


Appetizers

- Tacos de Camarón y Pulpo / Shrimp and Octopus Tacos** \$228
Three tacos with a crust of cheese from Los Altos de Jalisco, and seasoned with pineapple, onion and the house's sauce, served with avocado and a hot Habanero pepper sauce.
- Porchetta** \$318
Fine layers of roast suckling pig served with a mix of wild mushrooms. This dish is served at environment temperature, scented with white truffle oil.
- Tacos de Lechón / Piglet Tacos** \$208
Piglet tacos, served on blue corn tortilla and accompanied by avocado sauce, roasted onion, grilled watermelon and lemon zest, served with its ash sauce.
- Montaditos de Atún / Tuna fish "Montaditos"** \$178
Montadito is an open sandwich; in this case fresh tuna from the Pacific comes on a slice of jicama, seasoned with mayo-chipotle dressing, fried shallots, marinated in Thai sauce cucumber and pineapple in julienne.
- Burrata al Horno / Baked Burrata** \$278
Mounted on an artichoke compote, dehydrated Cherry tomato, caramelized purple onion and basil.
- Aguachile Negro de Camarón y Pulpo / Shrimp and Octopus Black Aguachile** \$238
Black Aguachile of Shrimp and Octopus marinated in Sagrantino style black sauce, accompanied by Persian cucumber, watermelon, purple onion, coriander and avocado.
- Carpaccio de Pulpo / Octopus Carpaccio** \$198
Fine slices of marinated octopus from the Golf of México in Clamato and aguachile sauce.
- Tártara de Atún / Tuna fish Tartar** \$198
Small pieces of marinated tuna fish from the Pacific in Teriyaki sauce, served with mango cubes or apple (seasonally), red onion and guacamole, with alfalfa sprouts topping.
- Burrata cheese and Prosciutto di Parma D.O.P.** \$358
Imported fresh cheese, mounted on a sauce of asparagus stewed, accompanied by thin slices of Prosciutto di Parma quality D.O.P. (Denomination of Protected Origin) and fresh tomato.
- Balsa de Espárragos / Asparagus Raft** \$168
Wrapped asparagus in Prosciutto di Parma calidad D.O.P. over a cover of Provolone cheese cream au gratin.
- Gratín de Alcachofas / Artichokes hearts au Gratin** \$228
Crumble artichokes hearts in a mix of cheese au gratin from Los Altos de Jalisco on home made bread toasts spiced with fresh garlic.
- Carpaccio de Res / Beef Carpaccio** \$198
Fine slices of beef with fresh mushrooms and Parmigiano Reggiano D.O.P. cheese seasoned with citronette dressing.
- Carpaccio de Venado ahumado / Smoked Venison Carpaccio** \$298
Fine slices of smoked venison, rocket salad, Portobellini mushroom, Parmigiano Reggiano D.O.P. flakes and citronette dressing.
- Calamari Fritti** \$198
Fried squid, served with fried carrots, with a chipotle sauce, and home made pomodoro sauce.
- Champiñones al Ajillo / Garlic Mushrooms** \$158
Mushroom with Olive oil, garlic and chili.

Salads

- Primavera** \$178
Organic and hydroponic mixed lettuce, strawberry and caramelized nuts, topped with goat cheese, balsamic vinegar from Modena cream and citronette.
- Mediterránea** \$198
Sliced dehydrated tomato, imported Mozzarella, Prosciutto di Parma D.O.P. and avocado... Super Fresh!!
- Ensalada de Palmitos / Palm heart Salad** \$218
Mixed lettuce, kiwi dressing, palm hearts, green apple, strawberry, Parmesan cheese and Indian cashews.

Soup and Creams



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| Crema de Poro y Papa / Cream of Leek and Potato | \$98 |
| Crema de Mejillón / Cream of Mussel | \$128 |
| Beef "Barbacoa" | \$278 |

Pasta

- * All our pastas are imported
- * Ask your waiter for our choices without Gluten

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| Fettuccine 4 Quesos Cheese sauce made with four types of cheese, served with mixed mushrooms, flavored with white Truffle oil from Piefmont. | \$298 |
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| Linguine Trentina Preparation of Linguine pasta type, accompanied by mushrooms, imported Speck, onion and a touch of "chile de árbol" pepper topped with Parmigiano Reggiano D.O.P. cheese. | \$198 |
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| Linguine Taormina Linguine with shrimp, organic spinach, touch of cream, pomodoro and chipotle pepper, topped with goat cheese. | \$198 |
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| Lasaña de Cordero / Lamb Lasagna Fresh spinach based pasta, with lamb Bolognese, mushrooms and bechamel. | \$198 |
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| Penne con Langosta / Penne with Lobster Penne with lobster served with Pomodoro sauce with a touch of cream, celery, pistachio and leek..... Delicious! | \$478 |
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Fish

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| Pulpo entero adobado a las brasas / Grilled Octopus Grilled and pickled whole octopus from the Golf of Mexico cooked. Simply delicious, one of our classics! | \$768 |
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| Camarones al Pastor / "Al pastor" Shrimp U-10 shrimp with head and shell, marinated and grilled over pineapple and black sauce. | \$698 |
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| Robalo a la plancha de Sal del Himalaya / Bass fish on a Himalayan Salt stone board Fresh Bass fish fillet from the Mexican Pacific seasoned with fine herbs and finished on an Himalayan Salt stoneboard, served with vegetables and a citrus sauce. This dish is directly cooked on your table. | \$458 |
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| Robalo al Prosecco / Prosecco Bass fish Fresh Bass fish from the Mexican Pacific made with Prosecco D.O.C., touch of onion and cream, served on a bed of grilled asparagus. | \$398 |
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| Salmón Salmoriglio Grilled salmon finished in white wine, garlic, chili and herbs of smell, noticed on green beans and baby spinach. | \$368 |
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| Salmón Ratatouille Salmon fillet served with vegetables Ratatouille style, parsley cream and hot papaya sauce. | \$368 |
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| Atún a los Cítricos / Tuna fish Citrus fruit style Sealed tuna fish with lemon, white wine, garlic and hot chilli pepper, served on an organic and hydroponic mixed lettuce bed. | \$328 |
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| Bife de Atún a la parrilla / Grilled Tuna Tuna fish fillet from the Mexican Pacific sealed and grilled, served with white wine sauce, herbs, garlic, paprika and a touch of New Zeland butter accompanied by snow peas. | \$328 |
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| Huachinango al Dijon / Red Snapper Dijon mustard style Slice of baked fresh Red Snapper from the mexican Pacific "sarandeadado" style with Dijon mustard, grilled zucchini and poached cherry tomato with a caper dressing. | \$328 |
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| Tiradito de Atún Sliced tuna steak, marinated in prepared soy sauce, accompanied by Persian cucumber, Cambray onion, Arugula, Cherry and Serrano chile. | \$328 |
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Beef

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| Cochinita Pibil Pork served on a grilled pineapple topped with onions marinated in lime, Habanero pepper strips, with a side of avocado sauce and warm tortillas. | \$258 |
| Roastbeef a la Trufa con Provolone / Roastbeef with provolone and truffle Thin slices of roastbeef flavored with Truffle oil and grilled Provolone cheese. | \$468 |
| Lengua de Res al Cilantro / Beef tongue with Coriander Sliced and topped with a creamy coriander sauce accompanied with sauteed red peppers. | \$438 |
| Filete de Venado / Venison Fillet Sliced Venison sealed and topped with a blueberry, Tequila and organic agave honey gravy. Personally cooked by Chef Massimo Fongaro | \$598 |
| Filete de Res a la Cerveza / Beer Steak Grilled Fillet, bathed in a sauce based on beer, bacon and rosemary. | \$388 |
| Brisket Horneado / Baked Brisket Marinated with mixed chillies, baked for 10 hours, accompanied by grilled vegetables and mashed potatoes. | \$398 |
| Filete de Jabalí en costra / Baked Wild Boar Fillet in a crust Wild Boar fillet, medium done and wrapped in Prosciutto di Parma D.O. P. with mixed mushrooms, baked in a flaky pastry, and served with a gravy sauce. | \$598 |
| Costillas de Cerdo a la Cacerola / Pork Ribs Casserole Style Baked imported Pork Ribs seasoned with Porcini mushrooms, Truffle oil and a mix of mushrooms. | \$398 |



The Grill

Our dishes are cooked by the traditional charcoal broil method. Depending on how you like your meat cooked, it can take from 20 to 40 minutes, seasoned just with salt from Colima and Extra Virgin Olive Oil.

* Pregunte a su mesero por la variedad de cortes especiales calidad Prime de importación.

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| Rib-eye Imported Choice Quality | \$198 Each 100 gr. |
| Rib-eye Imported Prime Quality | \$258 Each 100 gr. |
| Rib-eye with "tuétano" Grilled Rib-eye seasoned with black salt and cattle marrowbone, accompanied by homemade tortillas and rosemary potatoes. | \$878 |
| Filete de Res 300 gr. / Beef Fillet | \$378 |
| Filete con Risotto / Beef Fillet with Risotto Grilled steak on a Risotto bed, topped with Brie cheese sauce and fried spinach. | \$378 |
| Flank Steak (imported) Price according to grammage | \$168 Each 100 gr. |

Poultry

Pollo a la Romana / Chicken a la Romana

Chicken rolls stuffed with cheese from Los Altos de Jalisco, Prosciutto di Parma D.O.P. and sage with Marsala imported wine sauce.

\$268

Suprema con Crujiente / Crunchy Chicken

Breaded chicken breast, stuffed with mixed mushrooms and fresh mozzarella, accompanied by creamy organic spinach, with Prosciutto di Parma D.O.P. (Protected Designation of Origin), Cambay onion and potatoes cut straw.

\$248

Risotti

* The variety of our imported rice are Arborio or Carnaroli.

Hongos Mixtos / Mixed mushrooms

With local mushrooms and Porcini, topped with Parmigiano Reggiano D.O.P. Scented with truffle oil.

\$258

Mariscos Mixtos / Mixed seafood

With salmon, sea bass, shrimp, clams, octopus and squid.

\$258

Desserts

Tiramisú

\$118

Crepas con Cajeta / Crepes with Caramel

\$118

Pastel tibio de Chocolate / Warm Chocolate Cake ...Our Classic!!!

\$118

Pastel Tibio de Dulce de Leche / Warm dulce de leche cake

Hot pastry made of dulce de leche on strawberry-jamaica sauce, decorated with nuts and red fruits flamed with whisky.

\$128

Pera al Vino Tinto / Pear to Red Wine

Pear cooked in red wine and cinnamon honey, mounted on vanilla ice cream.

\$138

Ice Cream

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| simple | double |
| \$70 | \$130 |



SAGRANTINO
GUSTO DI VINO