

# CASA Ó

## SUGERENCIAS

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Lentil curry soup with potato soufflé (300ml)	\$195
Tender artichoke, cheese sauce, chips and chives	\$325
Josephine salad	\$295
Grilled shrimp with olive oil, parsley and eureka lemon (5 pieces)	\$590
Profiteroles, vanilla ice cream and chocolate sauce	\$225

## STARTERS

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<b>Hummus</b> , chiles toreados, olive oil, paprika, and pita bread (160g)	\$205
<b>Raw hamachi</b> with ponzu sauce (80g)	\$360
<b>Shaved smoked salmon</b> , capers, serrano, red onion, lemon juice, and olive oil (120g)	\$415
<b>White ceviche</b> , tomato, lemon, and crispy tempura (120g)	\$335
<b>Filet carpaccio</b> , parmesan, arugula (100g)	\$325
<b>Marinated tuna toast</b> , avocado, spicy mayo, crispy vegetables (50g)	\$140
<b>Shaved Ensenada abalone</b> with chipotle (80g)	\$310
<b>Braised rib tacos in their juices</b> , salsa martajada (4 pcs.)	\$355
<b>Crispy duck tacos</b> with plum sauce (6 pcs.)	\$330
<b>Fondue and fig croquettes</b> in different textures (8 pcs.)	\$205
<b>Goat cheese soufflé</b> with black olives and cherry tomatoes	\$295

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## FLORA

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<b>Artichoke carpaccio</b> , mushroom, apple, and parmesan	\$345
<b>Roasted Portobello</b> , burrata, balsamic reduction, and arugula	\$315
<b>Green salad</b> , grilled asparagus, Provencal dressing	\$210
<b>Greek salad</b> , cucumber, tomatoes, Kalamata, avocado, onion, parsley, and feta cheese	\$210

## SPOON

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<b>Roasted mushroom cream</b> , truffle essence, and croutons (300 ml)	\$195
<b>Onion soup</b> , croutons, and gruyere (400 ml)	\$225
<b>Vegetable soup</b> , spinach, asparagus, pumpkin, broccoli, carrot (300 ml)	\$195

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## MAIN COURSES

<b>Truffled spaghetti</b> , Parmesan, and pepper.	\$425
<b>Penne</b> with tomato sauce and warm burrata.	\$395
<b>Pappardelle</b> with braised short rib and sautéed peppers (120 gr).	\$435
<b>Provençal-style fish</b> with herb vinaigrette and heirloom tomatoes (200 gr).	\$475
<b>Cedar plank salmon with pesto</b> , sautéed vegetables, and mashed potatoes (200 gr).	\$475
<b>Salt-crusted fish</b> with charred kale and broccolini (1 kg).	\$1,060
<b>Duck confit</b> with mushroom and bacon rice (250g).	\$510
<b>Steak and fries (200 gr).</b>	\$610
<b>Charcoal-grilled entrecote</b> (black onyx) with asparagus (400 gr).	\$940

*Choose from: béarnaise, toasted bone marrow, or morel mushroom sauce.*

## SANDWICHES

<b>Rib eye baguette</b> , caramelized onion, cheese dip (180 gr)	\$465
<b>Hamburger Ó</b> , gruyere cheese, truffle, tartar sauce, fries (200 gr)	\$465

## DESSERTS

<b>Chocolate cake</b> with marzipan ganache and ice cream (125 g)	\$225
<b>Thin apple tart</b> with vanilla ice cream (1 pc.)	\$225
<b>Chocolate and hazelnut fondant</b> with hazelnut ice cream (1 pc.)	\$225
<b>Basque-style cheesecake</b> with seasonal ice cream (1 pc.)	\$225
<b>Guava cheesecake</b> with guava sorbet (1 pc.)	\$225