

Sea of light

ENTRANTES | STARTERS

Cola de camarones, crema de garbanzos orgánico,
aceite de albahaca

Roasted shrimps, organic greens chickpeas, basil oil

Sopa fría de tomate, sandía & queso Feta
Cold tomato soup, watermelon & Feta cheese

SEGUNDO PLATO | MIDDLE COURSE

Ravioli de langosta, tomate cherry, crema de burrata
Ravioli with spiny lobster, cherry tomato, burrata cream

PLATO FUERTE | MAIN COURSE

Langosta gratinada con hierbas provenzales, espinacas salteadas
y patatas asadas

Gratinated spiny lobster with provenzal herbs, sauteed spinach
and roasted potatoes

or

Filete de res con cazuela de hongos, reducción de vino tinto
Tenderloin with casserole of mushrooms, red wine reduction

POSTRE | DESSERT

Tarta de chocolate Santo domingo 70%
Santo Domingo 70% chocolate layer cake

“MINONETTE” SWEET DECOUVERT BY OUR PASTRY CHEF

225 USD Adults | 95 USD Kids

Prices are subject to 18% Sales Tax and 10% legal Service Charge