

THE PREFIXED 3 COURSE MENU

Choose one dish from each course

1° COURSE - ONE CHOICE

- SILKY-SMOOTH FLAN** 80 g

Crispy bacon, asparagus, black truffle, spinach, and 30-month Parmigiano Reggiano.
- HEIRLOOM SALAD** 150 g  

Local tomato variety, burrata, pesto, roasted olives and balsamic vinegar.
- TORCHED HAMACHI FROM THE SEA OF CORTEZ** 120 g

Lightly seared Hamachi, liquid panzanella, grape, cucumber and basil.
- GRILLED OCTOPUS** 150 g 

"Pappa al pomodoro" sauce, celery, olives, orange, and mint.
- BONE MARROW & YELLOW** 150g 

Yellowfin tuna tartare, ponzu, truffle, sourdough.
- PORCINI OYSTERS** 6 pcs 

Bendito Mar oysters, mushroom sauce, porcini, truffle.
- VITELLO TONNATO** 120 g 

Veal, tuna sauce, crispy capers, radishes, and crispy escarole.
- SEARED SAN CARLOS' SCALLOPS** 150 g

Corn purée, smoked pancetta, crunchy corn nuts, serrano aioli and Cotija cheese.
- PACIFIC SEAFOOD** 150g **+additional cost**

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

2° COURSE - ONE CHOICE

- TRUFFLE FETTUCCINE** 200 g 

Homemade pasta, black truffle, Parmigiano, Plugrà butter.
- BREAD-CRUSTED LAMB** 200 g

Herb-crusted lamb chop, portobello & maitake mushroom, mustard & black truffle.
- SEA OF CORTEZ SEA BASS** 220 g 

Clam sauce, spinach, preserved lemon.
- AGNOLOTTI DEL PLIN** 180 g

Corn and shrimp ravioli, black garlic, crab, vanilla.
- LEMON & MARE SPAGHETTI** 200 g

Eel, parsley and bottarga.
- BRAISED SHORT RIB** 180 g

Polenta with piquillo peppers, onion ring, Maitake mushrooms and cipollini onion.
- CAPRESE RAVIOLI** 200 g

Ricotta filling, smoked eggplant, 5-tomato variety, and oregano.
- LINGUINE NERANO STYLE** 200 g

Zucchini cream, zucchini flowers, mint, and pecorino cheese.
- JOSPER-GRILLED SHRIMP** 5 pcs **+additional cost**

XL Sinaloa shrimp in miso, tzatziki, arugula and asparagus salad.
- CONFIT TOTOABA** 160 g 

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

DESSERTS - ONE CHOICE

- RUM BABA** 150 g

Soft rum sponge cake, bourbon vanilla, strawberries, lime, and mint.
- SWEET PEACH** 150 g

Rosemary ganache, peach core, rose spheres.
- MOCHA PARFAIT** 150 g

70% Chocolate, mascarpone, cocoa soil.
- SMOKED CHOCOLATE** 150 g

Chocolate mousse, whisky sponge cake, hazelnut.
- TROPICAL DELIGHT** 150 g   

Coconut and liche sponge cake, berries meringue and caviar, mango and passion fruit sauce.
- LAVENDER CHEESECAKE** 150 g

Slice of lavender cheesecake, rosemary ice cream and mixed berry compote.
- RUBY OF MONALISA** 150 g

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

JOSPER GRILL AT MONALISA

- WHOLE SEA OF CORTEZ RED SNAPPER** 28 oz (800 g)

Fennel salad, lemon-caper sauce, and fine herbs, serrano aioli.
- TENDERLOIN FILET** USDA Prime 12 oz (340 g)

Aged 90 days, with potato fondant, mushroom purée, smoked tomato sauce
- AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN** 16 oz (453 g)

Aged 90 days (BMS 7), potato fondant, grilled Caesar salad, and whole grain mustard beef reduction.
- WAGYU RIB EYE - BSM 7** 16 oz (453 g)

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

WINE PAIRING

EXPERIENCE **+additional cost** LUXURY WINE **+additional cost**

THE SIGNATURE 5 COURSE

1° COURSE - ONE CHOICE

HEIRLOOM SALAD 150 g

Local tomato variety, burrata, pesto, roasted olives, and balsamic vinegar.

2° COURSE - ONE CHOICE

SEARED SAN CARLOS' SCALLOPS 150 g

Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese.

3° COURSE - ONE CHOICE

TRUFFLE FETTUCCINE 100 g

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

4° COURSE - ONE CHOICE

SEARED SEA OF CORTEZ SEA BASS 100 g

Clam sauce, spinach, preserved lemon.

OR

BRAISED SHORT RIB 80 g

Polenta with piquillo peppers, onion ring, Maitake mushrooms and cipollini onion.

DESSERT - ONE CHOICE

SMOKED CHOCOLATE & HAZELNUT 150 g

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp.



WINE PAIRING

EXPERIENCE

+additional cost

LUXURY WINE

+additional cost

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(VEGAN)



(VEGETARIAN)



(DAIRY FREE)



(GLUTEN FREE)