

# BLANCO COLIMA

## FIRST THINGS FIRST

Tuna tostada, marinated in chile ancho soy sauce with crispy vegetables (1 pc)	\$130
Hamachi raw, ponzu serrano and jalapeño pure (125 g)	\$390
Kampachi tiradito, almond ajo blanco and chili	\$395
Punta Mita shaved octopus, with olive oil, lemon and paprika (125 g)	\$360
Organic beets, burrata and balsamic with orange reduction	\$260
Palm heart carpaccio, almonds and cilantro	\$150
Padron peppers, infused poison and homemade paprika (10 pz aprox)	\$195
Grilled asparagus and herbs, pistachio, parmesan, provencal vinaigrette with hazelnut oil	\$155
Ham croquettes, Iberian sashimi (8 pcs)	\$290
Steak tartare prime, bernese and potato soufflé (120 g)	\$345
Our classic rib eye crust, asadero cheese (200 g)	\$340
Confit suckling pig tacos, charro beans (4 pcs)	\$295
Taco Placero with rib eye, nopal salad cured in salt, chicharron powder & bright bean puree	\$155
Blue shrimp flauta, with green aguachile (90 g)	\$195
Sea bass cured in paprika, with olives and mussels (100 g)	\$290
House salad, asparagus, organic tomatoes, hearts of palm, olives and potatoes	\$150
Fresh tuna tataki (100 g)	+\$140

## FOR LATER

White and green asparagus risotto, almonds and crunchy parmesan	\$360
Ajillo mushroom risotto, con jerez y avellana tostada	\$360
Ravioli with confit duck, mushrooms, fromagere sauce and truffle essence (6 pcs)	\$360
Robalo in the milpa, pepita crust, mellow esquites	\$455
Robalo grilled bass, olive potato sauce and sautéed broad beans with peas (200 g)	\$455
Catch of the day, Green clam and parsley sauce, Green tomato pure and purslane (200 g)	\$455
Entrecote with Green pepper, french fries, candied piquillos (300 g)	\$550
Short rib with smoked , chipotle and piloncillo sauce (200 g)	\$510
Salted fish, roasted seasonal veggies and mashed potatoes (1.2 kg)	\$1,190
Grilled steak, piquillo peppers, confit potatoes and Green salad (800 g)	\$1,650

Overall comfort. We believe that the best experiences are lived around a table creating and sharing memories. Blanco is a reflection of our work as a team, a menu designed to share and celebrate, full of great favorites with Mexican roots. We are the sum of our experiences, of our successes and mistakes, of the people from whom we have learned and from whom we are inspired. **Blanco is an open letter to creativity, inspiration and innovation. It's our way of celebrating life.**

PRICES IN NATIONAL CURRENCY AND INCLUDES 16% VAT

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