

CHIMNEY SMOKED CAULIFLOWER

Romesco, grapes, almonds, jamaica.

TOMATOES AND PLUMS

Burrata, purslane, hibiscus.

ESQUITE RAVIOLI

Tajín, cotija, corn nuts, cilantro.

MAITAKE MUSHROOM

Celery root, polenta, black summer truffles.

COCO AND RASPBERRY

Textures

Wine Pairing +60 USD

Wine Pairing DELUXE +120 USD

Tailored made by our **Chef Jacob Ramos**

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SUNSET MONALISA

THE EXPERIENCE



◆ 7-COURSE MENU ◆

CHEF' S \$125 USD

OCTOPUS

Potato, hucatay, oro blanco.

UNI CARBONARA

Scallion, applewood bacon, black pepper.

LECHON

30 day aged mango, brava, black carrot.

BUTTER POACHED LOBSTER

Celery root, sweetbreads, red wine.

A5 WAGYU

Onion, baby romaine, tomato.

FOIE GRAS

Churro, cajeta, strawberry.

COCO AND RASPBERRY

Textures

VEGETARIAN \$100 USD

TOMATOES AND PLUMS

Burrata, purslane, jalapeno

TORTILLA NEW WAY

Egg 63, potato, onion, chive

CHIMNEY SMOKED CAULIFLOWER

Romesco, almonds, grapes, jamica

ESQUITE RAVIOLI

Tajin, cotija, corn nuts, cilantro

ARTICHOKE VARIATIONS

Preserved lemon, piquillo pepper, black garlic

MAITTAKE MUSHROOM

Celery root, polenta, black summer truffles

COCO AND RASPBERRY

Textures

Tailored made by our **Chef Jacob Ramos**

Wine Pairing **+80 USD** Wine Pairing **DELUXE +160 USD**

We offer a **three, five or seven course menu especially designed by our chef Jacob Ramos**. We introduce a **Unique & Safe Culinary Experience** that will enliven your senses while you dine under the stars, in our open-air restaurant, enjoying a fantastic culinary adventure. In this Experience, rest assured that we take care of our service, holding our hygiene and sanitation standards to highest of our priority for your safety, and the ladies and gentlemen that represent the Sunset Monalisa family. Currently, all of our employees have received in-depth training and completed the requirements to obtain certification for providing service in COVID 19 prevention environment. As we offer you a safe place to have a great experience, please allow us the time to make sure that we stay safe and sanitized while doing so.

Prices are with taxes included. Service not included. We accept American Express, Visa and Mastercard.