

### SENSORIAL BITE 80g



Poached lobster, cauliflower purée, champagne foam, lobster bisque.


+Additional cost

## THE PREFIXED 3 COURSE MENU

Choose one dish from each course

### 1° COURSE - ONE CHOICE

**HEIRLOOM SALAD** 150 g    
Fresh mozzarella, pesto sauce and roasted beets.

**TOTOABA SASHIMI** 120 g   
Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho and radishes.

**RAW OYSTERS** 6 pcs   
Pacific oysters from Bahia Magdalena, BCS, mignonette sauce, tobiko and chintextle aioli.

**PORCINI OYSTERS** 6 pcs   
Pacific oysters from Bahia Magdalena, BCS, chives, porcini sauce and truffle.

**TARTAR FILET** 125 g  
USDA Prime Tenderloin, chives, parsley, quail egg, truffle and lavash.

**BONE MARROW AND TUNA** 150 g  
Tuna tartare, aged ponzu, arugula, sourdough bread.

**SEARED SAN CARLOS´ SCALLOPS** 75 g  
Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese.

### 2° COURSE - ONE CHOICE

**TRUFFLE FETTUCCINE** 200 g   
Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

**PASTA RAVIOLO** 120 g  
Wagyu beef, porcini mushrooms, mascarpone cheese, Parmigiano Reggiano, burrata and black truffle.

**SEARED TOTOABA** 220 g  
Root beer plant, ikura, pancetta, celery, potato and clam chowder.

**LAMB SHANK OSSOBUCCO** 400 g   
Potato pie, chard and lavender.

**MISO BRAISED VEAL CHEEK** 180 g  
Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

**SPAGHETTI WITH IBERICO & PARMIGIANO REGGIANO** 150 g  
Flambéed, chives, 5Js Iberian Ham, Parmigiano Reggiano.

### DESSERTS - ONE CHOICE

**SWEET PEACH** 150 g  
Rosemary ganache, gin, rose spheres, peach and raspberry core.

**TROPICAL DELIGHT** 150 g  
Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue.

**MOKA PARFAIT** 150 g  
Coffee parfait, chocolate 70%, mascarpone, sable, cocoa ground.

**SMOKED CHOCOLATE & HAZELNUT** 150 g  
Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp.

## JOSPER GRILL AT MONALISA

**WHOLE RED SNAPPER** 800 g  
Fennel salad, fine herbs, lemon and caper sauce.

**ATLANTIC CANADIAN LOBSTER** 400 g  
Butter, paprika, roasted lime, arugula, asparagus.

**TENDERLOIN FILET** 400 g USDA Prime 14oz- aged 90 days, with your selection of two sides.

**AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7** - 16 oz (453 g)  
Savor exquisite flavors of Purebred Australian Wagyu beef.

**KURO AMERICAN WAGYU RIB EYE - BSM 7** - 16 oz (453 g)  
Red - Ample level of marbling "Meaty & Robust Flavor"

### SIDES - CHOICE OF TWO

French fries with truffle ◆ Mashed potato ◆ Roasted baby vegetables ◆ Mashed sweet potato ◆ Grilled cesar

## PREMIUM WINE PAIRING

Enhance your dining experience with our exclusive selection of fine wines, expertly paired to complement each dish. + Additional cost



(VEGAN)



(VEGETARIAN)



(GLUTEN FREE)