

## Appetizers...

**CRUDO DE CHILLO USD 22** 🌿

Raw snapper, pineapple & passion fruit juice | *Crudo de chillo, jugo de piña & chinola*

**PARMIGIANA MED USD 19** 🌿

Caramelized eggplant parmigiana, hot & cold Reggiano | *Parmesana de berenjena caramelizada, Reggiano caliente y frío*

**CAPPELETTI IN BRODO USD 20**

Traditional homemade cappelletti, chicken broth | *Cappelletti casero tradicional, caldo de gallina*

**EDEN ROC FOIE GRAS USD 31**

Foie gras, spice bread, mamajuana jelly | *Foie gras, pan de especias, gelatina de mamajuana*

**VITELLO TONNATO USD 22** 🌿

Veal with tuna sauce, capers | *Tenera, salsa de atún, alcaparras*

**RISOTTO ASTICE USD 34**

Main lobster risotto, five spices and lime | *Risotto de Bogavante, cinco especias y lima*

**HOME MADE CURED SALMON USD 29** 🌿

Smoked cured salmon, creme fraiche & condiments | *Salmón ahumado curado, crema fresca y condimentos*

**IBERICO PATA NEGRA USD 39**

Pata Negra Ham, bread & tomato | *Jamon Pata Negra, pan & tomate*

**AVOCADO SALAD USD 19** 🌿

Avocado salad, heirloom tomatoes, coconut vinegar | *Ensalada de aguacate, tomates heirloom, vinagre de coco*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Information about the presence of substances or products that can cause allergies or intolerances is available if requested to the staff. Prices are subject to 18% taxes and 10% service charge to your final bill.

## Entrée...

**BOUILLABAISSÉ USD 42**

Fish soup | *Sopa de pescado*

**BRANZINO & POLENTA USD 38** 🌱

Sea bass, polenta, anchovies, capers, tomatoes | *Lubina, polenta, anchoas, alcaparras, tomates*

**MICHES RED SNAPPER USD 34** 🌱

Miches's red snapper, spring onion sauce | *Chillo de Miches servido con salsa de cebolla*

**CAVIAR ON LOBSTER USD 55**

Main Lobster, broccolini, burrata croquette, caviar | *Bogavante, brocolini, croqueta de burrata, caviar*

**SUCKLING PIG USD 32** 🌱

Suckling pig, sour potatoes, glazed chard | *Cochinillo, papas agrias, acelgas glaseadas*

**CHATEAUBRIAND USD 65** 🌱

Snake River Farm Filet, vegetables salad, hummus | *Filete Snake River Farm, ensalada de vegetales, hummus*

**RACK OF LAMB USD 46**

Rack of lamb, pistachio crust, carrots, dates | *Costilla de cordero, pistacho, zanahorias, dátiles*

**CAULIFLOWER & TOMATO USD 18** 🌱 🌿 🍃

Cauliflower steak, tomato vinaigrette, curry oil | *Steak de coliflor, vinagreta de tomate, aceite de curry*

**CHICKEN ON THE HAY USD 35**

Criollo Chicken, hay, "Chenchén" and vegetables | *Pollo criollo, heno, "Chenchén" y cazuela de vegetales*  
(Para dos / For two)

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