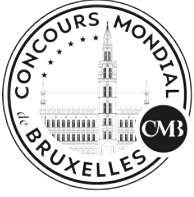


**CMB** | **WINE  
BAR**

## 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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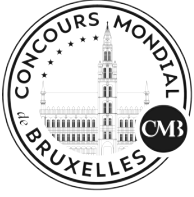
### **Seasonal Sorbet**

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### **Crispy Cannoli**

Filled with Cambozola cheese mousse and red fruit compote.

**Tasting menu with 6 beverages: \$2,900**



**CMB** | WINE  
BAR

## Pickles

Price

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

**\$180.00**

## Our Cheeses

### Cheese Selection

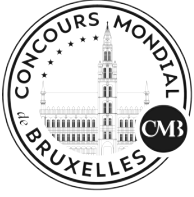
Enjoy a choice of 5 cheeses from our seasonal selection, served with compote, nuts, dates, berries and bread. (350 gr.)

**\$680.00**

### Cheese Order. 100 gr.

Choose from our seasonal selection.

**\$320.00**



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## 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

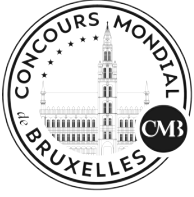
Over jocoque, peanut macha sauce, dried shrimp and citrus.  
(180 gr.)

\$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.)

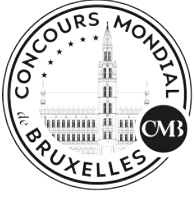
\$500.00

### 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