




DE LA PARRILLA

PECHUGA DE POLLO	\$470	A SU ELECCIÓN: UNA GUARNICIÓN
CAMARONES (6 PIEZAS)	\$600	*Risotto
ARRACHERA (285 grs.)	\$680	*Hongos al Ajillo
RIB EYE (340 grs)	\$890	*Elotes Asados
NEW YORK (340 grs.)	\$890	*Vegetales Orgánicos
RACK DE CORDERO AUSTRALIANO(380 grs.)	\$940	*Papa Horno
CAMARÓN JUMBO (6 piezas)	\$1000	*Puré de Papa
CORAZÓN DE FILETE DE RES (227 grs.)	\$1100	*Atadillo de Espárragos
LANGOSTA (por gramo)	\$9.00	EXTRA \$100
		SALSAS:
		*Ajillo
		*BBQ Picante
		*Gravy de Mostaza y Miel
		*Aderezo de Raíz Fuerte
		*Mermelada de Cebolla
		*Chimichurri
		*Mantequilla
		*Ajo

SUSHI

FAVORITO MAKI	\$360
Relleno de Camarón Tempura cubierto de Atún, Aguacate, Chile Serrano, Masago, Cebollín, Ajonjolí, Aceite rojo especial y jugo de Limón, encima nuestra deliciosa Mayonesa picante	
CAMARON TEMPURA SPICY	\$360
Relleno de Camarón Tempura, Queso Crema y Aguacate. Afuera: Chile Serrano, Masago, Cebollín, Ajonjolí, Aceite Rojo especial y Jugo de Limón. Encima: Kanikama y Mayonesa picante.	
 CURRICAN	\$360
Pesca del día relleno con Cangrejo picoso, Aguacate y Salsa de Aceite rojo.	

PASTA

FETUCCINI ALFREDO	\$370
Queso Parmesano, Mantequilla, Crema y Crocante de Pan Artesanal. <i>Pollo: \$399 Camarón: \$410</i>	
FUSILI POMODORO	\$370
Queso Parmesano, Mantequilla, Tomate y Crocante de Pan Artesanal. <i>Pollo: \$399 Camarón: \$410</i>	
ESPAGUETI A LA BOLOGNESA	\$390
Salsa de Tomate acompañada de Carne Molida y Crocante de Pan Artesanal.	



Consumir alimentos crudos o poco cocidos, aumentar el riesgo de enfermedades transmitidas por alimentos.



SALADS

DE LA BAJA SALAD	\$300
Lettuce heart, Citrus Vinaigrette, local Vegetables, fresh Miraflores Cheese, roasted Peanuts, crispy Tortilla strips & Coriander Dressing	
CAESAR SALAD	\$300
Grilled Lettuce, fine herbs Bread, Parmesan Cheese and traditional Caesar Dressing	
	With Chicken: \$360 With Shrimp: \$370
WHITE WINE MUSSELS	\$400
Garlic Butter and white Wine reduction with fresh Chives	

SOUPS & CREAMS

TORTILLA SOUP	\$280
Fried Tortilla strips, Pork Rind, Avocado, Sour Cream, Guajillo Pepper, Coriander and Fresh Chesse	
LOBSTER BISQUE	\$300
Garnished with Puffed Pastry with Sesame Seeds, Lobster and Crispy Parmesan Cheese	

MAIN COURSES

URBAN TACOS (2 PIECES)	\$300
Blue Corn Tortilla, Chorizo, Tempura Shrimp and Habanero Onion Jam.	
CASA DORADA HAMBURGER	\$460
Angus Beef, Portobello, Panela Cheese, grilled Tomato, Cajun Potato & Damiana Pesto Dressing	
MUSTARD CHICKEN	\$470
Grilled Chicken breast served with Mustard Gravy, Mashed Potato, Vegetables & Roasted Corn on the Cob	
BBQ RIBS	\$470
BBQ Ribs, a touch of Bourboun, Buttered Mashed Potato, grilled Vegetables & Corn on the Cob	
AJILLO SEABASS	\$570
Mushroom Risotto and Organic Vegetables	
BLUEFIN TUNA	\$680
Crusted Sesame Seeds, organic Salad and Vegetables	
HOUSE SALMON	\$740
Salmon, Balsamic reduction, white Wine Fettuccini Alfredo, grilled Vegetables & crunchy Cheese.	
SURF & TURF	\$890
Flank Steak & Shrimp in Gravy Sauce, Mashed Potato, Asparagus & crunchy Cheese.	



Consuming raw or undercooked food, increase your risk of foodborne illness.



FROM THE GRILL

CHICKEN BREAST	\$470
SHRIMP (6 PCS)	\$600
FLANK STEAK (10 Oz)	\$680
RIB EYE (12 Oz)	\$890
NEW YORK (12 Oz)	\$890
AUSTRALIAN RACK OF LAMB (13 Oz)	\$940
JUMBO SHRIMP (6 Pieces)	\$1000
TENDERLOIN (8 Oz)	\$1100
GRILLED LOBSTER (Price per gram)	\$9.00


CHOOSE ONE SIDE
*Risotto
*Ajillo Mushrooms
*Roasted Cron on the Cob
*Organic Vegetables
*Baked Potato
*Mashed Potato
*Asparagus Bundle

EXTRA \$100

SALSAS:

*Ajillo
*Spicy BBQ
*Honey & Mustard Gravy
*Horseradish Dressing
*Onion Marmalade
*Chimichurri
*Butter
*Garlic

SUSHI

FAVORITO MAKI	\$360
Tempura Shrimp inside, outside Tuna, Avocado, Serrano Pepper, Masago, green Onion, Sesame seeds, special red Oil and Lime Juice, spicy Mayonnaise on top	
SPICY SHRIMP TEMPURA	\$360
Tempura Shrimp inside, cream cheese and Avocado. Outside: Serrano Pepper, Masago, Green Onion, Sesame Seeds, special Red Oil & lime Juice. On top: Kanikama and spicy Mayonnaise	
 CURRICAN	\$360
Catch of the day, spicy Crab, Avocado and red Oil sauce.	

PASTA

FETUCCINI ALFREDO	\$370
Parmesan Cheese, Butter, Cream and Crusty Artisan Bread <i>Chicken: \$399 Shrimp: \$410</i>	
FUSILLI POMODORO	\$370
Parmesan Cheese, Butter, Tomato and Crusty Artisan Bread <i>Chicken: \$399 Shrimp: \$410</i>	
SPAGUETTI BOLOGNESE	\$390
Tomato Sauce with grounded Beef and Crusty Artisan Bread	



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