

# APPETIZERS

<b>ALASKAN KING CRAB CROQUETTES</b>	450
Remoulade sauce . mayonnaise . mustard pickles . capers. fine herbs.	
<b>RED SNAPPER CEVICHE</b>	380
Roasted güero pepper . red onion avocado cubes . lime.	
<b>SEA TARTARE</b>	320
Three level tartare: salmon . seabass tuna . with avocado mousse.	
<b>HAMACHI TIRADITO</b>	460
Passion fruit sauce with lime and apple . hot pepper.	
<b>ALASKAN KING CRAB ON THE GRILL</b>	1,530
Alaskan King Crab . garlic. dill. 450 g	
<b>HIRAMASA FISH TIRADITO</b>	310
Truffled citrus soy sauce with honey.	
<b>WAGYU TARTARE</b>	460
Hand-cut . old-fashioned mustard . shallot capers . lime.	
<b>ITALIAN BURRATA</b>	395
Warm salad of tomatoes . baby spinach oregano vinaigrette.	
<b>AUBERGINE MILLE-FEUILLE</b>	290
Crispy aubergine slices . feta cheese mousse.	
<b>ALASKAN KING CRAB CAKE</b>	450
Remoulade sauce.	
<b>BLACK LABEL SPANISH JABUGO</b>	780
Acorn-Fed 100% Iberico ham . cut by hand table-side . tumaca sauce . artisan loaf bread.	
<b>SURF &amp; TURF TACOS</b>	450
USDA Prime Steak and Avocado Bogavante and spicy mayonnaise. 2 pcs	

# COLD BAR

Accompanied by cocktail sauce, mignonette sauce and tartar sauce.

## MAINE LOBSTER

250 g 750

## OYSTERS

5 pcs 480

## ALASKAN KING CRAB

450 g 1,530

## U4 SHRIMP COCKTAIL

2 pcs 550

## SNOW CRAB CLAWS

250 g 950

## SOUPS

### ANDALUSIAN GAZPACHO WITH ALASKAN KING CRAB 345

Cold tomato soup with pepper and spicy notes  
basil oil . King crab leg.

### ONION SOUP A LA LYONNAISE 255

Gruyere puff pastry and Grana Padano cheese.

## SALADS

### PEAR SALAD 320

Lettuce mix. red pear. goat cheese . blueberries  
caramelised walnut. beet dressing with peppermint.

### CHOPPED SALAD 290

Lettuce mix . avocado . portobello . tomatoes  
asparagus . beet and yogurt dressing.

### CAESAR SALAD 275

Gardini-style Caesar dressing . croutons  
anchovies . Grana Padano cheese.

### ARTICHOKE SALAD WITH CHAMPAGNE 350

Goat cheese . spinach . cherry tomatoes . strawberry  
raspberry . figs . berries & Champagne dressing.

### ICEBERG SALAD 280

Fresh lettuce . blue cheese dressing . tomato  
avocado . crispy prosciutto and blue cheese.

Every single dish is home made, and prepared with the highest hygiene standards . weights shown are of uncooked products . consumption of dishes including raw products are under your own responsibility . Our prices include taxes and are in Pesos.

# VERY RARE AND EXCLUSIVE FISH & SEAFOOD

## SALMON ORA KING TYGEE 650

*From New Zealand, highly exotic, only 16 specimens a month are exported worldwide, up to 10 kg per piece.*

Thick cut sashimi . olive oil and cherry tomato salad. 120 g

690

## MEDITERRANEAN CUTTLEFISH

*From Spain, soft texture, highly valued gourmet product for its flavor.*

Grilled . roasted garlic . confit potato medallion. 300 g

## SENEGAL SHRIMP U1

1250

*From Africa. The largest shrimp in the world, between 400 and 600 g per piece.*

On the grill . Moroccan oil . coriander. 500 g

## ALASKAN KING CRAB CLUSTER 3L

3,565

- To share -

*From Alaska, impressive super colossal red crab in its shell.*

Grilled . marinated with garlic and fennel dressing

with coriander. 1.2 kg

## TASMANIAN SALMON

750

*From Australia. Sustainable fishing in pure waters, organic, high nutritional value, rich in Omega 3.*

Grilled . béarnaise sauce. 270 g

# LOBSTER

Grilled, clarified butter, arugula.

## SUPER COLOSAL WHOLE BOGAVANTE

3,550

From Nova Scotia . great consistency . intense flavor. 2.7 kg

- To share -

## AUSTRALIAN LOBSTER TAIL

1,850

From Australia . very fine texture . mild semi sweet flavor. 200 g

## CARIBBEAN LOBSTER TAIL

1,100

From Mexico . sustainable fishing . firm texture and meat. 350 g

# STEAKS AND CHOPS

## CREEKSTONE FARMS PRIME

Filet Steak - 330 g	1,290	<b>BONE IN</b>	<b>TO SHARE</b>
New York - 400 g	990	Cowboy - 550 g	Tomahawk - 2.1 kg
Rib Eye - 400 g	1,200	Kansas - 500 g	Mamut - 1.100 kg
			Porterhouse - .990 kg

### DRY - AGED IN HOUSE 28 DAYS

*Carefully aged for a minimum of 28 days, which intensifies the flavor and allows the natural enzymes to soften it, guaranteeing a more tender meat. Limited production.*

<b>RIB EYE</b>	<b>NEW YORK</b>
Creekstone Prime	Creekstone Prime
- 400 g	- 400 g
1,450	1,250

## AUSTRALIAN WAGYU – JACK’S CREEK

### STEAKS

New York - 400 g	2,450
Rib Eye - 400 g	2,550

### MELT IN YOUR MOUTH

*Cooked using a slow 12-hour technique, which allows the juices to act on the protein, obtaining a meat so tender that it melts in your mouth.*

<b>SHORT RIB</b>	980	<b>BRISKET</b>	750
Braised for 16 hours in stout black beer.		Baked for 12 hours with "Chambao Rub"	
- 900 g		- 300 g	

## JAPANESE BEEF RESERVE

### TAKAMORI

The most exclusive Wagyu meat in the world . cattle are fed with sake and rice . delicately sweet taste . extremely exotic.

<b>NEW YORK</b>	3,500
- 200 g	

<b>FILET</b>	4,500
- 200 g	

### OMI

The oldest Wagyu brand in Japan . very limited production . highest Omega content . delicate taste . fine marbling.

<b>RIB EYE</b>	3,300
- 200 g	

<b>FILET</b>	4,300
- 200 g	

### KOBE

The most recognized Wagyu meat in the world . A5 quality . marbling score between 10 and 12 . certified by the Kobe Beef Association.

<b>RIB EYE</b>	4,800
- 200 g	

<b>NEW YORK</b>	4,800
- 200 g	

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# HOUSE SPECIALS

**SUPER COLOSSAL OCTOPUS** 760  
**FROM THE CANARY ISLANDS**  
Grilled . shermula oil . roasted potato . serrano aioli.  
300 g.

**THE FCK BURGER** 550  
Dry aged & Creekstone Prime meat mix . Swiss  
cheddar and manchego cheeses.

**KING CRAB MAC & CHEESE** 850  
Cheddar cheese sauce and Grana Padano.

**FOUR CHEESE RISOTTO** 380  
Mantecato risotto with 4 cheeses: Goat  
Grana Padano . camembert . blue cheese.

**BLACK COD** 790  
Grilled black cod . miso sauce.

**FRENCH CUT RACK** 840  
**OF LAMB**  
Marinated in yogurt . za'atar and lime  
tzatziki sauce with honey.

# SIDES

**SPINACH PARMIGIANA** 180

**ROASTED SWEET CORN** 230

**CRISPY BRUSSELS SPROUTS** 240

**FOUR CHEESE MASH** 240

**SWEET POTATO MASH** 200

**ROASTED MUSHROOMS** 340

**COLESLAW** 180

# POTATOES

**ROSEMARY FRENCH FRIES** 160

**LOADED BAKED POTATO** 160

**CRISPY HASSELBACK** 160

**MILLIONAIRE POTATOES** 490  
Fresh truffle . truffle oil . 24k gold leaf.

**POTATOES AU GRATIN** 220