



# DINNER

/ 18:00 - 22:00

## WATERMELON SALAD \$290

WATERMELON, FETA CHEESE, OREGANO, BASIL, PEPPER, MINT, LEMON AND OLIVE OIL (CF) (V)

## GREEK SALAD \$310

OLIVES, THYME, MINT, BASIL, RED ONION, CHERRY TOMATOES, FETA CHEESE, CUCUMBER AND VINAIGRETTE (CF) (V)

## CARPACCIO LUCRECIA \$310

BETROOT, WALNUT, ARUGULA, GOAT CHEESE, PARMESAN CHEESE, OLIVE OIL, PEPPER, LEMON JUICE AND ORANGE JUICE (CF) (V)

## GRILLED BEEF FILLET 200GR \$450

SERVED WITH GARLIC MASHED POTATOES, SAUTÉED MUSHROOMS, GRILLED VEGETABLES WITH VINAIGRETTE (CF) (V)

## GRILLED OCTOPUS 180GR \$650

MARINATED IN GARLIC, SERVED WITH BULGUR SALAD, ARUGULA AND CURRY MAYONNAISE (V)

## GRILLED SALMON 200GR \$640

TERIYAKI SAUCE, GARLIC MASHED POTATOES, AND GRILLED VEGETABLES WITH A TOUCH OF VINAIGRETTE (V)

## RIB EYE 450GR \$1570

SERVED WITH GARLIC MASHED POTATOES, GRILLED VEGETABLES AND A TOUCH OF VINAIGRETTE (CF) (V)

## AGUACHILE RIB EYE 450GR \$1600

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE (V) (CF)

\*Option with habanero chili

## TUNA BAJIO \$530

CUBED TUNA 100GR IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE (CF)

(CF) GLUTEN FREE (V) VEGETARIAN

(V) LACTOSE FREE (V) VEGAN



## - POSTRES -

## CHURROS WITH ICE CREAM AND CARAMEL \$280

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK (V)

## BLINTZES \$290

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE (V)

## CORN FLAN WITH CARAMEL (CF) (V) \$280

## ICE CREAM (CF) (V) \$200

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



# MENU

/ ALL DAY

## FRENCH DIP SANDWICH \$340

SLOW-COOKED BEEF<sup>60GR</sup> TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

## CLUB SANDWICH \$320

BREAD, MAYONNAISE, BACON<sup>30GR</sup>, CHICKEN<sup>40GR</sup>, HAM<sup>45GR</sup>, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

## HAMBURGER \$490

BREAD, MAYONNAISE, MEAT<sup>200GR</sup>, LETTUCE, CHEESE, TOMATO, BACON<sup>30GR</sup>, CARAMELIZED ONION SERVED WITH POTATO CHIPS

## QUESABIRRIAS CHAMORRO 3PZ \$320

CHAMORRO<sup>80GR</sup>, SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ<sup>Ⓞ</sup>

## QUESADILLAS 3PZ \$240

HUITLACOCHÉ<sup>Ⓜ</sup> | TINGA (CHICKEN)<sup>Ⓞ</sup>  
50GR 80GR

## SHRIMP QUESADILLAS 3PZ<sup>Ⓞ</sup> \$300

## MIXED CEVICHE \$420

WHITE FISH<sup>95GR</sup>, OCTOPUS<sup>50GR</sup>, SHRIMP<sup>35GR</sup>, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER  
<sup>Ⓜ</sup> <sup>Ⓞ</sup> \*Without octopus

## TUNA TARTARE \$440

CUBED TUNA<sup>100GR</sup>, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL <sup>Ⓞ</sup> <sup>Ⓜ</sup>

## MUSHROOM CEVICHE \$280

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE <sup>Ⓞ</sup> <sup>Ⓜ</sup> <sup>Ⓜ</sup>

## SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY <sup>Ⓜ</sup> <sup>Ⓜ</sup>  
*Option accompanied with greek yogurt*

## - TO SHARE (MEZE) -

## HUMMUS \$260

CHICKPEA DIP SERVED WITH PITA BREAD <sup>Ⓜ</sup>

## OLIVES <sup>Ⓜ</sup> \$110

## CRUDITES \$200

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE <sup>Ⓜ</sup>

## CUACAMOLE <sup>Ⓜ</sup> \$330

<sup>Ⓞ</sup> GLUTEN FREE   <sup>Ⓜ</sup> VEGETARIAN  
<sup>Ⓜ</sup> LACTOSE FREE   <sup>Ⓜ</sup> VEGAN