

MARPLATA

This Menu is product of the work of chefs Ramses (Berlin) & Leo (Mexico).
We recommend 3-4 plates per person. All plates can be shared.
Ask for our daily specials.

Serrano ham with cantaloupe
\$150

Smoked fries with homemade ketchup and blue cheese dressing
\$110

Mix of organic leaves from Rancho Paraíso with green beans, leek and miso dressing
\$150

Mahi-mahi ceviche with cucumber, mango and ginger
\$210

Shrimp with corn and chilorio (4 pieces)
\$160

Homemade fettuccine with creamed wild salmon
\$220

Smoked marlin with tomatillo, horseradish and chard
\$200

Zarandeado octopus with romesco sauce and peppermint pesto
\$250

Salt baked beetroot, with brown butter and caramelized nuts
\$140

Red snapper in parsley and chalots butter, with pipian and baby vegetables
\$250

Mozzarella with pistachio and confit cherry tomato
\$160

Fried cauliflower with hummus, hibiscus and pine nuts
\$160

Chicken wings with potato puree and homemade gravy (4 pieces)
\$125

Silroin hamburger in homemade bread, caramelized onion, fontina cheese and guacamole
\$250

NY steak (400 gr) / Hanger steak (200 gr) with vegetables of the season
\$400 / \$250

Pork rack with sweet potato puree and broccoli
\$220

Apple and pear crostata with vanilla ice cream (made at the moment)
\$120

Jackfruit custard with desert fruits
\$120

Belgian chocolate sundae
\$120