



MEDITERRANEAN NIGHT · NOCHE MEDITERRÁNEA

395 MN

AMUSE BOUCHE

Grilled Calzone · *Calzone a la Parrilla*

Filled with eggplant, mozzarella cheese and basil with pomodoro sauce
Relleno de berenjena, mozzarella y albahaca con salsa pomodoro

APPETIZERS · ENTRADAS

Gnocchi di Patate alla Minestrone

Fresh basil, white fabes, crispy prosciutto, cherry tomatoes, vegetables brunoise and tomato concassé
Albahaca fresca, alubias, prosciutto crujiente, tomates cherrys, brunoise de verduras en concassé de tomate

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Greek Salad · *Ensalada Griega*

Tzatziki, artichoke hearts, poached heirloom tomatoes, mixed lettuces and red onion rings
Tzatziki, corazón de alcachofa y tomate heirloom escalfado, lechugas mixtas y aros de cebolla morada

MAIN COURSE · PLATO FUERTE

Cannelloni di Pollo

Sautéed chicken with crumbled feta cheese, spinach, garlic and onions in white wine, creamy carrot and Monterey Jack cheese sauce

Pollo salteado con queso feta desmoronado, espinaca, ajo y cebolla al vino blanco, salsa cremosa de zanahoria y queso Monterey Jack

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Mandore Catch of the Day · *Pescado Mandore*

Grilled catch of the day, fried tomatoes, basil, Arborio rice, lime ashes and lemon sauce
Pesca del día, tomate frito, albahaca, arroz Arbori, limón carbonizado y salsa de limón

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Tuscan Beef · *Res a la Toscana*

Beef scallop with prosciutto, parmesan cheese, thyme and garlic mashed potato, candied cherry tomatoes, black olives and mushroom demi glace sauce
Escalopa con jamón serrano y queso parmesano, puré de papa al ajo y tomillo, tomate cherry confitado, aceituna negra y salsa hongos en demiglasse

DESSERTS · POSTRES

Chocolate and Berries in Textures · *Chocolate y Moras en Texturas*

