

## ***Entradas Frías \* Cold Appetizers***

### **Carpaccio de pescado: Finas rebanadas rociadas con aceite extra virgen de olivo y jugo de limón.**

*Thin slices of fresh fish of the day with extra virgin olive oil and lime juice.*

165 kcal · 6 g Protein · 5 g Fat · 23 g Carbohydrates

### **Carpaccio de salmón Chileno: Finas rebanadas rociadas con aceite extra virgen de olivo y jugo de limón.**

*Thin slices of Norwegian salmon with extra virgin olive oil and lime juice.*

208 kcal · 19.9 g Protein · 13.6 g Fat · 0 g Carbohydrates

### **Carpaccio de atún: Finas rebanadas rociadas con aceite extra virgen de olivo y jugo de limón.**

*Thin slices of Tuna with extra virgin olive oil and lime juice.*

143kcal · 23.8 g Protein · 4.62 g Fat · 0 g Carbohydrates

### **Carpaccio de pulpo: Finas rebanadas rociadas con aceite extra virgen de olivo y jugo de limón.**

*Thin slices of octopus with extra virgin olive oil and lime juice.*

82 kcal · 14,91 g Protein · 1.04 g Fat · 2,2 g Carbohydrates

### **Carpaccio de Carne: Finas rebanadas con un toque de aceite de trufas blancas y queso parmesano.**

*Thin slices of meat and parmesan cheese with a touch of white truffle oil.*

251 kcal · 27.29 g Protein · 15.01 g Fat · 27 g Carbohydrates

### **Tártara de Atún al cilantro y soya con mini daditos de cítricos.**

*Tuna tartar with soy sauce, coriander and citric brunoise.*

163kcal · 23.8 g Protein · 12.62 g Fat · 15 g Carbohydrates

### **Tataki de Atún con salsa de soya al cilantro.**

*Tuna Tataki with coriander and soy sauce.*

153kcal · 23.8 g Protein · 8.62 g Fat · 15 g Carbohydrates

### **Ceviche mixto estilo “Isla Mujeres”.**

*Mix ceviche “Isla Mujeres” style.*

235 kcal · 25.42 g Protein · 4.55 g Fat · 19.32 g Carbohydrates

### **Aguachile de camarón con pepino, gengibre, chile serrano, cilantro y sorbeto de aguacate.**

*“Aguachile” sliced and pickled shrimp in lemon juice, cucumber ginger, serrano chilli coriander and avocado sorbet.*

186 kcal · 20.72 g Protein · 1.82 g Fat · 7.6 g Carbohydrates

### **Tiradito de mar: Salmón, atún, atun blanco tataki de atun con soya sobre una cama de pepino.**

*“Tiradito” peruvian style sashimi, with salmon, tuna, tuna albacore, tuna tataki served on top of cucumber with soy sauce and “Leche de tigre”.*

121 kcal · 26.19 g Protein · 1.09 g Fat · 0 g Carbohydrates

### **Prosciutto con melón.**

*Prosciutto with melon.*

195 kcal · 27 g Protein · 8.32 g Fat · 0.3 g Carbohydrates

## ***Ensaladas \* Salads***

### **Ensalada César**

*Cesar salad*

184 kcal · 5.43 g Protein · 15.3 g Fat · 7.04 g Carbohydrates

### **Ensalada Caprese: queso mozzarella, rebanadas de tomate y albahaca.**

*Mozzarella cheese with slices of tomato and basil.*

177 kcal · 10.5 g Protein · 13.7 g Fat · 3.51 g Carbohydrates

### **Ensalada tricolor: Arúgula, berro, radicchio, endivia y tomate.**

*Tricolor salad: Arugula, watercress radicchio, endive and tomato.*

17 kcal · 1.52 g Protein · .24 g Fat · 3.2 g Carbohydrates

### **Ensalada Thai: camarones sellados, germinado de frijol, bambú, hongo shitake, jengibre curtido aderezado con una vinagreta de cacahuete y aceite de olivo extravirgen.**

*Thai salad with sautéed shrimps, bean sprouts, bamboo shoots, shitake mushroom and ginger, dressed with a walnut vinaigrette and extra virgin olive oil.*

117 kcal · 22,53 g Protein · 6 g Fat · 4 g Carbohydrates

## ***Pastas Hechas en Casa \* Homemade Pasta***

### **Tagliollini negro salteados con mariscos.**

*Tagliollini sautéed with seafood sauce.*

Portion (100gr) 145 kcal · 8,54g Protein · 3.07 g Fat · 25.16.26 g Carbohydrates

### **Tgillini al huevo salteado con camarones y jengibre al prosecco.**

*Tagliollini sautéed with shrimps ginger and prosecco sauce.*

Portion (100gr) 145 kcal · 8,54g Protein · 3.07 g Fat · 25.16.26 g Carbohydrates

### **Pappardelle con callos de hacha salteados, espárragos, cebollín y jengibre deglaceado al vino blanco y bisque de langosta.**

*Pappardelle pasta with seared sea scallops, asparagus, ginger, spring onions deglazed with white wine and lobster bisque.*

Portion (100gr) 165 kcal · 8,54g Protein · 8.07 g Fat · 25.16.26 g Carbohydrates

### **Fettuccine estilo Alfredo.**

*Fettuccine Alfredo style.*

Portion (100gr) 2085 kcal · 8.13 g Protein · 8 g Fat · 23 g Carbohydrates

### **Agnolotti, relleno con queso Ricotta, al tomate fresco y salvia.**

*Spinach agnolotti stuffed with Ricotta cheese, topped with fresh tomato sauce and sage.*

Portion (100gr) 142 kcal · 7.25g Protein · 5.97 g Fat · 14.67 g Carbohydrates

### **Ravioli negros rellenos de Langosta servidos con salsa bisque con un toque crema y cebollin.**

*Black ink ravioli stuffed with Lobster served with bisque sauce a touche of cream and chives.*

Portion (100gr) 185 kcal · 8.25g Protein · 8 g Fat · 14.67 g Carbohydrates

### **Ravioli rellenos de Funghi Porcini servido sobre salsa cremosa con trufas de Alba.**

*Homemade ravioli stuffed with wild mushrooms served on top a creamy Truffle sauce.*

Portion (100gr) 185 kcal · 8.25g Protein · 8 g Fat · 14.67 g Carbohydrates

### **Gnocchi de papa a los cuatro quesos, al fresco o al pesto.**

*Potato Gnocchi with four cheese sauce, tomato or pesto sauce.*

Portion (100gr) 256 kcal · 6.27g Protein · 4.36 g Fat · 46.96 g Carbohydrates

## ***De Nuestro Horno Mágico \* From our Magic Oven***

### **Filete de pescado a la Livornese, cocinado con salsa de tomate, alcaparras y aceitunas.**

*Fish fillet Livornese style with tomato sauce, capers and olives.*

Portion (100gr) 249 kcal · 11.01g Protein · 13.25 g Fat · 21.18 g Carbohydrates

### **Filete de pescado cocinado al horno con una deliciosa salsa de perejil.**

*Fish fillet cooked to perfection in a mixture of white wine, lemon and parsley.*

Portion (100gr) 249 kcal · 11.01g Protein · 13.25 g Fat · 21.18 g Carbohydrates

### **Filete de pescado a los Reyes Mayas envueltos en hojas de plátano y sazonado con achiote, un condimento maya.**

*Fish fillet wrapped in banana leaves sazoneo with a Mayan sauce, onion, tomatoes and habanero.*

Portion (100gr) 249 kcal · 11.01g Protein · 13.25 g Fat · 21.18 g Carbohydrates

## ***Carnes al Horno de Leña \* Meat in the Brick oven***

### **Ternera cocida al horno de leña servido con pure rustico cebollita caramelizada y verduras salteadas.**

*Roasted Veal cooked in brickwood oven served with rustic purée, caramelized onions and sautéed vegetables.*

Portion (100gr) 159 kcal · 27.47g Protein · 5.6 g Fat · 10 g Carbohydrates

## ***Entradas Calientes \* Hot Appetizers***

### **Calamares y calabacitas fritos con salsa de tomate.**

*Fried calamaris and zucchini served with tomato sauce.*

Portion (100gr) 125 kcal · 15,13 g Protein · 2,17 g Fat · 9,9 g Carbohydrates

### **Berenjena a la parmesana**

*Eggplant Parmigiana*

194kcal · 13,62g Protein · 9,52 g Fat · 15,31 g Carbohydrates

## ***Sopas \* Soups***

### **Sopa del día. / Soup of the day.**

185 kcal · 4 g Protein · 5 g Fat · 30 g Carbohydrates

### **Minestrone: Sopa de verduras con pasta.**

*Our special recipe: Minestrone soup with pasta.*

202 kcal · 11 g Protein · 2 g Fat · 57 g Carbohydrates

### **Consomé de res al Jerez con Ravioli relleno de funghi porcini.**

*Double consommé au sherry with wild mushroom Ravioli.*

195 kcal · 14 g Protein · 3 g Fat · 57 g Carbohydrates

### **Sopa de mariscos a la “Sandro” con un toque de Anís.**

*Fresh seafood soup “Sandro style” with a touch of Anisette.*

248 kcal · 20,01 g Protein · 5 g Fat · 6 g Carbohydrates

## ***Pasta de Grano duro \* Italian dried Pasta***

### **Spaghetti al ragú o al tomate.**

*Spaghetti meat sauce or tomato sauce.*

Portion 1 cup 293 kcal · 9,87 g Protein · 3,99 g Fat · 53,62 g Carbohydrates

### **Penne a la Arrabiata.**

*Penne with Arrabiata sauce*

Portion 1 cup 293 kcal · 9,87 g Protein · 3,99 g Fat · 53,62 g Carbohydrates

### **Cabello de Ángel al fresco, tomate o mantequilla.**

*Angel hair, fresh tomato or butter.*

Portion 1 cup 293 kcal · 9,87 g Protein · 3,99 g Fat · 53,62 g Carbohydrates

### **Linguine con almejas, salsa al vino blanco y perejil o salsa de tomate.**

*Linguine with clams, with white wine and parsley or red sauce.*

Portion 1 cup 293 kcal · 1,87 g Protein · 4,99 g Fat · 53,62 g Carbohydrates

## ***Risottos***

### **Risotto con setas estilo Milán.**

*Risotto Milanese with wild mushrooms.*

Portion 1 cup 356 kcal · 14,02 g Protein · 13,99 g Fat · 44,25 g Carbohydrates

### **Risotto con mariscos.**

*Seafood Risotto.*

Portion 1 cup 356 kcal · 14,02 g Protein · 13,99 g Fat · 44,25 g Carbohydrates

### **Risotto negro con pulpo y espárragos.**

*Black Ink Risotto with octopus and asparagus.*

Portion 1 cup 356 kcal · 14,02 g Protein · 13,99 g Fat · 44,25 g Carbohydrates

## ***A la Parrilla de Carbón \* From our Grill***

### ***Pescados y Mariscos \* Fish and seafood***

#### **Filete de pescado cocinado a las brasas, papa Dauphinois, verduras salteadas y salsa virgen.**

*Fish fillet on the grill, potato Dauphinois, sautéed vegetables and virgin sauce.*

Portion (100gr) 120 kcal · 11.47g Protein · 1.8 g Fat · .28 g Carbohydrates

#### **Tagliata de Atún a la parrilla sobre una cama de arúgula, papa Dauphinois y verduras salteadas.**

*Grilled tuna tagliata on a bed of arugula, potato Dauphinois, sautéed vegetables and virgin sauce.*

Portion (100gr) 143kcal · 23.87g Protein · 8 g Fat · 5 g Carbohydrates

#### **Filete de salmón a la parrilla sobre una cama de arúgula, papa Dauphinois y verduras salteadas.**

*Grilled salmon fillet on a bed arugula, potato Dauphinois, sautéed vegetables and virgin sauce.*

Portion (100gr) 171 kcal · 23.97g Protein · 7.56 g Fat · 5 g Carbohydrates

#### **Pulpo cocinado a la parrilla servido con papas cambray rostizadas con páprika y su ensalada fresca.**

*Grilled octopus served with roasted spring potatoes with paprika and fresh salad.*

Portion (100gr) 100 kcal · 14.91g Protein · 2 g Fat · 2.2 g Carbohydrates

#### **Brocheta de camarones a las finas hierbas, papa Dauphinois y verduras salteadas.**

*Prawns skewer marinade with fresh herbs, potato Dauphinois, sautéed vegetables and virgin sauce.*

Portion (100gr) 154 kcal · 24.47g Protein · 5.06 g Fat · 1.17 g Carbohydrates

#### **Brocheta de calamares a las finas hierbas, papa Dauphinois y verduras salteadas y salsa virgen**

*Squid skewer in a fresh herbs, arugula bed , potato Dauphinois, sautéed vegetables and virgin sauce..*

Portion (100gr) 94 kcal · 15.13g Protein · 1.85g Fat · 3.17 g Carbohydrates

#### **Trío Veneciano: Camarones, calamar y salmón, cama de arúgula, papa Dauphinois y verduras salteadas.**

*Grilled shrimps, squid and salmón, arugula bed ,potato Dauphinois, sautéed vegetables and virgin sauce.*

Portion (100gr) 159 kcal · 27.47g Protein · 5.6 g Fat · 10 g Carbohydrates

### ***Carnes \* Meats***

#### **El tataki de res sobre cama de esparrago con cappellini al aceite de olivo extra virgen con semilla de cilantro.**

*Beef tataki served on top of asparagus bed and cappellini with olive oil and coriander seeds.*

Portion (100gr) 252 kcal · 27.29g Protein · 15.6 g Fat · 10 g Carbohydrates

#### **Medio pollo deshuesado a las finas hierbas servido con papa y zanahoria al romero.**

*Half tender boneless chicken with fine herbs served with potatoes and carrots with rosemary.*

Portion (100gr) 252 kcal · 27.29g Protein · 15.6 g Fat · 10 g Carbohydrates

#### **Rib eye Angus cocinado a la parrilla de carbón servido con mantequilla de Café de Paris.**

*Black Angus Rib Eye 8 oz. cooked on the charcoal mesquite grill with Café de Paris butter.*

Portion (100gr) 274 kcal · 27.29g Protein · 22.6 g Fat · 10 g Carbohydrates

#### **Bratwurst de Ternera con Rosti de papas, mostaza Dijón y ensalada mixta.**

*Veal Bratwurst with rosti of potatoes, Dijón mustard and mixed salad.*

Portion (100gr) 325 kcal · 11.47g Protein · 29.08 g Fat · 12 g Carbohydrates

***Buen Provecho \* Enjoy your Meal***