



# A la carte menu


EL ARCA

## ENTRIES

<b>Tuna Tataki</b>	4.900
<i>Lightly seared tuna, seasoned with teriyaki and passion fruit sauce, served with guacamole, lime caviar, and green plantain chips</i>	
<b>Green Plantain Ceviche Bloody Mary Style</b>	3.100
<i>Farm-fresh green plantain seasoned with tomato and roasted vegetables, onion, sweet pepper, three types of lime, Worcestershire sauce, Tabasco, cilantro, and served with root vegetable chips</i>	
<b>Zucchini Carpaccio</b>	3.100
<i>Thin slices of zucchini, cherry tomatoes, capers, vinaigrette, turmeric mayonnaise, and green plantain chips</i>	
<b>Chayote Tiradito with shrimp in Caribbean sauce</b>	3.700
<i>Thin slices of chayote seasoned with lime and Caribbean sauce, accompanied by shrimp, tomato, herbs, flowers, and malanga chips</i>	
<b>Vegetarian Gyozas</b>	3.100
<i>Fried Japanese-style dumplings filled with vegetables, served with sweet chili sauce and accompanied by star anise carrot purée</i>	
<b>Beef Tenderloin Carpaccio</b>	6.650
<i>Thin slices of tenderloin seasoned with three types of lime (Mandarin, Mesino, and lime caviar), herb oil, Parmesan, capers, and garden-fresh herbs</i>	

## SALADS

<b>Garden Salad</b>	4.500
<i>A mix of lettuces and garden herbs, carrot, cucumber, pickled onion and sweet pepper, cherry tomatoes, pesto cheese cubes, and hummus. Served with croutons and three types of dressing</i>	
<b>Extras</b>	
• Chicken breast	3.500
• Eggplant Breaded in Rice Flour	3.000
• Homemade bacon	3.500
<b>Greek-Style Salad</b>	4.500
<i>Base of lettuce and garden herbs, cherry tomatoes, olives, feta cheese, and red onion, served with Greek dressing</i>	
<b>Oriental Salad</b>	4.500
<i>Base of lettuce and garden herbs, dressed with ginger, soy sauce, and carrot, served with orange segments, cashew seeds, and fried vermicelli</i>	





## SOUP

- Pho** **9.000**  
*Traditional Vietnamese soup made with beef broth, rice noodles, slices of roasted beef, and vegetables, accompanied by garden herbs (scallions, Vietnamese cilantro, regular cilantro, basil, mint) and lime, hoisin sauce, and sriracha*
- Tex-Mex** **6.500**  
*A soup similar to Aztec soup but made with bell peppers and roasted tomatoes, accompanied by guacamole, cheese cubes, herbs, and tortilla chips*

## MAIN COURSE

### GRILLED MEATS

- Ribeye** **17.500**  
*Grilled beef ribeye with chimichurri, accompanied by sautéed vegetables in herb pesto and potato wedges*
- Beef Tenderloin** **14.000**  
*Tenderloin medallion with mushroom sauce, accompanied by sautéed vegetables in herb pesto and mashed potato and carrot*
- Chicken Breast** **9.000**  
*Chicken breast fillet with your choice of sauce: creamy pesto or mulberry BBQ. Served with sautéed vegetables in pesto and Parmesan quinoa*
- Salmon** **12.000**  
*Grilled salmon fillet in a butter, herb, lemon, and caper sauce, accompanied by sautéed vegetables in pesto and Parmesan quinoa*
- Mushrooms** **11.600**  
*Grilled mushrooms with sun-dried tomato chimichurri, accompanied by sautéed vegetables in pesto and potato wedges*

### PASTA

- Homemade Herb Pasta** served with your choice of sauce:
- Herb pesto **5.700**
  - Garden vegetable sauce with sun-dried tomato pesto, served with Parmesan **5.700**
  - Creamy Brazilian spinach sauce **5.700**
- Extras**
- Chicken **3.500**
  - Beef tenderloin **4.500**
  - Eggplant breaded in rice flour **3.000**

