



MENU

APPETIZERS

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

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

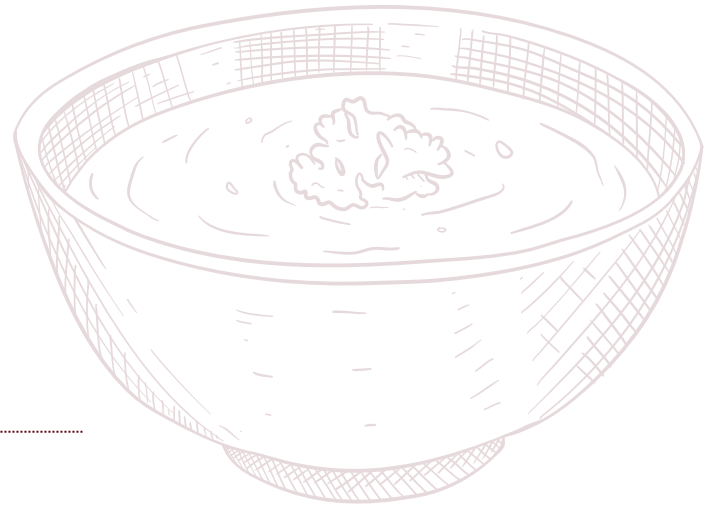
CHARCUTERIE AND CHEESE BOARD

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





SOUPS AND CREAMS



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

CAPRESE SALAD

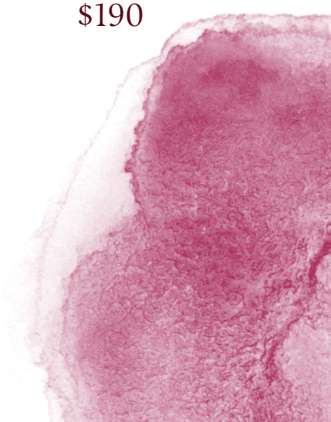
SLICES OF TOMATO AND FRESH MOZZARELLA, PESTO SAUCE, AND BALSAMIC VINEGAR REDUCTION. \$170

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

FETTUCCHINE PROSCIUTTO & FUNGHI

FETTUCCHINE 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

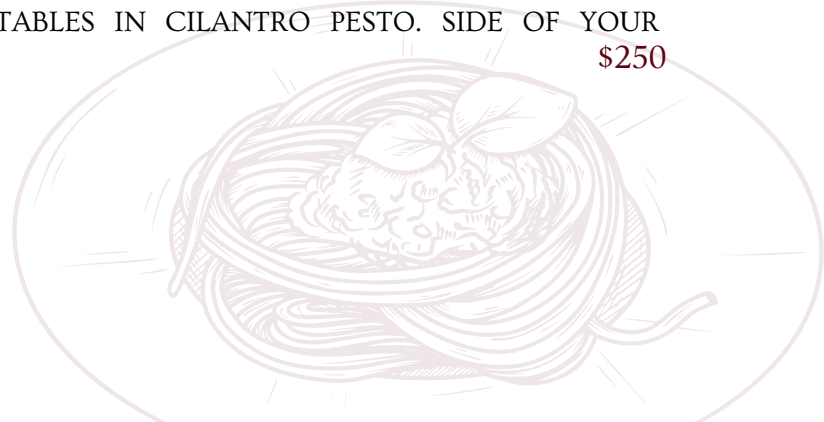
SEAFOOD AND POULTRY

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

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

SAUTÉED VEGETABLES IN PESTO

POTATO GRATIN

MASHED POTATOES WITH ROASTED GARLIC

CREAMY ROASTED CARROTS

EXTRA SIDE

\$40



WOOD-FIRED

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

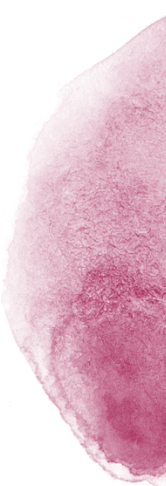
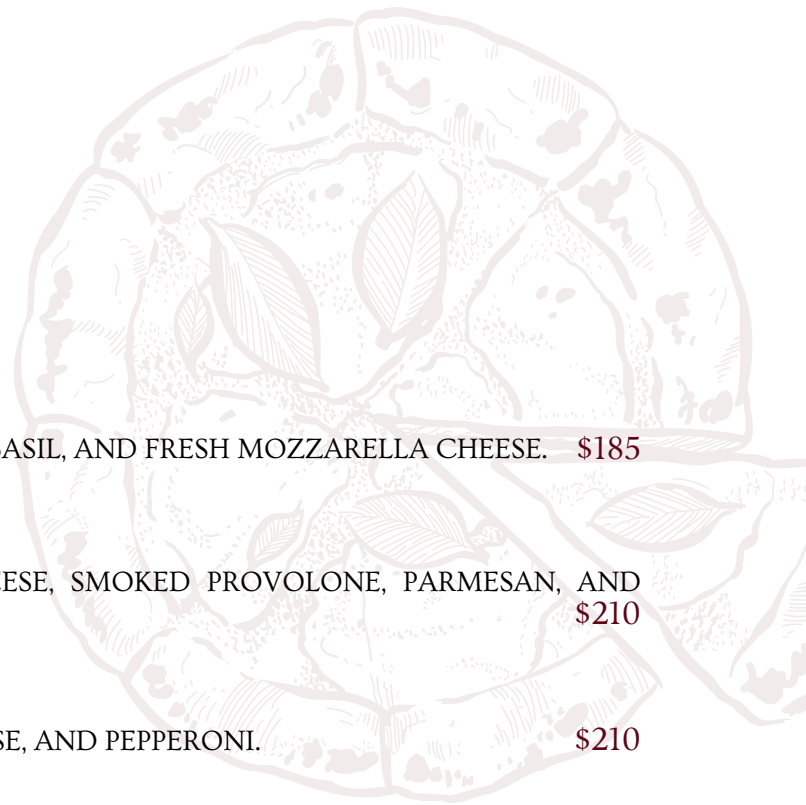
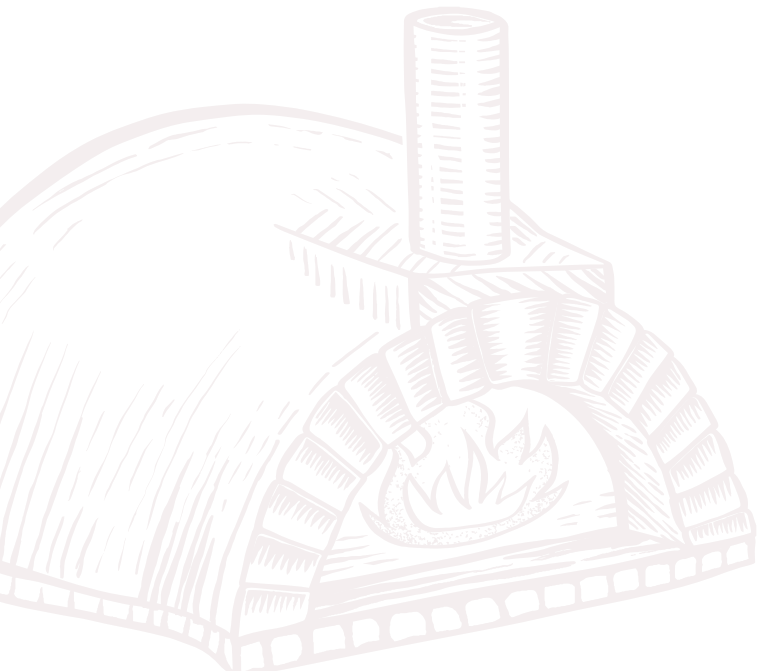
POMODORO SAUCE, PEPPERONI, AND MOZZARELLA CHEESE. \$180

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

CRÈME BRULÉE

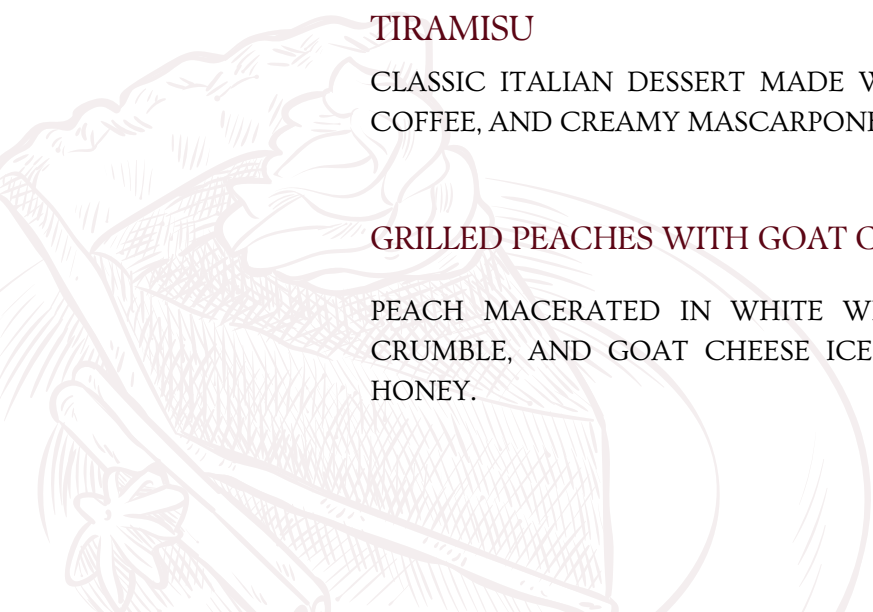
CLASSIC FRENCH VANILLA CUSTARD, BAKED AND CARAMELIZED TO ORDER, SERVED WITH RED FRUITS MACERATED IN RED WINE.
\$110

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



BEBIDAS

COCKTAIL

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

DIGESTIVOS

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

MINERAL WATER

SODA \$ 45

ORANGEADE/LEMONADE \$ 50 JARRA \$ 230

NATIONAL BEER \$ 75

COFFEE

AMERICAN \$ 50

EXPRESS \$ 50

HOT TEA \$ 35

