

# MENU

## APPETIZERS

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### ROASTED BEET CARPACCIO

SLICE OF ROASTED BEET, ARUGULA, GOAT CHEESE, PESTO, TOASTED PISTACHIOS, AND BALSAMIC REDUCTION \$150

### TRÍO OF TAPAS

GARLIC MUSHROOMS | SERRANO JAM AND ROASTED PEACH | TOMATO CONCASSÉ AND PESTO \$150

### STUFFED PORTOBELLO

GRILLED PORTOBELLO MUSHROOM FILLED WITH RIBEYE PICADILLO AND GOAT CHEESE, SERVED OVER BASIL SAUCE. \$150

### SPICY TUNA TARTARE

FRESH TUNA CUBES WITH SIRACHA MAYO, AVOCADO SLICES, AND CUCUMBER SUNOMONO SALAD. \$170

### ROASTED CAULIFLOWER

¼ OF CURRY-MARINATED CAULIFLOWER ROASTED OVER WOOD FIRE SERVED WITH BLACK MOLE SAUCE AND DOUBLE CREAM CHEESE \$170

## TO SHARE

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### ARGENTINIAN PLATTER

HUMITA EMPANADA | BEEF EMPANADA | CHISTORRA (150 GR.) | ARGENTINIAN SAUSAGE WITH ROASTED PEPPERS AS A SIDE (150 GR.) \$350

### RIBEYE CHICHARRONES

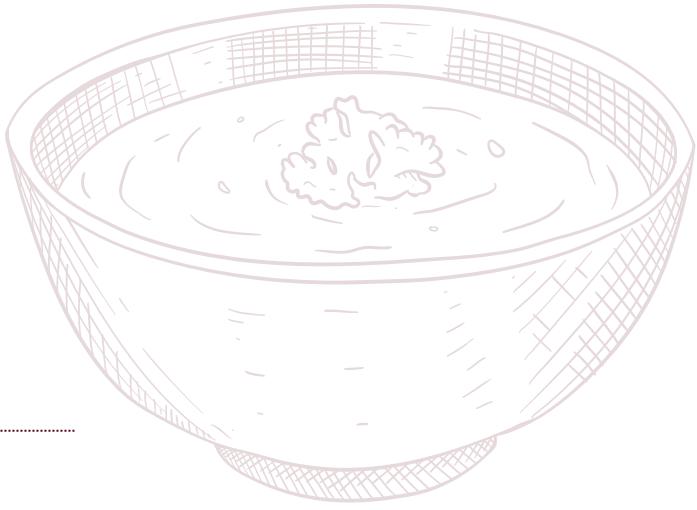
CRISPY RIBEYE CHICHARRONES SERVED WITH GUACAMOLE AND TORTILLAS (300 GR.) \$420

### CHARCUTERIE AND CHEESE BOARD

SELECTION OF LOCAL COLD CUTS, MEATS AND CHEESES, ACOMPANIED BY CHILTEPÍN HONEY AND SEASONAL COMPOTE. \$450

## SOUPS AND CREAMS

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### TARASCAN SOUP AND DRY NOODLES

SLIGHTLY THICK BEAN AND MIRASOL CHILLI BROTH, DRY NOODLES, AVOCADO, CHORIZO AND COTIJA CHEESE. \$150

### ROASTED TOMATO CREAM

SOURCED DIRECTLY FROM OUR GARDEN, SLOW ROASTED OVER WOODFIRE, SERVED WITH A GRILLED REGIONAL CHEESE SANDWICH. \$160

## SALADS

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### CAPRESE SALAD

SLICES OF TOMATO AND FRESH MOZZARELLA, PESTO SAUCE, AND BALSAMIC VINEGAR REDUCTION. \$170

### CAESAR SALAD

FRESH LETTUCE BED, GRILLED CHICKEN BREAST, HOMEMADE CAESAR DRESSING, AND PARMESAN CRUST. \$180

### MEDITERRANEAN SALAD

ARUGULA AND SPINACH MIX, RED FRUITS, GOAT CHEESE, CARAMELIZED NUTS, AND HOUSE VINAIGRETTE \$190

## PASTAS

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### FETTUCCINE PROSCIUTTO & FUNGHI

FETTUCCINE SAUTÉED WITH PANCETTA AND MUSHROOMS, CREAM, AND A TOUCH OF WHITE WINE. \$180

### FOUR-CHEESE RAVIOLI

FRESH PASTA STUFFED WITH SPINACH, BACON, AND NUTS, SERVED IN A FOUR-CHEESE SAUCE WITH BASIL OIL. \$185

### NEAPOLITAN LASAGNA

OUR CLASSIC ITALIAN RECIPE WITH LAYERS OF HOMEMADE PASTA, CREAMY BÉCHAMEL, VEAL RAGOUT, AND MOZZARELLA CHEESE, BAKED IN OUR WOOD-FIRED OVEN. \$230

### SEAFOOD EXPLOSION LINGUINE

COMBINATION OF SHRIMP AND SALMON, SAUTÉED IN ARRABBIATA SAUCE, SERVED OVER LINGUINE PASTA WITH A TOUCH OF FRESH CREAM AND CAVIAR. \$250

## SEAFOOD AND POULTRY

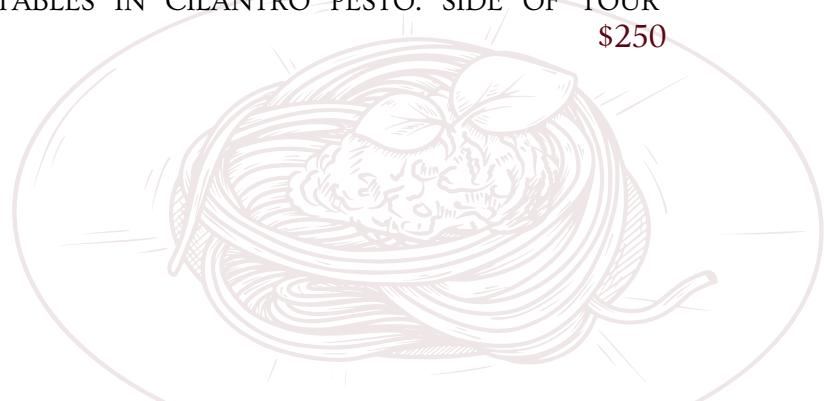
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### PAN-SEARED SALMON IN BASIL SAUCE

PAN-SEARED SALMON FILLET (250G) IN BASIL SAUCE, SERVED WITH A MIX OF ARUGULA AND BABY SPINACH. SIDE OF YOUR CHOICE. \$340

### CHICKEN PARMESAN

BREADED CHICKEN FILLET (280G) TOPPED WITH POMODORO SAUCE AND MELTED CHEESE, SERVED WITH SAUTÉED VEGETABLES IN CILANTRO PESTO. SIDE OF YOUR CHOICE. \$250



## FROM THE GRILL

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### FLANK STEAK WITH WHITE WINE AND GOAT CHEESE SAUCE:

GRILLED FLANK STEAK (300G) TOPPED WITH WHITE WINE AND GOAT CHEESE SAUCE,  
SERVED WITH BALSAMIC ONIONS. SIDE OF YOUR CHOICE. \$320

### NEWYORK ANAHEIM

GRILLED NEW YORK STEAK (300G) WITH DEMI-GLACE SAUCE AND ROASTED ANAHEIM  
CHILI JULIENNES. SIDE OF YOUR CHOICE. \$330

### FILET HERMELINDA HOUSE SPECIALTY

BEEF FILET (280G) IN RED WINE SAUCE WITH ORANGE SWEET POTATO PUREE. SIDE OF  
YOUR CHOICE. \$345

### COWBOY STEAK

GRILLED COWBOY STEAK (800G) SERVED WITH MARROW BUTTER, CHILTEPIN, AND  
ROASTED ONIONS. SIDE OF YOUR CHOICE. \$750

## SIDES

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SAUTÉED VEGETABLES IN PESTO

POTATO GRATIN

MASHED POTATOES WITH ROASTED GARLIC

CREAMY ROASTED CARROTS

EXTRA SIDE

\$40

## WOOD-FIRED

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### PIZZA

#### MARGHERITA

THE TRADITIONAL, POMODORO SAUCE, BASIL, AND FRESH MOZZARELLA CHEESE. **\$185**

#### FOUR CHEESE

POMODORO SAUCE, MOZZARELLA CHEESE, SMOKED PROVOLONE, PARMESAN, AND GORGONZOLA. **\$210**

#### DIAVOLA

POMODORO SAUCE, MOZZARELLA CHEESE, AND PEPPERONI. **\$210**

#### IBERIAN

POMODORO SAUCE, MOZZARELLA CHEESE, SERRANO HAM, ARUGULA, AND BALSAMIC REDUCTION. **\$270**

#### FUGAZZETA

PIZZA STUFFED WITH BIANCA SAUCE AND MOZZARELLA, TOPPED WITH CARAMELIZED ONIONS AND BACON. **\$195**

#### CUSTOM PIZZA

BUILD YOUR PIZZA WITH 1 TO 3 INGREDIENTS. **\$200**

### CALZONE

#### PEPPERONI

POMODORO SAUCE, PEPPERONI, AND MOZZARELLA CHEESE. **\$180**

#### MEXICAN

POMODORO SAUCE, MOZZARELLA CHEESE, ONION, CHORIZO, AND GREEN PEPPER. **\$180**

#### BOLOGNESE

BÉCHAMEL SAUCE, MOZZARELLA CHEESE, AND BOLOGNESE. **\$180**

## KIDS MENU

### ALFREDO PASTA

FETTUCCINE PASTA SAUTÉED WITH CREAMY ALFREDO SAUCE AND FRIED BACON \$110

### CHICKEN NOODLE SOUP

TOMATO SOUP WITH NOODLES, CHICKEN BREAST BITS, AND VEGETABLES. \$120

### CHICKEN POPCORN

160G OF BREADED AND FRIED CHICKEN BREAST BITES, SERVED WITH POTATO WEDGES. \$145

### SKIRT STEAK FAJITAS

160G OF GRILLED SKIRT STEAK FAJITAS SERVED WITH POTATO WEDGES AND GUACAMOLE. \$160

## DESSERTS

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### CRÉME BRULÉE

CLASSIC FRENCH VANILLA CUSTARD, BAKED AND CARAMELIZED TO ORDER, SERVED WITH RED FRUITS MACERATED IN RED WINE. \$110

### TIRAMISU

CLASSIC ITALIAN DESSERT MADE WITH LADYFINGERS, ESPRESSO COFFEE, AND CREAMY MASCARPONE FILLING. \$120

### GRILLED PEACHES WITH GOAT CHEESE ICE CREAM

PEACH MACERATED IN WHITE WINE AND GRILLED, ALMOND CRUMBLE, AND GOAT CHEESE ICE CREAM WITH A TOUCH OF HONEY. \$115

# B E B I D A S

## COCKTAIL

MARGARITA	\$ 110
TRADITIONAL MOJITO	\$ 110
MOJITO RED WINE	\$ 120
TINTO DE VERANO	\$ 120
CLERICOT	\$ 140
APEROL SPRITZ	\$ 160
	JARRA \$ 350

## DIGESTIVOS

JAGERMEISTER	\$ 115
BAILEYS	\$ 115
LICOR 43	\$ 135
SAMBUCA VACCARI	\$ 135
CARAJILLO	\$ 180
GREEN CHARTREUSE	\$ 230
YELLOW CHARTREUSE	\$ 260

## MINERAL WATER

\$ 45

## SODA

\$ 45

## ORANGEADE/LEMONADE

\$ 50 JARRA \$ 230

## NATIONAL BEER

\$ 75

## COFFEE

AMERICAN \$ 50

EXPRESS \$ 50

HOT TEA \$ 35