



A la carte menu

EL ARCA

ENTRIES

Tuna Tataki	4.900
<i>Lightly seared tuna, seasoned with teriyaki and passion fruit sauce, served with guacamole, lime caviar, and green plantain chips</i>	
Vegetable Tempura	2.350
<i>Tender zucchini, al dente broccoli, sweet peppers, onion, and crispy carrot / Teriyaki, ponzu, sweet and sour, or Nikkei sauce (choose 2)</i>	
Vegetable Tempura with Shrimp	5.900
<i>The same selection of fresh vegetables, accompanied by shrimp in tempura / Teriyaki, ponzu, sweet and sour, or Nikkei sauce (choose 2)</i>	
Zucchini Carpaccio	3.100
<i>Thin slices of zucchini, cherry tomatoes, capers, vinaigrette, turmeric mayonnaise, and green plantain chips</i>	
Chayote Tiradito with shrimp in Caribbean sauce	3.700
<i>Thin slices of chayote seasoned with lime and Caribbean sauce, accompanied by shrimp, tomato, herbs, flowers, and malanga chips</i>	
Vegetarian Gyozas	3.100
<i>Fried Japanese-style dumplings filled with vegetables, served with sweet chili sauce and accompanied by star anise carrot purée</i>	
Beef Tenderloin Carpaccio	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

Garden Salad	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>	
Extras	
• Chicken breast	3.500
• Eggplant Breaded in Rice Flour	3.000
• Homemade bacon	3.500
Greek-Style Salad	4.500
<i>Base of lettuce and garden herbs, cherry tomatoes, olives, feta cheese, and red onion, served with Greek dressing</i>	
Oriental Salad	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
- Garden vegetable sauce with sun-dried tomato pesto, served with Parmesan
- Creamy Brazilian spinach sauce

5.700

5.700

5.700

Extras

- Chicken 3.500
- Beef tenderloin 4.500
- Eggplant breaded in rice flour 3.000

