

APPETIZERS

Fresh Oysters

6 Costa Rican Oysters from Chira Island
₱9 000

Smoked Oysters

Oysters lightly smoked in a garlic mojo sauce and coconut milk
₱9 000

v♣ Passion Fruit Gazpacho

Cold soup based on tomato, cucumber, passion fruit, and sherry vinegar
₱6 000

Tuna Tartare

Sourdough Bread, chives, crispy chili oil, creamy avocado
₱7 900

Fish Croquettes

Croquettes, house mayonnaise, pejibaye foam
₱7 500

v♣ Ayote Cream

Pumpkin Cream, La Vera paprika, coconut milk, mini baguette
₱6 800

Shrimp Carpaccio

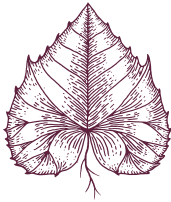
Citrus Sauce, arugula, pickled radish
₱9 500

Seasonal Catch Carpaccio (Seasonal)

Lightly marinated, served with mini brioche toast, celery, chives
and Grana Padano
₱7 900

Yogurt, house-made Pickles, and Tomatoes

Labneh, fermented pickles, nixtamalized tomatoes, and house breads
₱6 000



MAIN COURSES

Skirt Steak or Tenderloin

Bok choy, confit cherry tomatoes, root vegetable purée

Skirt Steak: ₺16 500 | **Tenderloin:** 14 500

White Fish

Squash purée with curry and butter, green oil, chard, house-made mushrooms, house-made kimchi

₺15 500

Chicken Breast in Bell Pepper Sauce

Truffled Potato Mille-Feuille. Confit tomatoes
mixed salad, house-made kimchi

₺13 000

Paccheri and Mussels

Short pasta in velouté sauce, tomato, mussels, and clams sautéed
in butter, national salumi, garlic, and wine

₺14 800

Caesar Salad

Fresh lettuce, house-made Caesar dressing, sourdough bread croutons

₺9 500 | **Chicken:** ₺13 000 | **Shrimp:** ₺14 500

🌱 Grilled Cauliflower with White Miso Sauce

Sautéed vegetables, spiced seed mix, crispy chickpeas

₺12 500

🌱 Red Curry

Coconut milk sauce and vegetable broth, basmati rice,
sautéed vegetables, roasted eggplant and oyster mushrooms

₺12 500 | **Shrimp:** ₺14 500

🌱 Lentils and Pipián

Lentils cooked in mushroom stock, roasted cabbage/ coles,
baked pipián (squash) stuffed with vegetables

₺12 500 | **Tenderloin:** ₺14 500