



CONCHITA CLAMONT

**SQUASH BLOSSOM CREAM SOUP \$215**

Yellow squash cream with ricotta-stuffed tempura blossoms and sautéed squash, drizzled with vanilla oil

LLUVIA SOUP \$195

Seasonal mushroom soup with grilled mushrooms

CAESAR SALAD \$220

Heart of Lettuce with Parmesan Cheese Crust and Grilled Chicken

CITRUS SALAD \$200

Mixed lettuce salad with green apple, jicama, yogurt dressing, and Italian basil

CAPRESE SALAD \$275

Burrata, roasted tomato, pesto, and toasted pistachios

AGUACHILE \$355

Shrimp marinated in recado negro leche de tigre with pickled cucumber and radish, and creamy avocado

CLASSIC CEVICHE \$365

Fresh fish slices marinated in tiger's milk, marinated cucumber, and cherry tomatoes.

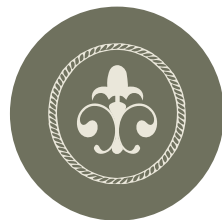
CEVICHE PASSION FRUIT \$365

Cured sea bass, passion fruit tiger's milk, fresh mango, fried plantain, Peruvian corn, sweet potato kahiage.

RAW TUNA \$340

Yellowfin tuna with citrus dressing, capers, and Kalamata olives.



**CALAMARI \$260**

Fried calamari with charred habanero aioli and chipotle dressing.

SPAGUETTI \$210

Aglío e olio with crushed chili peppers.

GNOCCHI \$240

With cheese sauce

SUPREME BURGER \$395

Angus beef with caramelized onions and melted cheeses served with Hash Brown potatoes.

BLACK OCTOPUS \$435

Grilled with black recado, avocado cream, habanero dressing, and dill green salad.

NEW YORK \$520

New York strip steak with grilled vegetables, truffled mashed potatoes, and mushroom sauce.

RISOTTO AND CORN MUSHROOM \$250

Creamy corn mushroom rice.

PLIN RAVIOLI \$230

Ricotta and spinach stuffed, sautéed zucchini squash and seasonal mushrooms.

ROASTED CAULIFLOWER \$245

Roasted cauliflower with brown butter, romesco sauce, sesame dressing, and candied nuts, caramelized nuts.

TIRAMISU \$165**PANNA COTTA \$165****CHOCOLATE CAKE \$180****KEY LIME PIE \$190**

*Prices in Mexican pesos including taxes.

