

Appetizers \$

Foie Gras terrine with Late Harvest jelly	245
Grilled octopus on hummus, garlic and chile guajillo salsa	110
Mixed organic greens with avocado and cherry tomatoes, Fine herb vinaigrette and toasted sunflower seeds	90
Lebanese salad: baked beet slices & parsley, marinated goat cheese	90
Shrimp of San Blas glazed with tamarind and fine Italian lettuce	130
Calamari, cilantro-ginger marinated with avocado and smoked tomato & jalapeño salsa	105
BBQ quail and mushroom Crostini on romaine lettuce With Cesar dressing	125
Beef Carpaccio with aged balsamic vinegar shaved Parmesan cheese	120

Seafood soup with pesto . . . 95

**Cappelletti in brodo:
Country soup with meat ravioli & Provolone cheese . . . 80**

Tomato soup with Gorgonzola ravioli and candid ginger85

Home made Pasta

Ricotta spinach ravioli with sun dried tomato coulis	95/175
Papardelle with garlic shrimp, sun ripe tomatoes & basil	130/235

Chefs Menu 4 course 480 pesos

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Fish & Meat

Chile roasted red snapper filet over ratatouille, Lime-cilantro sauce	235
Fish fillet and thyme sautéed shrimp on cauliflower puree, Buchona squash and toasted garlic sauce	265
Spanish shrimp sautéed with garlic, tomato and Brandy, chili oil, basil polenta	285
Mushroom crusted sea bass on leaf spinach with Pinot Noir butter sauce, young potatoes	250
Pan seared catch of the day in spicy Moroccan Vegetable stew	240
Parmesan baked crepes stuffed with creamy cauliflower & mushrooms, On Provencal style tomato sauce, and fine vegetables	175
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Slow roasted chicken breast on smoked tomato salsa with olives, Green asparagus and potato chips	195
Oven roasted rabbit Italian vegetables and garlic-parsley sauce	235
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Grilled Beef tenderloin with Dijon mustard and red wine onions, Black pepper sauce	315
Rack of lamb and ravioli with lamb ragout.	320