

INTRODUCING  
***our menu***

and our way to see the world

***a menu by angel vázquez***  
head chef rústico nava

## **starters to share**

### **home-marinated olives** (100 g)

cerignola, kalamata, nocellara olives, rosemary, garlic, yellow lemon.- \$155

### **oscietra kenoz caviar** (15 g)

crème fraîche and gaufrette potatoes.- \$1,890

### **100% acorn-fed iberian ham**

### **extrem puro, extremadura** (40 g)

tomato pulp, picual olive oil, house-made bread.- \$575

### **fresh oysters** (½ dozen)

japanese oyster, mignonette.- \$315 (subject to availability)

### **rockefeller oysters - intro style** (½ dozen)

japanese oysters baked and gratinéed with spinach cream, butter, parmesan, panko.- \$375 (subject to availability)

### **chicharrón dumplings** (8 pcs)

chicharrón and ground pork filling in steamed wonton wrappers in bamboo, red XO.- \$250

### **wood-fired camembert wrapped in pizza dough**

villa nolasco camembert wheel, oregano, rosemary, thyme, honey, olive oil.- \$350

## **wood-fried pizza**

### **4-day fermentation sourdough x BAKER** by intro

6 slices

### **frutti di mare** (no cheese)

octopus, shrimp, house-smoked mussels, tomato sauce, vodka-infused butter, lemon zest.- \$350

### **bacon**

maple syrup, buffalo burrata, caramelized onion.- \$325

### **serrano ham**

roasted portobello, mozzarella, arugula.- \$285

## **first course**

### **french onion soup** (250 g)

caramelized onion, brandy, puff pastry, parmesan.– \$190

### **new england clam chowder** (250 g)

(thick clam soup with celery and bacon), sourdough bread.– \$190

### **fresh agnolotti pasta stuffed with ricotta** (6 pcs)

truffle sauce, brown butter, crispy serrano ham.– \$350

### **FRESH AND LIGHT**

#### **beef tartare** (90 g)

hand-chopped tenderloin, pickles, capers, dijon mustard, truffle oil, cured egg yolk, parmesan, brioche.– \$220

#### **bluefin tuna tostada** (45 g)

pressed pork rind, cucumber, granny smith apple, habanero mayo, avocado, fried leek .–\$160

#### **thai tiradito**

catch of the day (90 g), green curry & coconut leche de tigre, thai papaya, peanuts.– \$295

#### **intro-style caesar salad** (prepared tableside)

romaine hearts (90 g), caesar dressing, parmesan, yellow lemon zest, panko.– \$240

#### **thai salad**

fresh greens mix, asian-style marinated flank steak (100 g), mint, cilantro, fried garlic, roasted peanuts, chili flakes, creamy coconut milk and peanut butter vinaigrette, lime.– \$240

#### **wood-roasted broccoli**

dried jocoque, ras el hanout butter, organic honey, chili flakes, za'atar.– \$195

#### **wood-roasted beetroot** (90 g)

couscous, dried jocoque, balsamic-cardamom vinaigrette, rosemary honey, caramelized hazelnuts.– \$175

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The consumption of raw products is the responsibility of the person who orders them. All dishes are prepared fresh. All our prices include VAT. Portions are approximate. All dishes are subject to change and availability..

## **main course**

### **catch of the day french style** (120 g)

pan-seared catch of the day, mussels, stewed cannellini beans, tomato gastrique.- \$485

### **wood-fired octopus** (230 g)

hummus, persillade, preserved lemon.- \$555

### **cedar-smoked grilled salmon** (230 g)

whole grain mustard, organic honey, bok choy, piccalilli, roasted garlic aioli.- \$460

### **smoked rock cornish hen (half)** (200 g)

old-style and dijon mustard velouté, creamy mashed potatoes.- \$350

### **duck confit since 2003** (100 g)

caramelized apple, duck breast, foie gras, duck jus, brioche bread.- \$485

### **calasparra do rice**

### **with u15 shrimp "a la talla"** (150 g)

creamy rice cooked in dark seafood broth, garden vegetables.- \$395

### **beef tenderloin medallion from**

### **sonora with butter** (200 g)

caper, parsley & anchovy sauce, fried brussels sprouts, dried jocoque.- \$380

### **bone-in ribeye with chiltepin**

### **& bone marrow from sonora** (500 g)

wood-fired bone-in ribeye, bone marrow, chiltepin chili, fried kale.- \$680

### **chateaubriand beef tenderloin** (400 g)

center-cut tenderloin, creamy green pepper demi-glace,

gaufrette fries.- \$695

### **"the perfect" smash burger** (200 g)

double griddled prime sirloin patty, onion, american cheese (del real), house american sauce, home-made pickles, wedge fries with truffle oil and parmesan.- \$315

**make your gurger**

A BIG KIDS COMBO

smash burger

+ dry martini \$495





ANGEL VÁZQUEZ

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intro  
restaurant