

Lunch Menu

Available from 12:00 to 17:00



Starters

Mussels with Mezcal \$15
Steam with Heavy Cream – Top of
“Cotija” Cheese – Side with Fries and
Black Truffle Dressing

Seared Tuna Tiradito \$17
Pumpkin Seed Sauce -
Orange Glazed - Cilantro - Avocado

Rosmaní Salad \$15
Raspberry Quenelle – Strawberry –
Goat Cheese – Mezcal – Candied Pecans
– Candied Sunflower Seeds

Salmon Tostada \$16
Mango - Pumpkin Seed -
Habanero Mayo - Ponzu Sauce

Vallarta Style Spring Roll (3 pcs.) \$15
Tuna - Shrimp - Cream Cheese - “Chipotle” -
“Piloncillo” Macha Sauce

Lobster Mac & Cheese \$15
“Chicharrón” - Muenster Cheese - Masago

Mains

Special of the week

Rib Eye Prime 14oz with \$47.50
Truffle Dressing
Fries - Black Truffle Dressing

Al Pastor Sea Bass \$40
Pineapple Purée –
“Pico de Gallo” Sauce
– Roasted Lime

Roasted Salmon with \$27.50
Pumpkin Flower Sauce
Street Style “Esquites” With
“Macha” Sauce and Parmesan Cheese
– Pea and “Hoja Santa” Purée

Rib Eye Prime Oscar’s Style \$52.00
Rib Eye Prime Oscar’s Style chipotle
crab meat – fries – black truffle dressing

Tacos

Tacos Gobernador 3pcs. \$17
Shrimp - Chorizo - Pepper with
Chipotle

Short Rib Tacos 3pcs. \$18
Guacamole - Caramelized Onion -
Gratinated Cheese

Shrimp and Chorizo Tacos 3pcs. \$17
Gratinated Cheese - Pineapple -
Pico de Gallo Sauce - Chipotle Dressing

Rib Eye “Cachetada” \$10
Flour Tortilla – Gratinated Cheese
– Tzatziqui – Pico de Gallo Sauce –
Caramelized Onions – Fries

Desserts

Grilled Corn Bread \$17
Corn – Homemade Guava “Ate”
– Candied Pecans

Basque Burnt Cheesecake \$17
With Red Cactus Fruit Sauce -
Chocolate Wafer

Mango “Mostachon” Cake \$17
Walnut Cake - Cream Cheese Betum -
Mango Slices - Lemon Grass Syrup -
Mango Mousse

Chocolate Piñata \$17
Chocolate mousse – Vanilla Ice Cream
– Tomatillo Sauce - Raspberry Sauce -
Passion Fruit Sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

