

# Appetizers

<b>Shrimp and Octopus Tacos</b>	<b>\$278</b>
Three tacos with a crust of cheese from Los Altos de Jalisco, and seasoned with pineapple, onion and the house's sauce, served with avocado and a hot Habanero pepper sauce.	
<b>Porchetta</b>	<b>\$358</b>
Fine layers of roast suckling pig served with a mix of wild mushrooms. This dish is served at environment temperature, scented with white truffle oil.	
<b>Piglet Tacos</b>	<b>\$238</b>
Served on blue corn tortilla and accompanied by avocado sauce, roasted onion, grilled watermelon and lemon zest, served with its ash sauce.	
<b>Tuna Fish "Montaditos"</b>	<b>\$208</b>
Montadito is an open sandwich; in this case fresh tuna from the Pacific comes on a slice of jicama, seasoned with mayo-chipotle dressing, fried shallots, marinated in Thai sauce cucumber and pineapple in julienne.	
<b>Breaded Burrata</b>	<b>\$268</b>
Breaded Burrata Cheese. Creamy pink sauce, decorated with Balsamic reduction and Alfalfa Sprouts.	
<b>Shrimp and Octopus Black Aguachile</b>	<b>\$268</b>
Black Aguachile of Shrimp and Octopus marinated in Sagrantino style black sauce, accompanied by Persian cucumber, watermelon, purple onion, coriander and avocado.	
<b>Octopus Carpaccio</b>	<b>\$238</b>
Fine slices of marinated octopus from the Gulf of México in Clamato and aguachile sauce.	
<b>Tuna Fish Tartar</b>	<b>\$238</b>
Pieces of fresh Tuna with Coriander, marinated with Soy sauce and ginger, sesame, on a bed of avocado and fried Poro.	
<b>Asparagus Raft</b>	<b>\$208</b>
Wrapped asparagus in Prosciutto di Parma D.O.P. quality, over a cover of Provolone cheese cream au gratin.	
<b>Artichokes hearts au Gratin</b>	<b>\$258</b>
Crumble artichokes hearts in a mix of cheese au gratin from Los Altos de Jalisco on home made bread toasts spiced with fresh garlic.	
<b>Beef Carpaccio</b>	<b>\$238</b>
Fine slices of beef with fresh mushrooms and Parmigiano Reggiano D.O.P. cheese seasoned with citronette dressing.	
<b>Smoked Venison Carpaccio</b>	<b>\$328</b>
Fine slices of smoked venison, rocket salad, Portobellini mushroom, Parmigiano Reggiano D.O.P. flakes and citronette dressing.	
<b>Deep Fried Calamari</b>	<b>\$218</b>
Fried Calamari accompanied with fried carrots, served with Habanero dressing and homemade Pomodoro sauce.	



# Salads

## Burrata with Cherry Tomato

\$298

Burrata cheese accompanied with a salad of Cherry tomato, capers, basil, caramelized onion, with a touch of Balsamic reduction and Extra Virgin Olive Oil.

## Spring Salad

\$198

Organic and hydroponic mixed lettuce, strawberry and caramelized nuts, topped with goat cheese, balsamic vinegar from Modena cream and citronette.

## Mediterranean Salad

\$218

Tomato dehydrated at home, imported Mozzarella, Prosciutto di Parma quality D.O.P. (Protected Designation of Origin), sliced avocado, Balsamic vinegar cream from Modena and imported Extra Virgin Olive Oil.

## Smoked Salmon Salad

\$258

Smoked Salmon in English Tea, organic spinach, sautéed asparagus and courgettes, Castile walnut, accompanied with caper vinaigrette, dehydrated tomato and grated Parmesan cheese.

## Salad with Marinated Panela

\$218

Grilled marinated Panela cheese, Cherry tomato mix, cashews and nuts, accompanied with mustard and honey vinaigrette.

# Soups and Creams

## Chef's Clams

\$268

Portuguese Clam in a sauce of fresh herbs (parsley, cilantro and oregano), garlic, Spanish Paprika with a touch of white wine and cream.

## Mussel Bisque

\$148

Creamy soup with fresh Pacific mussels.



# Pasta

**All our pastas are imported**  
**Ask your waiter for our choices without Gluten**

## Four Cheeses Fettuccine

\$348

Mix sauce of Los Altos de Jalisco and imported cheeses, with a mixture of natural mushrooms and imported Porcini mushroom, flavored with White Truffle Oil from Piemonte.

## Trentina Linguine

\$218

Preparation of Linguine pasta type, accompanied by mushrooms, imported smoked Speck, onion and a touch of "Chile de árbol" pepper topped with Parmigiano Reggiano D.O.P. cheese and fried parsley.

## Taormina Linguine

\$218

Linguine with shrimp, organic spinach, touch of cream , pomodoro and Chipotle pepper, topped with goat cheese.

## Lamb Lasagna

\$258

Fresh egg-based pasta, with Lamb Bolognese, mushroom, Bechamel and cheese from Los Altos de Jalisco.

# Risotti

**The variety of our imported rice are Arborio or Carnaroli.**

## Mixed Mushrooms

\$288

With local mushrooms and Porcini, topped with Parmigiano Reggiano D.O.P. Scented with truffle oil.

## Mixed Seafood

\$288

With Salmon, Robalo Fish, Shrimp, Baby Clams, Octopus and Squid.Finished with fresh imported Mascarpone cheese.



# The Grill

Our dishes are cooked by the traditional charcoal broil method, seasoned just with salt from Colima and Extra Virgin Olive Oil. Depending on how you like your meat cooked, it can take from 20 to 40 minutes.

**As an accompaniment:  
Rosemary Potatoes, Grilled Vegetables or Salad.**

<b>Rib-eye</b> High Choice	Each 100 gr. \$248
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<b>Rib-eye with Bone Marrow</b>	\$988
Grilled Rib-Eye seasoned with black salt and bone marrow, accompanied by homemade tortillas and rosemary potato.	

<b>Beef Steak</b> 300 gr.	\$428
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<b>Steak with Risotto</b>	\$438
Grilled fillet shank, on a bed of Arboreal Risotto with beetroot, topped with Brie cheese sauce and fried spinach.	

<b>Thin Flank</b> 350 gr.	\$478
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<b>Beef Rib</b>	\$638
Imported beef Rib. Garnish of your choice.	

<b>Cowboy</b> 1Kg.	\$2,188
Choice Quality Grilled Cowboy Cut, served with your choice of garnish.	

<b>Rack of Lamb</b>	\$548
Grilled Lamb, with "Chimichurri", accompanied with mashed potatoes.	

<b>Grilled Salmon</b>	\$468
Garnished with seasonal vegetables.	

<b>Grilled Fish</b>	Each 100 gr. \$104
Whole Fish stuffed with dill and real lemon, accompanied with salad and vegetables.	



# Beef

**Cochinita Pibil** \$288  
Pulled Pork served on a grilled pineapple topped with onions marinated in lime. Habanero pepper strips, with a side of avocado sauce and warm tortillas.

**Coriander Beef Tongue** \$548  
Sliced and topped with a creamy coriander sauce accompanied with sauteed red peppers.

**Beer Steak** \$438  
Grilled Fillet Caña, bathed in a sauce based on beer, bacon and rosemary.

**Baked Brisket** \$458  
Marinated with mixed chilies, baked for 10 hours, accompanied by grilled vegetables and mashed potatoes.

**Baked Wild Boar Fillet in a Crust** \$658  
Wild Boar fillet, medium done and wrapped in Prosciutto di Parma D.O. P. with mixed mushrooms, baked in a flaky pastry, and served with its own gravy sauce.

**Lamb Picanha** \$368  
Lamb Picanha in its juice, accompanied with potato confit, sautéed spinach and eggplant and garlic sauce.

# Poultry

**Coffee Chicken** \$298  
Organic Chicken Breast marinated in coffee and paprika, accompanied by Grilled Baby Romana, in "mojo" sauce (Canary Islands) and mixed salad.

**Crunchy Chicken** \$298  
Breaded chicken breast, stuffed with mixed mushrooms and fresh Mozzarella, accompanied by creamy organic spinach, with Prosciutto di Parma D.O.P. (Protected Designation of Origin), Cambray onion and potatoes cut straw.

**Miso Chicken** \$298  
Organic chicken breast marinated with Yogurt, ginger and grilled coriander, Miso sauce (fermented soy), sautéed Bok Choy leaf, on a bed of mashed potatoes.



# Fish

## Grilled Marinated Octopus

Grilled marinated Octopus from the Gulf of Mexico (1/2 Octopus).  
Simply delicious, one of our classics!

\$438

## Himalayan Salt Grilled Robalo

Fresh Robalo fillet from the Mexican Pacific seasoned with fine spices and finished on Himalayan Salt board, accompanied by organic Baby vegetables and citrus sauce. This dish is prepared right at your table.

\$528

## Prosecco Bass Fish

Fresh Bass fish from the Mexican Pacific made with Prosecco D.O.C., touch of onion, organic spice mix and cream, served on a bed of grilled asparagus.

\$458

## Salmoriglio Salmon

Grilled salmon finished in white wine, garlic, chili and herbs of smell, noticed on green beans and Baby Spinach.

\$398

## Ratatouille Salmon

Salmon fillet served with vegetables Ratatouille style, parsley cream and hot papaya sauce.

\$398

## Tuna Fish Citrus Fruit Style

Sealed Tuna medallion with lemon, white wine, garlic and hot chilli pepper, served on an organic and hydroponic mixed lettuce bed.

\$358

## Grilled Tuna Steak

Tuna fish fillet from the Mexican Pacific sealed and grilled, served with white wine sauce, herbs, garlic, paprika and a touch of New Zealand butter accompanied by snow peas.

\$358

## Red Snapper with "Ajillo" Sauce

Red Snapper Fish in a garlic-based sauce, accompanied by sautéed carrots and asparagus, on a bed of mashed potatoes.

\$468

## Tuna "Tiradito"

Sliced tuna steak, marinated in prepared soy sauce, accompanied by Persian cucumber, Cambray onion, Arugula, Cherry and Serrano chili.

\$358



# Sea Food

Our Seafood offer is originally from Ensenada, each variety is carefully selected,taking care of its freshness and quality.

All dishes can be fresh or cooked by our traditional grilled method, seasoned only with Colima salt foam and imported Extra Virgin Olive oil, their preparation can take from 20 to 40 minutes.

Queen Clam		\$174 Piece
"Chocolata" Clam	\$289 Half orden	\$158 Order
Sinaloa Oysters	\$258 Half orden	\$138 Order
Japanese Oysters	\$518 Half orden	\$288 Order
Ax Callus		\$588 Order
"Rockefeller" Oysters	\$60 Half orden	\$110 Order
Grilled Oysters	\$40 Half orden	\$70 Order
Marinated Oysters	\$60 Half orden	\$110 Order



# Desserts

<b>Tiramisú</b> Typical Italian dessert, made with fresh Mascarpone cheese, Savoiardi biscuit, Marsala wine and coffee. All products imported from Italy.	\$134
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<b>Crepes with Caramel</b> Our Cajeta (caramel sauce) is from Capilla de Guadalupe, Jalisco.	\$134
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<b>Warm Chocolate Cake</b> Delicious hot cupcake with fondant chocolate in the center. Our Classic!!!	\$134
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<b>Warm "Dulce de Leche" Cake</b> Hot cupcake made of Dulce de Leche (caramel) on strawberry-jamaica sauce, decorated with nuts and red fruits flamed with whisky.	\$138
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<b>Red Wine Pears</b> Pear cooked in red wine and cinnamon honey, mounted on vanilla ice cream.	\$148
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<b>Ice Cream</b>	\$88 single	\$154 double
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SAGRANTINO

STEAK & SEAFOOD