

APPETIZERS

SOUP OF THE DAY	\$6.00
GREEN SALAD CHEF'S INSPIRATION	\$6.00
PAN CON TOMATE WITH MIXED OLIVES	\$9.00
SPANISH PLATTER SAUCISSON SEC, MANCHEGO CHEESE, MARINATED OLIVES & VEGGIES, PATE DE COING & PAN CON TOMATE	\$16.00

SALADS | TARTARES & CEVICHES

MEXICAN SALAD ARUGULA & ROMAN WITH CUCUMBERS, CARROTS, RED CABBAGE, AVOCADO, TOMATO, QUESO BLANCO, BLACK BEANS WITH CORIANDER & LIME DRESSING	\$16.50
+ GRILLED ORGANIC CHICKEN +\$8 + GRILLED ORGANIC SALMON +8\$	
CEVICHE OF THE DAY WITH « HOMEMADE » CHIPS	\$18.00
ORGANIC SALMON TARTARE WITH CRUNCHY TORTILLA, AVOCADO PURÉE, MARINATED & NON-MARINATED ZUCCHINIS & HERBAL MAYO WITH ARUGULA & NORI	\$24.00

MAIN DISHES | SIDES

CRUNCHY ORGANIC CHICKEN TACOS (3) WITH AVOCADO CREAM, RADISH, CORIANDER, MARINATED ONIONS & COLESLAW	\$21.00
BEEF CARPACCIO WITH PINK PEPPER & CHIPOTLE MAYO, MARINATED JALAPENOS, AVEC MAYO CHIPOTLÉ AU POIVRE ROSE, JALAPEÑOS MARINÉS & CROÛTONS À L'ENCRE DE SEICHE ACCOMPAGNÉ DE FRITES ET SALADE	\$23.00
GNOCCCHI MADE WITH RICOTTA CHEESE & POTATO, TOMATE SAUCE, HERBS, PARMESAN & CHORIZO	\$18.00
FISH OF THE DAY WITH SAUTED SHIITAKÉS, WILD RICE & MARKET ORGANIC VEGGIES	\$22.00
FRIES WITH PINK PEPPER & CHIPOTLE MAYO	\$6.00
TORTILLA CHIPS TORTILLA CHIPS « HOMEMADE » WITH TAJINE SPICES & TOMATO SALSA	\$8.00