

MEDITERRANEO

RESTAURANT

CAVIAR SELECTION

Golden Dynasty Imperial Kaluga Hybrid Caviar

Traditional Accompaniments

(A partir de 30g | From 30g)

125 USD

PACCHERI POMODORO

Live at table

Paccheri “Monogrammo Felicetti”, datterino tomato sauce, garden’s basil

Paccheri “Monogrammo Felicetti”, salsa de tomate clásica, albahaca de la huerta

(Para dos | For two) 60 USD

BUTTERNUT GNOCCHI

Butternut gnocchi, goat cheese, salvia

Butternut gnocchi, queso de cabra, salvia

28 USD

DUCK BREAST

Duck breast, artichoke, truffle sauce

Pechuga de pato, alcachofa, salsa de trufa

48 USD

MEDITERRANEO DELICIOUS JOURNEY 110 USD

Five course premium seasonal menu, presented by Chef de Cuisine Simone Scarparo

Menú premium de cinco platos, creado por el chef de cocina, Simone Scarparo

CRUDO DE CHILLO

FOIE GRAS



BEETROOT RISOTTO

PIGEON

or

MICHES RED SNAPPER

CHOCOLATE DOMINICANO EN CINCO VERSIONES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegan Option.  Wellnes Option 
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.

MEDITERRANEO

RESTAURANT

Appetizers...

CRUDO DE CHILLO USD 25

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

PARMIGIANA MED USD 24

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

CAPPELETTI IN BRODO USD 24

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

FOIE GRAS USD 38

Foie gras, mango chutney, brioche | *Foie gras, chutney de mango, brioche*

LOBSTER & CAVIAR USD 55

Beurre blanc, vegetables and herbs, Kaluga golden caviar | *Crema mantequilla, verduras y hierbas, caviar golden Kaluga*

BEETROOT RISOTTO USD 28

Beetroot juice, blue cheese cream | *Zumo de remolacha, crema de queso azul*

HOME MADE CURED SALMON USD 32

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

IBERICO PATA NEGRA USD 40

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

BEETROOT SALAD USD 22

Baby beetroot, avocado, orange vinegar | *Remolacha bebe, aguacate, vinagre de naranja*

Entrée...

BOUILLABAISSE USD 48

Fish soup | *Sopa de pescado*

PIGEON USD 58

Pigeon ballotines, glazed carotte | *Ballotinas de pigeon zanahorias glaseadas*

MICHES RED SNAPPER USD 44

Miches's red snapper, bok choy, coconut sauce | *Chillo de Miches, bok choy, servido con salsa de coco*

COTOLETTA ALLA MILANESE USD 98

Veal Milanaise, rocket, Parmigiano and cherry tomatoes | *Ternera a la milanese, Parmigiano, Grana y tomates cherry*
(Para dos / For two)

SUCKLING PIG USD 38

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

CHATEAUBRIAND USD 65

Double ranch filet, mashed potatoes, vegetables | *Double ranch filet, pure de papas, vegetales*

RACK OF LAMB USD 56



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

CAULIFLOWER & TOMATO USD 24

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

CHICKEN ON THE HAY USD 78

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegan Option  Wellnes Option 
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.