

STARTERS

SHORT RIB RAVIOLI

Oriental demiglace, greens mezcum.

MOFONGUITOS

Avocado mousse, pico de gallo, "ropa vieja".

VITELLO TONNATO

Cured pork ham, traditional tuna sauce, capers, celery.

CRISPY YUCCA BASKETS

Pork rind, pico de gallo.

ROPA VIEJA CROQUETTES

Chipotle, honey alioli.

SALMON TACOS

Salmon Tartar, crispy wonton

PARMESAN EGGPLANTS

Pomodoro sauce, fresh mozzarella.

BEEF CARPACCIO

Arugula salad, parmesan vinaigrette, alioli, bread crackers.

GLAZED CHICHARRON

Miso and apple honey, creamy mashed yucca.

FRITTO MISTO

Calamari, catch of the day, shrimps, yucca sticks, bell peppers alioli.

THERMIDOR SHRIMP

Yucca mash.

GOAT CHEESE EMPANADAS

Arugula, pear, truffle sauce.

SHRIMP DUMPLING

Sweet ponzu, baby radish, ginger, sesame flavors.

ROCK SHRIMP TACOS

Spicy mayo, guacamole y mango.

BURRATA

Tomato, pesto, arugula, toasted bread.

GRILLED OCTOPUS

Smoked paprika potatoe puree, roasted vegetables.

JAPANESE BURRITO

Wrapped in soya leaves, stuffed with tempura shrimp, avocado, cream cheese, mango, lettuce, served with coriander sauce.

JAPANESE RICE CROQUETTE

Beef carpaccio topping, truffle oil, parmesan, leek.

TARTARE CRISPY RICE

*Salmon
Tuna*

CRISPY PORK BELLY

Peas sauce, fresh salad and corn.

TUNA TARTARE

Truffled guacamole, tobiko, rice paper. Spicy mayo.

SOUPS

SEAFOOD CAZUELA

Slow cooked seafood and lobster bisque.

LENTIL SOUP

Chorizo, smoked ribs.

ROLLS & SUSHIS

CIBAO ROLL

Crispy shrimp, crab, cream cheese, avocado, sweet plantain, eel - honey sauce.

CRISPY CRAB ROLL

Cooked shrimp and king crab, covered with quinoa, batayaki butter.

BAM BAM ROLL

Shrimp tempura, cream cheese, avocado, coriander sauce.

GUNKAN MAKI

Spicy shari, cucumber wrapped. King crab tartar, yuzu, citric flavors.

MAKKI VEGGIE TRUFFLE

Glased sweet potato, shitake mushroom, crispy quinoa, avocado, lettuce, leek, sweet ponzu, truffle oil.



NOAH ROLL

Cream cheese, king crab, avocado, tuna tartar, sweet potato strips.

RAINBOW ROLL

Shrimps, avocado, cream cheese, tuna, mahi mahi slices, eel sauce and coriander sauce.

SPICY TUNA ROLL

Spicy tuna, tobiko, leek, avocado.

BATAYAKI ROLL

Masago rice, salmon, japanese butter, avocado, cream cheese.

RICELESS CANDY

Salmon, avocado, king crab, tuna, ponzu, rice leaves wrapped.

ACEVICHADO ROLL

Crispy shrimp, avocado, cream cheese, creamy fish ceviche.

JAPANESE ROLL

Fried, stuffed with avocado, leek, salmon, cream cheese, tempura shrimp.

DINAMITA ROLL

Tempura shrimp, avocado, cream cheese, lettuce, salmon, spicy mayo, jalapeño topping.

SALMON FUTOMAKI

Shari salmon tartar, tobiko. Nikkei sauce and vegetables kimchi

YELLOW TAIL JALAPEÑO

Maki nori style, cream cheese, lettuce, yellow tail, coriander, leek and jalapeno.

DOUBLE SALMON ROLL

Salmon, cucumber, yuzu mayo, salmon tartar, crispy flakes.

VOLCANCITO ROLL

Fried roll, salmon tartar, leek, tobiko, spicy mayo, bonito flakes.

LA BARRA
CRUDOS & CEVICHES

SASHIMI MORIWASE

Tuna, salmon and catch of the day

CATCH OF THE DAY TIRADITO

Olive oil, capers, lemon and parsley.

SALMON CEVICHE

Sweet Ponzu, sesame oil, crispy quinoa, cucumber and pickled cabbage

NIGUIRIS

TUNA FOIE

Mirin sauce, foie smoked sauce.

YELLOW TAIL CHIPOTLE TIRADITO

Coriander, yuzu sauce, chipotle, garlic chile.

FLAT MEAT FOIE

Smoked sauce, foie, caramelized onion, truffle.

CEVICHE CARRETIILLERO

Catch of the day, shrimp, crispy calamari and “carretillero leche de tigre”.

FOIE AND CATCH OF THE DAY

Eel sauce, truffle, tobiko, lemon.

SALMON

Orange and miso sauce.

TIRADITO TUNA SERRANO

Fresh tuna, jalapeño, avocado, cucumber, spicy mayo, ponzu sauce, rayu spicy oil.

SHRIMP

Spicy Sauce, tobiko, tare and leek

KYOTO TIRADITO

Yellow tail, crispy onion and garlic, ponzu, coriander, sriracha.

FLAT MEAT

Shitake mushroom, soy sauce ,crispy garlic

CLASSIC CEVICHE

Classic peruvian ceviche with catch of the day

YELLOW TAIL

Truffle , parmesan cheese.

TUNA TARTARE CONES

Tartar spicy mayo, guacamole, alioli, togarashi.

NIGUIRI PLATTER

Salmon, tuna, seared tuna, yellow tail, shrimp, salmon nori taco.

NOAH TIRADITO

Salmon, fennel dressing, citric salad, avocado mousse.

TUNA OR SALMON POKE

Shari, cream cheese, pickled kiuri, avocado, radish, edamame, spicy mayo, eel sauce.

FISH & SEAFOOD

BAKED MAHI MAHI

Olives, sun-dried tomatoes, bay leaf, basil and white wine.

THAI SHRIMPS

Curry and coconut milk sauce, spiced rice.

COCONUT CATCH OF THE DAY

Creole coconut sauce and white rice.

ATLANTIC SALMON

Josper Grilled, bell pepper and shrimp sauce, calamari «paella».

CURRY MAHI MAHI

Shrimps served with turmeric, sweet plantains and almonds rice.

CONFIT CATCH OF THE DAY

Capers butter, vegetables and mash potatoes.

BOCA CHICA RED SNAPPER (P/Pound)

JOSPER PRAWNS

Vegetable fried rice

“A LA ESPALDA” RED SNAPPER

Josper low cooked

MEDITERRANEA CATCH OF THE DAY

Pasata, fresh tomato, shallots, sauteed spinach.

PASTAS

NOAH PASTA

Sauteed Chicken breast, pink sauce

LINGUINE DI MARE

Calamari, catch of the day, shrimps, lemon twist.

STROGANOFF PASTA

Linguine, tenderloin, demiglace, mushroom sauce.

CARTOCCIO PASTA

Shrimp, calamari, fresh tomato and basil sauce.

TENDERLOIN GNOCCHI

Mushroom and roquefort sauce.

SHRIMP PASTA

Shrimps, citric butter.

PIGLET RAVIOLI

Confit piglet, goat cheese, caramelized onions, bacon

RICES & RISOTTOS

CHEF'S RISOTTO

Shrimp, arugula, mushrooms, lemon twist.

CHAHAN

Crispy rice with
Tenderloin and poached egg
Pork Belly / Shrimp

CARIBBEAN SEA RISOTTO

Sauteed seafood, cherry tomato confit.

KOREAN RICE

Sauteed angus, galbi style, honey and lemon carrots, spinach, poached egg, radish.

DUCK RICE

Confit duck. Beer coriander sauce.

TUNA AND KIMCHI

Wok sesame fried rice poached egg.
Spicy

VEGGIE YAKIMESHI

Carrots, zuchinni, peas, egg omelette.

MEATS & POULTRY

ANGUS FLAP MEAT

Smoked mashed potatoes.

BEEF MILANESA

Low cooked egg, fresh herbs, mashed potato

GOURMET BURGER

Angus, mushrooms, cheddar cheese, pancetta and caramelized onions.

ANGUS TENDERLOIN

Vacuum cooked, truffled gnocchis. Demiglace sauce.

SHORT RIBS 96HRS

Pesto creamy mashed potato, peas and bacon.

RIBEYE 20OZ

Sauteed potatoes, toasted pepper and herbs butter.

PORK BONDIOLA

Sauteed potato, anticuchero sauce.

OSSOBUCO DIJON

Meat juices reduction, dijon mustard, onion and leek risotto, fresh mushroom salad.

PORK MIGNON

Mushroom and Iberian chorizo sauce. Mashed potato.

SALADS



GREEK OCTOPUS SALAD <i>Grilled octopus, mixed tomatoes, eggplants, cucumber, olives, hummus and feta cheese, balsamic, lemon and olive oil dressing.</i>	BEEF ANGUS SALAD <i>Grilled tenderloin, onions, lettuce, avocado, croutons, bacon, grilled corn, roasted bell peppers “parillero” dressing.</i>
PASSION FRUIT SALAD <i>Mixed lettuce, caramelized almonds, cranberry, melon, parmesan cheese and grilled chicken with passion fruit dressing.</i>	CHICKEN CAESAR SALAD <i>Romaine lettuce, croutons, parmesan cheese.</i>
	GOAT CHEESE SALAD <i>Arugula, tomatoes, goat cheese croquette, parmesan cheese and pear dressing</i>

SPECIALTIES

CERDO NOAH <i>Sautéed baked pork, mashed sweet potatoes, black beans cream.</i>	THERMIDOR LOBSTER
	RISOTTO MERLOT <i>Grilled tenderloin, merlot risotto</i>
MOFONGO NOAH <i>Crispy pork, avocado, pico de gallo, garlic sauce.</i>	GOAT RISOTTO <i>Stew goat, sweet plantain, avocado</i>
GOURMET GOAT <i>Boneless, rum marinated, rice with beans, “yuca arepitas”, avocado.</i>	TWO WAYS DUCK <i>Bonless duck leg, magret, fenel and citric salad. Coriander rice.</i>
ROASTED BABY VEAL <i>Capers and lemon sauce. Mashed potatoes.</i>	FOI TENDER <i>Demi oriental sauce. Parmesan risotto.</i>

PEKING DUCK
Crepes, pickled vegetables, hoisin sauce

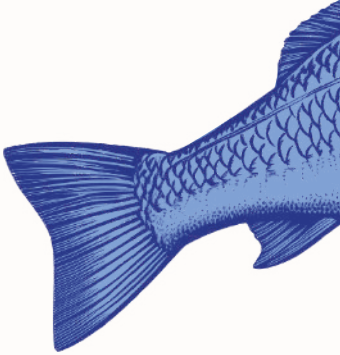
½ DUCK

WHOLE DUCK

SIDES

KIDS MENU

- MASHED POTATO - YUCCA MASHED - GRILLED VEGETABLES - SAUTEED VEGETABLES	- FRENCH FRIES - TRUFFLED FRENCH FRIES - TOSTONES	- CHICKEN FINGERS - MOZZARELLA CHICKEN FINGERS - PASTA ALFREDO - PARMESAN RISSOTTO
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* Taxes not included *