

# ARDEA







## TO START

	MX	USD
Beef carpaccio, accompanied with “tonnata” sauce 120g 	\$530	\$28
Chicken liver & foie gras crème brûlée red onions marmalade with Oporto wine 160g	\$560	\$29
Classic steak tartar served with parmesan cheese cookies 180g	\$590	\$31
Onion and beef stock with gruyere cheese	\$490	\$26
Arugula salad with prosciutto di Parma, goat cheese and caramelized nuts 30g	\$510	\$23
Baked burrata with Puff pastry, tomatoes and basil sauce 	\$530	\$28
Breaded egg mollet, olive oil crush potatoes served with   parmesan cheese cream & truffle	\$590	\$31
Roasted beet crusted with onion ash, creamy requeson and goat cheese   with epazote vinaigrette	\$460	\$24
Smoked king scallops from Boston, sundried tomatoes relish    and epazote bearnaise 140g	\$640	\$34
Baked oysters with creamy porcini and truffle sauce 120g 	\$610	\$32
Roasted beef marrow bones glazed with tamarind, raw beef tartar, jalapeño relish  and sourdough beer bread 160g	\$540	\$28





## CHARCUTERIE 3oz/85.5g

	MX	USD
Served with special house bread		
Bellota Iberian Ham   	\$890	\$47
Bellota Iberian Loin  	\$570	\$30
Bellota Iberian Chorizo  	\$570	\$30
San Daniele Prosciutto 24 months  	\$490	\$26
Bolognese Mortadella with truffle and pistachio 	\$530	\$28
Smoked Speck with black pepper  	\$490	\$26

## PASTAS


	MX	USD
Ravioli stuffed with lamb, served with caramelized onions and pecorino cheese 90g	\$650	\$34
Fresh fettuccini, seasoned creamy mushroom sauce and truffle essence 	\$580	\$30
Sausage & Guanciale risotto, asparagus and fresh truffle 120g 	\$690	\$36
“Gentile” Paccheri, tomato, basil, fresh ricotta cheese and eggplant 	\$540	\$28
Half lobster & fresh pasta with tomato sauce and basil 350g 	\$980	\$51
Beet & flour pasta with cod mousse, asparagus and bottarga  	\$670	\$35

## PIZZAS & FOCACCIA

	MX	USD
Pizza with mushroom creamy sauce, fillet mignon, truffle essence and smoked cheese 160g 	\$750	\$39
Focaccia, goat cheese, smoked speck, arugula and sundried tomato 	\$550	\$29
Focaccia with Dill tzatziki, smoked salmon and frisée salad 160g 	\$610	\$32
Tomato sauce and fresh burrata pizza 	\$530	\$28
Gorgonzola cheese pizza, pear, nuts and honey	\$530	\$28
Smoked cheese pizza, Italian sausage and Napolitan Friarielli 130g	\$510	\$27

## FRESH TRUFFLE

	MX	USD	MX	USD	MX	USD
Add fresh black truffle to your plate	4g \$610	\$32	8g \$990	\$52	12g \$1,370	\$72

 Items not included in all meal plans

 Vegetarian

 Nuts

 Gluten Free

 Vegan

 Keto

 Raw

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Prices listed are quoted in Mexican currency, for your convenience 16% Tax and 15% service charge are included.

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# ARDEA

## FROM OUR GRILL

Choose your side dish and your favorite sauce

	MX	USD
Prime Tomahawk beef for 2 people 1,350g 🍷 (K)	\$2,370	\$125
28 day's dry aged NY Prime beef 350g 🍷 (K)	\$790	\$41
American Wagyu Rib eye bone in 350g 🍷 (K) 🌟	\$1,100	\$58
American USDA Prime beef fillet 250g 🍷 (K)	\$860	\$45
Flap meat American wagyu 250g 🍷 (K)	\$720	\$38
Cowboy USDA Prime 500g 🍷 (K) 🌟	\$1,250	\$66
Colorado's prime lamb chop 350g 🍷 (K) 🌟	\$1,120	\$59
Organic chicken from Todos Santos 350g 🍷 (K)	\$550	\$29
Korobuta pork chop 350g 🍷 (K)	\$790	\$42
Whole Canadian lobster 850g 🍷 (K) 🌟	\$2,790	\$147
Pacific whole prawns 500g 🍷 (K) 🌟	\$1,100	\$58
King scallops from Boston 280g 🍷 (K) 🌟	\$1,310	\$69

## OUR NATURAL SAUCE

- Gremolata 🍷 (K) 🌿
- Sweet and sour bell peppers gravy
- Marsala creamy mushroom gravy 🍷
- Classic Bearnaise 🍷 (K)
- Three Peppercorn Sauce 🍷 (K)
- White gorgonzola sauce 🍷 (K) 🌿
- Natural beef juice
- Tzatziki with mint 🍷 (K)
- Grain mustard gravy 🍷 (K)

## SLOW COOKED IN THE WOOD OVEN

Choose one side dish

	MX	USD
Lamb shank with lavand & sundried tomatoes sauce 350g	\$590	\$31
Pekin confit duck leg glazed with honey soya 228g 🍷	\$630	\$33
Onion ash crusted short rib 850g 🍷 (K)	\$1,490	\$78

## SIDE DISHES

	MX	USD
Crispy zucchini chips with Pecorino cheese 🌿	\$190	\$10
Young corn with creamy bacon and lemon 60g 🌟	\$250	\$13
Smoked beets, balsamic vinaigrette and creamy goat cheese 🌿	\$210	\$11
Sautéed mix of mushroom with garlic, chili and epazote 🍷 (K) 🌿	\$230	\$12
Brussels sprouts, Parma ham, sage and butter with parmesan cheese 60g (K) 🌟	\$250	\$13
Soft mashed potatoes with butter & truffle 🍷 🌿 🌟	\$350	\$18
Baked sweet potatoes, crème fraîche, crispy bacon and chives 60 g 🍷	\$230	\$12
Eggplant roll stuffed with mozzarella cheese and tomatoes sauce	\$190	\$10
Grilled baby carrots glazed with honey mustard	\$210	\$11

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