



## RAW BAR

**OYSTER (2 OZ)**    **\$130**  
Champagne Mignonette sauce

**SUSTAINABLE CATCH TIRADITO (3.5 OZ)**   **\$380**  
Lemon grass buttermilk, watermelon relish, compressed cucumber, avocado

**BAJA CALIFORNIA PRAWNS (4.5 OZ)**    **\$810**  
Cocktail sauce, lime





**CAVIAR 1 OZ**  **\$6,350\***  
(FROM OUR CAREFUL SELECTION)  
Whipped cream, cappers, egg, pickles, ciboulette, shallots, potato chips

\*No include All-In\*

## APPETIZERS

**ONION SOUP (10 OZ)** **\$335**  
Commte cheese (0.5 oz), crouton

**WEDGE SALAD**  **\$375**  
Romaine, blue cheese dressing, soft quail egg (0.5 Oz), house made bacon, cherry tomatoes

**HEIRLOOM SALAD**     **\$395**  
Tomatoes, cucumber, pine nuts, white wine emulsion

**CARPACCIO (150 GR)** **\$560**  
Black angus beef, pecorino, olive aioli, horseradish, pickled mustard seeds

**CRISPY PORK BELLY (5 OZ)**    **\$520**  
Scallops, maple, pickled mustard

**CRAB CAKE (4 OZ)** **\$400**  
Mustard terragon aioli, lemon, pickled shallots

## SAUCE

**ARGENTINEAN CHIMICHURRI (30 GR)**    **\$120**  
Parsley, garlic, oregano, paprika, chili

**BEARNAISE (30 GR)**  **\$115**  
Terragon, cherry vinegar

**GREEN PEPPERCORN (30 GR)** **\$115**  
Cognac, butter, shalots

**TAURO (30 GR)** **\$115**  
Coriander, caramelized tomato, cinnamon

**HORSERADISH (30 GR)**    **\$115**  
Chardonnay Vinegar

**HARISSA (30 GR)**   **\$115**  
Red bell peppers, dry chillis, spices

## SIDES

\$350 CADA UNA

**ORGANIC VEGETABLES**    **\$350**  
Extra virgin olive oil

**MAC AND CHEESE**  **\$350**  
Swiss, emilgrana, cream

**ASPARAGUS**   **\$350**  
Bearnaise

**POTATO MOUSSELINE**   **\$350**  
Nutmeg, butter, chives

**CREAMY SPINACH**   **\$350**  
Garlic, shalots, thyme

**HOUSE CUT FRIES**   **\$350**  
Macerated in vinegar, garlic, thyme



Vegan



Vegetarian



Gluten Free



Nuts



Dairy Free



Seafood



Pork





## TOPPINGS

|  |       |
|--|-------|
| GORGONZOLA BUTTER    | \$120 |
| HALF LOBSTER TAIL* (4 OZ)   | \$680 |
| SAUTEE MUSHROOMS    | \$160 |
| ONION RINGS   | \$160 |
| FARM EGG (4 OZ)     | \$160 |

\*NOT INCLUDE ALL-IN

## LINZ HERITAGE ANGUS USDA

GANADERÍA SUPERIOR - MIDWEST, USA -  
\*NO INCLUDE ALL-IN

|   |         |
|---|---------|
| DRY AGED BONE-IN KANSAS<br>STEAK* (21 OZ)  | \$3,350 |
| Medio Oeste, USA  |         |
| TOMAHAWK* (42 OZ)                          | \$6,360 |
| Midwest, USA<br>Suggested for two people  |         |
| VACÍO (10 OZ)                              | \$940   |
| Midwest, USA  |         |
| NY STRIPLOIN (10 OZ)                       | \$1,040 |
| Midwest, USA  |         |



## PRIME MEAT

FROM DISTINGUISH CATTLE RANCHES  
\*NO INCLUDE ALL-IN


### IN HOUSE DRY-AGED PROGRAM (starting at 18 OZ)

Ask to server

FROM DISTINGUISH CATTLE RANCHES







|   |         |
|---|---------|
| BEEF FILET (8 OZ)      | \$1,100 |
| Northwest, USA  |         |
| RIB EYE STEAK (15 OZ)  | \$2,100 |
| Midwest, USA  |         |

|  |         |
|--|---------|
| LAMB CHOP (8 OZ)  | \$1,100 |
| Colorado, USA  |         |

|  |         |
|--|---------|
| SMOKED PORK CHOP (12 OZ)  | \$1,000 |
| Confit Shallots<br>Southwest, USA  |         |

|  |       |
|--|-------|
| BEEF RIB (14 OZ)  | \$930 |
| Texas Rub<br>Midwest, USA  |       |

## MAIN COURSES

|   |       |
|---|-------|
| TAURO AGED BURGER (7 OZ)<br>Angus dry aged patty, English cheddar, housemade bacon, special sauce, pretzel bun  | \$785 |
| CALABRESE RIGATONI <br>Eggplant, sundried tomato, basil, pepperoncini<br>Add on Burrata cheese (4 OZ) \$210  | \$800 |
| BLACK COD (7 OZ)<br>Saffaron sauce, roasted kale, sustainable pacific shrimp  | \$840 |
| FRIED ROCK CORNISH (14 OZ)<br>Napa celery slaw, brown butter chicken jus  | \$780 |
| ROASTED CAULIFLOWER (7 OZ)     <br>Vegan demiglaze, toasted pumpkin seed, black garlic gremolata | \$650 |



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