

COCINA DE AUTOR

BITES

Octopus
Red Cabbage | Dill

Tuna Bubble
Jalapeño | Furikake

MENU

Cured 'Black Angus' Filet
Black Garlic | Porcini Mushroom

Chocolate Clam
White Bean | Lardo

Raw Langoustine
Kohlrabi | Sea Urchin

Sole Smoked in Hay
Roasted Herbs | Crème Fraîche

Lamb
"Anchois" | Horse Radish

Banana Sundae
Sherry | Honey

Chocolate Yuzu
Yuzu | Caramel

SWEETS

Guava
Pecan | Brown Butter
Apple | Mascarpone
Dark Chocolate



Chef de Cuisine / Vincent Colauto



Executive Chef / Sidney Schutte

Set Menu in \$ 3,200.00 M.N.
Set Menu and Wine Pairing in \$4,000.00 M.N.

** We take extreme care to assure the quality of our ingredients. However, the consumption of raw products is at your personal discretion.
Rates in pesos. Dollar exchange rate is the same applied in reception.
Prices included IVA*