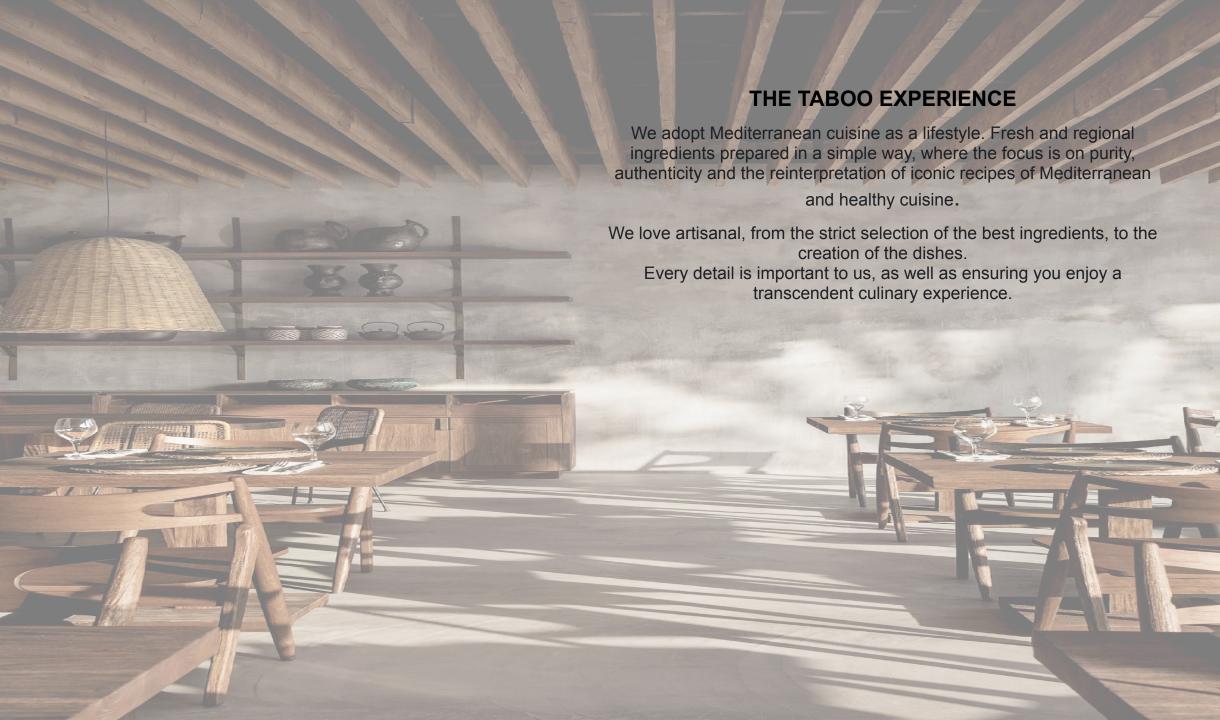


CANCÚN



MENU 1

APPETIZER

SALAD TABOO

Baby spinach, roasted pepper, asparagus, feta cheese mousse, grilled baby carrot, toasted sesame, balsamic reduction

CREAM OF ASPARAGUS

Asparagus, feta cheese

FISH CEVICHE

Catch of the day, bell pepper, chilies Coriander, lime

MAIN DISH

SALMON

Wood Fired flambéed with Ouzo anise 300gr

ROCK CORNISH

Wood fired, pesto 500 gr

VEGAN PAPPARDELLE

Organic vegetables vegan cream tofu cheese

DESSERT

ITALIAN CANNOLIS TASTING



MENU 2

APPETIZER

USDA PRIME BEEF CARPACCIOShaved truffle, mushroom mix, truffle oil

GREEK MEATBALLSWood fired, beef meat balls, Tzatziki

MUSSELSSautéed, white wine, Sicilian lemon parsley

MAIN DISH

SEAFOOD SPAGHETTI

Spicy red sauce, parmesan clams squid, shrimp, mussel

SUN DRIED COLOSSAL OCTOPUS

Grilled, mushy peas, bell pepper, olive oil

NEW YORK USDA PRIME

Baked Cambray potatoes with fine herbs and garlic

DESSERT

HOMEMADE APPLE TART

Banana cream, caramelized banana caramel dome

ITALIAN LEMON FIORENTINA PIE

Sicilian lemon cream, basil, Blackberries made with Italian olive oil

CARROT CAKE WITH GREEK YOGHURT

Sugar free, gluten free, low carb Organic, pecan nut



\$1,200

GOURMET MENU

APPETIZER

TUSCAN SALAD

Grana padano cheese slices, lettuce, tomato Cucumber, avocado, bell pepper orange wedges, red and white cabbage creamy balsamic dressing

ORGANIC VEGETABLES

Wood fired, olive oil

FISH CARPACCIO

Catch of the day, olive oil Sicilian lemon

SIDE DISH

GREEK YOGHURT WITH EGGPLANTS

Spicy pomodoro sauce . smoked eggplants parsley . olive oil

TUNA TARTAR

Avocado, lemon vinaigrette, arugula

CALAMARI

Grilled, black mayo

MAIN DISH

RIB EYE PRIME 200 g

NEW ZEALAND RACK OF LAMB

Wood fired, mint ragu with olive oil 450g

DESSERT

BLACK & WHITE CHOCOLATE CAKE

Berries, white and dark Valrhona chocolate

ITALIAN CHEESECAKE

Mascarpone, ricotta, Greek honey fresh figs, walnuts

BANANA BREAD TIRAMISU

Banana cream, mascarpone cheese cream coffee, bitter chocolate



\$1,600

MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

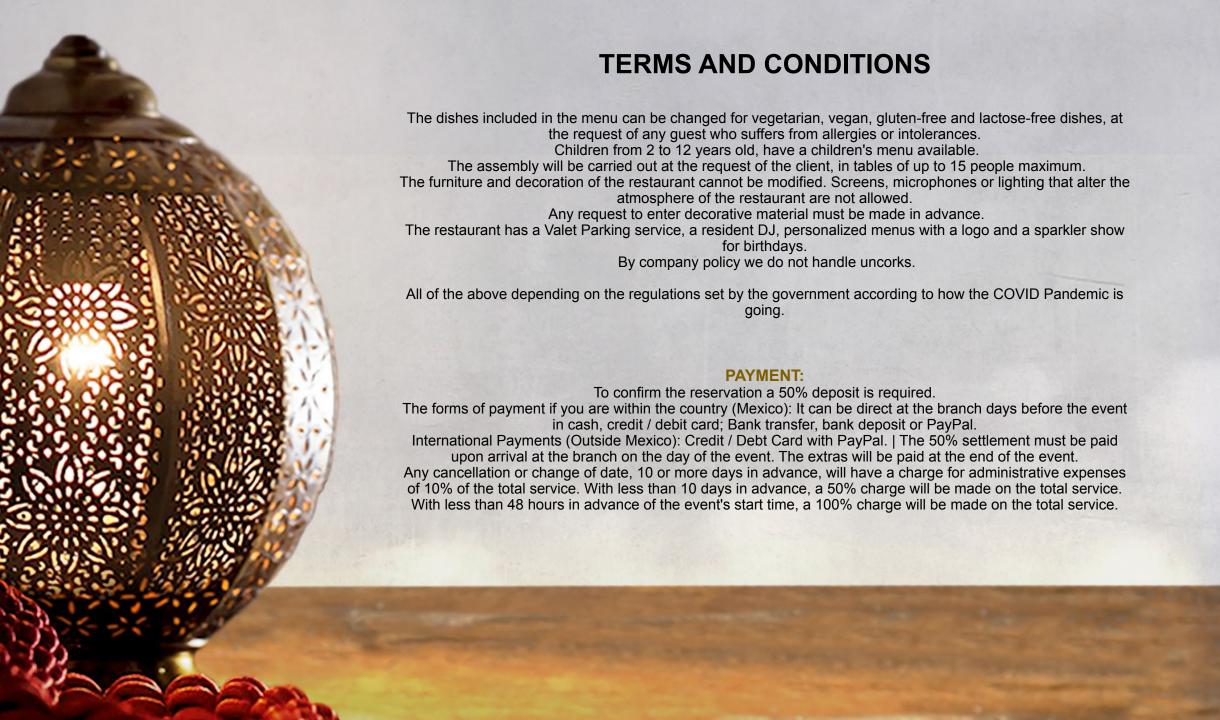
SODA, JUICES, WATER, NATIONAL BEER, WINES AVAILABLE NY GLASS, ALL OUR MIXOLOGY GINS Y LIQUORS

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermaister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragones, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

\$750



















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