

## Soups & Salads

**SHRIMP BISQUE** (237 mL) \$260  
Delicious bisque served with croutons and a few drops of guajillo chili oil and parsley

**TORTILLA SOUP** (237 mL) \$195  
Flavored with epazote, crispy tortilla juliennes, guajillo chili, cream, fresh cheese and avocado

**BURRATA CAPRESE** (200 gr.) \$320  
With slices of tomato, arugula, fresh basil, basil pesto and balsamic reduction

**CAESAR SALAD** (180 gr.) \$290  
Homemade Caesar dressing, served with croutons, parmesan cheese and anchovy fillets

## Starters / Appetizers

**ROASTED BEET** (180 gr.) \$290  
With goat cheese mousse, fresh arugula, pistachio and balsamic reduction

**CLASSIC GUACAMOLE** (200 gr.) \$220  
Made with avocado, tomato, onion, cilantro and a touch of lime

**BEEF CARPACCIO** (150 gr.) \$395  
Slices of beef fillet marinated with wholegrain mustard, arugula, jicama, parmesan cheese and olive oil perfumed with fennel seeds

**MELTED CHEESE WITH CHISTORRA** (200 gr.) \$295  
Delicious mix of gratinated cheeses with chistorra

**COCONUT SHRIMP** (4 pcs. 16/20) \$340  
Served with mango and passion fruit sauce, on a bed of mashed potato

**MUSSELS IN CREAMY WHITE WINE SAUCE** (8 pcs.) \$380  
New Zealand mussels sautéed with white wine, smoked bacon, garlic and onion

**BEEF SWEETS GRILLED WITH CHIMICHURRI SAUCE** (250 gr.) \$380  
Served on a bed of roasted onion, accompanied by "Martajada" sauce

**DUET OF EMPANADAS** (2 pcs.) \$230  
Argentine style filled with ground beef or spinach with cheese, accompanied by chimichurri sauce and crushed sauce

**BEEF FILET TACOS** (3 pcs.) \$420  
Served with creamy avocado and tomatillo sauce, fresh cilantro and deslimed red onion accompanied by a marrow bone

**BRAISED SHORT RIB TACOS** (3 pcs.) \$330  
Served with creamy avocado and tomatillo sauce, fresh cilantro and deslimed red onion

**PORK BELLY CHICHARRÓN** (250 gr.) \$395  
Served over guacamole, accompanied by homemade sauces and tortillas

## Our Grill

### HIGH CHOICE QUALITY

All our cuts are accompanied by Argentine-style salad or mashed potato

**CHICKEN BREAST** (10.5 oz. | 300 gr.) \$390

**FLANK STEAK** (14.1 oz. | 400 gr.) \$590

**NEW YORK STEAK.** (14.1 oz. | 400 gr.) \$860

**RIB EYE STEAK.** (14.1 oz. | 400 gr.) \$990

**COWBOY STEAK.** (21 oz. | 600 gr.) \$1,690

**GRILL PLATTER** (2 per) \$1,590

New York 400gr, Flank Steak 300gr & Chistorra 150gr.

Shrimp 4 pcs

With mashed potato and Argentine salad

Add **GRILLED SHRIMP** \$290  
to your dish 5 pcs. 16/20

## Extrasides

· Mashed potato or sweet potato 150 gr. \$150

· French fries 180 gr. \$150

· Roasted cambray potatoes 180 gr. \$170

· Asparagus wrapped with prosciutto, parmesan cheese and balsamic reduction 180 gr. \$290

· Garlic mushrooms 180 gr. \$190

· Baby vegetables sautéed 180 gr. \$250

· Creamed spinach 180 gr. \$190

*The sunset is the  
beginning of something  
beautiful:  
the night.*

*Juansen Dizon*

## Chef's Suggestions

- BRAISED SHORT RIB IN RED WINE SAUCE** 350 gr. \$695  
Served with sweet potato purée and sauteed baby vegetables
- FILET MIGNON** 250 gr. \$895  
Wrapped in smoked bacon, served with mushroom gravy, accompanied by mashed potato and sauteed baby vegetables
- RIB EYE BURGER** 250 gr. \$440  
With cheddar cheese, bacon, arugula and caramelized onion, accompanied by french fries
- PORK BELLY** 300 gr \$490  
Glazed with peach and bourbon sauce, accompanied by mashed potato with corn and tomatillo sauce with a light touch of habanero chili
- SURF & TURF FAJITAS FLAMBÉED WITH MEZCAL** \$650  
Flank steak 200 gr., grilled shrimp 5 pcs. 16/20, Guacamole, tortillas and homemade salsas.
- CATCH FROM THE BAY** 250 gr. \$495  
Fish fillet wrapped in sacred leaf, on a mirror of poblano chile cream, accompanied by grilled zucchini
- OCTOPUS ZARANDEADO STYLE** 250 gr. \$540  
With guajillo chile mayonnaise and accompanied by roasted potatoes and black olive dressing
- SALMON WITH CREAMY BUTTER AND LEMON SAUCE** 250 gr. \$550  
Accompanied by mashed potato and sauteed asparagus
- MUMMY SHRIMP** 5 pcs. U15 \$590  
Shrimp stuffed with cheese, wrapped in bacon and bathed in three-cheese sauce, accompanied by vegetable juliennes and mashed potato
- RISOTTO FUNGHI** 250 gr. \$390  
Creamy risotto with parmesan cheese, mushroom mix, truffle oil and parsley
- SHRIMP RISOTTO** 5 pcs. U15 \$490  
Creamy risotto with grilled shrimp, parmesan cheese and shrimp cream

*There's no better way to end than with the sweet touch of dessert.*

*Give in to temptation... and don't leave without trying them!*



**SERRANO'S**  
*grill*

# DINNER

*Menu*

