

BLANCO COLIMA

RAW BAR

OYSTERS From Bahia Falsa B.C. (pc)	\$95
GRILLED OYSTERS Butter and aged cheese gratin (pc)	\$115
CAVIAR Ossetra Malossol Sturgeon Caviar, served with crème fraîche and blinis (20 g)	\$2,450
Add-On: Ossetra-Beluga Hybrid Malossol Sturgeon Caviar \$90 / g	\$90
TUNA TOSTADA Yellowfin, ponzu, spicy mayo (50g)	\$180
HAMACHI Japanese with ponzu and serrano purée (100g)	\$525
TUNA TARTARE Bluefin, Ossetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100g)	\$525
SHAVED PUNTA MITA OCTOPUS Olive oil, yellow lemon, soy sauce and serrano chile (100g)	\$495
SCALLOP Citrus tiger's milk, serrano chile oil, and green apple (100 g)	\$560
SEA BASS CRUDO Lemon, fresh wasabi, capers, and olive oil (120 g)	\$345

TO SHARE

IBERIAN HAM 100% acorn-fed(80g)	\$1,200
OLIVES AND SMOKED BURRATA Genovese pesto, pistachio, yellow lemon (240g)	\$395
STEAK TARTAR Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120g)	\$580
IBERIAN HAM CROQUETTES Aioli, slices of Iberian ham (6 pcs)	\$295
BAKED EMPANADAS Braised short rib, aged cheese and hoja santa chimichurri (4 pcs)	\$380
CONFIT SUCKLING PIG TACOS Blue corn tortilla, green apple (4 pcs)	\$385
BIRRIA TACOS Asadero cheese, crushed salsa (4 pcs)	\$365
PORK BELLY TACOS Flour tortillas, octopus chicharrón, mashed beans (2 pcs)	\$420
PRIME FILET CHALUPAS Semi-cured manchego, piquillo peppers (3 pcs)	\$395
RIB EYE CHEESE CRUSTS Flour tortilla, asadero cheese, charred chiles (180g)	\$445

FROM THE GARDEN

TOMATO GAZPACHO Sourdough loaf and olive oil (200 ml)	\$190
ROCKEFELLER ARTICHOKE Creamed spinach, aged brie cheese gratin (1 pc)	\$245
ORGANIC BEETS AND BURRATA Warm burrata, orange reduction, truffled balsamic cream (200 g)	\$405
CAESAR SALAD Romaine heart, Parmigiano Reggiano, anchovy dressing (200g)	\$330
HOUSE SALAD Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200g)	\$330
MEDITERRANEAN SALAD Spinach, endives, feta cheese, kalamata olive, yogurt dressing (200g)	\$330

PASTAS & RICE DISHES

PECORINO FETTUCCINE Butter, pecorino cheese, fresh truffle (280g)	\$460
RIGATONI ROSÉ ALLA VODKA Butter, Parmigiano Reggiano (280g)	\$395
DUCK CONFIT RAVIOLI Fromage d’Affinois, truffle, seasonal mushrooms (250g)	\$450
GREEN RISOTTO Burrata, asparagus, Parmigiano Reggiano, pistachio (250g)	\$445
PRAWN RISOTTO San Marzano tomato sauce, Parmigiano Reggiano, yellow lemon (250g)	\$490

FROM THE SEA

CURRY FISH Tomato sofrito, red curry, caperberry (200g)	\$580
SNAPPER IN THE MILPA Creamy esquites, pumpkin seed crust (200g)	\$550
BAKED SALMON Ginger sauce, sesame oil, creamy mashed potato(200g)	\$495
COLOSSAL SHRIMP Butter, lemon, parsley (220g)	\$495
GRILLED RED SNAPPER LOIN Salsa a la talla, green salad (450g)	\$1,150
SALT-CRUSTED FISH (To share) Red snapper, roasted tomato, artichoke, mashed potato(1 kg)	\$1,910

FROM THE GRILL

PRIME FILET WITH BUTTER Mashed potato, Oporto sauce and confit shallots (200g)	\$980
STEAK & FRITES (To share) New York prime, gravy sauce, Dijonese sauce (350g)	\$1,210
BEEF WELLINGTON (To share) Mushroom duxelles, prosciutto, buttered asparagus(400g)	\$1,420
BRAISED SHORT RIB Slow cooked, piloncillo and morita sauce, portobello, confit tomatoes (160g)	\$720
RIB EYE BURGER House brioche, gruyère cheese, smoked bacon, confit onion(240g)	\$495
WOOD-FIRED RIB EYE CHOP (To share) Butter and fine herbs (800g)	\$2,580

SIDES

SOUFFLÉ POTATOES (150g)	\$180
FRENCH FRIES (200g)	\$160
BUTTER MASHED POTATOES WITH GRAVY (180g)	\$190
GRILLED ASPARAGUS (100g)	\$225
TOMATOES WITH VINAIGRETTE (200g)	\$210
CREAMED SPINACH (180g)	\$195
GRILLED SWEET CORN (160g)	\$195
GRILLED VEGETABLES (200g)	\$225