

# the grill

---

## *Cold Starters*

### 🌿 🍷 SMOKED WATERMELON TIRADITO

Caramelized tomatoes, char-grilled chilies, lemon, parsley pesto

### 🌿 🍷 BEEF CARPACCIO

Peppers crust, epazote, caramelized onions, Grana Padano

## *Hot Starters*

### ROASTED CAULIFLOWER

Soy sauce, parsley, spicy creamy dressing

### MARROW & RIB EYE

Grilled avocado, marinated peppers, corn wraps

### CRISPY SWEETBREADS

Sherry vinegar, mustard “à l’ancienne”, capers, arugula, peppers







## *Salads*

### 🌿 THE GRILL

Mixed greens, grilled peach, cherry tomatoes,  
fried leek, raspberry vinaigrette

### 🌿 🍃 ICEBERG

Romaine, tomatoes, bacon, Roquefort dressing

## *Soups*

### 🌿 BEEF AU JUS

Green pico de gallo

### 🌿 🍃 CREAM OF LENTILS

Smoked pancetta, banana crisps, coriander oil





*Cuts*  
*USDA Choice*

SIRLOIN

BRAISED BEEF RIBS

MANHATTAN STRIP-LOIN

KANSAS STEAK

PORTERHOUSE

RIB EYE

FLANK STEAK

*Sides*

Ⓢ ASPARRAGUS  
with Parmesan

POTATO PURÉE  
with garlic

MACARRONI  
with cheese and truffles

BAKED POTATO  
with sour cream

ONION RINGS

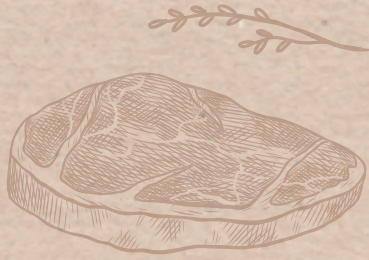
Ⓢ SPINACH  
with goat cream

*House Specials*

CORAL BABY BACK RIBS  
Sweet corn, smoked chili mayonnaise







## *Sliders*

### CONFIT BRISKET

Brioche, roasted garlic  
mayonnaise, roasted peppers,  
arugula, potato batonettes,  
cheddar, bacon

### PORK SHANK

Brioche, smoked mayonnaise,  
purple cabbage,  
sweet potato curlies

### DUCK CONFIT

Brioche, mustard  
“à l’ancienne”, pickles,  
provolone, truffled french fries

## *Desserts*

### ROASTED PINEAPPLE

Rum, merengue, vanilla,  
ice cream

### LAVA RED VELVET

Cheese ice cream

---

Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness,  
especially if you have a medical condition.

🌿 Gluten free dishes

🌿 Food Plant-Based option





# WHOLE FOOD PLANT-BASED MENU

## Starters

### 🍏 🌿 FIRE AVOCADO

Quelites, habanero ash, pepper pâté

### 🍏 🌿 CHERRY TARTINE

Rosemary confit tomato, black olive, onion pâté

### 🍏 🌿 CAULIFLOWER BONELESS

Gochujang, BBQ, sweet potato fries

## Soup

### 🍏 🌿 POTATO AND LEEK CREAM

## Main Courses

### 🍏 🌿 BEANS & MUSHROOMS TETELA

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

### 🍏 🌿 MUSHROOM CRÊPES

Creamy poblano sauce, sweet corn, spring onion, green beans









## *Desserts*


### RED VELVET

Eggless red velvet sponge with vanilla  
plant-based cream and red berry compote

---

 Healthy dishes which help in maintaining a balanced diet

 Gluten free dishes

 Food Plant-Based option



# EXCELLENCE

EL CARMEN, D.R.