

CHEF'S TASTING 250 USD

Includes a glass of champagne as a welcome drink.

FIRST COURSE (CHOICE OF ONE)

BEETS AND BERRIES (180gr)

Miraflores cottage cheese, berries, beets, watercress, basil, pita bread and balsamic.

RAW OYSTERS (6pcs)

Pacific oysters from Comondú, mignonette sauce, tobiko and chintextle aioli.

PARMIGIANO REGGIANO OYSTERS (6pcs)

Pacific oysters from Comondú, chives, Parmigiano Reggiano and truffle.

TUNA TOAST (180gr)

Yellowtail tuna, black truffle and foie gras.

IBERICO HAM 5-JOTAS (195gr)

Sourdough, olive oil and fresh tomato.

FOIE GRAS (160gr)

Mango textures, damiana and caramelized almond tuile.

STEAK TARTAR (110gr)

USDA Prime Tenderloin, chives, parsley, quail egg, truffle and lavash.

SECOND COURSE (CHOICE OF ONE)

MUSHROOMS (150gr)

Vegan ricotta, vegetable jus and mushroom mix.

TRUFFLE PASTA (200gr)

Fresh homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

LEMON SPAGHETTI (100gr)

Raw shrimp, pecorino & parmesan cheese, and parsley.

SPAGHETTI CAVIAR (250gr)

Unagui kabayaki, herbs, siberian caviar, lemon and bottarga.

ROAST BEEF BRUSQUETA (110gr)

New York USDA Prime, Brioche, horseradish, cabbage and whole grain mustard.

CARAMEL DUCK PASTA (180gr)

Canadian duck breast, raisins, Miraflores jocoque, pomegranate, coriander and orange.

MAIN COURSE (CHOICE OF ONE)

EGGPLANT (239gr)

Roasted eggplant, fried eggplant béchamel and Parmigiano Reggiano mousse.

HERB CRUSTED SEA BASS (220gr)

Lobster bouillabaisse, mussels, spätzle, and peas.

QUAIL & PANCETTA (142gr)

Black lentil, apricot, asparagus and parsley puree.

TENDERLOIN STEAK (142gr)

USDA Prime 8 oz, aged 90 days, scallion onion purée, potato and truffle millefeuille, and mini corn.

KUROBUTA PORK TOMAHAWK (220gr)

Potato aligot, brussels sprouts, whole grain mustard and maple.

DESSERT (CHOICE OF ONE)

TROPICAL (150gr)

Mango mousse, coconut ice cream and passion fruit gel dots.

LEMON & BERRIES (150gr)

Lemon mousse, berry compote and berry ice cream.

SUMMER PEACH (150gr)

Almond mousse, peach compote, almond sponge cake, granola and greek yogurt ice cream.

EXOTIC CHOCOLATE (150gr)

Chocolate mousse, banana compote, banana bread, pineapple sorbet and raspberry gel.

CHEF'S ALL EXPERIENCE

[WITH WINE PAIRING DELUXE] + \$133 USD

 (VEGETARIAN | VEGETARIANO)  (VEGAN | VEGANO)

200923

Flights

Choose between one of our mini tasting options and find out more about their allure.

Elige una de nuestras opciones de mini-tasting y descubre más acerca de su atractivo.

TEQUILA FLIGHTS

	■ USD	■ MXN
BLANCO FLIGHT (1oz) Don Julio 70 Clase Azul Plata Volcán Blanco	42	665
PREMIUM FLIGHT (1oz) Santanera Tahona Código Rosa 1530 Cabo Único Rep. Miel de Agave	53	855
LUXURY FLIGHT (1oz) Reserva de la Familia Extra Añejo Cabo Único Extra Añejo Volcán Añejo Cristalino	83	1,330

MEZCAL FLIGHTS

LIGHT SMOKE FLIGHT (1oz) Unión Joven Gracias A Dios Espadín Señorio Reposado	30	475
GRACIAS A DIOS FLIGHT (1oz) Pechuga Madre Cuishe Tepextate	43	684
LUXURY FLIGHT (1oz) Zingum Añejo The Lost Explorer Salmiana Legacia Tobala	65	1,045

WHISKY FLIGHTS

JOHNNIE'S FLIGHT (1oz) Johnnie Walker Gold Johnnie Walker Green Johnnie Walker Blue	65	1,045
JAPANESE FLIGHT (1oz) Hibiki Harmony Mars Iwai Nobushi	59	950
OPULENT FLIGHT (1oz) Macallan Rare Cask Glenmorangie Nectar D`Or Dalmore 15yr	95	1,520

Prices with taxes included
We Accept American Express, Visa and Mastercard.

Precios incluyen Iva
Aceptamos American Express, Visa y Mastercard.

Flight Wines

■ USD ■ MXN

SPARKLING FLIGHT

3 GLASSES (100 ML EACH) Veuve Clicquot, Brut, Reims, FR. Espuma de Piedra, Blanc de Blancs, Valle de Guadalupe, MX. Scarpetta, Prosecco, Brut, Friuli-Venezia Giulia, IT.	79	1,270
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WHITE FLIGHT

3 GLASSES (100 ML EACH) Lucien Crochet, Sancerre, Sauvignon Blanc, Domaine Valle de Loire, FR. Amalaya, Torontes Riesling, Salta, ARG. La Delizia, Pinot Grigio, Friulli, IT.	59	940
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PINK FLIGHT

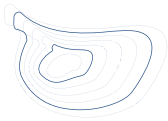
3 GLASSES (100 ML EACH) -Amalaya, Malbec-Torrontes, Salta, ARG. -Whispering Angel, Chateau D`Esclans, Provence, FR. -Tres raices Rosé, Caladoc, Dolores Hidalgo, Guanajuato, MX.	51	810
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MEXICAN RED FLIGHT

3 GLASSES (100 ML EACH) Roganto, Merlot, Valle de San Jacinto-Guadalupe, MX. Tres raíces, Sangiovese, Dolores Hidalgo, Guanajuato, MX. Montefiori, Zelezionato, Nebbiolo-Montepulciano-Aglianico, Valle de Gpe, MX.	72	1,150
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SWEET FLIGHT

3 GLASSES (100 ML EACH) Rerum, Recioto della Valpolicella, Corvina-Rondinella, Veneto, IT. Tokaji, Disznókó, Late Harvest, Furmint, Tokaj-Hegyalja, HUN. Spatlese Exquisit, Burgenland, AUT.	84	1,340
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CHEF'S TASTING

4,000 MXN

Incluye una copa de champagne de bienvenida.

PRIMER TIEMPO (UNO A ELEGIR)

BETABEL Y BAYAS (180gr)

Requesón de Miraflores, frutos del bosque, betabel, berros, albahaca, pan pita y balsámico.

OSTIONES NATURALES (6pzas)

Ostiones del pacifico de Comondú, salsa mignonette, tobiko y aioli de chintextle.

OSTIONES A LA PARMESANA (6pzas)

Ostiones del pacifico de Comondú, cebollín, Parmigiano Reggiano y trufa.

TOSTADA DE ATÚN (180gr)

Atún de aleta amarilla, trufa negra y foie gras.

JAMÓN IBÉRICO 5-JOTAS (195gr)

Masa madre, aceite de oliva y tomate fresco.

FOIE GRAS (160gr)

Texturas de mango, damiana y tuile de almendras caramelizadas.

TARTAR FILETE TENDERLOIN (110gr)

USDA Prime, cebollín, perejil, huevo de codorniz, trufa y lavash.

SEGUNDO TIEMPO (UNO A ELEGIR)

HONGOS (150gr)

Ricotta vegano, jus de vegetales, y mix de hongos.

PASTA CON TRUFA (200gr)

Pasta fresca hecha en casa, trufa negra, Parmigiano Reggiano y mantequilla Plugrà.

SPAGHETTI AL LIMÓN (100gr)

Camarón crudo, queso pecorino y parmesano, y perejil.

SPAGHETTI CAVIAR (250gr)

Unagui kabayaki, hierbas, caviar siberiano, limón y botarga.

ROAST BEEF BRUSQUETA (110gr)

New York USDA Prime, brioche, raíz fuerte, col y mostaza antigua.

CARAMEL DE PATO (180gr)

Magret de pato canadiense, uva pasa, jockey de Miraflores, granada, cilantro y naranja.

PLATO FUERTE (UNO A ELEGIR)

BERENJENA (239gr)

Berenjena tatemada, bechamel frita de berenjena y mousse de Parmigiano Reggiano.

CABRILLA CON COSTRA DE HIERBAS (220gr)

Bouillabaisse de langosta, mejillones, spätzle y chícharo.

CODORNIZ Y PANCETTA (142gr)

Lenteja negra, chabacano, esparrago y pure de perejil.

FILETE TENDERLOIN (142gr)

USDA Prime 8 oz, Añejado 90 días, puré de cebolleta, milhojas de papa y trufa, elote baby.

TOMAHAWK DE CERDO KUROBUTA (220gr)

Aligot de papa, col de bruselas, mostaza antigua y maple.

POSTRE (UNO A ELEGIR)

TROPICAL (150gr)

Mousse de mango, helado de coco y gel de maracuya.

LIMÓN & BERRIES (150gr)

Mousse de limon, compota de berries y helado de frutos del bosque.

DURAZNO DE VERANO (150gr)

Mousse de almendras, compota de durazno, bizcocho de almendras, granola y helado de yogurt griego.

EXOTICO DE CHOCOLATE (150gr)

Mousse de chocolate, compota de platano, pan de platano, sorbete de piña y gel de frambuesa.

EXPERIENCIA COMPLETA DEL CHEF

[CON MARIDAJE DELUXE]

+ \$2,120 MXN

 (VEGETARIAN | VEGETARIANO)  (VEGAN | VEGANO) 200923