

— LOS —
TUCANES
restaurant

SOUPS

Consomme of Tomatoes and Roses \$14

Helium tomatoes, vegetable broth, rose oil

Seafood Soup and Roasted Chiles \$18

Toast, avocado, cherry tomato, clams, butter, chives

STARTERS

Foie Gras \$22

Tomato, grapes, berries, red wine vinegar

White Tuna Tartar \$22

White tuna, turnip, lime, beetroot, clam, chipotle

Tartara Di Manzo \$19

Tenderloin, pickles, onion, parmesan cheese, lemon, egg yolk, truffle oil

Octopus and Prosciutto \$19

Octopus, Prosciutto, lemon, corn, avocado

Sashimi's Rubik's Cube \$19

Tuna, salmon, halibut, lime, sesame seed oil

SALADS

Caprese \$15

Tomate, Buffalo di Mozzarella, berries, Prosciutto

Wood Salad \$18

Tuna, pesto, romanesco, chives, purple onion, cherry tomato, radish, quail egg, Kalamata olive, green beans

Beetroot Salad \$18

Yellow, red, purple and white beetroot, cured salmon, purple onion

PASTA

Sorrentino Tri Colorato \$22

Homemade pasta, goat cheese, Pomodoro sauce

Spaghetti Funghi e Aragosta \$34

Spaghetti, lobster, butter, mushrooms, chives, parmesan cheese, truffle oil

MAIN COURSES

Risotto and Roasted Chicken \$28

Green beans risotto, mint, white asparagus, chicken breast, truffle oil

Pork Loin with Mustard and Tarragon \$30

Pork loin, mash potato, artichokes, mushrooms, zucchini, mustard gravy, Tarragon

Scallops \$25

Onions, edamame, fried gnocchis

Halibut \$32

Grilled Halibut, turnip, potato puree, bok choy, miso sauce

Norwegian Salmon \$36

Salmon, white asparagus

Angus Beef Tenderloin \$38

Angus beef tenderloin, VSOP demi glaze reduction, mash potato, mix vegetables

Lava Steak \$48

Rib eye cooked on a volcanic stone, at your table, accompanied by Aligot

OTHERS

Black Enchiladas \$30

Tortillas, pekin duck, avocado, cream cheese, cilantro

Fish and Chips \$32

Halibut filet, dark beer, crispy fries, lime, green peas puree

Crab Burger \$28

Soft shell crab, Thai salad, chipotle sauce, french fries

Lamb and Egg \$40

Lamb chops, black garlic, porcini mushrooms, starred egg, bok choy, romanesco

DESSERTS

Sugar Sphere \$11

Chocolate lime mousse, mint, almond

Wild Berries Treat \$11

Red berries, strawberry mousse, bavaroise vanilla, tropical fruits

Merengon \$11

Meringue, fruits, soursop, passion fruit, lime, berries

Tiramisu Tabacon \$12

Mascarpone, coffee, caramel, chocolate

Tabacon Surprise out of the Bottle \$10