

» PANORAMA «

Appetizers

Guacamole with shrimp chicharron 164

Mashed avocado mixed with tomato and red onion, served with shrimp cracklings.

Shrimp and Serrano croquettes 174

(5 pcs) Croquettes made with a béchamel base, coated in panko, deep-fried, and accompanied by gravy.

Truffle fries 134

Potatoes, sliced thinly, fried and seasoned, then drizzled with truffle oil and topped with freshly grated Parmesan cheese.

Tacos 184

(3 pieces) Selection of: *picanha* or *shrimp*. Artisan black corn tortillas, accompanied by morita chile sauce and avocado mousse bonbons.

National tuna tiradito 194

Sliced domestic tuna marinated in Asian sauce accompanied by avocado bonbons.

Caprese Salad 179

Fresh mozzarella served with roasted cherry tomatoes, arugula, and drizzled with balsamic.

Burrata tapas with serrano ham 179

(4 pcs) Sliced focaccia accompanied by burrata cheese, Serrano ham, cherry tomatoes, and garnished with pesto sauce and garlic aioli.

bravas 114

Potato wedges coated in a zesty sauce crafted from sweet peppers and dried chilies, garnished with aioli.

Ribeye Slap 94

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

Provolone cheese encased in Serrano ham 149

Positioned on a base of hibiscus flower reduction.

Picaña volcano 104

(1 piece) Grilled *picanha*, medium-rare, presented on a golden tortilla accompanied by grilled cheese, morita chili sauce, and avocado mousse bonbons.

Burgers

BBQ Bourbon Sauce 199

Brioche bun toasted in butter, sirloin topped with ground *picanha*, bourbon BBQ sauce, onion ring, and bacon jam.

Traditional 194

Brioche bread sautéed in butter, sirloin topped with ground *picanha*, caramelized onion and rings, bacon jam, and finished with gratinated provolone cheese.

Mar y tierra 209

Brioche bread toasted in butter, sirloin topped with ground *picanha*, beer-battered shrimp, provolone cheese, brava sauce, and aioli.

Hongos 154

Brioche bread toasted in butter, mushrooms sautéed with guajillo chilies, and Oaxaca cheese.

Pizzas

28 centimeters in diameter

Nut	164	Pepper	174
Tomato sauce foundation, mozzarella cheese, goat cheese, walnut fragments, pesto drizzled with balsamic reduction.		Tomato sauce foundation, mozzarella cheese, pepperoni, and basil.	
Margarita	159	Four cheese	164
Foundation of tomato sauce, mozzarella cheese, tomatoes, and basil.		Tomato sauce, mozzarella, provolone, goat cheese, and Parmesan.	
Gober	209	Fungi	154
Tomato sauce foundation, mozzarella cheese, shrimp, bacon, and poblano pepper.		Tomato sauce base, mozzarella cheese, portobello mushrooms, button mushrooms, and mushrooms sautéed in butter with guajillo chilies.	
Iberian	184		
Foundation of tomato sauce, mozzarella cheese, arugula, red onion, Serrano ham, and Parmesan cheese.			

Pastas

Three-cheese spaghetti with shrimp	204
Pasta combined with a rich cheese sauce served alongside grilled shrimp.	
Pasta with pesto and burrata	189
Pasta, creamy pesto sauce, burrata cheese, and sun-dried tomatoes.	
Bolognese Rigatoni	194
Short pasta with tomato sauce, 100% ground beef, and a topping of grated Parmesan cheese.	

Steak

Choice of side: mashed potatoes, sautéed vegetables, or French fries.

Ribeye	409
350 grams of Sterling Silver Rib Eye	
Picaña	349
300g of Sterling Silver Picaña garnished with pesto.	

Desserts

Brownie accompanied by pinole ice cream	Guava pie topped with caramelized cajeta	Bailey's Crème Brûlée
109	99	104