



Tasting Menu by Chef J. Gamboa

“Bolas de Queso”

Crispy Grana Padano Cheese Morsels with Tomato Jam

Tartar de Atun

Fresh Tuna, Avocado, Shallots, Capers, Olive Oil, Salmorejo

Canelones de Mariscos

Crab and Prawns filled Pasta, White Wine Cream Sauce

Choice of:

Solomillo de Ternera

Seared U.S. Beef Tenderloin (150 gms.), Red Wine Sauce,
Roasted Tomatoes, Haricot Vert, Zucchini, Potato Pavé

Or

Mero en Papillote

Roasted Chilean Sea Bass in Parchment Paper,
Cherry Tomatoes, Kalamata Olives, Basil, Potato Pavé

Chocolate Truffle Cake with Liquid Center

With homemade Mantecado Ice Cream

Lavazza Coffee or Tea

P4950+10% Service Charge per person

Minimum 2 Persons

Optional Wine Pairing – Cava, White, Red Wines

P1200+10% Service Charge per person

*Kindly order at least 1-day in advance