

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

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



Big KIDS
Happy
MEAL





ANGEL VÁZQUEZ

intro
restaurant