

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**

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

jamón 5 js (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)

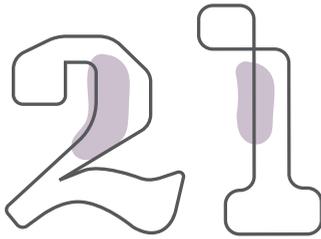
wood-fired beef tenderloin, bone marrow,
chiltepin chili, crispy kale.- \$650

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

intro
restaurant