

# the PREFIXED

## 3 COURSE

### 1° COURSE - ONE CHOICE

#### CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

#### HEIRLOOM SALAD (150g)

Fresh mozzarella, pesto sauce and roasted beets.

#### BRESAOLA SALAD (150g)

Artichoke, fennel, Parmigiano Reggiano and mustard.

#### RAW OYSTERS (6 pcs)

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

#### PORCINI OYSTERS (6 pcs)

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

#### ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

#### TOTOABA SASHIMI (150g)

Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho, and radishes.

#### TARTAR FILET (125g)

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

#### BONE MARROW AND TUNA (150g)

Tuna tartare, aged ponzu, arugula, sourdough bread

#### (+ USD) SEARED SAN CARLO'S SCALLOPS (75g)

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

### 2° COURSE - ONE CHOICE

#### TRUFFLE FETTUCCINE (200g)

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

#### PASTA RAVIOLI WAGYU BEEF (120g)

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

#### TORTELLINI ALLA ROMAGNA (150gr)

Prosciutto, pancetta, saffron sauce and gremolata

#### PACIFIC STRIPED BASS (210g)

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

#### MISO BRAISED VEAL CHEEK (180g)

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

#### LAMB SHANK OSSOBUCO (400g)

Potato pie, chard and lavender.

#### ORGANIC SPRING CHICKEN (400g)

Sweet potato and orange purée, roasted potato and kale.

#### JAPANESE MUSHROOMS (150g)

Vegan ricotta, vegetable jus and mixed mushrooms.

#### (+USD) FLAMBÉ SPAGHETTI WITH IBERICO

#### & PARMIGIANO REGGIANO (240g) To share

Prepared tableside with vodka flambé in a wheel of Parmigiano Reggiano.

#### (+ USD) WHOLE RED SNAPPER (800g) To share

Fennel salad, lemon and caper sauce and fine herbs.

### DESSERTS - ONE CHOICE

#### TROPICAL DELIGHT (150g)

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

#### SMOKED CHOCOLATE & HAZELNUT (150g)

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



### CHEF'S ALL EXPERIENCE [WITH PREMIUM WINE PAIRING] (PLUS additional cost)

  @sunsetmonalisa

DISCLAIMER: RAW PRODUCT GRAMMAGE. | PRICES ARE PER PERSON. | TAXES INCLUDED. | WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD.

INFORMAR A SU MESERO CUALQUIER ALERGIA O RESTRICCIÓN ALIMENTICIA

# MEAT LOVERS MENU

BY THE GRILL

- **TENDERLOIN FILET (400g) USDA**  
Prime 16oz - aged 90 days.
- **KUROBUTA PORK TOMAHAWK (400g)**
- **JAPANESE WAGYU KOBE BEEF, A5 GRADE - 12 oz**  
Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor, and unequaled tenderness.
- **GOLDEN AUSTRALIAN TOMAHAWK "WESTHOLME" - 36 oz**  
Wagyu rib eye encrusted in 24 karat gold leaf.
- **WASHUGYU WAGYU BEEF - NEW YORK STRIPLOIN, AGED 120 DAYS, BMS 7 - 16 oz**  
Unique crossbred Japanese black Wagyu and the finest American black angus.
- **AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7 - 16 oz**  
Savor exquisite flavors of Purebred Australian Wagyu beef.
- **KURO AMERICAN WAGYU RIB EYE - BSM 7 - 16 oz**  
Red - Ample level of marbling "Meaty & Robust Flavor"

## SIDES (CHOICE OF 2)

- Truffle fries
- Potato aligot
- Roasted baby vegetables
- Potato gratin
- Mashed sweet potato
- Sunchoke puree



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