

# SOTAVENTO

## SALADS

### MIXED GREEN SALAD



Mixed green leaves, asparagus, cucumber, grape, green tomato, avocado, toasted sunflower seeds and honey dressing

### CAPRESSE



Tomato, burrata cheese, basil pesto, toasted macadamia nut and parmesan cheese

### ARTICHOKE SALAD



Grilled artichokes, blue cheese and rum cream, quinoa and granola vinaigrette

### MUSHROOMS SALAD



Grilled portobello, wild mushrooms, lime and chipotle, goat cheese marinated with spices and cranberries with mint jam and colorful chard

### POTATO SALAD

Potato with port and dill, serrano ham, fresh fennel, piquillo, roasted onion and choricerio pepper

## CHEF'S SPECIALS

### LOBSTER FETUCCINI

Garlic, white wine, crustacean sauce, shredded parmesan cheese and parsley

### GRILLED CLAMS PAPPARDELLE

Creamy clam sauce, fennel, parmesan cheese and squash

### BEEF TARTAR WITH PROSCIUTTO

*Beef filet marinated with spices oil and fried prosciutto, mustard cream, capers, fried meat and shredded tomato*

**SALMON TROUT TARTAR**  
*Grilled bruschetta, garlic and fish cheese, tabule, salmon caviar, lemon zest and pistachios*

**VEGETABLES TARTAR**  
Cous cous, watermelon, avocado, Candy beet, jicama, grilled mushrooms, marinated raisins with brandy and blue cheese with nutmeg vinaigrette

## OYSTERS

Fresh oysters

½ dozen

1 pc 125

### GRILLED

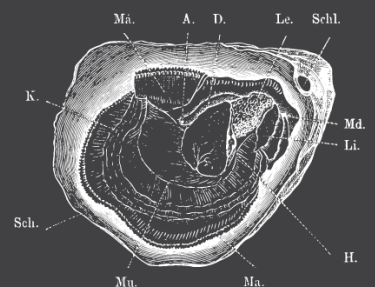
Oysters with habanero

or

Oysters with garlic

½ dozen

1 pc



## CLAMS

Fresh clams

½ dozen

1 pz

### AL GRILL

Clams with habanero

or

with garlic

½ dozen

1 pc

## THE GRILL

All served with confit vegetables from the garden, smashed roasted garlic and grilled lime

## FISHERY

### LOBSTER TAIL

### SHRIMPS WITH GARLIC FOR PEELING

### GRILLED MAYAN OCTOPUS

### SALMON

### SEABASS

## SUSTAINABLE FISHERY

Ask for our catch of the day from the Caribbean sea and the Pacific

## BEEF

### PORTER HOUSE

### PICAÑA

### RIB EYE

### FLANK STEAK

### GRILLED HALF CHICKEN

Marinated with lime, garlic, cumin, parsley, curry and honey

= VEGETARIAN = NUTS = GLUTEN FREE = VEGAN



Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies. Prices shown in Mexican pesos. VAT included. Service not included.

# SOTAVENTO

## HUMMUS

  Chickpea, mixed tomatoes and lavosh bread

## AVOCADO HUMMUS WITH MANGO

**GRILLED POLENTA**  
Truffle mayonnaise, shredded parmesan, lemon and parsley

## SIDES

### GRILLED VEGETABLES

### ROASTED SWEET POTATO

  Cucumber, greek yogurt, mint and cumin honey

### ROASTED ONIONS

  Served with blue cheese and lemon juice

### WHITE RICE

### SPICY POTATOES

## FROZEN DESSERTS

### CINAMMON APPLE AND CARAMEL

Cooked apple with cinammon, oatmeal crumble, caramel. Served with salty caramel ice cream

### AFFOGATO

Moka biscuit, espresso cream, chocolate sauce, cacao nibs and vanilla Ice cream


### SMOORE

Vanilla ice cream, chocolate sauce, orange cookie, amaretto whipped cream and flamed marshmallows

### BLACK FOREST

White chocolate cream, chocolate biscuit and cassis ice cream

### PAVLOVA

 Lavender-lime meringue, raspberry ice cream, limoncello mousseline and cinnamon cookie

## KIDS MENU

### STARTERS

#### TUNA SALAD

With tomato, lettuce, avocado, mayonnaise and grilled bread

#### PASTA SALAD

Cheese, ham, house dressing and chopped parsley

#### CHICKEN GYROS

Over pita bread, grilled chicken, tomato, lettuce and yogurt dressing

### PASTAS

#### FETTUCCHINI AL BURRO

Fettuccini with butter and parmesan cheese

#### MAC&CHEESE

### SIDES

#### AVOCADO HUMMUS

#### GRILLED POTATO

#### WHITE RICE

#### GRILLED SWEET POTATO

### GRILLED

Served with mixed salad

#### SALMON

120 GR

#### SEA BASS

120 GR

#### SHRIMP

120 GR

#### FLANK STEAK

120 GR

#### CHICKEN BREAST

120 GR