

À LA CARTE MENU

STARTERS

- SILKY-SMOOTH FLAN80 g

Crispy bacon, asparagus, black truffle, spinach, and 30-month Parmigiano Reggiano.
- HEIRLOOM SALAD150 g

Local tomato variety, burrata, pesto, roasted olives and balsamic vinegar.
- TORCHED HAMACHI FROM THE SEA OF CORTEZ120 g

Lightly seared Hamachi, liquid panzanella, grape, cucumber and basil.
- GRILLED OCTOPUS150 g

"Pappa al pomodoro" sauce, celery, olives, orange, and mint.
- BONE MARROW & YELLOW150g

Yellowfin tuna tartare, ponzu, truffle, sourdough.

- PORCINI OYSTERS6 pcs

Bendito Mar oysters, mushroom sauce, porcini, truffle.
- VITELLO TONNATO120 g

Veal, tuna sauce, crispy capers, radishes, and crispy escarole.
- SEARED SAN CARLOS' SCALLOPS150 g

Corn purée, smoked pancetta, crunchy corn nuts, serrano aioli and Cotija cheese.
- PACIFIC SEAFOOD150g

Tomato and vanilla sauce, fried capers, black olives, crispy spring onions.

MAIN COURSES

- TRUFFLE FETTUCCINE200 g

Homemade pasta, black truffle, Parmigiano, Plugrà butter.
- BREAD-CRUSTED LAMB200 g

Herb-crusted lamb chop, portobello & maitake mushroom, mustard & black truffle.
- SEA OF CORTEZ SEA BASS220 g

Clam sauce, spinach, preserved lemon.
- AGNOLOTTI DEL PLIN180 g

Corn and shrimp ravioli, black garlic, crab, vanilla.
- LEMON & MARE SPAGHETTI200 g

Eel, parsley and bottarga.
- BRAISED SHORT RIB180 g

Polenta with piquillo peppers, onion ring, Maitake mushrooms and cipollini onion.
- CAPRESE RAVIOLI200 g

Ricotta filling, smoked eggplant, 5-tomato variety and oregano.
- LINGUINE NERANO STYLE200 g

Zucchini cream, zucchini flowers, mint and pecorino cheese.
- JOSPER-GRILLED SHRIMP5 pcs

XL Sinaloa shrimp in miso, tzatziki, arugula and asparagus salad.
- CONFIT TOTOABA160 g

Potato foam, lemongrass, aromatic salad, seeds and caviar.

DESSERTS

- RUM BABA150 g

Soft rum sponge cake, bourbon vanilla, strawberries, lime, and mint.
- SWEET PEACH150 g

Rosemary ganache, peach core, rose spheres.
- MOCHA PARFAIT150 g

70% Chocolate, mascarpone, cocoa soil.
- SMOKED CHOCOLATE150 g

Chocolate mousse, whisky sponge cake, hazelnut.
- TROPICAL DELIGHT150 g

Coconut and lichie sponge cake, berries meringue and caviar, mango and passion fruit sauce.
- LAVENDER CHEESECAKE150 g

Slice of lavender cheesecake, rosemary ice cream and mixed berry compote.
- RUBY OF MONALISA150 g

Ruby chocolate mousse filled with amarena cherry, almond sponge cake, mascarpone and elderflower cream.

JOSPER GRILL AT MONALISA

- WHOLE SEA OF CORTEZ RED SNAPPER28 oz (800 g)

Fennel salad, lemon-caper sauce, and fine herbs, serrano aioli.
- TENDERLOIN FILET USDA Prime12 oz (340 g)

Aged 90 days, with potato fondant, mushroom purée, smoked tomato sauce
- AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN16 oz (453 g)

Aged 90 days (BMS 7), potato fondant, grilled Caesar salad, and whole grain mustard beef reduction.
- WAGYU RIB EYE - BSM 716 oz (453 g)

Smoked tomato sauce, fresh chimichurri, grilled Caesar salad, and truffle fries.