MENU

starter Your paragraph text

SALAD & BURRATA, ARUGULA, CHERRY TOMATOES CURED IN BASIL,, ROASTED NUTS IN CAYYENE PEPPER, CUCUMBER, ROASTED PEACH PASIÓN FRUIT DREASSING
BAGUETTE IN PATA NEGRA PROSCIUTTO WITH TOMATOES OLIVE OIL SAUCE BASIL BASLMIC GLAZED ON THE TOP

main

MUSHROOM ROSOTTO
HALIBUT FISH IN A CAPPER, SHALLOTS
WHITE WINE SAUCE. ROASTED
ESPARAGUS

dessert

CLÁSICO CRÈME BRÛLÉE