



## DINNER Appetizers

### Grilled Vegetables • 110

Wood grilled assorted vegetables, goat cheese, toasted seeds, black olives dressing, thyme and sun-dried tomatoes

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### \*\*Tuna Tartar • 210

Macerated in spicy sesame seed oil and lemon juice, avocado, tomatoes, caramelized apple and grapefruit supreme

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### Catch of the Day Tiradito • 160

Thin slices of fish, cherry tomatoes, red onions, jalapeno peppers, mint chiffonade, citrus oil infusion, lemon juice, kosher salt and fresh pepper

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### Roasted Scallops • 250

Lion claw scallop, olive oil, capers, lime supreme, mushrooms, cilantro and kosher salt

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### Salmon and Boursin Ravioli • 120

Homemade pasta stuffed with smoked salmon and Boursin cheese with creamy champagne sauce

## Salads

### Mixed Tomatoes and Arugula Salad • 140

Heirloom tomatoes cut in quarters, candied green tomato, sliced cherry tomato, organic arugula, olive oil, wine vinegar, kosher salt and fresh ground pepper

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### Green and Berries Salad • 160

Mixed lettuces, grapes, strawberries, raspberries, blueberries, caramelized pecans with passion fruit vinaigrette

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### Medilatin Salad • 140

Mixed lettuces, radish, tomatoes, bell peppers, red onions, ashes of black olives, feta cheese and Tzatziki

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### Organic Salad • 140

Cucumber, green apple, cherry tomatoes, basil leaves, mint leaves, celery leaves and oregano dressing

## Soups

### Condensed Seafood Soup • 140

Roasted seafood: octopus, scallops and shrimp served with fresh bell peppers, green peas, tomato soup and fish broth

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### Pumpkin & Mushroom Soup • 120

Mixed mushrooms with toasted onions stew, fried pasilla chili, grape tomatoes, castilla zucchini soup and pepper oil

## Pasta and Rice

### Chocolate Fettuccine • 180

Homemade pasta with rustic Oaxacan chocolate, pear, grilled asparagus and roasted garlic sauce

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### Miraflores Vegetarian Lasagna • 210

Carrots, eggplant, zucchini, bell peppers, garlic, onions, pomodoro sauce, basil pesto, spinach and basil leaves with crispy parmesan flakes



### **Seafood Fettuccine • 270**

Sautéed seafood with white wine, pomodoro sauce and parmigiano reggiano



### **Country-Style Penne Rigate • 210**

Sautéed with sun-dried tomatoes, mushrooms, asparagus, black olives, pomodoro sauce, basil pesto and parmigiano reggiano



### **House Specialty Risotto • 210**

Cooked in beet broth with white wine, blue cheese and truffle oil



### **Charcoal Grilled Vegetables and Romesco Risotto • 210**

Classic preparation with white broth, rosemary scented, wood fired grilled vegetables, slices of parmesan cheese and romesco sauce

## **From the Sea**



### **Shrimp with Black Quinoto • 410**

Wood grilled shrimp, quinoa with huitlacoche and squid ink risotto served with tatemada sauce



### **Catch of the Day and Ratatouille • 350**

Over roasted potato slices, veggie ratatouille, red wine reduction and crispy sweet potatoes



### **Catch in Clam Sauce • 350**

Finished in the oven with white wine, scallop, clam sauce, aromatic herb salad and green oil infusion



### **Bay Catch • 350**

Wood grilled, bell pepper and cactus pad relish with fried tortilla, sun-dried tomatoes, white fabes and lemon vinaigrette



### **Catch with Veggie Tagliatelle • 350**

Oven cooked catch of the day, sautéed vegetable slices with cherry tomatoes, white wine beet sauce and fragrance oils



### **Catch with Seafood Paella • 350**

Grilled catch of the day with seafood paella and saffron sauce with white wine

## **Main Course**



### **Sage Glazed Chicken Supreme • 350**

Chicken breast cooked in the pan with butter-white wine, garlic and sage slices polenta filled with boursin cheese and wood grilled vegetables



### **Pork Entrecot in Red Plum Sauce • 400**

Double steak, pan-roasted with plum sauce, smoked carrot purée with a touch of habanero, pickled radish and fried tortilla



### **Center Cut Fillet • 450**

Wood grilled red quinoa, roquefort demi glace and amaranth crunchy toffee



### **New York 12 oz. in Black Pepper Rub • 670**

Wood grilled cut, marinated in a smoked black pepper and spices rub (not spicy), onion rings, Canadian sweet potato flakes and avocado-wasabi mayonnaise



### **Surf & Turf • 500**

Skewers duo: beef and shrimp with fish, marinated in a smoked black pepper and spices rub (not spicy) with potato and carrot wood grilled wedges, quinoa tubule and green tomato tatemada sauce