



## CHEF'S TASTING

Includes a glass of Prosecco as welcome drink.

### FIRST COURSE (CHOICE OF ONE)

#### **CORN RIBS** (150g)

Arugula, serrano aioli, paprika, lemon juice.

#### **RAW OYSTERS** (6pcs)

Pacific oysters from Comondú, mignonette sauce, tobiko, chintextle aioli.

#### **PORCINI OYSTERS** (6pcs)

Pacific oysters from Comondú, chives, porcini sauce, truffle.

#### **BONE MARROW AND TUNA** (150gr)

Tuna tartare, aged ponzu, arugula, sourdough bread.

#### **IBERICO HAM 5-JOTAS** (195gr)

Sourdough, olive oil, fresh tomato.

#### **SEARED OCTOPUS** (160g)

Saffron sauce, roasted potato, shishito peppers, frisée, olive chimichurri.

#### **BEEF TARTARE** (140gr)

USDA Prime Tenderloin, chives, parsley, quail egg, truffle, lavash.

### SECOND COURSE (CHOICE OF ONE)

#### **ORGANIC CELERY ROOT** (110g)

Greek yogurt, curry, lemon zest, pistachio pesto, mint.

#### **TRUFFLE FETTUCCINE** (200g)

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

#### **LEMON SPAGHETTI** (100g)

Raw shrimp, pecorino cheese, Parmigiano Reggiano, parsley.

#### **PASTA RAVIOLI WAGYU BEEF** (80g)

Wagyu beef, porcini mushrooms, mascarpone cheese, Parmigiano Reggiano, burrata, black truffle.

#### **TORTELLINI ALLA ROMAGNA** (150gr)

Prosciutto, pancetta, saffron sauce, gremolata.

### MAIN COURSE (CHOICE OF ONE)

#### **ROASTED ORGANIC CARROTS** (239g)

Basil hummus, toasted peanuts, vegetable jus.

#### **PACIFIC STRIPED BASS** (210g)

Ensenada farm-raised sea bass, celery root, fennel bulb, Champagne sauce.

#### **CONFIT DUCK** (150g)

Fermented peach, duck jus, roasted carrot, couscous, saffron.

#### **TENDERLOIN FILET** (220g)

USDA Prime 8 oz, aged 90 days, scallion onion purée, potato and truffle millefeuille, mini corn.

#### **KUROBUTA PORK TOMAHAWK** (220g)

Potato aligot, brussels sprouts, old-style, mustard, maple.

### DESSERT (CHOICE OF ONE)

#### **TROPICAL DELIGHT** (150g)

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue

#### **SMOKED CHOCOLATE AND HAZELNUT** (150g)

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

### CHEF'S ALL EXPERIENCE

[WITH WINE PAIRING DELUXE]

PLUS ADDITIONAL COST

101224

Disclaimer: Raw Product Grammage

Inform your waiter of any allergies food restrictions

 (VEGETARIAN | VEGETARIANO)  (VEGAN | VEGANO)  (GLUTEN FREE)

# Flights

Choose between one of our mini tasting options and find out more about their allure.

Elige una de nuestras opciones de mini-tasting y descubre más acerca de su atractivo.

## TEQUILA FLIGHTS

### BLANCO FLIGHT (1oz)

Don Julio 70  
Clase Azul Plata  
Volcán Blanco

### PREMIUM FLIGHT (1oz)

Santanera Tahona  
Código Rosa 1530  
Cabo Único Rep. Miel de Agave

### LUXURY FLIGHT (1oz)

Reserva de la Familia Extra Añejo  
Cabo Único Extra Añejo  
Volcán Añejo Cristalino

## MEZCAL FLIGHTS

### LIGHT SMOKE FLIGHT (1oz)

Unión Joven  
Gracias A Dios Espadín  
Señorio Reposado

### GRACIAS A DIOS FLIGHT (1oz)

Pechuga  
Madre Cuishe  
Tepextate

### LUXURY FLIGHT (1oz)

Zingum Añejo  
The Lost Explorer Salmiana  
Legacia Tobala

## WHISKY FLIGHTS

### JOHNNIE'S FLIGHT (1oz)

Johnnie Walker Gold  
Johnnie Walker Green  
Johnnie Walker Blue

### JAPANESE FLIGHT (1oz)

Hibiki Harmony  
Mars Iwai  
Nobushi

### OPULENT FLIGHT (1oz)

Macallan Rare Cask  
Glenmorangie Nectar D`Or  
Dalmore 15yr

# Flight Wines

## SPARKLING FLIGHT

### 3 GLASSES (100 ML EACH)

Veuve Clicquot, Brut, Reims, FR.  
Flor, Prosecco, Brut, Treviso, IT  
Jazz, Castell San Antoni. Cava, Brut Nature, Barcelona, SP

## WHITE FLIGHT

### 3 GLASSES (100 ML EACH)

Sancerre, Sauvignon Blanc, Domaine Lucien Crochet, Valle de Loire, FR.  
Torrortes Riesling, Amalaya, Salta, ARG.  
La Delizia, Pinot Grigio, Friulli, IT.

## PINK FLIGHT

### 3 GLASSES (100 ML EACH)

2021 Santo Tomas Grenache Rosado, Valle de Santo Tomás, MX.  
2021 Whispering Angel, Chateau D`Esclans, Provence, FR.  
2023 Tres raíces Rosé, Caladoc, Dolores Hidalgo, Guanajuato, MX.

## MEXICAN RED FLIGHT

### 3 GLASSES (100 ML EACH)

Roganto, Merlot, Valle de San Jacinto-Guadalupe, MX.  
Tres raíces, Sangiovese, Dolores Hidalgo, Guanajuato, MX.  
Montefiori, Zelezionato, Nebbiolo-Montepulciano-Aglianico, Valle de Gpe, MX.

## SWEET FLIGHT

### 3 GLASSES (100 ML EACH)

Rerum, Recioto della Valpolicella, Corvina-Rondinella, Veneto, IT.  
Tokaji, Disznókó, Late Harvest, Furmint, Tokaj-Hegyalja, HUN.  
Spatlese Exquisit, Burgenland, AUT.