






APPETIZERS

 SPINACH DIP ^{300 GR}	Artichokes, spinach and parmesan.	\$240
 TUNA TOSTADAS ^{120 GR}	Guacamole, tuna, spicy dressing.	\$360
TUNA CRISPY ^{100 GR}	Crispy rice with tuna tartar, avocado, spicy soy sauce and yakitory.	\$290
RIB EYE AGUACHILE ^{220 GR}	Rib eye, black aguachile, potato chips.	\$420
BRUSSELS SPROUTS ^{300 GR}	Jocoque, Almonds.	\$245
BURRATA & TOMATOES ^{300 GR}	Burrata, fresh tomato, basil.	\$385
 TRIO ROCA ^{120 GR}	Rock Shrimp and Avocado "A must-try". Option: Rock Cauliflower.	\$250
GRILLED ARTICHOKE ^{400 GR}	Grilled, dip of fine herbs, parmesan.	\$450
BEEF CARPACCIO ^{250 GR}	Choice beef steak seared with spicy peppers, garlic aioli, parmesan, arugula, and balsamic.	\$430
SMOKED SALMON ^{300 GR}	Slices of smoked salmon seasoned with lemon limonetta, baby capers, green apple, red onion, red radish, and Creole cilantro with green chili.	\$390


SALADS

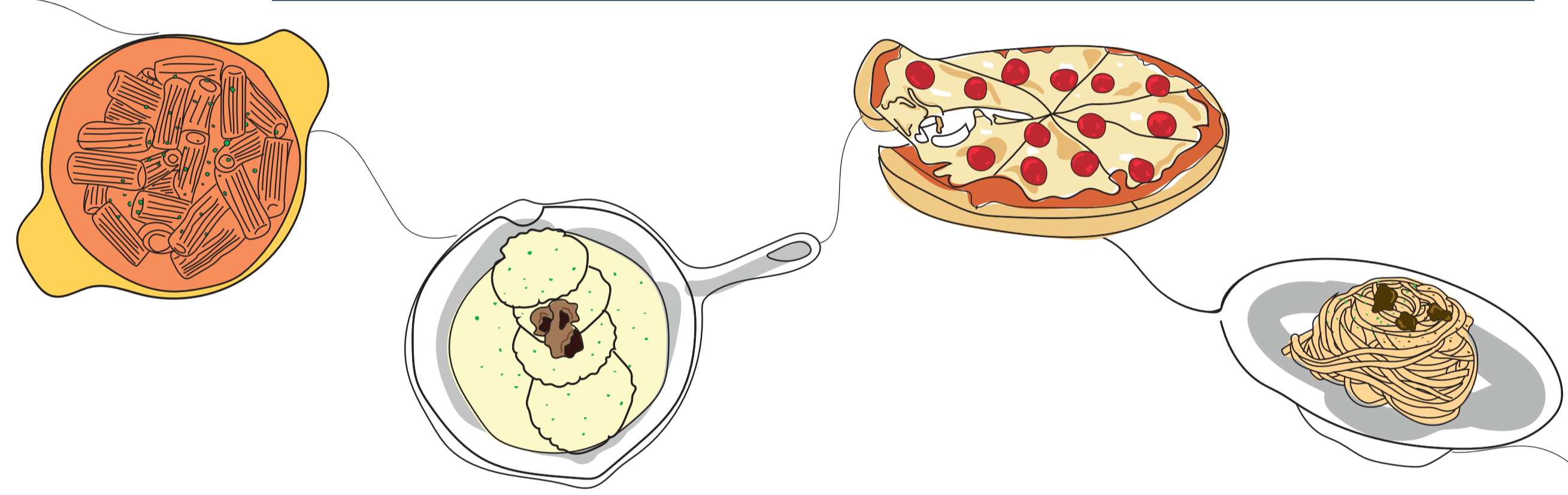
KALE SALAD ^{400 GR}	Seeds, lime, peanut dressing.	\$320
 CAESAR SALAD ^{200 GR}	Romaine lettuce, sourdough crouton. Add: organic grilled chicken ^{120 GR}	\$210
WEDGE SALAD ^{300 GR}	Iceberg lettuce, blue cheese dressing, crispy bacon and avocado.	\$230
 MANDOLINA SALAD ^{500 GR}	Edamame mix with zucchini, nuts, feta cheese, and lemon-honey vinaigrette.	\$265

PASTA

 MANDOLINA ^{130 GR}	Lemon parmesan cream, basil butter, and black truffle flakes.	\$320
BUCATINI ARRABIATA ^{130 GR}	Shrimp, tomatoes, Calabrian chili. Option: grilled shrimp ^{90 GR}	\$350
RIGATONI BOLOGNESE ^{370 GR}	Traditional recipe from central Italy.	\$390
LINGUINI WITH SHRIMP ^{280 GR}	Lemon cream, shrimp, peperoncino.	\$410
RIGATONI PUTANESCA ^{350 GR}	Traditional Italian sauce of tomatoes, olives, capers, Italian garlic and anchovy.	\$345
RAVIOLI TRUFFLE ^{380 GR}	Ricotta filling with a traditional house recipe.	\$410
 CACCIO E PEPE ^{130 GR}	Classic recipe, spaghetti, pecorino and grana padano cheese mix with black pepper.	\$310

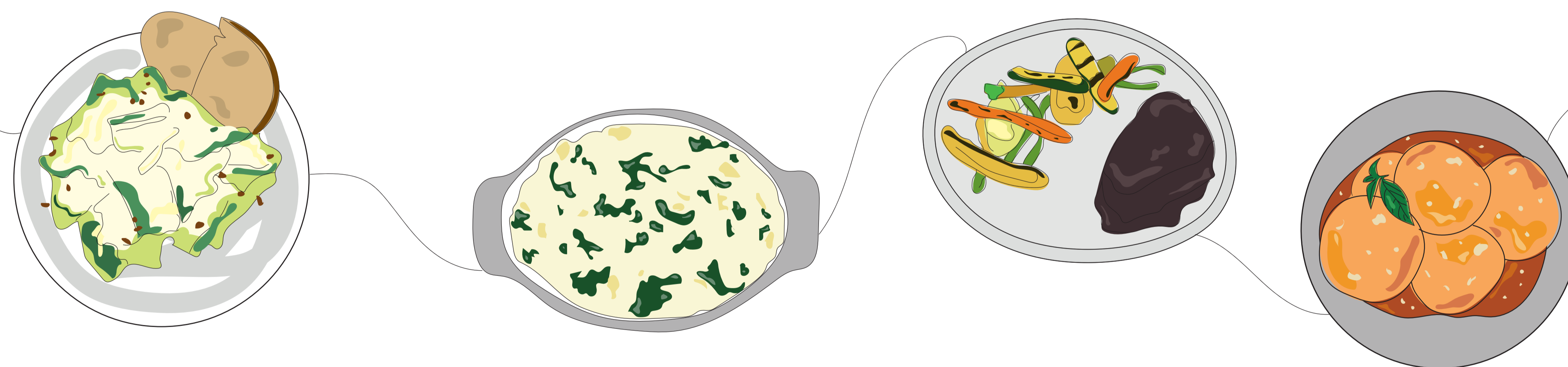
PIZZA

 MARGHERITA ^{500 GR}	Fresh and melted mozzarella, basil.	\$310
ARTICHOKE ^{400 GR}	Artichoke, mozzarella, and Grana Padano.	\$310
 PEPERONI ^{400 GR}	The traditional one cannot be missed.	\$290
4 FORMAGGIO ^{400 GR}	Mozzarella, goat cheese, ricotta and gorgonzola.	\$310
PEAR & GORGONZOLA ^{550 GR}	Pear, gorgonzola, mozzarella, walnut, figs.	\$370
MORTADELA ^{400 GR}	Italian mortadella, mozzarella cheese, lemon ricotta, arugula, and toasted pistachios.	\$350
CHEESE & PEPPER ^{500 GR}	Cheese and pepper sauce, mozzarella cheese, and grated pecorino.	\$310




Main Courses

 FRENCH DIP ^{200 GR}	New York, Gruyère cheese, caramelized onion, French fries and gravy.	\$480
 REUBEN'S ^{300 GR}	Homemade pastrami, 8 days aged, 24 hours cooked.	\$480
THE BURGER ^{200 GR}	Bacon, double cheese, onion, French fries.	\$390
BUTTERMILK CHICKEN SANDWICH ^{150 GR}	Potato and coleslaw brioche "it's going to be your favorite".	\$265
 CHICKEN MILANESE ^{300 GR}	Fresh salad and French fries.	\$465
STEAK FRITES ^{220 GR}	Grilled on the jospier, truffled potatoes, onion, house sauce.	\$750
SALMON WITH RISSOTO ^{220 GR}	Teriyaki, lemon risotto, and asparagus.	\$590
 THE HAWAIIAN ^{500 GR}	Rib eye, with soy and pineapple gastric marinade, served with potatoes.	\$950
STEAK WITH BALSAMIC REDUCTION ^{220 GR}	Choice grilled steak with balsamic reduction sauce and mashed potatoes.	\$750
 ROASTED OCTOPUS RISOTTO ^{370 GR}	Roasted tomato sauce with octopus.	\$465



FROM THE SEA

GRILLED ZARANDEADO OCTOPUS ^{300 GR}	Grilled octopus with dressing, accompanied by sauces and marinated beans.	\$800
SHRIMP ^{350 GR}	Jumbo shrimp with charred sauces.	\$550
GRILLED SEA BASS	Bed of hummus, accompanied by pumpkin salad with arugula, feta and shallot vinaigrette.	\$560
 SAN PANCHO SEA BASS ^{600 GR / 1.2 KG}	Grilled sea bass with dressing, accompanied by sauces and marinated beans.	\$650 / \$1,450

SIDES

 TRUFFLE CORN ^{500 GR}	Truffle corn kernels with truffle oil and parmesan.	\$140
BAKED POTATO ^{500 GR}	Cream, cheddar and bacon.	\$120
FRENCH FRIES ^{250 GR}	Thin and crispy cut.	\$110
GRILLED VEGETABLES ^{400 GR}	Seasonal vegetable mix.	\$140



CONSUMING RAW PRODUCTS CAN INCREASE THE RISK OF INTOXICATION
OUR PRICES ARE IN MXN, INCLUDE VAT, AND DO NOT INCLUDE SERVICE CHARGE. ALL OUR FOOD IS MADE WITH THE HIGHEST HYGIENE STANDARDS. PLEASE NOTIFY OUR TEAM MEMBERS IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES
PROTEIN WEIGHTS ARE LISTED PRE-COOKED