



MENU GROUPE 45\$

(par personne)

1^{ER} SERVICE

CHIPS N' GUAC

chips – guacamole – pico de gallo – cotija

SALADE DE SUCRINE | LITTLE GEM SALAD

mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

CREVETTES CROUSTILLANTES | CRISPY SHRIMP

mayo chipotle

2^{EM} SERVICE

POULET “AL PASTOR” | “AL PASTOR” CHICKEN

ananas – jalapeño – coriandre
pineapple – jalapeño – cilantro

SHORTRIB

birria – mozzarella – jalapeño – oignon rouge mariné – coriandre
birria – mozzarella – jalapeño – pickled red onion – cilantro

CARNITAS

porc croustillant – maïs – crema – radis
crispy pork – corn – crema – radish

“AL PASTOR” VÉGÉTARIEN | VEGETARIAN “AL PASTOR”

shiitake – poivron rouge – oignon rouge – ananas – cojita
shiitake – red bell pepper – red onion – pineapple – cotija

MENU GROUPE 65\$

(par personne)

1^{ER} SERVICE

HUITRES | OYSTERS

mignonette citron & tequila
lemon & tequila mignonette

CEVICHE DE CREVETTES | SHRIMP CEVICHE

leche de tigre – chips
leche de tigre – chips

2^{EM} SERVICE

TARTARE DE THON | TUNA TARTARE

concombre – avocat – salsa macha – tortilla
cucumber – avocado – salsa macha – tortilla

BROCHETTES DE PIEUVRE GRILLÉE | GRILLED

OCTOPUS SKEWERS

salsa à l'oignon vert – crème sure – piment ancho
green onion salsa – sour cream – ancho chili

SALADE DE SUCRINE | LITTLE GEM SALAD

mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

3^{EM} SERVICE

SPAGHETTI AU HOMARD | LOBSTER SPAGHETTI

bisque aji amarillo – cotija – œufs de saumon
aji amarillo bisque – cotija – salmon roe

PICANHA & PAPAS LOCAS

surlonge grillée 8 oz – poblano crémeux – frites –
salsa macha – cotija
grilled sirloin 8 oz – creamy poblano – fries – salsa macha – cotija

4^{EM} SERVICE

DESSERT

SANTOS®