

Blue is one of six basic color sensations of normal human vision. Is associated with purity, intelligence and knowledge, is the color of the water and sky.

Classic

Old Fashion

Bourbon, Angostura bitters, syrup \$220

Margarita

Tequila, Cointreau and lemon juice \$220

Vodka Martini

Vodka, dry Vermouth \$220

French 75

Gin, Champagne brut, syrup and lemon \$220

Blue Cocktails

Mango Daiquiri

Golden Rum, natural mango juice \$220

Tropical Passion

White Rum, Gin, Vodka, Triple Sec, Blue Curacao and tropical fruits \$220

Blue

Coconut Rum, pineapple Rum, Blue Curacao and grenadine \$220

White Wine by the glass

Frontera Chardonnay \$ 220

Frontera Sauvignon Blanc \$220

Casillero del Diablo Chardonnay \$ 330

Casillero del Diablo Sauvignon Blanc \$ 330

Trivento Chardonnay - Chenin \$ 220

Red Wine by the glass

Condado Real Tinto \$ 220

Frontera Cabernet Sauvignon \$ 220

Frontera Merlot \$ 220

Casillero del Diablo Cabernet Sauvignon \$ 330

Casillero del Diablo Merlot \$330

Trivento Shiraz Malbec \$220

Inspired with a twist

Caribbean Flash

Bourbon, Grand Marnier, Angostura, ginger & pineapple \$240

Hot Lover

Tequila, cucumber, coriander, lemon and green Tabasco \$240

Strawberry 100

Vodka, fresh strawberries, lemon juice, syrup \$240

Grape Champagne

Absolut Kurant, Champagne brut, Angostura, grapes, syrup and lemon juice \$300

Blue Cocktails

Passion Fruit Cosmopolitan

Vodka, Triple Sec, passion fruit juice and lemon juice \$220

Green Fest

Vodka, Gin, Lemon Bacardi, pineapple, Midori and lemon juice \$240

Vodka Punch

Vodka, white rum, blueberry juice, pineapple juice and grenadine \$220

Beers

Presidente (regular & light) \$ 165

Brahma (regular & light) \$ 165

Ambar \$ 165

Imported Beers \$ 190

Appetizers

Salty Potato Chips, with chayote dip \$99

Shareable Risoles Trilogy | 6 units. Palm hearts, shrimps, ham and cheese \$240

Shareable Argentinean Patties | 6 patties filled with beef meat \$400

Shareable Sampler | chicken coxinhas, risoles and beef patties \$590

Asian Gyoza | stuffed with beef, vegetables and soy sauce \$380

Fried Calamari and Shrimps | with marinara sauce \$430

Seafood Ceviche | shrimps, octopus, calamari and scallops \$470

Shrimp Cocktail with Green Apples | Cognac sauce \$500

Serrano and Provolone Quesadilla | and Portobello mushroom \$385

Salads

Capresse Salad | arugula and extra virgin olive oil \$360

Caesar Salad | classic dressing \$360

add chicken \$525

add shrimps \$580

Soups and Creams

Pumpkin Cream | homemade croutons \$210

Onion Soup | rustic bread and grated Gruyere cheese \$250

Tortilla Soup | Chipotle broth and traditional garnishes \$275

Loungewiches

Club Sandwich Reloaded | fried egg and cheese with French fries \$500

Hamburger | 8 oz. Black Angus, bacon, cheddar cheese and French fries \$500

Pasta

Tartuffe Fettuccine | mixed mushrooms in a mild cream sauce with black truffles \$580

Pappardelle Bolognese | tomato and beef \$470

Penne Positano | shrimps, mussels, calamari and clams in a marinara sauce \$605

Main Courses

Filet Mignon | imported, with mofongo and red wine Merlot sauce \$620

New York Steak | imported, charcoaled grilled 12 oz. with mash potatoes and asparagus \$1,050

Churrasco | Grilled with chimichurri and French fries \$720

Chicken Breast | charcoaled grilled, with vegetables and mashed potatoes \$470

Chilean Sea Bass | with mashed pumpkin, asparagus and capper pesto \$720

Garlic Shrimps | vodka sauce and limes sautéed with fresh herbs \$840

Lobster & Filet Mignon | lobster tails and truffled filet with wild rice \$1,270

Desserts

Crème Brûlée | caramel \$190

Nut Croquant | coconut base and fresh strawberries \$225

Pear Confit and Passion Fruit Mousseline | pears and spices \$225

Dark Chocolate Cake | lemon sorbet \$190