



AMERICAN *Nouvelle* and Rustic CONTEMPORARY MEXICAN FOOD

Tortilla Chowder Gratinada \$115

Creamy roasted tomato and pasilla negro-dark chicken broth served with diced grilled chicken, avocado and vegetables. Served with melted Chihuahua cheese and toasted pasilla Negro

Tomatoes and Roasted Beets Salad \$130

Local greens, gazpacho vinaigrette, basil oil and goat cheese

Caprese Salad \$140

Organic local tomatoes, mozzarella, balsamic reduction and pesto

Baby Spinach and Grilled Portobello Salad \$145

Grilled pears, shaved red onions, warm bacon-mustard vinaigrette Parmigiano Reggiano

Field Mushrooms Bruschetta \$148

Grilled garlic bread, fontina cheese, herbs and olive oil

Spanish Octopus \$150

Lemon puree, warm baby arugula, chile oil and Mediterranean salt

Spicy Adobo al Pastor Shrimp \$160

Chunky rustic guacamole garnished with tortilla Julienne

Ensenada Mussels and Fries \$168

Shallot, garlic, red onion, cilantro, white wine broth

Veggie Plate \$245

Local organic vegetables, sautéed spinach, grilled Portobello mushroom, slow roasted tomatoes sauce, balsamic glaze

Pan Seared Chicken Breast \$260

Au juice with mushroom risotto, chile guajillo warm oil and crispy Onions

Seafood Cannelloni \$275

Lobster, shrimp and fish, fresh pasta, tomato- basil sauce, Parmigiano Reggiano

Red Snapper Papillote \$300

Sautéed baby Spinach, white wine sauce, capers and asparagus

Sunflower Seeds Encrusted Flounder \$320

Bake flounder over a chunky vegetables succottage and creamy corn sauce finished with chile de arbol oil

Honey-Brined and Smoke Pork Tenderloin \$330

Gingered sweet potato mash, pineapple-jalapeño marmalade Port wine sauce

Short Ribs \$355

Tamarind, balsamic braced short ribs, topped with shallot marmalade and radishes, potato pure and organic vegetables

Caramelized Sea Scallop \$378

Buerre blanc, pickled Serrano's, sauté spinach, drunken tequila raisins

NY Steak \$410

Arugula, black pepper sauce & pommes frites

11% Tax and Gratuity are not included / Ask you waiter for the daily desserts

ALVARO OBREGON STREET, c 1505 in San Jose

*We are located in the Gallery District, around the corner from Ida Victoria Gallery and two blocks from the church.
Just a stroll away from San José's main town plaza.*