



# BEACH GRILL

— BY SABBIA —

## FROM THE PAN TO THE TABLE

CHEESE MOLCAJETE WITH GREEN SAUCE	\$200
TUNA SASHIMI IN APPLE TEXTURES (160 gr)	\$280
SMOKED SALMON CARPACCIO (100 gr)	\$280
GARLIC STYLE EGGPLANT WITH DEHYDRATED TOMATO	\$210
WHITE & YELLOW ROASTED CORN	\$170
RIB EYE CHICHARRÓN (180 gr) Served with guacamole	\$290
PESTO ROASTED CAULIFLOWER	\$210
PROVENZAL MARINADE PROVOLETA	\$260
CAMBOZOLA CHESSE WITH RED BERRY FRUIT COMPOTE	\$280

## THE CORN

OCTOPUS CRAKLING TACO (80 gr) (1)	\$120
CATCH OF THE DAY SOPE (80 gr) (1)	\$130
TLALES QUESADILLAS (80 gr) (2)	\$120
LOBSTER TACO (60 gr) (1)	\$140
MUSHROOMS QUESADILLA (1)	\$110
BROCOLI TACO WITH GRANDMOTHER'S MOLE (1)	\$110
RIBEYE TACO (60 gr)	\$145

## SHARING THE NIGHT

GRANA PADANO & TRUFFLE FRIES	\$210
SPINACH & JALAPEÑO DIP	\$180
ARTICHOKE & PARMESAN DIP	\$195
SABBIA FRIES	\$180
GRILLED ASPARAGUS	\$190
GRILLED VEGETABLES	\$180
LOBSTER MAC & CHEESE (60 gr)	\$380

## THE SOUP

TORTILLA SOUP	\$180
GRANDMOTHER BROTH Slow-cooked shank and baby vegetables, accompanied with traditional Mexican beef broth.	\$180

## SALADS

MEDITERRANEAN SALAD A new experience served in your table	\$180
GRILLED CESAR SALAD Home made croutons and dressing	\$180
SEA SALAD (220 gr) Fresh from the sea: Shrimp, octopus and squid marinated with chefs vinaigrette	\$200



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## FROM THE GRILL TO THE TABLE

<b>RIB EYE</b> - HIGH CHOICE QUALITY (350 gr)	<b>\$780</b>
<b>NEW YORK</b> - HIGH CHOICE QUALITY (350 gr)	<b>\$680</b>
<b>RIB EYE</b> - WAGYU CROSS A4-5 QUALITY (300 gr)	<b>\$2,250</b>
<b>NEW YORK</b> - WAGYU CROSS A4-5 QUALITY (300 gr)	<b>\$2,150</b>
<b>T-BONE</b> - HIGH CHOICE QUALITY (400 gr)	<b>\$850</b>
<b>TOMAHAWK</b> - HIGH CHOICE (1 kg)	<b>\$1,950</b>
<b>FLAP STEAK</b> - HIGH CHOICE QUALITY (300 gr)	<b>\$580</b>
<b>BEEF LOIN – TOP SIRLOIN CAP</b> - PRIME QUALITY (300 gr)	<b>\$480</b>

## SPECIALS

<b>SEED CRUSTED SALMON</b> (200 gr) Marinated with honey mustard dressing accompanied by mashed corn	<b>\$430</b>
<b>TUNA IN A CRUST OF CHILIES, STAR ANISE AND CINNAMON</b> (200 gr) With bean puree with serrano chile and baby vegetables	<b>\$420</b>
<b>BEEF TENDERLOIN – CHOICE QUALITY</b> (220 gr) With brie cheese sauce, mashed potatoes with roasted garlic and accompanied by vegetables of the day	<b>\$580</b>
<b>GRILLED CHICKEN WITH CHEF'S MARINADE</b> (380 gr)	<b>\$320</b>

## FROM THE SEA

<b>GRILLED OCTOPUS WITH 5 SPICES MARINATE</b> (220 gr) Grated potatoes and baby vegetables	<b>\$480</b>
<b>XTABENTUN SHRIMPS</b> (220 gr) Vegetable stew flavored with ginger on plaintain puree and Basmati rice	<b>\$520</b>

## FOR THE LITTLE QUEENS AND KINGS

<b>MENONITA CHEESE QUESADILLAS</b> (2)	<b>\$130</b>
<b>BEEF TENDERLOIN OR CHICKEN QUESADILLAS</b> (80 gr) (2)	<b>\$150</b>
<b>BEEF TENDERLOIN MEDALLIONS WITH FRIES</b>	<b>\$200</b>
<b>HOME MADE CHICKEN NUGGETS</b>	<b>\$165</b>

## THE SWEETEST THING

<b>GRILLED PEARS WITH MEZCAL SAUCE</b>	<b>\$210</b>
<b>APPLE PIE</b>	<b>\$240</b>
<b>CHOCOLATE FONDUE</b>	<b>\$240</b>
<b>FROZEN THREE MILKS CAKE</b>	<b>\$210</b>
<b>LAVIÑA TART</b> Cheese cake with red fruit compote	<b>\$280</b>

