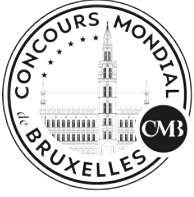


CMB | **WINE
BAR**

Food Menu



CMB | WINE
BAR

Tasting Menu

Tabbouleh Toast

With tomato, onion, cilantro, and Eureka lemon.

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Burrata on Frisée

Frisée and French lettuce salad, sweet old-style mustard dressing, and balsamic pearls.

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Scallop

Seared with brown butter (beurre noisette) and royal lemon.

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Milk-Fed Chicken

Duxelles, morel stuffed with foie cream, and roasted cauliflower purée.

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Beef Tenderloin

Black fruit demi, grilled vegetables and green salad.

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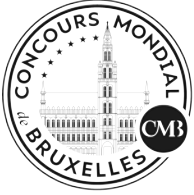
Seasonal Sorbet

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Crispy Cannoli

Filled with Cambozola cheese mousse and red fruit compote.

Tasting menu with 6 beverages: \$2,900



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Pickles

Price

Green and black olives. 120 gr.
Pitted & seasoned. Spain

\$180.00

Our Cheeses

Cheese Selection

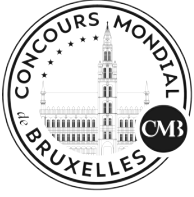
Enjoy a choice of 5 cheeses from our seasonal selection, served with compote, nuts, dates, berries and bread. (350 gr.)

\$680.00

Cheese Order. 100 gr.

Choose from our seasonal selection.

\$320.00



Sharing

Price

Beef Tartare

Served with capers, pickles, black olives, Dijon mustard, olive oil, parsley, egg yolk, lemon and onion.
(180 gr.)

\$280.00

Croquette Sampler

Ibérico with Romesco and Pedro Ximenez reduction, duck confit with plum compote, and fried squid with lemon aioli. 6 pieces (180 gr.)

\$230.00

Starters

Tuna Tostada

Baked tostada, avocado, ponzu-marinated yellowfin tuna, habanero oil and lemon pearls.
1 piece (150 gr.)

\$160.00

Onion Soup... Our way

Caramelized onion cream, roasted shallot puree, almond milk foam and licorice.
(200 gr.)

\$175.00

Burrata

With fresh tomato salad, sundried tomato pesto and balsamic vinegar.
(300 gr.)

\$400.00

Caesar Salad

Hearts of lettuce with Caesar dressing, grilled croutons and Parmesan.
(180 gr.)

\$265.00

Watermelon Salad

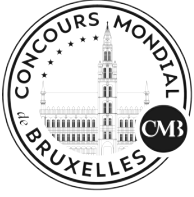
Over jocoque, peanut macha sauce, dried shrimp and citrus.
(180 gr.)

\$180.00

Truffled Fries

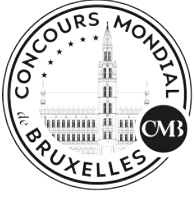
Mille feuilles of potato with thyme, slices of black truffle, Grana Padano cheese and truffle oil.
6 pieces (240 gr.) *Extra gram of black truffle \$50

\$220.00



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Main dishes	Price
Socarrat de Mar Grilled shrimp, caramelized seafood rice, lemon aioli and mussel emulsion. (300 gr.) *Cooking time: 20 minutes*	\$500.00
Mushroom Risotto with Beef Ingot Mushroom risotto with truffle sauce, pressed beef ingot and beef jus. (220 gr.)	\$380.00
Shrimp Tortellini Fresh pasta with shrimp and squid, served on shellfish bisque, with Parmesan foam and lemon zest. (220 gr.)	\$175.00
Papardelle Truffle Fresh pasta with Parmesan and black truffle sauce. (180 gr.)	\$380.00
Camarones Zarandeados Pacific shrimp grilled with sea urchin and yellow chiles marinade, trout roe, cured and smoked egg yolk. 3 pieces (250 gr.)	\$500.00
Catch of the Day with Spinach Sauce Grilled catch of the day, creamy spinach sauce and roasted enoki. (220 gr.)	\$500.00
Beef Steak Grilled and served with beef jus, truffled mashed potatoes and roasted kale. (240 gr.)	\$500.00
Short Rib 19 hours Served with its juice, sautéed baby potatoes, grilled carrots, snow peas and greens. (240 gr.)	\$550.00



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Sweets

Price

Monochromatic Coconut

Thyme sponge, pineapple compote, coconut milk foam and coconut sorbet.
(120 gr.)

\$145.00

Plantain Profiterol

Roasted plantain puree, vanilla cream, bacon and smoked cinnamon.
1 piece (100 gr.)

\$135.00

Guava and Grapefruit Tart

With pink guava jelly, grapefruit gel, crème fraîche and grapefruit supremes.
(100 gr.)

\$160.00

Chocolate Textures

Cocoa sablée pastry, dark chocolate cream and hazelnut ice cream.
(180 gr.)

\$165.00