



## November 15, 2023

**We use as much as we can products from our land, some are mentioned others are not, please sponsor your local farmers, no farmers-no food**

Sopa del día

10

Aguadillana salad, lemon vinaigrette, pickled pumpkin, garbanzo puree, shaved Reggiano cheese

-15

Antipasto- hummus, jam, escabeche granos, piquillo peppers, vianda chips, berenjenas, batata, cebollin, requesón, pan de agua

-20

Sandia comprimida, pitahaya, arugula, requeson, roasted pinenuts

-16

Cheese platter- Isablino goat cheese, Petit Basque, camembert brie, iberico, pan de agua

-24

Baby heirloom, celiegine mozzarella, pesto, compressed carambolas, grizini

-16

Roasted honey glazed pumpkin, Isabelino goat cheese, caramelized pinenuts, scallion, arugula pesto

-16

Risotto de manchego, crema cilantro, sweet peas

-22

Carpaccio de gambas, gnocchi de ricotta aglio e olio

-24

Dorado crudo, parcha, radish sprouts, pana

-14

Local yellowfin tuna tartar, pomme frits, local greens

-20

Pulpo de orilla isabelino a la plancha, patatas confitadas, romesco

-22

Croquetas de jamon serrano, aioli, romesco

-16

Chicharrones de conejo, aioli de miel, mojo de parcha

-20

Fritangas-chicharrones de pollo, surtido de frituras

-20

Main

Thai red panang fish curry, arroz blanco, cilantrillo, tostones

30

Catch of the day, yautia and braised chickpeas

MP

Cassava a la mariscada, shrimp, pulpo de orilla, pesca del dia al mojo isleno

40

Scallops, risotto de calabaza, sunflower sprouts

40

Trout papillote, lemongrass, cilantro, spiced coconut lobster sauce

36

Organic chicken breast de Las Marias, wild mushroom risotto

30

Free range chicken, ricotta spinach gnocci, cremini mushrooms

28

La Ceba pork belly, amarillo puree, caramelized pearl onions, au-jus

34

La Ceba pork kan kan fried chop 1.5#, arroz com tocino a caballo, tomato jam

30

Ropa vieja raviolis, wild mushroom sauce

36

Surf & Turf

Grass fed striploin, isabelino lobster mac & cheese, batata frits

46

Grass fed flapmeat churrasco, Jota stir-fry rice with amarillos y chorizo

36

New Zealand lamb chops, sweet corn ricotta pecorino agnolotti, tomato glaze

45

Cast iron Bison 12oz, apio aligot potatoes, papaya compote

60

### **¡Buen Provecho!**

**“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”**