

STARTERS

■ Iberian Sausages Selection	21 CUC
■ Homemade croquettes	5 CUC
■ Spanish Gazpacho with pesto sauce and parmesan cheese	8 CUC
■ Fish of the day	14 CUC/Fish
■ Salad of summer cod fish with citrus and coconut water	9 CUC
■ Ratatouille with truffle egg and fried majua	9 CUC
■ Tartar of red tuna in marinated soy, truffle and basil with lumpfish caviar	10 CUC
■ Caribbean octopus with olive oil and creamy mashed yucca	15 CUC
■ Red tuna salad with roasted peppers	7 CUC
■ Warm octopus salad, apple blue cheese and hazelnuts	12 CUC
■ Smoked eggplant, hot sauce, fresh cheese with hollandaise gratin and nuts	10 CUC
■ Roasted pumpkin cream served with apple ravioli and goose liver	9 CUC

FROM THE SEA

■ Swordfish with onions	15 CUC
■ Cod fillet , pisto habanero and garlic almond	18 CUC
■ Creamy black rice with scallops carpaccio and sautéed baby squi	15 CUC
■ Creamy lobster rice and red seafood shrimps.	27 CUC
■ Giant squid, 1 kg. minimum, grilled . Minimum 2 pax	50 CUC

FROM THE EARTH

■ Chicken stewed in red wine with potatoes and mushrooms	12 CUC
■ Ingot of confit suckling pig, yucca and creole sauce	13 CUC
■ Creamy rice with roasted mushrooms and Provençal ribs	13 CUC
■ Beef tenderloin	19 CUC
■ Cutlet thick ox 500 gr.	38 CUC
■ Kidney loin STEAK 400 gr.	32 CUC

**All the meats are accompanied with our Argentine chimichurri sauce and grated potatoes of the house*

DESSERTS

■ Cheese strudel and guava marmalade	5 CUC
■ Sweet potato, coconut and cinnamon	3 CUC
■ Torrijas, vermouth culis with soursop ice cream	6 CUC