

the MENU

STARTERS

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| FRENCH ONION SOUP | \$14 |
| CHISTORRA <i>in red wine and honey</i> | \$16 |
| CHEF'S SEASONAL VEGETABLE CREAM | \$12 |
| CAPRESE SALAD <i>mixed tomatoes, mozzarella, basil & olive oil</i> | \$10 |
| GREEN SALAD <i>with almonds, tomatoes, olive oil & lime</i> | \$9 |
| MIXED BRUSCHETTA <i>one tomato bruschetta, one cracked pepper bruschetta, and one garlic bruschetta</i> | \$15 |

MAIN DISHES

TOASTED BREAD SANDWICHES

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| TUNA OR SALMON <i>toasted bread sandwich with tuna or salmon, and salad</i> | \$14 |
| SMOKED SALMON <i>toasted bread sandwich with smoked salmon, cucumbers capers, & cream cheese</i> | \$18 |
| HAM, CHEESE & CHORIZO <i>toasted bread sandwich with ham & chorizo, fresh tomatoes, lettuce, onions, mayonnaise & Dijon mustard</i> | \$16 |
| MEDITERRANEAN VEGGIE <i>toasted bread sandwich with fresh tomatoes, onions, black olives, parmesan & basil</i> | \$15 |

SALADS

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| QUINOA SALAD <i>with vegetables, grains, cheese, nuts & raisins</i> | \$18 |
| TUNA SALAD <i>lettuce, tuna with onions, tomato, olives, dry fruits, nuts, and mayonnaise</i> | \$15 |
| VEGETARIAN SALAD <i>lettuce, tomatoes, mozzarella, or feta, almonds, some dry fruits, basil, and olive oil</i> | \$15 |

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| CHICKEN BREAST SALAD | \$16 |
| <i>lettuce with shredded chicken breast, onions, almonds, tomatoes, and dry fruits; seasoned with lime juice and olive oil</i> | |
| SCALLOPS SALAD | \$21 |
| <i>mixed green salads with scallops, sprouts, sesame seeds, and dry fruits</i> | |

PASTA

LONG OR SHORT PASTA WITH THE SAUCE OF YOUR CHOICE

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| BASIL & TOMATO | \$17 |
| <i>tomato, basil, olive oil, and Parmesan</i> | |
| BOLOGNESE | \$22 |
| <i>tomato sauce with meat</i> | |
| VODKA SAUCE | \$29 |
| <i>pink tomato sauce, cream vodka, bacon chips, Parmesan, and large shrimps</i> | |
| CARBONARA | \$21 |
| <i>white sauce with bacon, Parmesan, and egg yolk</i> | |
| WHITE CREAMY SAUCE | \$17 |
| <i>roasted garlic, basil, olive oil, cream, pepper, and Parmesan</i> | |
| LASAGNA BOLOGNESE | \$22 |
| VEGETARIAN LASAGNA | \$22 |
| <i>slices of vegetables and cheese in vegetable sauce. It does not have traditional pasta slices.</i> | |

RISOTTO

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| PUMPKIN RISOTTO | \$21 |
| MUSHROOM RISOTTO | \$21 |
| SHRIMP RISOTTO | \$29 |
| CHISTORRA RISOTTO | \$24 |

BASIC ONES

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| HAMBURGER | \$18 |
| <i>homemade burger & a side of fries with truffle salt. Add bacon +\$2</i> | |
| PIZZA | \$15 |
| <i>with tomato sauce, cheese & 3 toppings of your choice. Toppings: mushrooms, onions, peppers, spinach, ham, chorizo, fresh tomatoes, basil</i> | |

CHIMNEY BARBECUE

YOU MAY REQUEST OTHER MEATS OR FISHES OF YOUR PREFERENCE.

YOU MAY ADD A SIDE TO YOUR DISH*

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| CORNISH HEN | \$27 |
| CHICKEN BREAST | \$22 |
| BEEF CHURRASCO | \$36 |
| BEEF RIBEYE STEAK | \$50 |
| LAMB CHOPS OR LOIN CUTS | \$45 |

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| SEAFOOD: LOBSTER TAIL | \$55 |
| JUMBO SHRIMPS | \$32 |
| SALMON | \$32 |

SIDES*

CHIMNEY BARBECUE SIDES

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| MIXED SALAD | \$5 |
| <i>green salad, tomatoes, almonds, or nuts, dry fruits, and feta cheese with a delicious dressing</i> | |
| COCONUT RICE | \$5 |
| DRESSED ASPARAGUS | \$5 |
| CHEESE OR BUTTER MASHED POTATOES | \$5 |
| FRENCH FRIES | \$5 |
| CREAMED SPINACH | \$5 |
| SAUTÉED POTATOES & VEGETABLES | \$5 |
| <i>mushrooms, onions & potatoes with olive oil, garlic & herbs</i> | |
| FRENCH TARTIFLETTE | \$8 |
| <i>creamed potatoes, onions, bacon, cream & gratin cheese</i> | |

SPECIALTIES

MEALS FOR TWO. PRICES ARE FOR TWO.

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| MONT CARPE DIEM MARISCADA | \$150 |
| <i>extravagant seafood platter for two, contains lobster tails, jumbo shrimp, scallops. Calamari, clams, mussels, and salmon. Some ingredients may need to be replaced based on market availability depending on the season</i> | |
| MONT CARPE DIEM PARRILLADA | \$190 |
| <i>variety of cuts of steaks and chorizos served by the chimney progressively as they are smoked. Served with our sautéed potatoes</i> | |
| EXOTIC RACLETTE | \$90 |
| <i>Savoyard & Swiss dish that contains ingredients such as charcuterie (variety of delicatessen) and melted cheese accompanied by steamed potatoes, pickled onions & pickles</i> | |
| SPANISH STYLE CHICKPEAS | \$70 |
| <i>stew with potatoes, chorizo, and ham in saffron, red wine, and tomato sauce</i> | |
| MIDDLE EASTERN LAMB TAGINE | \$90 |
| <i>lamb stew cooked with Arabic spices and plums</i> | |
| CUBAN FEAST | \$70 |
| <i>typical Cuban food: "Ropa Vieja" (stewed shredded beef), black beans, white rice, yucca with lemon and roasted garlic, and green salad</i> | |
| "LAPIN BOURGUIGNON" | \$90 |
| <i>French style rabbit stew</i> | |

PRICES MAY BE ADJUSTED ACCORDING TO CURRENT MARKET COSTS