



DINNER MENU

From 12:00 pm to 09:00 pm

Starters

Lobster & Avocado Salad

Lobster, dried cranberries, avocado, feta cheese and green apple dressing
Langosta, arándanos secos, aguacate, queso feta y aderezo de manzana verde
\$25

Beef Carpaccio

Olive oil, parmesan cheese, avocado and capers vinaigrette
Aceite de oliva, queso parmesano, aguacate y vinagreta de alcaparras
\$19

Tuna Tataki & Avocado

Seared tuna with sesame seed crust, chives and soy sauce
Tuna sellada con una costra de semillas de sésamo, cebollín y salsa de soya
\$20

Conch Carpaccio

Served with lime ashes aioli, parmesan cheese, avocado, red onion and capers
Servido con aioli de ceniza de limón, queso parmesano, aguacate, cebolla morada y alcaparras
\$19

Tuna Tartare

Tuna, tomato and avocado marinated with olive oil, sesame oil, ají aioli and lime ashes
Tuna, tomate y aguacate marinados en aceite de oliva, sésamo, aioli de ají y ceniza de limón
\$22

Wontons

Filled with shrimp, fish and mozzarella cheese, Thai sauce, chives and ginger
Rellenos de pescado, camarón y queso mozzarella, salsa Thai, cebollín y jengibre
\$18

Tempura Shrimps

Shrimps and seasonal vegetables tempura with Teriyaki sauce
Camarones y vegetales tempurizados, con salsa Teriyaki
\$22

Prosciutto Croquettes

With garlic aioli and bird's beak chili

Servidas con alioli de ajo y alioli de chile de árbol

\$17

Scallops in White Wine

Seared with garlic, peperoncino and white wine

Sellados con ajo, peperoncino y vino blanco

\$28

Mustard Mussels

Sautéed mussels with garlic, white wine, coriander and lime

Mejillones salteados con ajo, vino blanco, cilantro y limón

\$24

Roman Style Calamari

Calamari breaded in flour, fried onion with garlic and basil sauce accompanied with traditional tartare sauce

*Calamares rebozados en harina, cebolla frita con salsa de ajo y albahaca
acompañado con tradicional salsa tártara*

\$28

Watermelon Tataki

Grilled watermelon with pumpking seeds and sesame oil

Sandía al grill con vinagreta de semillas de calabaza y aceite sésamo

\$27

Salads & Soups

Lobster Bisque

Grilled lobster, cream and zamat
Langosta a la parrilla, crema y zamat
\$28

Mushrooms Soup

With an elegant touch of truffle oil
Con un elegante toque de aceite de trufa
\$21

Coliflower Soup

Grilled coliflower, pumpkin seeds, and almonds
Coliflor a la parilla, semillas de calabaza y almendras
\$20

Lentil Soup

Stewed lentils with curry and coconut milk
Lentejas guisadas con curry y leche de coco
\$19

Farm Salad

Lettuce mix, candied pecans, avocado, grilled chicken, artichoke, feta cheese
and peanut dressing
*Mix de lechugas, pecanas caramelizadas, aguacate, pollo a la parrilla,
alcachofa, queso feta y aderezo de maní*
\$22

Kale & Beet Salad

Beet, mushrooms, candied pecans, goat cheese, avocado, capers
and parmesan dressing
*Remolacha, champiñones, pecanas garapiñadas, queso de cabra, aguacate,
aderezo de alcaparras y parmesano*
\$25

Pastas

Tomato & Basil Spaguetti

Garlic, olive oil *Ajo, aceite de oliva*

\$28

With chicken or shrimp \$29

Spaghetti Frutti di Mare

Clams, shrimp, mussels, tomato, garlic and Parmigiano Reggiano

Almejas, camarones, mejillones, tomate, ajo y queso Parmesano Reggiano

\$35

Lobster Ravioli

Homemade ravioli filled with lobster and goat cheese, pink sauce

Ravioles hechos en casa rellenos de langosta y queso de cabra, salsa rosa

\$38

Basil Fettuccine

Homemade basil pasta, shrimp, caramelized onions, cream, mushrooms
and parmesan cheese

*Pasta hecha en casa con albahaca, camarones, cebolla caramelizada,
champiñones y queso parmesano*

\$19

King Crab Tortellini

Homemade Tortellini, filled with butter king crab and ricotta cheese,
shrimp and Jack Daniel's sauce

*Hechos en casa, rellenos de king crab a la mantequilla y queso ricotta,
salsa de camarones y Jack Daniel's*

\$22

Specialties

Beef Tenderloin 10 oz

Served with mushroom risotto, grilled vegetables, mustard and pink pepper sauce
Servido con risotto de champiñones y vegetales asados, salsa de mostaza y pimienta rosada
\$40

Tomahawk 20 oz

Black garlic and lemon butter, baked potato stuffed with Philadelphia cheese, bacon and chipotle
Mantequilla de ajo negro y limón, papa horneada rellena de queso Filadelfia, tocino y chipotle
\$85

Surf & Turf

10oz skirt and shrimp served with mashed potatoes and grilled season vegetables
accompanied with homemade gravy
10oz entraña y camarón servido con puré de papas y vegetales de temporada al grill
acompañado con gravy de la casa
\$55

Muna's Burger

7oz grilled beef, jalapeño jam, Swiss cheese, crispy bacon, chipotle aioli with house potatoes
7oz carne al grill, mermelada de jalapeño, queso suizo, tocino, aioli de chipotle y papas de la casa
\$25

Menier Fish

Served with menier sauce, grilled vegetables and basmati rice
Servido con salsa menier, vegetales al grill y arroz basmati
\$29

Grilled Octopus

Orange and roasted ginger sauce, fried potato strips and chipotle aioli
Salsa de naranja y jengibre rostizado, tiras de papa y alioli de chipotle
\$40

Stuffed Lobster

Lobster tail stuffed with bacon, mushrooms, gratin with mozzarella cheese
and champagne butter sauce

*Cola de langosta rellena de tocino y champiñones, gratinada con queso mozzarella
y salsa de champagne con mantequilla*

\$50

Meloso Rice with Calamari & Shrimp

Calamari, shrimp, arborio rice, mixed vegetables and olives

Calamar, camarón, arroz arborio, vegetales mixtos y aceitunas

\$30

Veggie Curry

Three curry sauce with coconut milk, tomato, seasonal vegetables and basmati rice

Salsa de tres currys, leche de coco, tomate, arroz basmati y vegetales al grill

\$26

With chicken or fish \$32