



# DINNER

## APPETIZERS

- Tiradito carbon tanne octopus {\$ 230}
- Flitters with chard and spinach {\$ 230}
- Dubles, flat bread with chickpea curry {\$ 230}
- Pasión, daily catch, pasión fruit, yelow ají chilli and coco {\$ 260}
- Caliente de salmón with red aji chilli {\$ 350}

## SALADS {\$ 200}

- Humo, carrot, beetroot with sesame creamy dresing
- Marley Salad (LETTUCE MIX, CUCUMBER, CHERRY TOMATE, PEPPERMINT PEPPERS, QUINOA AND PARSLEY)

## GRILL {\$ 520}

- Daily catch with grill vegetables, patacones spicy sauce and criollo rice
- Caribbean lobster on firewood, garlic, avocado and mango salad

## STEAKS

- Rib eye with green peas puree and yuca with garlic {\$ 600}
- T-bone with grill baby corns {\$ 600}
- Lamb chops with Tomtom (TUBERCLE PUREE) {\$ 460}
- Duck breast with hibiscus sauce, wild rice and mushrooms {\$ 460}

## STEWES {\$ 290}

- Asopao with clams
- Vital stew

## DESSERTS {\$ 175}

- Rum flan with raisins
- Sweet potato with sour cream and guava
- Carrot ice cream daily compote and ginger crumble

PRICES ARE IN MEXICAN PESOS, TAXES INCLUDED.