

MENÚ

ENTRADAS

Crispy Apple	\$695	Los Hongos Don Pepe	\$595
Sartén Don Quijote	\$495	Acordeon de Aguacate	\$495
Delicada Berenjena a la Parmesana	\$495	Samosas de Ropa Vieja de Guinea	\$495
Salteado de Pulpo Vieiras y Calamares	\$945	Pasticcio de Queso de Cabra	\$495
Salchichas Siciliana Artesanales	\$595		

CARNES

Pollo a la Brava	\$795	Mediterranean Provolone Burger:	\$895
Secreto Angus	\$1150	Pan de Parmesano, Milanesa de	
Tournedos Rossini a mi Manera	\$1650	Provolone Pepperonata Italiana,	
Brocheta Pat'e Palo	\$1190	Carne Angus y Mayonesa de pesto.	
Chuleta de Cordero Asada en Leña	\$2600		
1/2 Chuleta de Cordero Asada en Leña	\$1600	Rib eye Bistrot de Paris:	\$2090
Baby Back Ribs	\$1190	21oz. Asadas al Carbón, gratinado con	
1/2 Baby Back Ribs	\$890	mantequilla y Puré Cremoso de Yuca.	
Chivo Encendido	\$1095		
Picaña Con un Cremoso Ceba de Apio	\$895		

ENSALADAS

Churrasco Grill Salad	\$795
Rugula Roquefort y Balsamico	\$595
Duo de Quinoa Mediterranea	\$695
Roasted Chicken Cesar	\$595
Burrata Siciliana: Ensalada de Rucula Selvática, Longas de Prosciutto y Pesto Rosso	\$795



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EUROPEAN BRASSERIE

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PASTA & RISSOTTO

Fettuccini Carbonara	\$495
Gnoquis de Yuca Roquefort	\$495
Raviolis de Camarones	\$795
Rissotto del Bosque:	\$995
Ojos de Mozzarella Bebe, con Hongos Porcini y Mozzarella Boconccini	
Gratinado con Lonjas de Prosciutto san Danielle y Aceite de Tartufo.	

Arroz Caldoso:	\$1150
Mojado a la Marinera con Mariscos y Alioli Tradicional.	

DEL MAR

Mero Oriental	\$795
Camarones al Coco Curry	\$995
Pulpo Cecci	\$995
Chili Seabass	\$1090
Purple Passion	\$995

SOPA

Sopa de Cebolla	\$495
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CRUDOS/TARTARE

Degustación de Tartar	\$1100
Carpaccio Angus	\$695
Bandeja Imperial	\$1595
Tuna Tataki Influencia	\$695

CHARCUTERÍA

Charcuteria Italiana Manchego	\$1195
Queso manchego, salami ibérico, prosciutto san daniele y aceitunas kalamata.	



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GREAT BEGGININGS

CRISPY APPLE

Breaded apple slices, onion and ginger confit topped with parmesan fondue and sauteed Shrimp. \$695

SARTEN DON QUIJOTE

Shrimp and artisan chorizo iberico sauteed in Pory Wine aglio e olio peperonata. \$495

DELICADA BERENJENA A LA PARMESANA

Traditional eggplant parmigiana, with percorino romano grated at the tablet. \$495

SALTEADO DE PULPO VIEIRAS Y CALAMARES

With citrics juices and touches of soy, ginger, leek and black beans served with chili aioli. \$945

SALCHICHAS SICILIANA ARTESANALES

Served with sun dried tomato mustard. \$595

LOS HONGOS DON PEPE

Sauteed mushrooms in balsamic cream, with fried panzerotti filled with cream cheese ciboulette and fresh salmon. \$595

ACORDEON DE AGUACATE

Crunchy tempura onion rings tower filled with garden salad, half avocado and sriracha mayo. \$495

SAMOSAS DE ROPA VIEJA DE GUINEA

Spiced guinea fowl samosas with a yogurt and jalapeno sauce. \$495

PASTICCIO DE QUESO DE CABRA

Lasagna stuffed with goat cheese, fresh spinach, tomatoes sauce with herbs. \$495

SALADS

CHURRASCO GRILL SALAD

Served with avocado, mushrooms, quail eggs, roquefort and baby tomatoes with ciboulette emulsion. \$795

RUGULA ROQUEFORT Y BALSÁMICO

Roquefort, pecan nuts, piquillo peppers, prosciutto and balsamic honey. \$595

DUO DE QUINOA MEDITERRÁNEA

Quinoa salad, fresh arugula, petit pois, red onion, baby tomatoes, parsley & avocado. Marinated boconcini in italian olive oil and pepperoncini served with traditional french dijon vinaigrette. \$695

ROASTED CHICKEN CESAR

Creamy cardini sauce with black pepper crispy pancetta & parmigiano. You can also choose shrimp. \$595

BURRATA SICILIANA

Wild Rucula Salad, Prosciutto and Pesto Rosso Longas. \$795



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MAIN COURSES

MEAT & POULTRY

POLLO A LA BRAVA

Boneless half chicken, marinated in spanish paprika over a traditional brava potatoe. \$795

SECRETO ANGUS

Skirt steak with green peppercorn, potatoe and manchego croquette and roasted pepper. \$1150

TOURNEDOS ROSSINI A MI MANERA

Tenderloin, foie gras mousse, porcini souce, white truffle aroma over a baked potatoes al olio. \$1650

BROCHETA PAT'E PALO

Tenderloin, italian sausage skewer, with porcini mushroom sauce & french fries. \$1190

CHULETA DE CORDERO ASADA EN LEÑA

Lamb chops broiled in wood and smoked and at its perfect point, with cabonara, zucchini spaghetti. \$2600/\$1600

RACK DE COSTILLAS

Local grown pork ribs, fire roasted served with hierbabuena, local peppercorns and organic honey barbecue sause. \$1190/\$890

CHIVO ENCENDIDO

Dominican style spiced goat with creamy pumpking rice. \$1095
our chef spend months traveling the country tasting different recipe of goat to come out with his own version.

LONJAS DE PICAÑA

Grilled served with creamy polenta, chimichurri sause and broiled vegetables. \$895

MEDITERRANEAN PROVOLONE BURGER

Parmesan bread, Milanese de Provolone Peperonata Italian, Meat Angus and Pesto Mayonnaise. \$895

RIB EYE BISTROT DE PARIS

21oz. Roasted to Charcoal Gratin with Butter and Creamy Yucca Puree. \$2090

PASTA Y RISSOTTO

FETTUCCINI CARBONARA

Homemade fettuccini, lightly creamy with mushrooms, pancetta onions and gouda& mozzarella gratin. \$495

GNOQUIS DE YUCA ROQUEFORT

Homemade cassava gnocchi, with roquefort sauce and ciboulette. \$495

RAVIOLIS DE CAMARONES

Shrimp ravioli, filled with shrimp mousse, pomodoro and panna sauce, cognac sautéed shrimp. \$795

RISSOTTO DEL BOSQUE

Eyes of Baby Mozzarella and Prosciutto with Porcini Mushrooms and Boconccini Mozzarella Gratin with Prosciutto San Danielle Slices and Tartufo Oil. \$995

ARROZ CALDOSO

Wet a la Marinera with Seafood and Traditional Alioli. \$1150



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FROM THE SEA

MERO ORIENTAL

Steamed grouper over vegetables, with organic cilantro oil and soy sauce. \$795

PULPO CECCI

Served with creamy chickpea puree, roasted rosemary potatoes, garlic and morrocan lemon olive oil. \$995

CAMARONES AL COCO CURRY

Sautéed shrimp over creamy coconut, curry sauce, served with basmati rice, crunchy vegetables and bija. \$995

CHILI SEABASS

Grilled seabass with a chilli & black bean stew. \$1090

PURPLE PASSION

Grilled salmon with a shrimp and rice banana croquette, artisan cheese from bonao gratin and piquillo pepper sauce. \$995

RAW & TARTARE

DEGUSTACIÓN DE TARTAR

Classic french recipe, topped with our secret fondue and perfumed with truffle oil and mushrooms. \$1100

CARPACCIO ANGUS

Choose from:
Parmesan and toasted pine nuts,
or
Truffle oil and fresh mushrooms.
\$695

TUNA TATAKI INFLUENCIA

Spanish tomaquet bread mixed with traditional yakumi sauce. \$695

BANDEJA IMPERIAL

Fresh wahoo ceviche style, covered in Caribbean ají cream and crispy octopus. \$1595

SOUPS

SOPA DE CEBOLLA

French classic onion soup with a touch of Oporto Emmental & Gorgonzola gratin. \$495

BLOCK CHARCUTERIE

ITALIAN SELECTION CHARCUTERIE

Manchego cheese, Iberian salami, prosciutto san daniele and kalamata olives. \$1195



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