


## Starters

<b>BURRATA MARGARITA</b>	<b>\$265</b>
Burrata cheese with slices of tomato, pistachio pesto and basil.	
<b>ROASTED CAULIFLOWER</b> 	<b>\$250</b>
Cauliflower on top of kosho mayo served with toasted nuts, fried parsley, parmesan cheese slice and lemon zest.	
<b>BRUSSEL SPROUTS</b> 	<b>\$230</b>
Fried brussels sprouts with grilled bell peppers, onions, toasted peanuts and house made spicy orange sauce.	
<b>TUNA TOWER</b>	<b>\$310</b>
A mix of avocado, mango, and fresh cubed tuna marinated in ponzu, cucumber, pistachio, sweet and sour sauce with fried scallions and touch of chipotle mayo.	
<b>BEET CARPACCIO</b> 	<b>\$235</b>
Thinly sliced beets with red wine reduction, truffled mayo, Parmesan cheese, baby arugula and pistachios.	
<b>CHEESE BALLS</b>	<b>\$240</b>
Parmesan and manchego cheese balls served with house-made tartar sauce.	
<b>SHRIMP AGUACHILE</b>	<b>\$235</b>
Sliced shrimp with lime, habanero, cucumber, red onion, apple, avocado, green oil, and a touch of cilantro.	

## Soups

<b>ROASTED TOMATO SOUP</b> 	<b>\$150</b>
Classic tomato soup topped with cream.	
<b>ONION SOUP</b>	<b>\$150</b>
The traditional onion soup recipe with gruyere cheese and croutons.	

## Salads

<b>SIMONETTA</b> 	<b>\$180</b>
Mixed greens, accompanied with tangerine, goat cheese, caramelized nuts, tomato served with honey mustard dressing.	
<b>CAESAR</b> 	<b>\$210</b>
Romaine lettuce, parmesan cheese, croutons, and house-made classic Caesar dressing.	
<b>BURRATA</b> 	<b>\$280</b>
Baby arugula, truffle balsamic dressing, guava paste and toasted pistachio.	
<b>GREEK</b> 	<b>\$197</b>
Mixed greens tzatziki sauce, cucumber, feta cheese, grilled capers, tomato, topped with black olives and purple onions.	
<i>Add grilled chicken (120gr) <b>+\$89</b></i>	<i>Add shrimps(120gr) <b>+\$149</b></i>

## Pasta

<b>TRUFFLE FETTUCCINE</b> 	<b>\$330</b>
Fettuccine in truffle with cream cheese, parmesan and a touch of parsley.	
<b>SHORT RIB PAPPARDELLE</b> 80gr	<b>\$345</b>
Al dente pappardelle served with shredded short rib cooked in vodka sauce.	
<b>FUSILLI PESTO WITH SHRIMP</b>	<b>\$330</b>
Creamy fusilli pesto accompanied with cherry tomatoes, shrimp and parmesan cheese.	
<b>CARBONARA</b>	<b>\$330</b>
The traditional carbonara with pancetta and parmesan cheese.	
<b>RIGATONNI RAGU</b>	<b>\$330</b>
Buttered rigatoni with beef ragu, parmesan cheese, and parsley.	

## Main Courses

<b>ROASTED OCTOPUS</b> 200gr	<b>\$390</b>
Marinated in puree, baby arugula, cherry tomatoes, served with Mediterranean lemon.	
<b>CATCH OF THE DAY</b> 200gr	<b>\$340</b>
Dorado fish with amandine sauce on top of baby spinach, Mediterranean lemon, and macha sauce.	
<b>SALMON SIMONE</b> 200gr	<b>\$340</b>
Blackened salmon on top of creamy risotto, grilled asparagus, and touch of green oil.	
<b>GRILLED CHICKEN</b> 220gr	<b>\$255</b>
Sous-vide chicken breast bathed in gravy, seed yogurt, baby arugula, cherry tomatoes accompanied with beet puree.	
<b>RIB EYE TACOS</b> 200gr	<b>\$240</b>
Four rib-eye steak tacos in flour tortillas with a manchego cheese crust and a side of green sauce.	
<b>STEAK AND FRIES</b> 200gr	<b>\$370</b>
Juicy steak at the term of your choice, sliced with herb butter, served with truffle French fries and baby leek.	
<b>CRUNCHY SHRIMP</b> 8 pcs.	<b>\$370</b>
Tempurized shrimp bathed in a special mayo-sriracha sauce, served on top of French lettuce topped with black sesame.	
<b>BAJA TACOS</b> 4 pcs.	<b>\$260</b>
Battered fish tacos in flour tortillas served with red onion and avocado.	

## Simonetta Bowls

<b>ORIENTAL BOWL</b> 120gr	<b>\$265</b>
Grille chicken marinated in house made orange sauce. Served with gohan style rice, peppers, sesame oil, nuts and fried jicama.	
<b>SUPER FOOD BOWL</b> 	<b>\$255</b>
Quinoa mix, baby spinach, cucumber, purple onion served with falafel, avocado and toasted nuts.	
<b>POKE BOWL</b> 100gr	<b>\$310</b>
Choose between tuna or salmon, served with gohan style rice, grilled edamame, cream cheese, fried onions topped with chipotle mayo.	
<b>TEX MEX BOWL</b>	<b>\$265</b>
Marinated steak served with rice, corn, tortilla bites, sweet potato topped with guacamole.	

## Sandwiches

<b>CLASSIC CHEESE BURGER</b> 200gr	<b>\$280</b>
Original cheeseburger with red onion, tomato. Served with truffle fries.	
<b>BACON BURGER</b> 200gr	<b>\$280</b>
Beef patty with gruyere cheese, lettuce, red onion, tomato accompanied with french fries.	
<b>GRILLED CHEESE</b> 	<b>\$260</b>
Sourdough bread stuffed with cheddar cheese, manchego, and gruyere cheese. Served with tomato soup to chop.	
<b>TUNA MELT</b>	<b>\$245</b>
Brioche bread with a special house made chipotle mayo recipe, onion, cilantro, mint, tomato, melted cheddar cheese, and avocado.	

*All prices include taxes.*

*Does not include tips.*

*Eating raw or undercooked food is the responsibility of each individual.*

# MENU

Drinks



## Soft drinks

<b>Orangeade</b>	<b>\$55</b>
<b>Lemonade</b>	<b>\$55</b>
<b>Sodas</b> Coca cola, coca cola light, coca cola zero, fanta, sprite, sprite zero, ciel mineral, delaware.	<b>\$55</b>
<b>Topochico mineral water</b>	<b>\$65</b>

## Classic cocktails

<b>Manhattan</b> Bulleit Whisky (60 ml), vermouth rosso (30 ml), with a touch of Angostura.	<b>\$190</b>
<b>Old Fashioned</b> Bulleit Whisky (60 ml), natural syrup and orange bitters.	<b>\$190</b>
<b>Aperol Spritz</b> Prosecco (60 ml), Aperol (90 ml), mineral water and an orange slice.	<b>\$180</b>
<b>Negroni</b> Tanqueray gin (30 ml), Campari (30 ml), vermouth rosso (30 ml) and an orange slice.	<b>\$200</b>
<b>Carajillo</b> Espresso coffee and Licor 43. (60 ml)	<b>\$190</b>
<b>Margarita</b> Tequila (60 ml), orange liqueur (15 ml) and lemon juice	<b>\$190</b>
<b>Bloody Mary</b> Smirnoff vodka (60 ml), tomato juice and lemon juice.	<b>\$180</b>
<b>Mezcalita</b> Mezcal (60 ml), Controy (30 ml), lemon juice and natural syrup.	<b>\$190</b>
<b>Gin tonic</b> The classic Tanqueray gin (60ml) with rosemary tonic water and a cucumber garnish.	<b>\$210</b>

## Beers

<b>Corona</b>	<b>\$65</b>
<b>Victoria</b>	<b>\$65</b>
<b>Modelo</b>	<b>\$65</b>
<b>Negra Modelo</b>	<b>\$65</b>
<b>Stella</b>	<b>\$65</b>
<b>Michelob</b>	<b>\$65</b>

## Mocktails

<b>Coconut lemonade</b> Creamy coconut based lemonade	<b>\$75</b>
<b>Raspberry lemonade</b> Made with homemade raspberry pulp.	<b>\$75</b>
<b>Lavender - lemon</b> Frappe with lavender infusion.	<b>\$75</b>
<b>Passion Fruit</b> Passion fruit pulp with a touch of lemon.	<b>\$75</b>
<b>Priscilla</b> Grapefruit, ginger and sparkling water.	<b>\$80</b>
<b>Raspberry Lychee</b> Raspberry, lychee and sparkling water.	<b>\$80</b>

## In-house cocktails

<b>Sur Le Planche</b> Lychee cocktail with Stolichnaya vodka (45ml) and Prosecco (60ml).	<b>\$210</b>
<b>Antitaxi Laughing</b> Mezcal (45ml) and tequila (15ml) mixed with citrus infusions.	<b>\$220</b>
<b>Lucky Disconnection</b> Gin&Tonic (60ml) mixed with blackberry and herbal liqueur (15ml).	<b>\$240</b>
<b>Guayaba de Moscú</b> A gin martini inspired by a moscow mule with guava infusion. (120ml)	<b>\$240</b>
<b>Danzantes Packshot</b> A Strawberry mezcal infusionated with activated charcoal and lavender infusion. (45ml)	<b>\$240</b>
<b>Mojito Paradigmas</b> Mojito infusionated with home made mango rum. (45ml)	<b>\$220</b>
<b>Avocado Spicy</b> Delicious cocktail with Mezcal Montelobos (45ml), Ancho Reyes liqueur (15ml), mixed with avocado and pineapple-flavored egg white.	<b>\$240</b>
<b>Tequila Pleasure</b> Paloma with a grapefruit base and a touch of spicy serrano chili.	<b>\$240</b>

<b>Cucapa Obscura</b>	<b>\$95</b>
<b>Cucapa Border</b>	<b>\$95</b>
<b>Cucapa Kolsch</b>	<b>\$95</b>
<b>Clamato</b>	<b>+\$35</b>
<b>Michelada mix</b>	<b>+\$15</b>
<b>Cubano beer mix</b>	<b>+\$25</b>