



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
GRILLED SCALLOPS WITH CITRUS SAUCE (100 gr)	\$300
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
AL PASTOR CAULIFLOWER TACO (1)	\$110

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	\$380

THE SOUP

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

SALADS

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





B E A C H G R I L L

— B Y S A B B I A —

FROM THE GRILL TO THE TABLE

RIB EYE CAP STEAK - HIGH CHOICE QUALITY (Price per 100 gr)	\$340
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RIB EYE ROLL - HIGH CHOICE QUALITY (350 gr)	\$780
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NEW YORK - HIGH CHOICE QUALITY (350 gr)	\$680
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RIB EYE - WAGYU CROSS A4-5 QUALITY (300 gr)	\$2,250
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NEW YORK - WAGYU CROSS A4-5 QUALITY (300 gr)	\$2,150
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TOMAHAWK - HIGH CHOICE QUALITY (1.8 kg)	\$3,600
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T-BONE - HIGH CHOICE QUALITY (400 gr)	\$850
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PORTER HOUSE - HIGH CHOICE QUALITY (1 kg)	\$3,200
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FLAP STEAK - HIGH CHOICE QUALITY (300 gr)	\$580
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BEEF LOIN – TOP SIRLOIN CAP - PRIME QUALITY (300 gr)	\$480

SPECIALS

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

FROM THE SEA

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

FOR THE LITTLE QUEENS AND KINGS

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

THE SWEETEST THING

GRILLED PEARS WITH MEZCAL SAUCE	\$210
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APPLE CRUMBLE	\$240
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CHOCOLATE FONDUE	\$240
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FROZEN THREE MILKS CAKE	\$210
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LAVIÑA TART	\$280

