



A new experience



Let's begin

SFIZIOSA SALAD \$220.00

Rocket & Spinach Salad, Goat's Cheese, Roasted Cherry Tomatoes, Grilled Zucchini, Roasted Garlic and Redberry vinaigrette, Fried Pizza Balls and Parmigiano Reggiano.

VEGGIE SALAD \$220.00

Organic Mix Lettuce, Roasted Tomatoes, Artichokes, sweet pear in white-wine, Caramelized Nuts, Blue Cheese, Balsamic Vinegar Dressing

SEA SIDE CAESAR SALAD \$220.00

Romaine lettuce, our special caesar dressing, toasted garlic chips, caramelized bacon, shaved parmesan, olive oil.

HOUSE SALAD \$265.00

Mixed Green leaves, pears cooked in wood oven, organic tomatoes, fresh strawberries, goat's cheese balls covered in caramelized pecans, balsamic and extra virgin Olive oil vinaigrette.

MEDITERRANEAN OCTOPUS SALAD \$425.00

Marinated octopus (250g) with parsley, olive oil, pickled cucumbers and peppers, organic tomatoes, arugula, mixed radishes.

GREEK SALAD \$275.00

Traditional style with organic tomatoes, cucumber, kalamata olives, feta cheese, bell peppers, red onion, fresh oregano, extra virgin olive oil.

MELANZANE ALLA PARMIGIANA \$280.00

Layers of Fried Eggplant, Tomato Sauce, Mozzarella Cheese & Parmigiano Reggiano, Basil.

THE HAM MASTER (120g) \$1,300.00 ½ ORDER (80g) \$696.00

Acorn Iberian Ham Served with Cantaloupe Melón & Focaccia Bread.

SPECIAL HAM MASTER (120g) \$1,800.00 ½ ORDER (80g) \$995.00

36 months aged Acorn Iberian ham.

FISH SASHIMI \$395.00

Fish of The Day (259g) Finely Sliced, Ponzu Sauce, Wasabi Mayo, Serrano Chile, Served With an Arugula Salad and Cherry Tomatoes.

SEA SIDE BRUSCHETTA \$495.00

Iberian Ham (80g), Grilled Zucchini, Cherry Tomatoes, Basil Pesto
*Ask for our other option with shrimps (60g). \$395.00

CALAMARI FRITTI \$265.00

Marinated (230grms), breaded and fried, spicy pomodoro sauce and garlic aioli.
With 3 breaded shrimps.

SEA SIDE OCTOPUS \$335.00

Sautéed in Olive oil (140g), paprika, baby potato wedges with truffle oil, garlic and Lemon aioli.

GOLDEN BEET ROOT \$335.00

Pink Grapefruit, Feta and Burrata Cheese, Pistachio, Mint and Balsamic Reduction.

ALL PRICES INCLUDE TAX.

Hot from the pan

CIOPPINO \$435.00

Fish and shellfish from the Sea of Cortes, mirepoix of vegetables and fish fumet.

LASAGNA FROM THE PIER \$565.00

Homemade Pasta with Lobster, Shrimp, Fish, Sea Scallops, Marinara Sauce, Zucchini, Bechamel, Basil Pesto, Sun-dried Tomato, Ricotta Cheese.

LINGUINE DELLO STRETTO \$325.00

Pasta Sauteed with Fish of the Day , Tomato Sauce, Garlic, Kalamata olives

RAVIOLI \$385.00

Homemade fresh pasta filled with sea food, sauteed artichokes, pomodoro sauce with a touch of cream.

TRIANGOLO CLUB \$495.00

Homemade Pasta, Sauteed with Shrimp, Fresh Pancetta, Portobello Mushroom, Red Onion, Parsley, Cream Sauce.

RISOTTO AI FRUTTI DI MARE \$495.00

Arborio rice, seafood from the sea of cortes, cherry tomatoes, white wine, fish fumet.

RISOTTO PARMIGIANO \$650.00

Arborio Rice, Lobster Tail and Asparagus.

ROLLING CHICKEN BREAST \$435.00

Filled with Spinach & Cooked Ham, Artichokes and Sage Cream Sauce

HOT TENTACLES \$545.00

Octopus (230g) cooked in our wood oven, kalamata olives, garlic, capers, che wine, lemon, Cilandro Dressing.

PORTOBELLO DUO \$595.00

Baked Portobello Mushroom with Shrimp & Lobster, Manchego Cheese, Pomodoro Sauce & Basil Pesto Cream Sauce.

GNOCCHI \$350.00

Homemade with potatoes and flour, sauteed with butter.
Have them with your favourite sauce: pomodoro, pesto or gorgonzola.

CLASSIC PASTA:

Choose your favourite.

POMODORO \$265.00 ADD PROTEIN:

PESTO \$285.00 - CHICKEN(100G) + \$165.00

ALFREDO \$285.00 - SHRIMP(120G) + \$250.00

ARRABIATA \$265.00

ALL PRICES INCLUDE TAX.

Grill Corp LTD

VERDURA GRILL \$295.00

Fresh Seasonal Veggies Grilled on Mezquite Wood, Dressed with Pinzimonio Vinaigrette.

SLIDER BURGUERS \$350.00

Sirloin Beef (210g), Caramelized Onions in Balsamic Vinegar , Blue Cheese, Flavored Homemade Bread Natural Fried Potatoes.

THE CATCH (250g) \$425.00

Marinated with capers and old fashion mustard, cooked in our wood oven, Olive oil, served in a bed of carrot puree and organic veggies.

MORROCCAN STYLE SHRIMP. \$495.00

Cooked (shrimp 210g) in Olive oil and spices, spicy cumin and cilantro, served in a bed of mashed potatoes.

RIB EYE HAMBURGER. \$385.00

Rib Eye patty (200g), caramelized baby onions, melted Brie cheese, potatoe wedges, homemade catchup.

LAMB CHOPS \$765.00

Lamb chops cooked Greek (350grms) style with fresh herbs, potatoes with Rosemary, peppers confit.

LAND & SEA \$525.00

Topsirloin Beef (250g) With Shrimp (60g) In a Creamy Cheese Sauce, Seasonal Vegetable tables.

RIB EYE STERLING SILVER \$795

Grilled with sea salt and herbs. (500g)

TOMAHAWK \$1,650

1.1 00g of Angus premium beef, mashed potatoes and sautéed vegetables.

NEW YORK 1,650.00

Served with 2 lobster tails, roasted garlic purée and seasonal veggies.

BAROLO BEEF FILLET (250G). \$495.00

Cooked with herbs, served with mashed sweet potatoes, red wine reduction and organic veggies.

LAMB KEBABS . \$645.00

Lamb (270g)pieces on a skewer marinated turkish style with spices, baby onions, peppers confit, served with vegetable cous cous.

ALL PRICES INCLUDE TAX.

Pizza

CO

PIZZA MARGHERITA \$295.00

Tomato Sauce, Mozzarella Cheese, Fresh Basil.

5 FORMAGGI \$365.00

Tomato Sauce, Mozzarella Cheese, Panela Cheese, Goat's Cheese, Blue Cheese, Parmigiano Reggiano.

BURRATA. \$445.00

Tomato sauce, burrata cheese, mozzarella cheese.

LA CAPRICCIOSA \$375.00

Tomato Sauce, Mozzarella Cheese, Artichokes, Mushroom, Grilled Zucchini, Cherry Tomatoes, Black Olives & Cooked Ham.

LA GRAN MAIALA \$345.00

Tomato Sauce, Mozzarella Cheese, Italian Sausage, Pepperoni, Cooked Ham, Salami, Fresh Chorizo Sausage.

SEA SIDE \$425.00

Tomato Sauce, Mozzarella Cheese, Cherry Tomatoes, Shrimp (100g), Kalamata Olives & Serrano ham (50g).

LA MEXICANA \$425.00

Rustic Tomatoes Sauce, Mozzarella Cheese, Arrachera Beef (130g), Cactus, Bell Peppers, Onion, Jalapeño, Coriander Pesto.

PIZZA CRUDO. \$425.00

Tomato sauce. Serrano ham (130g). Arugula, mozzarella cheese.

PIZZA SASHIMI. \$385.00

Fresh tuna (200g), arugula salad, wasabi mayo.

PIZZA PEPPERONI \$295.00

Tomato Sauce, Mozzarella Cheese and Pepperoni.

ALL PRICES INCLUDE TAX.

Sunset bar snacks

PIZZA STICKS **\$165.00**

Tomato Sauce, Orégano & Mozzarella Cheese.

GUACAMOLE **\$225.00**

Served with sauteed Shrimp (60g), Tortilla Chips.

TOSTADITAS SEA SIDE **\$295.00**

Catch of the Day (250g), Sesame Seed Oil, Olive Oil, Garlic, wasabi mayo, Furikake, Ginger, Avocado Mousse & Soy Sauce.

OCTOPUS CARPACCIO **\$250.00**

Avocado, Coriander Pesto, Spicy Sauce and Limón.

Sweet things

WAIT A MOMENT !!OUR SELECTION OF DAILY DESSERTS IS COMING OVER!!

\$195.00

“SEA SIDE” !!ARTESANAL GELATO!!

\$135.00

ALL PRICES INCLUDE TAX.