



RESTAURANT
WINE BAR & COCKTAILS

ENGLISH



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APPETIZERS

SALMON & SOLE CEVICHE, GINGER JUICE, RED ONION, JALAPEÑO CHILI, SOY SAUCE AND LIME JUICE. SWEET POTATO QUENELLE, CRISPY ONION RINGS, CAJU NUTS.

FREE RANGE EGG MOLLET OVER CHEESE AND WILD MUSHROOMS CROQUETTE, CARAMELIZED ONION AND BROWN STOCK

SAUTÉED SHRIMP WITH SHRIMP AND ORANGE EMULSION, BLACK BEANS SALAD WITH CUCUMBER PICKLES AND AJÍ AMARILLO

SAUTÉED VEAL SWEETBREADS WITH SILKY CARROT PURÉE, BROCCOLI, PROVOLETA CHEESE AU GRATIN, SWEET CHILI SAUCE

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

SPINACH, ASPARAGUS AND BAKED TOMATO SALAD, TOASTED BRIOCHE WITH SMOKED SALMON & GOAT CHEESE, TOASTED ALMOND VINAIGRETTES

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 PANZANELLA SALAD AND POTATOE & SOFT ROASTED GARLIC PURÉE

BRAISED LAMB SHANK WITH QUINOA SALAD, PORTOBELLO MUSHROOMS ESCABECHE, LAMB SAUCE

GRIDDLED ÑANDÚ (RHEA) WITH BONITO BEAN AND PEAR PURÉE, ORANGE SAUCE WITH CORIANDER AND SPICY MUSTARD

HONEY, CORIANDER AND BLACK PEPPER MARINATED PORK FLANK STEAK WITH GREEN CURRY DRESSING, SWEET POTATO & PINEAPPLE PURÉE, TASTED PEANUTS

COCONUT CRUSTED SALMON, VENERE RICE WITH CARAMELIZED PINEAPPLE, MANGO AND PANKA CHILE SAUCE

CORN RISOTTO WITH PORK SHOULDER, PORTOBELLO MUSHROOMS, BOK CHOY AND FETA CHEESE

POTATO & ITALIAN SEMOLINA CAVATELLI WITH SHRIMP, ASPARAGUS AND CHORIZO CANDELARIO WITH BUTTER AND ROASTED GARLIC SAUCE, PECORINO CHEESE

BUTTERNUT SQUASH RAVIOLI WITH DIJON MUSTARD, BEURRE NOISSETTE SAUCE, SAUTÉED SPINACH, ORANGE SYRUP AND TOASTED ALMONDS



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SUSHI

COMBINED DISHES

ICHIBAN CLASSIC

6 MAKIS, 7 NIGURI (SALMON & WHITE FISH), 6 PIECES MIX SASHIMI

ICHIBAN ROYALE

6 MAKIS, 7 NIGURI (SALMON, WHITE FISH, RED TUNA, SHRIMP), 6 PIECES MIX SASHIMI

KOI CLASSIC (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON & WHITE FISH), 12 PIECES MIX SASHIMI

KOI ROYALE (FOR TWO PEOPLE)

16 MAKIS, 11 NIGURI (SALMON, WHITE FISH, RED TUNA, SHRIMP), 12 PCS MIX SASHIMI

COMBINED ROLLS (24 PIECES)

16 ASSORTED MAKIS, 8 SPECIAL ROLLS

SPECIALS

CRISPY SHRIMP ROLL (8 PIECES)

PANKO BREADED SHRIMP WITH AVOCADO, CHARRED JALAPEÑO CHILE EMULSION,
SMOKE PAPRIKA OIL AND RICE & SAFFRON CRACKERS

RED TUNA TOSTADAS MEXICANAS (6 PIECES)

"SASHIMI" RED TUNA GRAVLAX OVER HOMEMADE CORN TORTILLAS WITH AVOCADO,
CORN KERNELS, RED ONION AND CORIANDER. AVOCADO & OLIVE CREAM, TOGARASHI

FRIED NIKKEI OSHI (8 PIECES)

WHITE FISH CEBICHE OVER PANKO BREADED FRIED RICE NIGIRI, WITH HUANCAÍÑA SAUCE AND JALAPEÑO
PICKLE

PORTOBELLO & KALE 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

SALMON TATAKI

SEARED SALMON WITH LECHE DE TIGRE FOAM,
MANGO & AJÍ AMARILLO CREAM, BLACK BEAN CRUMBLE

CRISPY ROLL (8 PIECES)

FRIED PANKO BREADED ROLL OF SALMON, PHILA AND AVOCADO WITH CHILE AND
PASSION FRUIT SAUCE

NIGURI, SASHIMI, MAKIS

NIGURI SUPREME (15 PIECES)

SALMON, WHITE FISH, RED TUNA, SHRIMP

SASHIMI SURTIDO (20 PIECES)

SALMON, WHITE FISH, RED TUNA

NEW YORK ROLL (9 PIECES)

SALMON & AVOCADO

PHILADELPHIA ROLL (9 PIECES)

SALMON, AVOCADO AND CREAM CHEESE

GOHAN RICE BOWL

SERVED WARM TOPPED WITH MIX TOASTED SESAME SEEDS AND NORI SEAWEED

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 BOX

MERINGUE BOX FILLED WITH DULCE DE LECHE AND VANILLA PASTRY CREAM OVER
PECAN NUTS CAKE, CHOCO CHIP DDL ICE CREAM, DDL SAUCE

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