

INTRODUCING  
**new menu**  
and new ways to see our world

**un menú de angel vázquez**  
jefe de cocina rústico nava

## **chefs table**

C O M I N G   S O O N

a unique experience by the  
hand of chef angel vázquez and  
sommelier gina de la mora

BIENVENIDO, **estos**  
**son nuestros especiales**  
de temporada

**beef wellington** (500 g)

duxelles, jamón serrano wrapped in puff pastry,  
truffled mashed potatoes and demi-glace.- **\$1,300**

**french onion soup** (250 g)

brandy, puff pastry, parmesan.- **\$180**

**cedar plank salmon** (230 g)

mustard, bok choy, piccalilli, roasted garlic aioli.- **\$450**

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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.

## apetizers

### **aceitunas marinadas** (100 g)

marinated kalamata and green olives, rosemary, garlic, lemon.- \$150

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

crème fraîche, gaufrette potatoes.- \$1,800

### **100% acorn-fed ibérico ham arturo sánchez** (40 g)

grated tomato, olive oil, homemade bread.- \$575

### **fresh oysters** (½ dozen)

fresh pionero japanese oysters, mignonette sauce.- \$300

### **rockefeller oysters** (½ dozen)

pionero japanese oysters, spinach cream, butter, parmesan cheese, panko.- \$360

## wood-fired

### **pizza** (6 slices)

4-day fermentation sourdough by [#introbakery](#)

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

octopus, mussels, shrimp, tomato sauce, lemon zest, vodka butter.- \$320

### **bacon pizza**

maple syrup, burrata, caramelized onions.- \$310

### **jamón serrano pizza**

roasted portobello, mozzarella, arugula.- \$270

### **whole camembert wrapped in pizza dough**

oregano, rosemary, thyme, honey, olive oil.- \$350

## first course

**french onion soup** (250 g)  
brandy, puff pastry, parmesan.- \$180

**new england clam chowder** (250 g)  
sourdough bread.- \$180

**tuna tostada** (45 g)  
chicharrón, salsa macha, avocado, fried leek.- \$150

**catch of the day thai tiradito** (90 g)  
green coconut curry, green papaya, roasted peanuts.- \$280

**caesar salad** (made at your table)  
romaine lettuce (90 g), caesar dressing, parmesan,  
lemon zest, panko.- \$230

**flank steak thai salad**  
fresh greens mix, asian-style marinated flank steak (100 g),  
peppermint, cilantro, fried garlic, roasted peanuts, chili flakes,  
and creamy coconut-peanut-lime vinaigrette.- \$230

**roasted broccoli**  
labneh, ras el hanout butter, honey.- \$190

**roasted beetroot** (90 g)  
cous cous, labneh, cardamom-balsamic vinaigrette,  
rosemary honey and caramelized hazelnuts.- \$175

**beef tartare** (90 g)  
pickles, capers, dijon mustard, truffle oil,  
cured egg yolk, parmesan, brioche bread.- \$220

**chicharrón dumplings** (8 pieces)  
chicharron dumplings, xo creamy green sauce.- \$250

**ricotta agnolotti** (6 pieces)  
brown butter, jamón serrano, truffle oil.- \$340

## main course

### **striped bass** (120 g)

mussels, spanish white beans, parsley velouté, tomato gastrique.- \$480

### **grilled octopus** (230 g)

hummus, persillade, preserved lemon.- \$550

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

dijon and whole grain mustard velouté, creamy mashed potatoes.- \$350

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

caramelized apple, magret, brioche, duck jus, foie gras.- \$480

### **butter-basted beef tenderloin** (200 g)

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

### **smash burger**

double patty beer burger, onion, american cheese, house-made pickles, american sauce, truffle-seasoned potato wedges.- \$300

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

creamy green pepper demi-glace, gaufrette potatoes.- \$680

### **cabrería** (500 g)

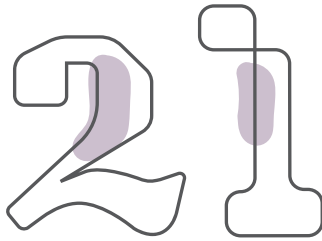
wood-fired beef tenderloin, bone marrow,  
chiltepin chili, crispy kale.- \$650

### **beef wellington** (500 g)

duxelles, jamón serrano wrapped in puff pastry, truffled  
mashed potatoes and demi-glace.- \$1,300

### **calasparra rice with wood-fired u15 shrimps** (150 g)

dark seafood broth and vegies..- \$380



owning our flavors  
and feelings

cooking as we like

tasting as  
you like

this is what  
happiness feels like



ANGEL VÁZQUEZ

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**intro**  
restaurant