
LOVE, LOBSTER & BUBBLES

FIRST COURSE

- Choose One -

TUNA SASHIMI

With fresh tuna, avocado, cucumber, and spicy aioli.

LOBSTER CROQUETTES

Made with fresh pepper brunoise, chipotle aioli, and goat cheese (2 pieces).

PEAR SALAD

A mix of fresh lettuces with red pear, goat cheese, cranberries, and caramelized walnuts, dressed with a beet and mint emulsion.

SECOND COURSE

- Choose One -

GRILLED SUPER COLOSSAL OCTOPUS

Served with red shermula sauce, serrano chili aioli, and roasted potatoes.

GRILLED CARIBBEAN LOBSTER TAIL

Accompanied by herb butter.

NY O RIBEYE DRY-AGED

Cuts aged for 28 days.

THIRD COURSE

- To share -

ICE CREAM VOLCANO

Made with original Argentine dulce de leche filling, covered in chocolate, decorated with toasted almonds, and served with dulce de leche and vanilla ice cream.

BROWNIE CHEESECAKE

White chocolate mousse and peanut cream, with toasted marshmallows and dark chocolate.

CARROT ROLL

Carrot cake with nuts, blueberries, raisins, shredded coconut, cream cheese frosting with white chocolate, and decorated with 24k gold flakes.