

Embark on a journey of culinary excellence as you savor our exquisite tasting menu, thoughtfully curated to feature our most celebrated and renowned dishes.

**Purslane "Tamal"**

Panela Cheese - "Mole Encacahuatado"  
Pumpkin Flower Sauce

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**Pork Cochinita Gyozas**

"Xnipec Salsa" - Ponzu Citrus Sauce -  
Guajillo Oil

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**Crab Flauta**

Avocado - Apple - Celery - Yuzu Citrus

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**Black Risotto**

Octopus Slices drizzled in a Habanero Aioli

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**Picaña Prime & Black "Mole"**

Cauliflower Purée - Caramelized Carrot

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**"Al Pastor" Sea Bass**

Pineapple Purée - "Pico de Gallo" Sauce -  
Roasted Lime

OR

**Beef Tenderloin with Cauliflower Purée**

Roasted Garlic - Fried Onion -  
Mushrooms - Black Garlic - Beef Au Jus

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**Chocolate Ingot**

Passion Fruit Cream - Chocolate Cake -  
Coconut Mascarpone - Tangerine

OR

**Barley Flan**

Adorned with Guava,  
Crisp Almond-Coconut Crunch,  
and drizzled with Caramel Sauce.

# APPETIZERS

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## **Lobster Mac & Cheese**

Macaroni - with creamy lobster bisque,  
manchego cheese - and of  
freshness chives.

26

## **Vallarta Style Spring Rolls (3 pcs.)**

Tuna - Shrimp - Cream Cheese -  
"Chipotle" - "Piloncillo" - Macha Sauce

19

## **Pork Cochinita Gyozas (3 pcs.)**

Xnipepec Sauce - Ponzu Citrus  
Sauce - Guajillo Chili Oil

19

## **Pork Belly**

"Guacamole" - Cabbage Salad -  
Tortilla

38

## **Crab Flauta**

Avocado - Apple - Celery -  
Yuzu Citrus

30

## **Grilled Shrimp Aguachile**

Grilled shrimp - Green Aguachile -  
"Rasurada Sauce" - Avocado

35

## **Mahi Mahi "Ceviche"**

Coconut Milk - Pico de Gallo -  
Cucumber - Avocado - Mango

30

# APPETIZERS

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## **Grilled Prime Empanada**

Smoke morita cream - cilantro and  
pistachio chimichurri - arugula

16

## **Tuna Tostada (3 pcs)**

Olive & Lemon Dressing -  
Serrano Mayonnaise - Avocado -  
Sesame Seeds

22

## **Black Risotto**

With habanero aioli - adorned by  
octopus slices - and essence squid ink.

30

## **Truffle Alfredo Pasta**

Adorned with Parmesan Cheese and  
Black Truffle Oil.

25

# SOUPS & SALADS

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## **Roasted Tomato Soup**

Smoked With Mesquite -  
Goat Cheese

20

## **Rosmani Salad**

Berry Sorbet - Strawberry -  
Goat Cheese - Mezcal - Candied Pecans -  
Sunflower Seeds.

20

## **Beetroot Salad**

Creamy Mascarpone - Arugula  
- Olive Dressing - Pistachio

18

# MAIN COURSES

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## **Al Pastor Sea Bass**

Pineapple Puree -  
'Pico de Gallo' Sauce -  
and Roasted Lime.

53

## **Roasted Salmon with Pumpkin Flower Sauce**

"Esquites" With "Macha"  
Sauce - Parmesan Cheese -  
Pea - "Hoja Santa" Purée

46

## **Picaña Prime & Black "Mole"**

Paired with a Black Mole,  
accompanied by Cauliflower Purée  
and caramelized Carrots.

48

## **Beef Tenderloin with Cauliflower Purée**

Paired with a Cauliflower Purée -  
Crispy Fried Onion - Sautéed Mushrooms -  
Black Garlic - and Beef Au.

62

# OUR GRILL

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## **Grilled Octopus**

Braised in a rich adobo sauce,  
accompanied by brussels sprouts.

50

## **Cornish Hen**

Tender Chicken paired with a bed of  
arugula, cheese and drizzle  
Dijon mustard sauce.

36

## **Rib Eye Prime 14oz**

14 oz of Prime cut meticulously cooked on the  
Vesuvio grill, enhanced by our rich  
black garlic dressing.

60

## **Cowboy Prime 14oz**

14 oz Prime cut, black garlic dressing.

65

## **New York American Wagyu**

14 oz Prime cut, black garlic dressing.

80

ADD A SIDE FOR +11 usd

Truffle Fries with Parmesan Cheese

Rosmaní Salad

Brussels Sprouts with “Anguila” Sauce Dressing

“Esquites” with “Macha” Sauce

Truffle Aligot

# TACOS

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## **Short Rib Tacos (3pcs.)**

Guacamole Sauce - Caramelized Onion -  
Gratinated Cheese

24

## **Rib Eye "Cachetada" (3 pcs.)**

Flour Tortilla - Gratin Cheese  
-Tzatziqui - Pico de Gallo Sauce -  
Caramelized Onions - Fries

26

# DESSERTS

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## **Corn Bread**

Made with fresh Corn and accompanied by  
homemade Guava 'Ate' and a  
of Candied Pecans.

19

## **Chocolate Ingot**

Passion Fruit Cream - Chocolate Cake -  
Coconut Mascarpone & Tangerine

19

## **Jackfruit Millefeuille**

Puff Pastry - Whipped Cream With  
Red Berries - Jackfruit Crème Brûlée -  
Jackfruit Ice Cream

23

## **Barley Flan**

Adorned with Guava,  
crisp almond-coconut crunch,  
and drizzled with Caramel Sauce.

19