

NYE 2025



Menu

APPETIZER

(TO CHOOSE)

GREEK SALAD

With tomato, cucumber, red onion, bell pepper, oregano, bone-in Kalamata olives, and feta cheese, dressed with olive oil, oregano vinaigrette, and ladolemono sauce

YELLOWFIN TUNA CRUDO 4 oz

With shallots, parsley, fried capers, Kalamata olives, lime-lemon dressing, and pita chips

PIPERI OCTOPUS 7 oz

Fried and grilled with roasted peppers, ladolemono, parsley pesto, fried capers, baby arugula, and lemon



ENTRÉE

(TO CHOOSE)

SPAGHETTI MERAKI

Creamy sauce made with mascarpone cheese, mushrooms, and truffle, topped with oven-roasted cherry tomatoes, asparagus, roasted mushrooms, arugula, and Parmesan cheese

LAMB RACK 10 oz

Grilled, served over Greek mashed potatoes with capers, purple mizuna, pea shoots, veal jus, and Maldon salt

WOOD-FIRED STRIPED SEA BASS 8 oz

With capers, Greek olive oil, served on a stew of white beans with fennel, carrots, grilled lemon, and arugula

CREAMY RICE WITH PRIME RIB EYE 6 oz

With peppers, shallots, butter, and Grana Padano cheese



DESSERT

(TO CHOOSE)

SOKOLATINA

Soft flourless chocolate cake served with chocolate namelaka, caramelized sesame, orange sauce, and raspberry

KATAIFI CHEESECAKE

Served with berries and cassis sauce

PRICE PER PERSON

\$5,000 MXN

BOOK NOW

55 5414 5338

