



## ANTOJITOS

**Classic Burger** 

French Burger

Saute onion cheddar cheese, bacon, sauce.

Onion and Port marmalade, blue cheese.

## \$25 Pulpo a la Brasa Grilled octopus, chickpeas stew spread, cilantro puree. \$52 Chicharrón de Langosta Marinated lobster, spicy mayo, tostones. \$14 **Hummus Criollo** Stew chickpeas, pitta, olive oil. Montaditos Carne Ahumada \$18 Smoked Pork, Tostones, pickled onions, mango jam, cilantro. \$14 Gouda cheese balls, chistorra, spicy guava, sesame seeds. \$15 Burrata Arugula, truffle honey, toast. Chicharrones de pesca local \$22 Catch of day, peppers, onion and cilantro mojo, lemon and parsley alioli. ASADO A LA LEÑA \$45 Churrasco Skirt steak, mamposteado, chimichurri. Ribeye (14oz) \$65 Potatoe wedges, butter lemon parsley. \$34 1/2 Pollo Asado Half roasted chiken, roasted sweet potatoe, butter.

## PESCA

Filet of day, mamposteado butter lemon cappers and garlic sauce.	\$38
<b>Salmón</b> Mojo de chayote, organic greens, orange segments, parsley alioli.	\$38
Langosta a la Parrilla Cooked in wood burning grill, served with your choice side, and herb butter.	M/P e of
ENSALADAS	
Ensalada de aguacate y tomate Fresh dill, honey dressing.	\$15
Watermelon Arugula Roasted lemon dressing, feta, toasted peanuts, orange ground pepper.	\$15 s,
<b>Cesar Salad</b> Lemon, mustard, anchovies, parmesan and croutons.	\$15
Green Salad Tomato, parmesan, roasted lemon dressing.	\$14
PIZZAS	
Margarita	\$24
San Marciano tomato, fresh mozzarella, basil.	
Burrata	\$24
San Marcinao tomates, arugula salad, fresh	

\$25

\$25

buffala mozarela.



Tapas		Crudos	
Croquetas del Día	\$12	Tataki de secreto ibérico	\$24
Ask about daily croquet.		Spanish acorn fed pork fillet, tropical ponzu, mint,basil, cilantro, crispy quinoa.	
Chorizo al Vino Red wine, honey, bread.	\$16	Carpaccio de Atún	\$24
Navajas a la Plancha	\$30	Tuna, mango and mint mojo, ginger lemon and passion fruit dressing, micro cilantro.	
Razor clams, butter, confit garlic, parsley white wine.		Ceviche del día	\$24
Camarones a la Chimichurri	\$16	Ask about chefs special.	
Shrimp chimichurri, bread.		Ostras (1/2 doc.) Fresh oyster, cocktail sauce, passion fruit	\$30
		mignonette .	
Tablitas		Ensalada de camarones Shrimp salad, onions peppers, orange cilantro, chips.	\$19
Tablitas			
Assorted international and local hams and cheeses, served with papaya chutney, olives, mustard, nuts and bread.		Arroces/Pastas	
(Para 2 personas \$30) (Para 4 personas \$60)		Paella Risotto	\$36
		Little neck clams, shrimp, scallop sashimi, alioli, green peas.	
		Arroz con Calamares	\$36
Pizzas		Rice with calamari, iberico ham, squid ink, alioli.	
00	40.4	Arroz con pollo	\$19
Potato Gratin  Yukon gold potatoes, fontina cheese, white sauce, truffle peelings parmesan cheese.	\$24	Chicken thighs, rice, chicken longaniza, parsley alioli, chips.	
		Bistro Pasta	\$16
Longaniza Pollo	\$24	Tomato and onion ragout, pesto, parmesan.	
Local sourced chicken sausage, jalapeno creamy sauce, mozarela jalapenos, lime zest.		Add chicken +\$7 - Add shrimp +\$12	
		Pasta Carbonara	\$16
Atis' Fav	\$30	i asia cai bollara	

