



cold appetizers

fresh mozzarella, heirloom tomatoes, arugula, basil pesto, 25 year aged balsamic vinegar	12
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	14
truffled local yellow tuna tartare, avocado, wakame, togarashi aioli	15

salads

“mixed green salad”, cucumbers, cherry tomatoes, garbanzo beans, celery, black olives, honey mustard dressing	11
“spinach salad”, tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette	11
“arugula-beet salad”, hazelnut nut crusted goat cheese, orange segments, raspberry vinaigrette	11
watercress salad: avocado, cucumber, baby greens, mango, crispy quinoa, guava dressing	11
“cobb” chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	15

(add chicken 8, snapper 13, tuna 15, lobster tail 15)

gluten free bread available

pasta

ask your server to have your custom-made gluten free pasta with any of the sauces in our menu

seafood & meats

pan seared local yellow fin tuna, sauté chili garlic broccolini,
sicilian sauce, (olives, capers, cherry tomatoes, oregano) 29

“zuppa di pesce” lobster tail, jumbo shrimp,
lobster tomato broth, cherry tomato, fresh basil, gluten free toast 29

baked local red snapper filet, seafood risotto, bisque espuma 28

8 oz beef fillet mignon, scalloped potatoes, sauté bacon-green beans
(add 4oz lobster tail 15) 46

chicken piccata, lemon & caper sauce, mixed vegetables 21

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25