



Entrees

Robalo and grouper seviche marinated in tequila with clamato and jalapeño peppers	\$100.00
Beef carpaccio roasted à la ponzu with spicy mango tartar	\$115.00
Fresh Chilean salmon in lemon oil and capers with candied amashito peppers	\$115.00
Pejelagarto (regional fish) and seabass empanadas in acuyo aroma	\$105.00
Scallops in coconut tempura crust with miso ginger vinaigrette	\$120.00
Jumbo shrimp in their shells, by the dozen	\$220.00

Soups

Miso soup with vegetables, chicken and nameko	\$65.00
Spicy shrimp soup with lemon tea aroma	\$75.00
Crawfish bisque flambé with sake and acuyo	\$80.00

Salads

Organic salad with soy honey dressing and berries	\$60.00
Curried tempura shrimp salad	\$70.00
Mixed lettuce in anchovy garlic dressing, with beef and chicken satay	\$95.00

Poultry and Meat

Chicken breast marinated in sake and mirín with teriyaki sauce	\$115.00
Pork Entrecôte with apple gnocchi and mushrooms in a creamy chipotle sauce	\$125.00
Duck à la Xaica and habanero with chipilín	\$135.00
Beef tenderloin with chipotle and blue cheese sauce	\$190.00
Lamb ribs with sweet Cabernet and cocoa	\$280.00

Fish and Seafood Specialities

Poblano chile stuffed with seafood in tequila seasoned with chipotle and cream of tamarind	\$140.00
Filet of salmon with creamy banana caramel polenta	\$145.00
Tuna medallion cooked in spices with pineapple yucca butter	\$190.00
Robalo and red snapper crisp with fried sweet potato and parsley à la tentsuyu	\$200.00
Jumbo shrimp flambé with Xtabentún and fried vegetables in ginger aroma	\$230.00
Grilled cuts, certified Angus	

Choice Cuts from our Grill, Certified Angus

Marinated beefskirt 250 g	\$170.00
New York de 11 oz	\$185.00
Rib eye de 12 oz	\$220.00
Beef tenderloin 10 oz	\$200.00
Lamb rack 220 g	\$280.00

Prices in Mexican pesos, subject to 15% federal tax and 15% service charge. Non commissionable. Valid during 2006.



Fish and Seafood

Fresh fish filet	\$150.00
Scallops	\$160.00
Tuna steak	\$190.00
Jumbo shrimp	\$230.00
Crawfish	\$240.00
Lobster tail 8 oz	\$320.00

All of our choice cuts, fish and seafood dishes are prepared when you order, marinated in aromatic spices and either steamed, cooked in butter or garlic or grilled and served with one of the following sauces: chorón, gravy, port, white wine, pepper, teriyaki, ponzu or peanut.

Our Sushi Bar

Chef's Specialities

Avocado, kanikama, cream cheese and cucumber roll	\$70.00
Rainbow roll (salmon, fish, tuna, eel, scallops and shrimp)	\$90.00
Smoked salmon roll with Philadelphia cheese	\$70.00
Shrimp tempura roll with spicy cream sauce	\$105.00
Eel roll	\$130.00

Traditional

Fresh salmon, scallop, eel or robalo niguiiri	\$170.00
Tuna, robalo, salmon, scallop or octopus Sashimi	\$200.00

Desserts

Cinnamon tea Mouse with candied apples	\$45.00
Chocolate dome with pistachio praline and coconut curry	\$75.00
Coffee merengue Cardinale	\$50.00
Crème brûlée	\$55.00
Chocolate tear with banana and guava	\$40.00
Cappuccino hazelnut cream cylinder	\$45.00



All-Day Menu

Appetizers

Crab and Shrimp Spring Rolls

Soft rice wrappers stuffed with fresh lump crabmeat, grilled shrimp, rice noodles, mint, cilantro, basil and spring salad mix served with spice Red Bell Pepper Sauce.

Fat 3g Saturated Fat 0g Cholesterol 115mg Carbs 11g Protein 21g Calories 160
\$85.00

Jumbo Crab-Ginger Fritters

Sautéed jumbo lump crabmeat coated with Japanese bread crumbs and served with a Korean daikon slaw and spicy roe mayonnaise.

Fat 24g Saturated Fat 4g Cholesterol 255mg Carbs 23g Protein 27g Calories
\$105.00

Soups / Salads

Butternut Squash Bisque

A light yet hearty butternut squash bisque served with a yogurt, mint and pistachio pesto swirl.

Fat 11g Saturated Fat 1.5g Cholesterol 5mg Carbs 19g Protein 4g Calories 180
\$75.00

Tropical Shrimp Cobb Salad

A traditional Cobb with a twist – shrimp, papaya, pineapple, and avocado with shredded Monterrey Jack cheese and an orange walnut vinaigrette.

Fat 12g Saturated Fat 2.5g Cholesterol 95mg Carbs 17g Protein 16g Calories 250
\$75.00

Sandwiches / Entrée

Sautéed Salmon

Sautéed salmon served with fresh baby greens and a watercress, cucumber and horseradish dressing.

Fat 16g Saturated Fat 1.5g Cholesterol 35mg Carbs 17g Protein 14g Calories 210
\$145.00

Char grilled Filet of Beef

Char grilled Filet of Beef, straw-fried sweet potatoes and Cabernet Sauvignon/veal reduction

Fat 13g Saturated Fat 2.5g Cholesterol 76mg Carbs 20g Protein 28g Calories 300
\$140.00

Smoked Chicken Linguine

Smoked chicken breast, whole-wheat linguine tossed with pesto vegetable broth, and grilled artichokes

Fat 18g Saturated Fat 2g Cholesterol 110mg Carbs 30g Protein 46g Calories 460
\$120.00

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