

SALTILLO

8 COURSE BANQUET MENU

57 PER PERSON

OSTRAS

natural oysters (gf, df)

VIEIRAS ASADAS

scallops, chorizo romesco,
almonds, tomato (gf, df)

MINI CHORIPÁN

chorizo, chimichurri,
pico de gallo, yuzu mayonnaise,
espelette pepper (df)

PINCHO DE POLLO

achiote, chicken skewer (gf, df)

EMPANADA DE QUESO

queso, corn (v)

CEVICHE DE ATUN

yellowfin tuna, liquid nitrogen
leche tigre (gf, df)

PICANHA

wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df)

PAPAS FRITAS

fried potatoes, tajin (gf, df)
- add *queijo fresco* +3

ADD ONS

TEQUILA UP YOUR OSTRAS

add tequila, lime granita (gf, df)

2 ea

CEVICHE DE LANGOSTA

lobster, jalapeño, tomato,
leche de tigre (gf, df)

20 ea

TACO DE COSTILLA

braised short rib,
crispy sweet potato (df)

6 ea

TRES LECHES

sponge cake, meringue (v)

10 ea

gf ~ gluten free df ~ dairy free v ~ vegetarian

12pm - 6pm Wednesday to Saturday ~ 12pm - 4pm Sunday. 2 - 8 guests. Menu cannot be modified.

Vegan and vegetarian guests are welcome to order from our à la carte menu. A 2% surcharge applies on all credit cards.

No multiple split bills, a maximum of two credit cards accepted per table.

