



Starters

October 9, 2020

- Sopa del dia
-8
Cured siciliana olives, baguette
-6
Aguadillana salad, lemon vinaigrette,
pickled pumpkin, garbanzo puree
-10
Antipasto- hummus, jam, cured olives,
piquillo peppers, vianda chips, manchego, granos
-12
Cheese platter, Petit Basque, Humboldt,
Reggiano, Isabelino goat cheese
-20
Pumpkin risotto, grana padana
-14
Pulpo isabelino de orilla, pana, gazpacho
-16
Mussels posippo, chorizo, tomato broth
-16
Local blackfin tuna tartar, pomme frits, local greens
-16
Tiradito de chillo, dragon fruit puree, olio sin filtrar
-12
Shrimp salad, tostones, romesco
-18
Escargots, cassava, romesco, crema
de aguacate
-16
Jabali/Wild boar, espuma de parcha,
germinados
-20
Fritangas-chicharrones y frituras
-16
Pizzas al horno-Margharita-12/ Queso-12/
smoked salmon-18/ Chorizo-16 Churrasco-18

Main

- Thai red fish curry, arroz blanco, tostones
26
Corvina/Stripe bass, yautia, pickled cucumber slaw
26
Halibut confitado, pana hervida, brodo de pimentón
32
Cartucho o chillo, aguadillana salad, tostones,
crema de aguacate
MP
Cassava mofongo a la mariscada, pesca del día, camarones,
mussels, cilantro mint
28
Cigalas/Langostinos, squid ink bomba rice,
lemon buerre blanc
28
Free range chicken De Las Marias, wagyu raviolis,
mushroom ragout, pesto
28
Kan kan pork chop de La Ceba,
arroz con tocino a caballo, local greens
24
Muscovy duck breast, pumpkin risotto,
pickled pigeon peas
28
La Ceba braised pork cheeks, sweet potatoe,
granos, tostones
24
Braised veal ossobuco, escabeche gandules, trifongo
26
Flap meat churrasco, arroz frito Jota con
amarillos y chorizo
28
Grassfed Filet tenderloin, wild mush room risotto
35
Roasted lamb chops, apio, tomato jam,
mint cilantro jus
36
Seared venison, cipollini, arrugula mash potatoes,
patio tomato glaze
40
40-day Dry Age Rib Eye, creamy Yukon potatoes,
pomme frits
65

¡Buen Provecho!

“Consuming raw or undercooked meats, poultry, sea-
food, shellfish, or eggs may increase your risk of food
borne illness”