

PHILOSOPHY

dinner

FILOSOFÍA
Φιλοσοφία
PHI·LOS·O·PHY

TO START

ENSALADA DE ALCACHOFA - ARTICHOKE SALAD

\$560.00

Con mermelada de durazno, texturas de durazno y queso de cabra. / With peach jam, peach textures and goat cheese.

GUACAMOLE

\$270.00

Crudites de zanahoria, jícama, pepino y totopos. / Served with chips and crudites of carrot, cucumber and jicama.

CARPACCIO DE RES - BEEF CARPACCIO

\$740.00

Alioli de ajo, arugula, queso parmesano y pan campesino a la parrilla. / Garlicaioli, arugula, parmesan cheese and homemade bread.

ENSALADA DE LECHUGA BABY Y ADEREZO BLUE CHEESE – BABY LETTUCE SALAD AND BLUE CHEESE DRESSING

\$480.00

Lechugas tiernas organicas, endivias, tomate deshidratado, costra de parmesano, almendras garapiñados y kale frito. / Organic baby lettuce, endives, dehydrated tomato, Parmesan cheese crust, caramelized almonds and fried kale.

SOUP AND CREAM

CREMA DE KING CRAB / KING CRAB CREAM

\$580.00

Servida en pan de masa madre, king crab rostizado, alioli de limón real y aceite de hoja santa/Served on sourdough bread, roasted king crab, royal lemon aioli and holy leaf oil.

CREMA DE TOMATE - CREAMY TOMATO SOUP

\$495.00

Tomate cherry, brotes y croton de pan brioche. / Cherry tomato, sprouts and brioche croutons.

FROM THE SEA

CEVICHE DE MARACUYA Y CAMARON-

\$590.00

PASSION FRUIT AND SHRIMP CEVICHE

Camarón (120gr), mora azul, tomate cherry, mango, cebolla morada, serrano, pimiento rojo y zanahoria. / Shrimp (120 gr), blueberry, cherry tomato, mango, red onion, serrano, red bell pepper and carrot.

OSTIONES GRATINADOS / OYSTERS GRATIN

Pz \$110.00 / 1/2 Dz \$640.00 /. 1 Dz \$1,250.00

Con crema de queso parmesano, trufa laminada y espinaca.
Parmesan cheese cream, black truffle and spinach.



MAINS

TOMAHAWK (1.100 kg) \$2,570.00
Servido con vegetales baby, patipan y salsa de piña. /Served with baby vegetables, local squash and pineapple sauce.

FILETE DE RES STERLING / STERLING BEEF FILLET (200 gr.) \$1,200.00
Selección de la pesca fresca del día, acompañada con vegetales.
/ Selection of the daily catch of the day, served with oven roasted baby vegetables.

\$210.00 x 100gr.

PESCA DEL DIA / CATCH OF THE DAY
Salsa de morilla, puré de plátano, duxel de tomate y gorgonzola, vegetales baby.
Morel mushroom sauce, plantain puree, tomato and gorgonzola duxel, baby vegetables.

MAR Y TIERRA / SURF AND TURF \$3,670.00
Wagyu australiano (160 gr)y papa glaseada con jugo de carne, langosta caribeña (200 gr a 300 gr) y arroz cremoso con bisque de camarón ahumado con cítricos. / Australian wagyu (160gr) and glazed potato with meat juice, caribbean lobster (200 gr to 300 gr) and creamy rice with (smoked shrimp and citrus bisque).

POLLITO ORGANICO CON MOLE DE PLATANO- BANANA MOLE \$650.00
WITH ORGANIC CORNISH CHICKEN
Lingote de papa, zanahoria tatemada y coles de brucas. Potato, roasted carrot and brussels sprouts.

LASAÑA DE VEGETALES - VEGETABLE LASAGNA \$530.00
Jocoque, queso crema, queso de cabra, zanahoria, calabacín, portobello, espinaca, berenjena y teja de queso parmesano. / Jocoque, cream cheese, goat cheese, carrot, zucchini, portobello, spinach, eggplant and parmesan cheese.

COLIFLOR ROSTIZADA PIBIL / PIBIL ROASTED CAULIFLOWER \$455.00
Queso de almendra, gel de piña tatemada, betabel baby tatemado y salsa de coliflor ahumada. Almond cheese, roasted pineapple gel, grilled baby beets and smoked cauliflower sauce.

CAMARON TIGRE NIGERIANO / NIGERIAN TIGER PRAWN \$1390.00
Max de lechugas tiernas, bearnesa de chipotle y esquites/Baby lettuce mixed, chipotle bearnesa sauce and esquites

CAMARÓN TIGRE Y RISSOTO AL AZAFRÁN/ TIGER \$1450.00
PRAWN AND SAFRRON RISOTTO
Mayonesa de chile xcatlic, chicharrón de arroz y espinaca, verduras asadas/Xcatlic chili mayonnaise, Rice and spinach crackling, grilled vegetables.

SHORT RIB GLASEADA / GLAZED SHORT RIB \$ 1,320
Cocinada 18hr lentamente en su jugo con reducción de vino acompañada de pure de papa/ Low-Cooked 18 hours in it juice with wine reduction, accompanied with mashed potatoes.