THE PREFIXED 3 COURSE MENU

Choose one dish from each course

1° COURSE - ONE CHOICE

SILKY-SAVORY 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 +additional cost
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.

CRISPY FRIED LAMB CHOP 150 g +additional cost
Lamb chop coated in herb-seasoned breadcrumbs and fried until crisp, served with portobello and maitake mushrooms.

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 lichie 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

(VEGAN) (VEGETARIAN) (DAIRY FREE) (GLUTEN FREE)

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THE SIGNATURE 5 COURSE

1° COURSE

HEIRLOOM SALAD 150 g
Local tomato variety, burrata, pesto, roasted olives, and balsamic vinegar.

2° COURSE

SEARED SAN CARLOS' SCALLOPS 150 g
Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese.

3° COURSE

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

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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