

SURF & TURF

STEAK HOUSE

SALADS & APPETIZERS

🌿 Grilled Provolone cheese salad with figs, balsamic vinegar sauce and walnuts

🍏🌿 Lebanese “Fattoush” salad with fried pita bread and acidulated pomegranate

🍏 Focaccia bread covered with Provençal anchovies and Kalamata olives with feta cheese, tomatoes and cucumber

Salmon fried tortilla marinated with dill, leek compote and lime juice

Sautéed shrimp crêpes in grilled bell pepper sauce with red pesto vegetables

Fried calamari with panko, parsley aioli and chili

🌿 Vitello tonnato with Romaine lettuce and fresh vegetable salad

SOUPS

Mussel soup in white wine with paprika rouille toast

🍏🌿 Scallop carrot cream, celery with lemon and crispy potato chip

FRESH PASTA

🍏🌿🌶️ Whole grain spaghetti arrabbiata with basil and cherry tomato confit

🍏🌿 Whole wheat tagliatelle with sautéed spinach, raisins and pine nuts

GLUTEN FREE PASTA IS AVAILABLE

SURF & TURF

🌿 Lobster in “Arméricaine” sauce and grilled beef loin with pepper sauce and sautéed rosemary potatoes

Breaded chicken breast and red “chorizo” sausage skewer with polenta and bean ragout

🌿 Chicken breast and grilled paprika crusted shrimp with crunchy vegetables and spinach juice

🌿 Shrimp and marinated meatballs with spices in jalapeno tomato sauce

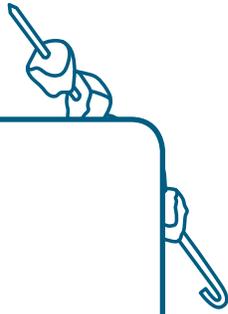
Chicken and squid black burger with curry mayonnaise

Flank steak and shrimp wrap with cheese sauce and guacamole

🍏 These are healthy dishes which help in maintaining balanced diet

🌿 These are gluten free dishes 🌿 These are ovo lacto vegetarian dishes

🌶️ These are spicy dishes



MAIN COURSES

MEAT

🍴 Rib eye steak marinated for about 12 hours with fine herbs

🍴 Old style mustard Rib Eye steak

Provençal lamb chop with thyme juice

🍴 Pork ribs in BBQ sauce

🍴 Fresh pork bacon confit for about 12 hours with maple syrup and condiments

Slow-cooked beef ribs in blonde ale

Quarter pound of beef on focaccia bread with onion rings and homemade tomato ketchup

Quarter pound of beef with bacon and fried egg

Marinated flank steak in grilled achiote

FISH & SEAFOOD

Salmon steak with gorgonzola cheese and bacon along with Parmesan eggplant and balsamic sauce

🍴🍴 Tuna “snakes” with stuffed zucchini of vegetables meli-melo, capers and lemon with extra virgin olive oil

SIDE DISHES

🍴 Corn with sour cream

🍴 Vegetables Meli-Melo

🍴 Rustic style potatoes

🍴 Cherry tomato confit

🍴 Creamed spinach

🍴 Potato purée

🍴 Potato gratin

🍴 Mushrooms with garlic and parsley
French fries

Potatoes with cheese and bacon

SAUCE SELECTION

Green pepper sauce

Mushroom sauce

Blue cheese sauce

BBQ sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have

SURF & TURF

STEAK HOUSE

VEGETARIAN MENU - MENÚ VEGETARIANO

SALADS & APPETIZERS ENSALADAS Y ENTRADAS

🌱🌾 Grilled Provolone cheese salad with figs, balsamic vinegar sauce and walnuts
Ensalada de queso provolone a la plancha con higos, salsa de vinagre balsámico y nueces

🍏🌱 Lebanese "Fattoush" salad with fried pita bread and acidulated pomegranate
Ensalada libanesa de fattoush con pan árabe frito y aderezo de granada acidulada

🍏🌱 Focaccia with feta cheese, tomato and cucumber with Kalamata olives
Focaccia con queso feta, tomate y pepino con aceitunas kalamata

🍏🌱 Grilled vegetable with red pesto crêpe and bell peppers sauce
Crepas de verduras a la parrilla con pesto rojo y salsa de pimientos

CREAM - CREMA

🌱🍏🌾 Carrot cream with celery marinated with lime and crispy potato chip
Crema de zanahoria con apio al limón y galleta de papas crujientes

PASTA

🍏🌱 Whole grain spaghetti arrabbiata with basil and cherry tomato confit
Arrabbiata de espagueti de trigo duro con albahaca y tomates cherry confitados

🍏🌱 Whole wheat tagliatelle with sautéed spinach, raisins and pine nuts
Tallarines de trigo duro con espinacas salteadas, pasas y piñones

GLUTEN FREE PASTA IS AVAILABLE
PASTAS LIBRES DE GLUTEN DISPONIBLES

🍏 These are healthy dishes which help in maintaining balanced diet
Son platillos saludables que ayudan a mantener una dieta equilibrada

🌾 These are gluten free dishes
Son platillos libres de Gluten

🌱 These are ovo lacto vegetarian dishes
Son platillos ovo lacto vegetarianos

🌱 These are vegan dishes
Son platillos veganos

DESSERTS

🍏 🌱 Ravioli of pineapple and fresh cheese with raspberry coulis

🌱 Flourless chocolate cake with creamy black cherry and chocolate ice cream

🌱 Homemade ice cream and sorbet

Profiteroles with red fruits, strawberry ice cream and whipped cream

Rum “Baba” with vanilla cream

Grapefruit tart with burnt sugar meringue and grapefruit sauce

🍏 These are healthy dishes which help in maintaining balanced diet.

🌱 These are gluten free dishes

Kids Menu

MENU PARA NIÑOS

Appetizers Entradas



🌿 **Chicken alphabet soup**
Sopade letras con pollo

Meat pie with tomato sauce
Empanada de carne con salsa de tomate

🍏🌿 **Green salad with Parmesan cheese and chicken cubes**
Ensalada verde con queso parmesano y cubitos de pollo

Lasagna Bolognese
Lasaña a la boloñesa horneada

Homemade thin-crust Margarita pizza with ham and Mozzarella cheese
Pizza fina Margarita con jamón y queso mozzarella

Main Courses Platos Fuertes

Grilled flank steak with curly fries and tartar sauce
Arrachera a la parrilla con papas espirales y salsa tártara

Argentinasausage brochette with tomato sauce and curly fries
Brocheta de salchicha Argentina con salsa de tomate y papas espirales

Grilled chicken breast with grilled vegetables and cheese sauce
Pechuga de pollo a la plancha con verduras a la parrilla y salsa de queso

Traditional beef burger with tartar sauce and French fries
Hamburguesa de res tradicional con salsa tártara y papas fritas

Desserts Postres



🌿 **Coconut water rice pudding**
Arroz con leche cocido en agua de coco

Chocolate crêpe with white chocolate mousse and berry sauce
Crepas de chocolate con mousse de chocolate blanco y salsa de frutas del bosque

🍏🌿 **Exotic fruit salad**
Ensalada de frutas exóticas

Chocolate muffins with red fruits sauce
Muffins de chocolate con salsa de frutos rojos

🍏 These are healthy dishes which help in maintaining a balanced diet
🍏 Son platillos saludables que ayudan a mantener una dieta equilibrada

🌿 These are gluten free dishes
🌿 Son platillos libres de Gluten