



CONCHITA CLAMONT



**CAESAR SALAD \$190**

Mixed leaves, parmesan cheese crust and grilled chicken

**CITRUS SALAD \$150**

Mixed leaves, dressing and citrus supremes

**CAPRESE SALAD \$255**

Mixed leaves, burrata, roasted tomato and basil

**AGUACHILE NEGRO \$355**

Shrimp marinated in chargrilled leche de tigre, pickled cucumber, x-nipec sauce and creamy avocado

**CEVICHE WITH MANGO AND CORN \$345**

Fresh fish slices marinated in mango leche de tigre, fresh mango, toasted corn and sweet potato

**CEVICHE PASSION FRUIT \$365**

Cured sea bass, passion fruit leche de tigre, roasted onion and garlic oil

**RAW TUNA \$340**

Yellowfin tuna with pita bread, citrus dressing with capers and Kalamata olives

**CALAMARI \$220**

Fried calamari, chargrilled habanero aioli and honey

**SPAGUETTI \$165**

Aglio olio with crushed chiles de árbol





**GNOCCHI \$240**

With cheese sauce

**SUPREME BURGER \$395**

Angus beef, caramelized onion and melted cheese with a side of hash browns

**BLACK OCTOPUS \$415**

Grilled with black recado, creamy avocado, chipotle dressing and green dill salad

**NEW YORK \$520**

New York cut with grilled vegetables, truffled mashed potatoes and mushroom sauce

**RISOTTO AND CORN MUSHROOM \$210**

Creamy corn mushroom rice

**PLIN RAVIOLI \$195**

Ricotta cheese and spinach filling, sautéed zucchini squash and seasonal mushrooms

**ROASTED CAULIFLOWER \$240**

Roasted cauliflower with noisette butter, romanesco sauce, pistachio pesto and caramelized nuts

\*Prices in Mexican pesos including taxes.

