

**STARTERS**

MEET MEAT GUACAMOLE	\$135
<i>Avocado, mexican sauce, fried totopos and fresh cheese.</i>	
FRESH TUNA SASHIMI 120gr	\$235
<i>With hearts of palm, apple ponzu sauce, avocado and serrano chilli.</i>	
FRESH TUNA AND PINEAPPLE TOSTADA	\$185
<i>With avocado, sriracha mayonnaise and chilli sauce.</i>	
CARPACCIO TRIO	\$170
<i>Roast beetroot, portobello and pineapple with goat cheese and caramelized hazelnuts.</i>	
ROAST BEEF CARPACCIO 100gr	\$275
<i>Beef fillet with creamy parmesan- truffle dressing, pine nuts , chili powder and herb oil.</i>	
OCTOPUS CARPACCIO 100gr	\$195
<i>Tomatoe, red onion and cuaresmeño chilli mix with oregano, lemon and olive oil.</i>	
SHRIMP BLACK AGUACHILE 150gr	\$285
<i>Black tatemada sauce, cucumber, red onion and avocado.</i>	
RIB EYE CHICHARRON 180gr	\$290
<i>Deep fried with taquera sauce, guacamole and tortillas.</i>	
GRILLED OCTOPUS 180gr	\$375
<i>Romesco toasted almonds sauce, cauliflower puree and fennel salad.</i>	
MELTED CHEESE WITH PORK BELLY 100gr	\$255
<i>Artesanal mix cheese with pork belly.</i>	
JOSPER ORGANIC BABY CORN 4 pcs.	\$250
<i>Roast garlic mayonnaise, crispy corn and parmesan cheese.</i>	
FRIED PARSLEY	\$150
<i>With crispy bacon, taquera sauce and tortillas.</i>	
JOSPER ROASTED CAULIFLOWER	\$245
<i>With toasted almond sauce, parmesan cheese and puya chilli oil.</i>	
GRILLED VEGETABLES (TO SHARE)	\$245
<i>Sweet corn, mushroom, broccoli, asparagus, marinated peppers, cambray onion, cherry, carrot and josper squash with Italian vinaigrette.</i>	
FRENCH ONION SOUP	\$195
<i>With gratin french cheese.</i>	

TACOS

SHRIMP TACO 45gr	\$90
<i>In Tempura, with carrot, cabbage and habanero dressing.</i>	
RIB EYE TACO 60gr	\$135
<i>Cheese crust, crispy corn, pickled onions and green sauce.</i>	
BEEF FILLET TACO WITH MARROW 50gr	\$159
<i>With pasilla chilli butter and roasted corn.</i>	
PORK BELLY AL PASTOR TACO 70gr	\$125
<i>Cheese crust, avocado, cilantro and creamy jocoque.</i>	

SALADS

PEAR SALAD WITH PROSCIUTTO	\$230
<i>Organic lettuce mix, arugula, pear, strawberry, walnut, goat cheese and honey mustard vinaigrette.</i>	
ICEBERG SALAD	\$215
<i>Fresh Roman lettuce with blue cheese and herbs dressing, crunchy bacon, macadamia nut, and organic tomatoes.</i>	
FIG SALAD	\$215
<i>Organic lettuce mix, fresh figs, pistachios, goat cheese and vanilla honey vinaigrette.</i>	

PASTAS

GRATIN JOSPER RAVIOLIS	\$230
<i>Filled with ricotta and prosciutto, pomodoro sauce.</i>	
MEET MEAT PAPARDELLE	\$320
<i>Parpadelle pasta with creamy parmesan sauce and flamed whit brandy.</i>	
FETTUCINE DIAVOLA WITH GRILLED SHRIMPS 90gr	\$295
<i>Creamy napolitan sauce with chipotle and asparagus.</i>	
FETTUCINE WITH SHORT RIB RAGÚ 200gr	\$285
<i>12 hrs Braised short rib sauce.</i>	
FETTUCINE PESTO POMODORO	\$180
<i>With organic marinated cherry tomatoes.</i>	
LASAGNA BOLOGNESE	\$285
<i>Rustic pomodoro sauce and parmesan fondue.</i>	

MAIN COURSES

PIZZAIOLA PARMESAN CHICKEN 180gr	\$290
<i>Organic chicken breast, cheese crust, pomodoro sauce with fettuccine and marinated cherry tomatoes.</i>	
GRILLED ORGANIC CHICKEN BREAST 180gr	\$220
<i>With vegetables and roasted potatoes.</i>	
CATCH OF THE DAY ZARANDEADO 200gr	\$365
<i>With coriander risotto, grilled pineapple pickled habanero and red onion.</i>	
CATCH OF THE DAY WITH FINE HERBS BUTTER 200gr	\$365
<i>Steamed rice and vegetables.</i>	
CATCH OF THE DAY WITH SPICY GARLIC BUTTER 200gr	\$365
<i>Steamed rice and vegetables.</i>	
MEET MEAT BURGER 240gr	\$295
<i>Imported angus beef, brioche bread, cheddar cheese mix, bacon, lettuce, grilled portobello and caramelized onion.</i>	
BEEF FILLET WITH PARMESAN FONDUE 220 gr	\$420
<i>Glazed mushrooms and buttered fettuccine.</i>	
BEEF FILLET WITH PEPPER CRUST 220 gr	\$420
<i>With red wine and green pepper sauce, mashed potatoe, basil pea purée and vegetables.</i>	
RIB EYE ROLL FLAMED WITH MEZCAL	\$285
<i>Foie gras butter and mashed potatoe.</i>	
Price per 100 gr	
<i>(Ask for available weights)</i>	
SLOW COOKED SHORT RIB 200 gr	\$490
<i>Braised with red wine sauce and mashed potatoe.</i>	

SIDE DISHES

FRENCH FRIES	\$80
PARMESAN TRUFFLED FRENCH FRIES	\$125
GRATINED BABY POTATOES WITH CREAMY SAUCE	\$140
MASHED POTATOES	\$95
JOSPER GRILLED VEGETABLES	\$95
JOSPER GRILLED ASPARAGUS	\$135
<i>With olive oil and salt.</i>	

GRILL

100 gr = 3.5 oz

IMPORTED CUTS TO JOSPER*JOSPER.- Spanish charcoal oven grill.*

FLAP MEAT HIGH CHOICE	300gr \$460
	600gr \$920
RIB EYE HIGH CHOICE	350gr \$695
	600gr \$1190
RIB EYE ROLL HIGH CHOICE	Price per 100 gr \$230
	<i>(Ask for available weights)</i>
RIB EYE CAP HIGH CHOICE	Price per 100 gr \$230
	<i>(Ask for available weights)</i>
PORTERHOUSE	
<i>(New york and tenderloin separated by a bone)</i>	
	Price per 100 gr \$187.5
	<i>(Pieces from 1kg)</i>
BEEF TENDERLOIN (MEXICO)	300gr \$390
	600gr \$780

PREMIUM CUTS**MISHIMA RESERVE**

RIB EYE PRIME CAB	350gr \$895
	600gr \$1535
KANSAS CITY STEAK PRIME	800gr \$1550
<i>(New york prime with bone)</i>	
RIB EYE WAGYU CROSS	Price per 100 gr \$490
	<i>(Ask for available weights)</i>
LAMB CHOPS FROM NEW ZEALAND	450gr \$850
<i>With spicy mint sauce</i>	

***CAB (CERTIFIED ANGUS BEEF)***CAB brand is warranty of high quality steaks, with great and consistent tenderness and marbling****PRIME CAB***Only the top 4% of beef qualifies, PRIME is elevated premium beef with incomparable flavor and tenderness****WAGYU CROSS***MISHIMA RESERVE ULTRA premium beef brand, with Japanese genetics and imported black angus with marbling grade 7+ which results in much more juiciness and tenderness in each cut.*