

Hot Appetizers

Octopus Croquettes	475	◇ Pork Belly	525
<i>Bechamel, octopus & alioli</i>		<i>Mini cassava arepas, refried beans, pork cracklings, guacamole, and pico de gallo</i>	
Churrasco Crostini	650	Beef Skirt Tacos	725
<i>Tamarind glaze, teriyaki, and goat cheese</i>		<i>Marinated beef skirt, guacamole, and pico de gallo</i>	
Goat mofonguitos	625	Empanaditas de Cativia	475
<i>Plantain cups filled with goat ragu, mozzarella, and pico de gallo</i>		<i>Cassava dough with goat ragu</i>	
Shrimp Mofonguitos	725	◇ Eggplant Rollattini	475
<i>Plantain cups with shrimp bechamel, mozzarella, and pico de gallo</i>		<i>Eggplant, mozzarella, pomodoro, and pesto</i>	
Tacos Baja	695	◇ Grilled Provolone	525
<i>Tempura shrimp, garlic-chipotle aioli, pico de gallo, and purple cabbage</i>		<i>Oregano, crispy onions, and bacon bits</i>	



Cold Appetizers

Cured Meat and Cheese Antipasto	1,600	Caribbean Coconut Shrimp	525
<i>Imported cheeses and cold cuts, olives, pickled onions, breads, and breadsticks</i>		<i>Shrimp marinated in lime, onion, bell pepper, coconut milk, and cilantro served in a fresh coconut with plantain chips</i>	
Salmon Carpaccio	750	◇ Green Gazpacho	525
<i>Salmon, lemon, arugula and parmesan</i>		<i>Cold soup with melon, celery, spinach, olive oil, sherry vinegar, and ceviche-style shrimp</i> 	
Beef Carpaccio	975	◇ Carpaccio Bresaola	525
<i>Herb-marinated beef, parmesan, arugula, and cherry tomatoes</i>		<i>Cured beef slices, arugula, parmesan, cherry tomatoes, and olive oil</i>	
◇ Salmon Cannoli	850	◇ Artichoke Hummus	525
<i>Salmon mousse rolled in phyllo dough, smoked salmon and caviar.</i> 		 <i>Chickpea purée with tahini, artichokes, garlic, olive oil, and pita</i> 	

Salads

Forest Berry Salad

585

Mixed greens, dried fruits, goat cheese, and berry dressing

◇ Burrata Salad

585

Burrata cheese, caramelized pears, balsamic glaze, tomato jam, and fresh arugula


Caesar Salad

585

Classic Caesar with croutons and parmesan

◇ Wine Poached Pear Salad

650

Wine-poached pear, burrata stracciatella crostini, bresaola, and fresh arugula 

Soups

◇ Mushroom Velouté

395

Creamy wild mushroom soup with mascarpone and chives

◇ French Onion Soup

495

Traditional French onion soup with Gruyere cheese and brioche

Sweet Corn Cream

395

Creamy sweet corn soup

Rices


Goat Risotto

950

Goat stew, pigeon peas, glazed ripe plantain, and goat cheese

◇ Risotto Milanese with Ossobuco

1,300

Creamy saffron risotto with slow-cooked lamb ossobuco and gremolata 

🍄 Mushroom and Black Truffle

950

Creamy rice with mushrooms and black truffle paste

Pastas

Chicken Stroganoff 750

Classic Stroganoff with chicken in a creamy sauce

Spinach and Ricotta Sorrentini 1,250

Spinach and ricotta-stuffed pasta served with panna rossa sauce, burrata cheese, and basil pesto

Formaggio 650

Long pasta with a rich cheese sauce and grated parmesan.

Lasagna Bolognesa 815

Layers of pasta, beef ragu, béchamel, and parmesan cheese


Sweet Plantain Gnocchi 650

Short pasta made from sweet plantains, served with mushrooms, chicken, and parmesan.


Grilled Salmon 1,250

◇ **Fettuccine**
Fettuccine in a creamy cheese sauce, topped with grilled salmon filet and fresh arugula

◇ **Fettuccine with Angus Tenderloin** 1,250

Long pasta with Angus beef strips, mushrooms, truffle, and parmesan. 

◇ **Plin Ravioli** 1,100

Ravioli stuffed with beef, served with a creamy black truffle sauce. 



House Specialties

Busara-Style Shrimp 950

Risotto with shrimp, garlic, chili, onion, and seafood broth

Baby Back Ribs BBQ 850

Sous-vide pork ribs with smoky BBQ sauce and fries

Galician Grilled Octopus 1,550

Olive oil, garlic, and baby potatoes

◇ **Chicken Roulade** 850

Cheese, confit ripe plantain, and bacon with lemon velouté and truffled and creamy sweet potato

Salmón al Grill 1,255

Lemon-grilled salmon filet with a side of your choice

◇ **Thai-Style Catch of the Day** 750

Pineapple glaze, pumpkin purée, and coconut milk

Del Horno de Carbon

All meats include a sauce & a side

Tomahawk Pork Steak

1,495

BBQ sauce, fried onions, and corn purée

Picaña Steak


4,350

30oz beef filet with sides and sauce of choice (recommended for sharing between 2-3 people)

Medium well recommended, 35 minutes prepping

Black Angus Medallion

1,950

8oz Angus beef medallion with mushroom and truffle risotto 

Medium recommended, 15 to 20 minutes prepping

Pork Rib Eye

845

10oz pork rib eye served with your choice of side and sauce.


Arrachera 10 oz

1,750

Select side and sauce of choice

Chateaubriand

5,375

24oz USDA Angus tenderloin with sides and sauce of choice (recommended for sharing) 

Medium well recommended, 35 minutes prepping

Denver Steak

1,300

10oz Angus beef filet with sides and sauce of choice 

Medium well recomendad, 25 minutes prepping

Rib Eye Angus

2,595

16oz marbled and tender Angus beef (recommended medium rare)

25 minutes prepping

Angus Burger BLT

750

Certified Angus beef, lettuce, tomato, mozzarella, bacon, and fries

Sauces

Chimichurri
Mushroom sauce
Bordelaise
Pepper
Barbecue
Meunière
Garlic sauce

150

Sides

Grilled veggies

Puré de papas

Sweet potatoes

French Fries

Fried Cassava

Camp David salad

Tartiflete de maíz & tocinetas

Yuca mash

Fried green plantains

300

Green Asparagus 525
(seasonal)

 New

 Chef recommends

 Hot

 Vegetarian

Chef Ejecutivo

Sebastian Corbo