



SF RESTAURANT
week

NOVEMBER 8 - 17, 2024

\$60 PER PERSON (APPETIZER, MAIN COURSE, DESSERT)

ANTIPASTO

(Choose One)

Pulpo y Chimichurri o Salsa de Tamarindo

Grilled octopus served with saffron potato purée, leeks, and cannellini beans, topped with chimichurri sauce.

Tartare di Fassona Piemontese con Uovo Fritto y Salsa de Chile Poblano

Finely chopped Fassona beef tartare, topped with a fried egg and accompanied by a rich Chile Poblano sauce.

Cauliflower al Pastor

Roasted cauliflower marinated in traditional al pastor sauce, served with grilled pineapple and fresh cilantro.

Frittura del Caribe

Fried calamari, shrimp, green beans, and bell peppers coated in coconut batter and topped with shaved coconut. Served with your choice of chipotle aioli, paprika aioli, or lime coconut aioli.

Mediterranean Ceviche

A fusion of Italian, Mexican, and Caribbean flavors, featuring petrole sole marinated in citrus juices, with Mediterranean herbs, tomatoes, jalapeños, olive oil, and Mediterranean fruits.

MAIN COURSE

(Choose One)

Lasagna de Birria

Layers of tender birria beef, traditional lasagna pasta, and rich tomato sauce, baked with mozzarella and Mexican spices.

Squid Ink Spaghetti with Mussels and Chorizo

Black spaghetti infused with squid ink, served with mussels and spicy chorizo, tossed in a garlic white wine sauce, topped with crispy pangrattato.

Ravioli de Elote e Ricotta con Funghi Selvatici

Handmade ravioli filled with sweet corn and ricotta, served with sautéed wild mushrooms and a light garlic cream sauce.

Pizza Holbox con Pulpo y Lobster Garlic

Gourmet pizza topped with tender octopus and succulent lobster, infused with a rich garlic sauce, and baked in a wood-fired oven.

Pizza Diavola Mexicana con Chorizo

Spicy fusion pizza topped with mozzarella, spicy Mexican chorizo, jalapeños, and a drizzle of spicy tomato sauce, baked in a wood-fired oven.

POSTRE

Churros Tiramisu

A creative twist on the classic tiramisu, featuring crispy churros, mascarpone, and cocoa powder.

Executive Chef
Marco Avifa