

# 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 a berry and cassis sauce

PRICE PER PERSON

**\$5,500** MXN

BOOK NOW

984 125 9358

