

primitivo

Restaurante

OYSTERS

*Fresh with a smoked ponzu sauce
Grill with seafood butter and lemon*

\$580.00 dozen

CHIONE CLAMS

Steamed with cream, mushroom, panceta and grilled potatoes

\$420.00

CATCH OF THE DAY

*Sashimi with morita chili flakes, ponzu sauce and grilled nori seaweed
Grilled ceviche
Toro confit, potatoes and seafood butter reduction
Grilled collar with alioli of chile morita
Seared loin with charred red cabbage and dill oil*

5 course menu : \$1,800.00 (for sharing up to 2 persons)

DUCK

*Confi t potatoes in duck fat, pearsley and crispy duck skin
Glazed wings with golden beets, sake, orange honey and soy
Drumsticks stew with ripe tomatoes, potatoes and red wine
Smoked butternut squash puree with grilled broccolini, AAA vinaigrette, seared magrets and onion and duck
reduction.,*

4 course menu : \$2,100.00 (for sharing up to 2 persons)

BEEF

*Potato chips with rosemary and garlic, crispy chitterlings
Grilled beef sweetbreads with habanero sauce and handmade tortillas
20 hour smoked short rib, glazed carrots with New York chicharron
New York steak with potato cooked under ashes*

3 course menu : \$1,800.00 (for sharing up to 2 persons)

4 course menu : \$2,100.00 (for sharing up to 2 persons)

DESSERTS

*Almond tart with apples sauted in sherry, dates and caramelized pecan nuts ice cream \$220.00
Butternut Squash sponge cake with cardamom and vanilla ice cream, caramelized pistachios \$220.00*

EXTRAS

Tortillas \$50.00 / Tostadas \$35.00

Bread order \$110.00

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	GLASS	BOTTLE
WHITE WINE		
HOUSE WINE Pictograma/ Grenache Blanc / 2022	\$240.00	\$680.00
Magoni/ Chardonnay Vermentino/ 2022		\$580.00
Aborigen / Sinonimo/ Sauvignon Blanc, Mision/ 2023		\$620.00
ROSE WINE		
DE LA CASA Pictograma/ Alicante / Grenache / 2022	\$240.00	\$680.00
Corona del Valle/ Grenache / 2020		\$620.00
Anatolia/ Tempranillo, Mourvedre, Cinsault / 2022 (1000 ml)		\$1,100.00
SPARKLING WINE		
DE LA CASA Pictograma/ Grenache gris / 2021		\$1,400.00
Anatolia Pet Nat/ Tempranillo, Mourvedre, Cinsault / 2022		\$900.00
Anatolia Pet Nat/ Merlot / 2023		\$1,100.00
RED WINE		
HOUSE WINE Pictograma/ Doble Grenache/ 2021	\$290.00	\$890.00
Plata .925/ Tempranillo, Syrah, Grenache / 2022	\$220.00	\$780.00
Viña de Frannes/ Cabernet Franc, Cabernet Sauv, Merlot/ 2020		\$820.00
Aborigen/ Arenal/ Cabernet Sauvignon, Merlot, Barbera/ 2021		\$890.00
Corona del Valle/ Tempranillo/ 2019		\$860.00
Viña de Frannes/ Cabernet Franc/2019		\$1,100.00
Bodegas F.Rubio / Nebbiolo, Sangioves, Montepulciano /2020		\$1,200.00
Casa de Piedra/ Vino de Piedra / Tempranillo, Cabernet Sauv / 2020		\$2,020.00

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APERITIFS

Bartender Choice \$280.00
Strawberry, White Sage, Selected Spirit

Aperol Spritz Primitivo \$200.00
Aperol, club soda, tonic water and orange

Negroni \$300.00
Dry Gin, Vermouth Rosso, Campari

Manhattan \$260.00
Bourbon, Vermouth Rosso and preserved black cherry

Martini \$220.00
Vodka or Dry Gin, Dry Vermouth, regional olives

Vermouth & Soda \$180.00
Vermouth Rosso, club soda

CLASSICS

Pink Lady \$240
Gin, granadina de la casa, jugo de limón

Gin Tonic \$200.00
Dry Gin, citrics and tonic water

Old fashioned \$190.00
Bourbon, orange bitter, syrup, citrics juice

Mint Julep \$200.00
Bourbon, lemon squeeze, mint syrup and club soda

Americano \$200.00
Vermouth Rosso, Campari, club soda

Boulevardier \$300.00
Bourbon, Vermouth Rosso, Campari

DIGESTIFS

Carajillo \$200.00
Licor 43, homemade cold brew

Carajillo Primitivo \$200.00
Brandy, homemade cold brew, orange peel syrup

Fernet-Branca \$180.00
Italian type of amaro, aromatic spirit

Sambuca \$150.00
Italian anise-flavoured liqueur

SPIRITS

Mezcal / Espadín / Borroso \$300.00

Mezcal / Espadín / 400 Conejos \$300.00

Tequila/ Don Julio 70 \$300.00

Ron/ Matusalem 10 \$150.00

Ron/ Bacardi Blanco \$160.00

Vodka/ Smirnoff \$150.00

Whiskey/Macallan 12 \$530.00

CRAFTBEER

AGUAMALA

FUGU Japanese Lager \$100.00

MANTIS Orange Wheat \$100.00

SIRENA Pilsner \$100.00

VIEJA Amber Lager \$100.00

MAKO Pale Ale \$100.00

MAREA ROJA Red IPA \$100.00

MANTARRAYA Oatmeal Stout \$100.00

ASTILLERO Imperial IPA \$120.00

ALCOHOL FREE

Seasonal Mocktail \$100.00

Sodas \$45.00

Still water 750 ml \$80.00

Sparkling water 750 ml \$90.00

French press coffee \$100.00

Teas and Infusions \$50.00

Kombucha Big Mountain \$120.00