



MAIN COURSES

RAVIOLI DE RABO DE TORO: Ravioli stuffed with bull tail stew, bathed in Roquefort and fresh “cuajada” cheese. \$ 36.000

OSSOBUCO DEL ZIPA: Osso buco stew in red wine, with lemon and parsley sauce.

\$ 76.000

2 PAX

PORCHETA: Baked pork belly marinated in fine herbs. \$ 48.000

POLLO AL MOJO ROJO: Farmed raise chicken marinated with bell pepper and cumin, vacuum cooked for 3 hours, and finished in our charcoal oven. \$ 36.000

ARROZ MAR Y MONTAÑA: Bomba rice, cooked in seafood broth, with crispy bacon and seafood. \$ 88.000

2 PAX

RISSOTTO DE SETAS: Traditional risotto recipe, finished in porcini broth and crispy mushrooms \$ 52.000

FIDEUA DE LA CASA: Small fideuá noodles, cooked in seafood and white fish broth.

\$ 85.000

2 PAX

STOFADO DE RES: 24 hours slow cooked beef stew with red wine, mushrooms and crispy bacon.

\$ 64.000

2 PAX

SALMÓN A LA PUTTANESCA: Grilled fresh salmon in Mediterranean sauce.

\$ 58.000

HAMBURGUESA GRANÁ: Grilled beef burger, with Brie cheese and caramelized onions in homemade bread.**\$ 32.000**

PARGO ROJO DE LA MINA: Fresh catch of red snapper, cooked in our special charcoal oven with region salts crust.

\$ 176.000

3 PAX