Seafood Appetizers

★ Salpicón de Pescado Q89
Grilled white fish, finely chopped and wrapped in cucumber roll, avocado, chipotle Mexican sauce, sweet potato chips

★ Ceviche Oriental Q109
Tuna, sesame oil, citrus sauce, Peruvian corn, pickled onion, radish and beetroot
White Tuna Crispies Q99
White tuna over rice crispies, spicy oil, avocado mousse, sesame seeds

★ Acevichado Roll Q129
Salmon, shrimp, leche de tigre (Peruvian marinade) avocado, cream cheese, passion fruit coulis
Montadito Oriental Q109
Fried Japanese rice, topped with minced octopus, sweet Sriracha sauce

★ Camarones Ahumados Q139
Home-made smoky cocktail sauce, jumbo shrimp, avocado, mezcal drops, spicy
Unagi Spicy Tuna Roll Q109
Eel sauce, tuna, kanikame (crab), avocado, cream cheese, chili rocoto
Tartar de Atún Ándale Q119
Tuna, avocado mousse, pineapple tequila flambé, achiote, chili paste
Pulpo Nikkei Q119
Octopus glazed with oriental eel sauce, sautéed quinoa, wasabi, yellow aji
Rock Shrimp Q89
Tempura style, red curry mayonnaise, chives

★ Tuna Tatakì Q129
Tuna, scallops, miso sauce, sweet potato purée, yellow aji, onion, turnips

★ New Dishes

Soups

Tomato Soup Q49
Roasted, locally grown tree tomato, grape jelly, jalapeño

★ Crema de Puerro Q69
Leek mousse, scallops, spinach, fish fumet, cream

Salads

★ Kale con Fresas Q79
Goat cheese, drunken strawberries, caramelized pecans, parmesan, red wine dressing, olive oil
Burrata Caprese Q109
Pesto Genovese, tomato, basil, extra virgin olive oil, balsamic
★ Ensalada Apalta Q129
Tuna, celery, passion fruit dressing, red caviar, orange zest, bacon infusion, avocado

Other Appetizers

Carpaccio de Res Q99
White truffle oil, Parmigiano Reggiano, mustard crumbles, capers, fried leeks

★ Rossini Sliders Q139
6 oz of tenderloin-striploin-skirt steak mix, foie gras sauce, caramelized onion, mushroom, truffle oil, rustic potatoes
Carnitas Alaska Q99
Pork belly, classic adobe, avocado mousse, jalapeño gastric
Quesos y Jamón Ibérico Q129
Iberian ham, emmental, gruyere, parmesan, brie, gouda, mozzarella, strawberry coulis

★ Tostadas Beef Short Rib Q39
Slow cooked beef short rib, won-ton, mushrooms, onion, requexao (Portuguese creamy cheese)
Croquetas Joselito Q79
Aioli, Joselito Iberian ham, croquettes, fried, orange coulis
Quesadillas de Pato Q89
Minced duck, chipotle mayonnaise, Oaxaca cheese, coriander, curry, mint

Creative Cuisine by our Executive Chef

Sergio Díaz
Seafood

Filete Pacífico Q179
Catch of the day, jumbo shrimp, avocado tempura, mandarin infused oil
Pulpo Catalán Q189
Drizzled in virgin olive oil, roasted garlic, baby potatoes, leek, burned onion aioli, Spanish paprika
★ Atún Caribe Q149
Tuna, sticky rice, coconut milk, herbs, pineapple gastric, orange gel
Salmon Black Q189
Coleslaw, marsala, balsamic reduction, caramelized apples, malanga purée
★ Lubina Mediterránea Q179
Seabass, saffron rice, roullie, crustaceans and white wine sauce reduction

Meats and Poultry

Pollo Portobello Q129
Grilled chicken, creamy blue cheese sauce, brie, caramelized onions
★ Pato Ahumado Q199
Magret duck breast, creamy barley, coffee reduction, oyster mushroom, truffle oil
Lomito Zacapa Q209
Tenderloin, rum reduction, coffee crust, four pepper risotto, Zacapa rum perfume, truffle oil
Entraña Q249
Imported skirt steak, vegetable confit, thyme gel, truffle oil, carrot coulis
Lomitos Q169
Tenderloin, choose between chipotle or four pepper sauce with your choice of vegetables or French fries
La Ambía Burger Q129
6 oz of mixed tenderloin-striploin-skirt steak, swiss cheese, gorgonzola, truffle oil, mayonnaise, bacon, caramelized onions, mushrooms, home – made ketchup, sweet potato fries

Pastas and Risottos

★ Pappardelle Q129
Home-made spinach pasta, goat cheese, pancetta, amaretto, balsamic vinegar reduction
★ Risotto Dubarry Q159
Scallops, cauliflower, chocolate oil, parmesan, cream
★ Udon Noodles Q169
Japanese style, shrimp, shiitake mushroom, bamboo, oriental sauce, spicy
Fettucine Negro Q259
Black ink pasta, scallops, lobster, red caviar, vodka reduction, cream
Pad Thai Mixto Q129
Stir – fry, chicken, shrimp, vegetables, Thai sauce

Shrimps

Al Ajo Q269
Jumbo shrimp, roasted garlic sauce, mustard white wine sauce, sautéed Israeli cous cous
Ibéricos Q249
Wrapped in prosciutto, local goat cheese, caramelized onions, ancient local spinach, asparagus, balsamic reduction

Signature Dishes

(please ask your waiter for availability)
★ Wagyu Top Sirloin
Market price, imported, ranges from 2.8 to 3.5 pounds, slowly cooked, served with gorgonzola risotto
★ Beef Short-Rib Q349
Cooked and roasted for 48hrs, parmesan crust, roasted vegetables
Langosta Q419
Seared, fake potato risotto, truffled oil, pork chicharron, mascarpone, parmesan
Seabass Miltomate Q429
Beurre blanc, chile chiltepe destillation, sautéed fava beans, achiote
Black Cod Miso Q429
Caramelized with miso, smoked eggplant purée, mirin wine
Mar y Tierra Q319
8 oz tenderloin steak and 4 oz jumbo shrimp, roasted garlic and olive oil sauce, plantain gnocchis
Foie Gras Q269
Pan fried, Zacapa rum syrup, caramelized apples, marinated pears in port sauce

★ New Dishes

Joselito
DECLAREDO EN MÉXICO JÍRÓN JÍRÓN
2.5 onz. - Q495 por porción