

PHILOSOPHY

dinner

FILOSOFÍA
Φιλοσοφία
PHI·LOS·O·PHY

• Ensaladas - Starters

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 (90 gr.)- 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, dehydrataded tomato, Parmesan cheese crust, caramelized almonds and fried kale.

• Ceviches & Cremas - Ceviches & Creams

CREMA DE ALMEJA Y CAMARÓN / CLAM & SHRIMP CHOWDER

\$550.00

Con aceite de chaya y grissini. / Served with chaya oil and grissini.

CREMA DE TOMATE - CREAMY TOMATO SOUP

\$495.00

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

CEVICHE DE MARACUYA Y CAMARON- PASSION FRUIT AND SHRIMP CEVICHE

\$590.00

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



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.

OSTIONES GRATINADOS / OYSTERS GRATIN \$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.

TOMAHAWK (1.100 kg) \$2,570.00

Servido con vegetales baby, patipán 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

Salsa de morilla, puré de plátano, duxel de tomate y gorgonzola, vegetales baby. Morel mushroom sauce, plantain puree, tomato and gorgonzola duxel, baby vegetables.

PESCA DEL DIA / CATCH OF THE DAY \$210.00 x 100gr.

Selección de la pesca fresca del día, acompañada con vegetales. / Selection of the daily catch of the day, served with oven roasted 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).

• Del Horno - From the Oven

POLLITO ORGANICO CON MOLE DE PLATANO- BANANA MOLE WITH ORGANIC CORNISH CHICKEN \$650.00

Lingote de papa, zanahoria tatemada y coles de brucas. Potato, roasted carrot and brussels sprouts.

• Desde Italia- From Italy

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.