



STARTERS



POLENTA	\$70.00
Grilled with tomatoe sauce, mushrooms, cream and blue cheese.	
CHILI BEANS	\$70.00
Ground beef with avocado and panela cheese.	
SQUID	\$80.00
Steamed squid rings w/ cucumber salad, dill and a touch of curry.	
SALADS	
MEDITERRANEAN SALAD	\$75.00
Mixed organic lettuce with black olives, feta cheese, julienne vegetables in balsamic vinaigrette.	
HOUSE SALAD	\$70.00
Organic lettuce, roasted beet, cucumber, caramelized walnuts, mango and red onion w/ basil dressing.	
SOUPS	
SEAFOOD SOUP	\$105.00
Fish combination, shrimp and scallops in red pepper fumet.	
SUN & NIGHT	\$75.00
Cream corn soup and black beans with coriander and panela cheese.	
TORTILLA SOUP	\$70.00
With the homemade recipe.	
FROM ITALY	
OSSOBUCO MILANESE	\$190.00
Served with homemade pasta.	
FETUCCINI PESTO NEGRO	\$160.00
Sautéed in olive oil, garlic, basil, tomatoe and black olives.	
PAPARDELLE CAPONATA	\$165.00
Eggplant sauce, tomatoe, black olives, garlic and capers.	
SPINACH AND RICOTTA CHEESE RAVIOLIS	\$170.00
In extra virgin olive oil, garlic, basil, and tomatoe.	

