



COLD STARTERS



BABY LEAF SALAD
with arugula, dried fruit, Roquefort cheese and a raspberry vinaigrette 


SHRIMP COCKTAIL

MIXED LETTUCE SALAD WITH SMOKED SALMON
seasonal citrus fruits in a balsamic glaze 



HOT STARTERS




SEASONAL VEGETABLE
and grated meat stuffed squash 

DICED TUNA FISH
with chipotle mayonnaise 

GRILLED VEGETABLES
from the chef's garden  

THIN SLICED OCTOPUS TRIMMINGS
with avocado mousse and guajillo chile oil 

ARGENTINE TRIO
chorizo, sausage and gizzard with chimichurri sauce
(for two) 

GRILLED PROVOLETA CHEESE
with pesto on a parmesan covered crouton



SOUPS



VERACRUZ STYLE SEAFOOD SOUP 

VEGETABLE CREAM
with panela cheese brunoise and fine herb grissini



The consumption of raw meat or fish is responsibility of the consumer.

FROM THE SEA

SALMON

Chilean salmon steak with mushroom risotto and a grilled vegetable skewer in a coriander sauce

TUNA FISH

Imported tuna fish steak with natural mashed potatoes and a in a butter sautéed vegetable julienne with a dill sauce

HALIBUT

Halibut steak garnished with quinoa, seasonal baby vegetables in almond and parsley butter

SWORD FISH

Grilled sword fish medallions with a parsley and garlic potato quenelle garnished with seasonal vegetables

SHRIMP

Coconut shrimp with mango and tamarind chutney

OCTOPUS CASTACAN

with a tomato and avocado salad

FISH OF THE DAY

whole fried fish with sautéed vegetables and an oven baked potato

OUR GRILL

Rib Eye	12 oz.	Mignon Filet	6 oz.
New York	10 oz.	Top Sirloin Medallions.....	7 oz.
Flank Steak	7 oz.	1/2 Chicken	11 oz.



Our Rib Eye, Filet Mignon and Hamburger are Certified top Quality Angus Beef®

All our meats are accompanied with baked potato, roasted tomato and broccoli

SELECTION OF SAUCES

- Bearnaise
- Pepper Gravy
- Gorgonzola
- Red Wine
- Chimichurri

CHEF ROSALES GOURMET BURGER

Cashews bread with dehydrated tomato, arugula, blue cheese and foie gras butter served with sweet potatoes

CLASSIC VALENTIN IMPERIAL BURGER

Sesame bread with mushrooms, Gruyere, bacon, chipotle mayonnaise and avocado mousse accompanied of Garlic potatoes

Stewed Fish and Lobster	(supplement)	14 oz.	\$50 USD
Grilled or Steamed Lobster	(supplement)	14 oz.	\$50 USD
taxes not included			

DESSERT

CHOCOLATE BROWNIE

with vanilla ice cream covered in chocolate and cacao sauce

CARAMELIZED APPLE

in the oven with vanilla ice cream

WARM CHOCOLATE COULANT

CHEESE CAKE WITH STRAWBERRIES



Gluten Free



Spicy



Vegetarian Dish