

## APPETIZER

 **Guacamole** ————— \$320

RUSTIC PUREE OF AVOCADO WITH LOCAL CITRUS, ROASTED PEPPERS, RED ONION, PUMPKIN SEEDS, GARLIC CHIPS, EXTRA VIRGIN OLIVE OIL

**Beef Fillet Carpaccio** ————— \$600  
180grs

DRESSED WITH EXTRA VIRGIN OLIVE OIL, LEMON JUICE, ROSE HIMALAYA SALT AND BLACK PEPPER ACCOMPANIED WITH A BOUQUET OF LETTUCE LEAVES

**Fresh Fish Ceviche** ————— \$340

MARINATED WITH COCONUT MILK, RED ONION, CUCUMBER, PEAR, RED PEPPER, SERRANO CHILE

 **Portobello Steak** ————— \$320

MARINATED WITH CHIMICHURRI

**Charcoal Grilled Tuetanos** ————— \$360  
(Marrow Bones)

ACCOMPANIED WITH CORN TORTILLA

**Chicken Buffalo Wings** ————— \$310

WITH FRENCH FRIES

**Chicken Wings BBQ Sauce** ————— \$310

WITH FRENCH FRIES

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## SALADS

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 **Vico's Salad** ————— \$290

ENDIVIA LEAVES, FRENCH STRING BEANS,  
ASPARAGUS, HEARTS OF PALM, PECAN,  
SHALLOT VINAIGRETTE

 **Argentine Mixed Salad** ————— \$240

TOMATO, LETTUCE, RED ONION, BALSAMIC  
VINAIGRETTE

 **Smoked Beet and  
Cucumber Salad** ————— \$270

CHARGRILLED, TOFU CHEESE, DILL, TOASTED  
PINE NUTS, BALSAMIC VINAIGRETTE,  
HIMALAYAN SALT

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## SOUP

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**Tortilla Soup** ————— \$220

MADE WITH CHICKEN BROTH ENRICHED WITH  
TOMATO, EPAZOTE AND CORN TORTILLA,  
SERVED WITH FRIED TORTILLA JULIANA, TOFU  
CHEESE, SUN DRY CHILLI PASILLA PEPPER,  
DICED AVOCADO

# PASTA

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**Fetuccini Bolognesa** ————— \$430

RIB EYE GROUND WITH ONION, GARLIC AND  
TOMATO SAUCE

 **Spaghetti Caponata Siciliana** ——— \$380

AUBERGINE, ZUCCHINI, BELL PEPPER,  
CAPERS, BLACK OLIVES, ONION, TOMATO

# MILANESA

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**Breaded Chicken Breast** ——— \$460

WITH FRENCH FRIES

**Breaded Beef** ————— \$460

WITH FRENCH FRIES

# FISH

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**Hamachi Fillet from Gulf  
of Baja California** ——— \$630

PAN-ROASTED, WHITE ASPARAGUS,  
RATATOUILLE, ROMESCO SAUCE

**Whole Rainbow Trout** ————— \$630

DEEP FRIED OR OVEN ROASTED  
WITH FINE HERBS SERVED WITH MEUNIERE  
ALMOND SAUCE, MORO RICE AND MIXED SALAD

# FINE CUTS

MADE IN OUR CHARCOAL OVEN

INCLUDES 2 GARNISHES OF YOUR CHOICE

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**Filete Mignon** ————— \$1290

8 Oz

**Rib Eye** ————— \$890

11 Oz

**Skirt Steak** ————— \$720

8 Oz

**Chicken Breast** ————— \$480

**Chicken Leg and Thigh  
Skewer** ————— \$460

MARINATED WITH LEMON ZEST, FRESH  
THYME, OREGANO AND PARSLEY

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# FINE CUTS TO SHARE

2 - 4 PEOPLE

INCLUDES 4 GARNISHES OF YOUR CHOICE

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**Tomahawk** ————— \$2090

49 Oz

**Imported Cowboy** ————— \$4600

BONE-IN RIB EYE - 33 Oz

**Chateaubriand** ————— \$2490

BEEF STEAK- 33 Oz

# SIDES

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✓ **Mashed Potato with Nutmeg**

✓ **French Fries**

✓ **Mashed Sweet Potato**

SCENTED WITH CINNAMON, WALNUTS, CREOLE CORIANDER, EXTRA VIRGIN OLIVE OIL

✓ **Seasonal Roasted Vegetables**

✓ **Moro Rice**

BROWN RICE WITH CURRY, LENTILS, DRIED MUSHROOMS, CARAMELIZED SCHALLOTS, CASHEWS AND PARSLEY

————— EXTRA SIDE DISH \$150 —————

# DESSERTS

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✓ **Artisan Vegan Ice Cream** ————— \$120

CHOCOLATE - VANILLA - STRAWBERRY

✓ **Handmade Sorbet** ————— \$120

LEMON

# DRINKS

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Soda, Snapple ————— \$60

Water ————— \$50

PRICES IN MEXICAN PESOS  
INCLUDE TAXES

