



Starters

January 31, 2022

We use as much as we can products from our land, some are mentioned others are not, please sponsor your local farmers, no farmers-no food

Sopa del día	
-8	
Platanutres y escabeche gandules	
-5	
Siciliano cured olives, baguette	
-7	
Aguadillana salad, lemon vinaigrette, pickled pumpkin, garbanzo puree	
-10	
Antipasto- hummus, jam, escabeche granos, piquillo peppers, vianda chips, granos, cured olives, berenjenas, escabeche cassava	
-16	
Isabelino salad, fresh local goat cheese, mango dressing, caramelized nuts	
-14	
Cheese platter- Petit Basque, Isabelino goat cheese, camembert brie, iberico, baguette, fig jam	
-22	
Roasted beets & pumpkin, fresh goat cheese isabelino, caramelized walnut streusel, arugula pesto, scallion	
-15	
Boquerones y pan entomatado	
-12	
Escargot ajillo, cassava, crema cilantrillo	
-18	
Mussels possipo- tomato pumpkin broth, chorizo	
-18	
Local yellow fin tuna tartar, pomme frits, local greens	
-16	
Croquetas de jamón serrano, aioli de miel de panal, crema aguacate	
-14	
Fritanga- chicharrones de pollo, surtido de frituras	
-16	
Pizzas al forno-Margarita-14// Queso-12// Churrasco-18//Huerto-16	
Carnosa-churrasco, ham, chorizo//Iberico-20	

Main

Risotto de calabaza del patio, compressed baby heirloom and carrots, puree de red beets	
22	
Thai red panang fish curry, arroz blanco, cilantrillo	
26	
Cassava a la mariscada, pesca del día, shrimp, mojo isleno sauce	
36	
Catch of the day, guisado garbanzos, yautia	
MP	
Lobster raviolis, orange scented garlic sauce	
34	
Free range chicken breast, coconut lo-mein	
28	
Kan kan pork chops, fried, arroz con tocino a caballo, amarillos	
26	
La Ceba braised pork cheeks, vianda puree, arugula pesto	
28	
Korubuta pork belly, arroz apastelado, encurtido de calabaza	
28	
Wagyu raviolis, wild mushroom sauce	
34	
Grass fed flap meat churrasco, Jota stir-fry rice with chorizo y amarillos	
28	
Grass fed filet medallion, foie gras butter, yukon aligote	
42	
Grass fed ribeye, apio/celeryroot puree, roasted radishes	
35	
Cast iron striploin 12oz, cassava nocci, au-jus	
35	
Roasted rack of lamb, cauliflower mac & cheese, tomato jam, cilantro mint	
40	
Australian wagyu stripoin 12oz, risotto de calabaza, jus de tomate	
90	