

APPETIZER

Wood-grilled sourdough bread with jocoque butter, charred eggplant dip and foie gras pate.	\$ 280	Australian top sirloin taco with duck-fat fries and morita-tomatillo sauce.	\$ 180
Grilled Caesar salad.	\$ 220	Wood-fired duo of empanadas filled with caramelized onion, gorgonzola, and lamb.	\$ 220
"RAICES" Hummus.	\$ 285	Spinach croquettes with charred-habanero aioli and prosciutto.	\$ 195
		Grilled sweetbreads with tomato salad and fresh oregano.	\$ 220

ENTREES

Roasted duck with Yucatecan black glaze and quelites salad.	\$ 440	Flat iron steak seared in a cast iron skillet, with cauliflower puree and caramelized onion gravy.	\$ 530
Grilled lobster (600 g), with house butter and bravas potatoes fried in duck fat.	\$ 580	Shrimp baked in a wood-fired oven with house butter, purslane and mayer lemon emulsion.	\$ 420
Pasta of the day, with garlic butter, candied lemon, chili, finished with fresh pesto and reggiano.	\$ 340	House-made sorrentinos stuffed with roasted pumpkin and mozzarella, served with butter-sage sauce & reggiano cheese.	\$ 485
Ada with wood-fired oven shrimp	\$ 440	Lamb rack with provencal crust, jus, roasted onion, & chickpea purée.	\$ 795
Roasted cabbage with miso sauce.	\$ 220	Grilled Australian grass-fed Rib eye with roasted sweet potatoes & pickled-vegetable "criolla".	\$ 940
Seared tuna with a dried chili crust and wasabi sauce.	\$ 340		

SIDES

Brave potatoes	\$ 80	Green salad with arugula, pink grapefruit, avocado, & passion fruit vinaigrette.	\$ 100
Cauliflower puree with olive oil.	\$ 80		

DESSERT

Banana and date pudding with whisky caramel & fresh cream.	\$ 160	Basque-Style cheesecake.	\$ 160
Bordeux canelés served with house-made ice cream.	\$ 140	Grilled seasonal fruit with tequila cream, ice cream, & aztec crumble.	\$ 140