

# Appetizers

## Guacamole with shrimp cracklings 164

Mashed avocado with tomato and red onion, accompanied by shrimp chicharrón.

## Shrimp and Serrano croquettes 159

(5 pcs) Croquettes with a bechamel base, breaded with panko, deep fried and served with gravy sauce.

## Truffled fries 134

Thin-cut fried and seasoned potatoes, drizzled with truffle oil and freshly grated Parmesan cheese.

## Picanha tacos 184

(3 pcs) Handmade black corn tortilla tacos, Picaña (150gr), served with morita chili sauce and avocado mousse bonbons.

## Burrata 174

Mozzarella burrata accompanied with baked cherry tomatoes, topped with pesto sauce.

## Artichoke salad 144

Mix of spinach and arugula, bathed in limonetta, accompanied by pear, apple, artichoke heart, topped with parmesan cheese and sliced almonds

## Burrata tapas with serrano ham 174

(4 pcs) Sliced focaccia with burrata cheese, serrano ham, cherry tomatoes, topped with pesto sauce and garlic aioli.

## National tuna tiradito 194

Sliced national tuna seasoned with Asian sauce and avocado bonbons

## Bravas potatoes 114

Potato wedges bathed in a spicy sauce made from sweet peppers and dried chili peppers, topped with aioli and cilantro sprouts.

## Rib Eye Slap 94

(1 pc) Sonora-style flour tortilla, rib eye on a crust of Oaxaca cheese served with cilantro sprouts and avocado mousse

## Stuffed Portobello 134

Baked portobello mushroom, stuffed with caramelized pear and walnut with a mozzarella cheese crust in a balsamic reduction.

# Volcanoes

## Picanha volcano

(1 pc) Grilled picaña, ¾ done, served on a golden tortilla with grilled cheese, morita chili sauce and avocado mousse bonbons.

104

## Shrimp Volcano

(1 pc) Shrimp served on a golden tortilla with grilled cheese, morita chili sauce and avocado mousse bonbons.

119

# Burgers

## BBQ Bourbon 199

Brioche bread browned in butter, sirloin with ground picanha, bourbon BBQ sauce, onion ring and bacon jam.

## Traditional 194

Brioche bread browned in butter, sirloin with ground picanha, topping of caramelized onion, gratinated with provolone cheese, and bacon jam.

## Mar y Tierra 209

Brioche bread browned in butter, sirloin with ground picanha, shrimp battered in beer, provolone cheese, brava sauce, aioli and alfalfa sprouts

## Portobello 154

Brioche bread browned in butter, portobello mushroom, spinach mix with cream and Oaxaca cheese

# Pizzas

**Nut** 154  
*Tomato sauce base, mozzarella cheese, goat cheese, walnut pieces, pesto sauced with balsamic reduction.*

**Peppe** 164  
*Base of tomato sauce, mozzarella cheese, pepperoni and basil.*

**Margarita** 149  
*Base of tomato sauce, mozzarella cheese, tomatoes and basil.*

**Four cheeses** 164  
*Tomato sauce base, mozzarella cheese, provolone cheese, goat cheese and parmesan cheese*

**Gober** 189  
*Base of tomato sauce, mozzarella cheese, shrimp, bacon and poblano chili.*

**Fungi** 154  
*Tomato sauce base, mozzarella cheese, portobello, mushrooms and mushrooms sautéed in butter with guajillo chillies*

**Iberian** 179  
*Tomato sauce base, mozzarella cheese, arugula, red onion, Serrano ham and Parmesan cheese.*

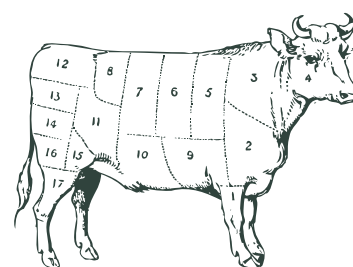
# Entrées

**Rib Eye** 384  
*350 gr of charcoal-grilled Sterling Silver Rib Eye accompanied with sautéed vegetable salad.*



**Picaña** 314  
*300 gr of charcoal-grilled Sterling Silver Picanha, mounted on a bed of mashed potatoes and topped with pesto.*

**Teriyaki Salmon** 289  
*Salmon bathed in Teriyaki sauce accompanied by garlic cambray potatoes, with a sesame mix.*



**Spaghetti with three cheeses** 179  
*Pasta topped with a creamy cheese-based sauce accompanied by crispy Serrano ham and basil.*

# Desserts

**Brownie with pinole ice cream** 109  
*Cocoa and walnut cake bathed in hot chocolate sauce, lightly spiced with hibiscus and pinole ice cream*

**Guava pie with burnt cajeta** 99  
*Slice of guava pie topped with walnut and burnt cajeta from Sayula*