

APPETIZERS

- Cheese fondue (*two persons*) (*Manchego 200 grs., Gruyère 50 grs.*) \$238.00
- Garlic style mushrooms (*250 grs.*) \$99.00
- Shrimp cocktail (*150 grs.*) \$149.00
- Galician style octopuss (*270 grs.*) \$299.00
- Roman style squid (*250 grs.*) \$156.00
- Sherry sauteed chistorra (*250 grs.*) \$115.00
- Smoked salmon (*140 grs.*) \$237.00
- "Macharnudo" seafood cocktail
(*Scallops 80grs., shrimp 80 grs., octopuss 80 grs.*) \$ 236.00
- Sliced shrimp and scallops with chipotle sauce
(*Shrimp 80 grs., scallops 150 grs.*) \$298.00
- Spanish tortilla (*Potatoes 350 grs., eggs 200 grs.*) \$127.00
- Spanish horizo (*120 grs.*) \$150.00
- Iberic cured ham (*100 grs.*) \$239.00
- Assorted cheese
(*Brie 25 grs., Camembert 25 grs., Gruyère 40 grs., Dutch 30 grs., Roquefort 30 grs.*) \$228.00

SOUPS

- Country soup \$89.00
- Seafood soup (*Aceitero 80 grs., camarón 50 grs., pulpo 60 grs.*) \$182.00
- Parisienne onion soup
(*250 grs.*) \$106.00
- Red snapper soup
Nueva Orleans style (*100 grs.*) \$139.00
- Anahuacalli soup (*80 grs.*) \$89.00

SALADS

- Caesar salad (*two persons*)
(*150 grs.*) \$185.00
- Canito salad (*250 grs.*) \$106.00
- Corregidor salad (*200 grs.*) \$117.00
- Three-cheese baked potato (*300 grs.*) \$93.00



Pasta

- Alfredo green tagliatelle (*120 grs.*) \$119.00
- Bolognese spaghetti (*120 grs.*) \$129.00
- Seafood spaghetti (*Pasta 120 grs., octopuss 80 grs., shrimp 80 grs., aceitero fish 80 grs.*) \$193.00

POULTRY

Stuffed chicken with almonds (200 grs.) \$166.00

Duck with rose petal sauce (200 grs.) \$269.00

Cornish Basque style (600 grs.) \$195.00

fish and seafood

Red snapper fillet stuffed with seafood (230 grs.) \$342.00

Esmedregal fillet with macadamia nuts (230 grs.) \$218.00

Sliced round of haddock with Hollandaise sauce (300 grs.) \$278.00

Pampano Papillote (220 grs.) \$239.00

Giant shrimps at your choice (u/10) (300 grs.) \$423.00

Veracruzana style aceitero fillet (220 grs.) \$248.00

Dover sole with black butter and pine nuts (500 grs.) \$631.00

Red snapper loin fillet nest style (230 grs.) \$271.00

Live lobster at your choice (price according to the market and weight)

Meats

Black or green pepper steak (250 grs.) \$215.00

Special "Corregidor" steak (250 grs.) \$224.00

Grilled steak brochettes (250 grs.) \$206.00

Basque style steak (250 grs.) \$224.00

Steak tips "Albañil" style (230 grs.) \$206.00

Grilled New York (350 grs.) \$325.00

Grilled Rib-eye (350 grs.) \$325.00

Châteaubriand (two persons) (500 grs.) \$431.00

New Zealand rack of lamb (290 grs.) \$342.00

BBQ ribs (330 grs.) \$214.00