



RESTAURANT
WINE BAR & COCKTAILS

ENGLISH



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APPETIZERS

SALMON & SOLE CEVICHE, RED ONION, CORIANDER AND JALAPEÑO CHILE, TOPPED WITH A BEETROOT TARTARE

FARM EGG MOLLET WITH CRUNCHY POTATOES, BACON AND BAKED TOMATO RAGU OVER BRIE CHEESE BROTH

PANKO BREADED SHRIMP, SALMON TARTARE WITH LIME AND CIBOULETTE AND SMOKED ROCOTO CHILE SAUCE

GOLDEN VEAL SWEETBREADS WITH SERRANO HAM SHAVINGS OVER "TUMACA" BREAD WITH OLIVE OIL AND SHERRY VINEGAR, FRESH YELLOW CORN SOUP

APPLE AND GOAT CHEESE TARTE TATIN, WITH CASHEW NUT CREAM AND MICROGREENS

ENDIVE, RADICCHIO ROSSO, AND SPINACH SALAD, MARINATED ZUCCHINI, GRIDDLED RICOTTA, PECAN NUTS WITH BASIL PESTO AND HONEY VINAIGRETTE

PORK & VEGETABLE SPING ROLLS SERVED WITH MANGO, PINEAPPLE, CORIANDER AND JALAPEÑO SAUCE, PEANUT SAUCE

OYSTERS HALF DOZEN OYSTERS SERVED WITH LEMON WEDGES & VEGETABLES CEVICHE

MAIN COURSES

RIBEYE STEAK WITH POTATO GRATIN, BONE MARROW, GRILLED PROVOLETA CHEESE AND CRIOLLA VINAIGRETTE

LAMB KAFTA WRAPED IN BACON WITH MUSHROOM CONFIT VINAIGRETTE AND SILKY PURÉE OF CABUTIA SQUASH AND COCONUT MILK

DUCK CONFIT WITH SAUTÉED SPINACH, PEAR AND CAJÚ NUT PURÉE, GRUYÈRE CROQUETTE, JUS DE CANARD

SOY SAUCE AND SESAME MARINATED PORK FLANK STEAK WITH LENTIL LATINA SALAD, ROASTED PLÁTANO MACHO AND SPICED PINEAPPLE PURÉE

SALMON WITH GRIDDLED POLENTA WITH BLUE CHEESE, SAUTÉED SPINACH, MUSHROOMS MARINATED IN BALSAMIC VINEGAR AND BROWN SUGAR, ENDIVES

ZAFFRON MILANESE RISOTTO WITH SAUTÉED PORTOBELLO MUSHROOMS, BRAISED OSSOBUCO AND GREMOLATA

POTATO & RICOTTA GNOCCHI WITH SHRIMP, BROCCOLI AND BAKED TOMATO, SHRIMP BUTTER, CIBOULETTE AND BREAD CRUMBS

BRAISED LAMB AND EGGPLANT RAVIOLI WITH LAMB BROTH & BUTTER SAUCE, PECORINO AND FAVA BEANS, BAKED TOMATO, MINT AND PARSIL PESTO



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SUSHI

SPECIAL ROLLS & OSHI SUSHI

CRISPY SHRIMP ROLL (8 PIECES)

CRISPY SHRIMP MAKI COVERED WITH CURRY TOASTED PEANUT DUST WITH CHILE, BASIL AND PINEAPPLE CEVICHE, ORANGE AND THAI YELLOW CURRY JAM.

FRESH SALMON & CREAM CHEESE CRISPY ROLL (8 PIECES)

SALMON, AVOCADO, PHILLY CHEESE AND MANGO MAKI BREADED IN POTATO FLAKES, SERVED WITH TERIYAKI SAUCE. NO RICE.

OCTOPUS TIRADITO

SPANISH OCTOPUS, ORIENTAL STYLE LECHE DE TIGRE, CORIANDER, SMOKED CHILE SAUCE, OLIVE OIL & ORANGE DUST AND BLACK OLIVE POWDER.

BUENOS AIRES ROLL (8 PIECES)

SHRIMP, AVOCADO AND PHILADELPHIA CHEESE, WITH FRESH SALMON OUTSIDE, TOPPED WITH BLACK SESAME SAUCE.

SALMON TOSTADAS MEXICANAS (6 PIECES)

"SASHIMI" SALMON GRAVLAX OVER HOMEMADE CRACKERS WITH BEAN & JALAPEÑO MAYO, CORN KERNELS, RED ONION AND AVOCADO SLICES.

RED TUNA TARTARE OSHI SUSHI (8 PIECES)

WITH MANGO SLICES AND DIJON A L'ANCIENNE MOUTARDE OVER MOLDED RICE, BURNT MANGO AND COCONUT MILK SAUCE, TOASTED COCONUT FLAKE.

VEGGY OSHI SUSHI (8 PIECES)

RICE PIECES STUFFED WITH AVOCADO AND SESAME SEEDS, TOPPED WITH GRILLED PORTOBELLOS WITH OYSTER SAUCE SYROP, SHIITAKE AIR AND KALE IN TEMPURA.

MAKIS (9 PIECES)

NAMASAKE

FRESH SALMON

CALIFORNIA ROLL

KANIKAMA & AVOCADO

NEW YORK ROLL

SALMON & AVOCADO

PHILADELPHIA ROLL

SALMON, AVOCADO & PHILADELPHIA CREAM CHEESE

NIGIRI SUSHI

SALMON (11 PIECES)

ASSORTED (11 PIECES)

SASHIMI

RAW FISH SLICES (20 PIECES)

SALMON

ASSORTED

COMBINED DISHES

7 & 6

ASSORTED MAKIS & NIGIRI

7 & 6

MAKIS & NIGIRI ONLY SALMON

ICHIBAN

6 MAKIS, 7 NIGIRI, 5 PIECES OF SASHIMI

ICHIBAN ALL SALMON

6 MAKIS, 7 NIGIRI, 5 PIECES OF SASHIMI ONLY SALMON

KOI (FOR TWO PEOPLE)

13 MAKIS, 11 NIGIRI, 15 PIECES OF SASHIMI

KOI ALL SALMON (FOR TWO PEOPLE)

13 MAKIS, 11 NIGIRI, 15 PIECES OF SASHIMI ONLY SALMON

BOWL OF RICE

SUSHIMAN NICO BARBEITOS

EVENTUALLY THE DISHES FROM THE SUSHI BAR AND THE KITCHEN MAY HAVE
DIFFERENT TIMING. TIP NOT INCLUDED.



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DESSERTS

OFELIA

DARK CHOCOLATE BROWNIE WITH HAZELNUTS, CACAO GANACHE, RASPBERRY SORBET,
WILDBERRIES JAM, WHITE CHOCOLATE & VANILLA CREAMY MOUSSE

DANZÓN CHEESECAKE

WITH BERRIES AND WILD BERRY SAUCE

CARAMELIZED APPLE CAKE

STUFFED WITH VANILLA "CREMOSO", WHISKY FLAVORED BISCUIT, VERY FRESH GREEN APPLE
SORBET AND TOFFEE SAUCE

WARM DULCE DE LECHE SOUFFLÉ FONDANT

"ARROZ CON LECHE" ICE CREAM, DULCE DE LECHE CORNET

LEMON TRIFLE

LEMON BISCUIT, LEMON CREMOSO, FRESH GRAPEFRUIT SORBET, TORRONTÉS WINE & VANILLA
GELÉE, ITALIAN MERINGUE

DDL: (DULCE DE LECHE TO SHARE)

DDL FLAN, DDL ALFAJOR ROGEL, DDL CRÊPES, DDL ICE CREAM

WARM CHOCOLATE FONDANT

CLASSIC, WITH PASSION FRUIT SAUCE, CACAO PAPER AND LIME ICE CREAM

ICE CREAM

WITH STRAWBERRY, CHOCOLATE OR DULCE DE LECHE SAUCE

DESSERT SAMPLING