

TUESDAY 20, 2022

TABLE SERVICE

-ARTESIAN BREAD AND SEEWEED BUTTER-

RAW BAR
-DAILY SELECTION-
ACCORDING TO AVAILABILITY

OYSTERS
CLAMS
SUSTAINABLE SHRIMPS
MAYAN OCTOPUS
BAJA CALIFORNIAN MUSSELS
CEVICHE
LECHE DE TIGRE
PEARL CAYS
TUNA
TIRADITO OF THE DAY

SAUCES

NIKEI TARTARA, HIBISCUS MIGNONETTE, COCKTAIL, MACHA, TABASCO, SERRANITO SAUCE, PASION FRUIT, CHALAQUITA, HUANCAINA, OLIVO, POLLERIA, LECHE DE TIGRE, EMULSION DE PONZU

SALADS & ENTRÉES

SMOKED MARLIN AND LETTUCE
-ORGANIC RADISHES, LIME DRESSING, AVOCADO, CUCUMBER, HERBS, CAPERS-
SALMON RILETES
-CATALAN TOASTS, LIMES, CREAM CHEESE DILL, CAPERS, RED ONION, CUCUMBER AND
RUSSIAN SALAD-
HEARTS OF PALM, SHRIMPS AND COCKTAIL SAUCES
-CILANTRO, ARUGULA-

FISH AND SHRIMPS MARKET

MUSSELS
-CURRY, COCO, CHILI, LEMONGRASS AND CILANTRO-
ENSENADA FISH
-YELLOW AJI, PANCA CHILI, RED ONION, POTATOE, RED PEPPER, CILANTRO, FUMET,
CUMIN, BEER-
ANTICUCHERO OCTOPUS
-ANTICUCHERA SAUCE, POTATOES, OLIVES-

FISH AND SHRIMPS MARKET SIDES

PILAF RICE
-LIME, CIBOULETTE AND OLIVE OIL-

BBQ PERUVIAN SIDES

-GRILLED PEPPERS, POTATOES, SWEET POTATOES, YUCA, TOMATOE AND ONION-

DESSERTS

CHOCOLATE CREME BRULEE
-LAVANDER, CACAO GRUÉ-
HAZELNUT PARIS BREST
-MOUSSELINE CREAM-
CUP OF BERRIES
-MASCARPONE CREAM, RASPBERRY COULIS-

WEDNESDAY 21, 2022

TABLE SERVICE

-ARTESIAN BREAD AND SEEWEED BUTTER-

RAW BAR
-DAILY SELECTION-
ACCORDING TO AVAILABILITY-

OYSTERS
CLAMS
SUSTAINABLE SHRIMPS
MAYAN OCTOPUS
BAJA CALIFORNIAN MUSSELS
CEVICHE
LECHE DE TIGRE
PEARL CAYS
TUNA
TIRADITO OF THE DAY

SAUCES

NIKEI TARTARA, HIBISCUS MIGNONETTE, COCKTAIL, MACHA, TABASCO, SERRANITO SAUCE, PASION FRUIT, CHALAQUITA, HUANCAINA, OLIVO, POLLERIA, LECHE DE TIGRE, EMULSION DE PONZU

SALADS & ENTRÉES

BROAD BEANS AND AVOCADO
-PEAS, RED ONION, CHERRY TOMATOES, CHEESE, QUAIL EGGS, CHIVES, CORN BABIES Y DRESSING LIME-
GRABLAX SALMON
-CATALANAS TOAST, LIMES, CREAM CHEESE DILL, CAPERS, RED ONION, CUCUMBER AND RUSSIAN SALAD-
QUINOA TABOULÉ AND PACIFIC FRUIT SEAFOOD
-PEPPERS, RED ONION, CILANTRO, TOMATO, SEAFOOD IN GREEN SAUCE-

FISH AND SEAFOOD MARKET

SEAFOOD CHUPE
-SQUID GRATIN, SHRIMPS, CREAM, GRANNA PADANO CHEESE, MERQUEN, ONION, PEPPERS-
PARGO IN PEPPERONATA SAUCE
-AJOARRIERO SAUCE, PEPPERS SOFRITO AND CAPER-
LOCAL FISH GRATIN WITH GARLIC
-ALIOLI-

FISH AND SEAFOOD MARKET SIDES

ORZO WITH SAFFRON AND SQUID POD
-BROAD BEANS, PEAS, GREEN BEANS-
CREAMY PUMPKIN AND BUTTER
-GINGER AND AGAVE HONEY-

DESSERTS

GLUTEN FREE CHOCOLATE CAKE
-VANILLA CREAM, BLACK CHERRIES-
KEY LIME PIE
-MERINGUE, LIME GEL-
ROSEMARY PANNA COTTA
-APRICOTS IN SYRUP, BISCOTTIS-

THURSDAY 22, 2022

TABLE SERVICE

-ARTESIAN BREAD AND SEEWEED BUTTER-

RAW BAR
-DAILY SELECTION-
ACCORDING TO AVAILABILITY-

OYSTERS
CLAMS
SUSTAINABLE SHRIMPS
MAYAN OCTOPUS
BAJA CALIFORNIAN MUSSELS
CEVICHE
LECHE DE TIGRE
PEARL CAYS
TUNA
TIRADITO OF THE DAY

SAUCES

NIKEI TARTARA, HIBISCUS MIGNONETTE, COCKTAIL, MACHA, TABASCO, SERRANITO
SAUCE, PASION FRUIT, CHALAQUITA, HUANCAINA, OLI

SALADS & ENTRÉES

GARBANZOS Y KALE
-SHERRY DRESSING, RED ONION, PEPPERS, PARSLEY
OLIVE OIL, CILANTRO, PICKLED GUINDILLAS -
BELLEVUE SALMON
-POCHE SALMON, CUCUMBER GELÉ, REGIONAL FLOWERS, SPECIAL MAYONNAISE-
PICKLED ANCHOIVES
-FRISEE LETTUCE, CELERY, RED ONION, PEPPERS, XCATIC CHILI, FENNEL, CORIANDRO,
OLIVE OIL, APPLE VINAGER, LAUREL-

FISH AND SEAFOOD MARKET

SEAFOOD CASSOULET
-BEURRE BLANC AU PASTIS SAUCE, VIERGE SAUCE, ASPARAGUS, PEAS-
CASSARECCE PASTA WITH TUNA NECK RAGOUT
-SCALES WHITE TUNA, BASIL, LIME-
LIMENA JELLY
-TEMPURA FISH, FRIED YUCA CUNAS, GUINDILLAS-

FISH AND SEAFOOD MARKET SIDES

MISO AND SWEET POTATOE PURE
ORGANIC CHEMUYIL VEGETABLES
-CITRIC OIL-

DESSERTS

BAKLAVA
-PISTACHIO AND ORANGE-
CATALANA CREAM

CHOCOLATE NAPOLEON
-MILK CARAMEL-