
TO START & TO SHARE

HUMMUS

SMOOTH AND CREAMY CHICKPEA PURÉE WITH TAHINI, EXTRA VIRGIN OLIVE OIL, AND A SECRET BLEND OF SPICES. SERVED WITH WARM PITA BREAD AND CRUNCHY CUCUMBER, JICAMA, AND CARROT STICKS.

ARANCINI

DELICIOUS CRISPY ARBORIO RICE BALLS FILLED WITH A MOLTEN CENTER OF SPINACH AND MOZZARELLA CHEESE. SERVED ON POMODORO SAUCE.

TUNA TARTARE

FINELY CHOPPED TUNA (120 G) OVER A BED OF AVOCADO, RED ONION, AND CUCUMBER, WITH A TOUCH OF SOY SAUCE AND SESAME OIL. SERVED WITH WONTON CHIPS.

TUNA TOSTADA

A CRISPY CORN TORTILLA TOPPED WITH TUNA (100 G), AVOCADO, AND A SPICY ÁRBOL CHILE EMULSION. FRESH AND FULL OF FLAVOR AND TEXTURE.

CARIBBEAN CEVICHE

OUR TAKE ON THE CLASSIC. CUBES OF FRESH WHITE FISH AND SHRIMP (120 G) MARINATED IN LECHE DE TIGRE WITH CUCUMBER, CILANTRO, GINGER, AND A TOUCH OF HABANERO. FINISHED WITH PERSIAN CUCUMBER AND CHERRY TOMATOES.

SHRIMP GREEN AGUACHILE

LARGE, FRESH SHRIMP (200 G) DRESSED IN A VIBRANT GREEN AGUACHILE MADE WITH REGIONAL CHILES, LIME JUICE, AND SHRIMP BROTH. SERVED WITH SLICED CUCUMBER AND RED ONION.

“VUELVE A LA VIDA” SEAFOOD COCKTAIL

MIXED SEAFOOD (200 G) SERVED IN OUR CLASSIC COCKTAIL SAUCE WITH CUCUMBER, ONION, AVOCADO, AND CILANTRO—PERFECTLY BALANCED BETWEEN SWEET AND SPICY.

TRUFFLED TUNA & SALMON TIRADITO

THIN SLICES OF PREMIUM TUNA AND SALMON (160 G) DRESSED WITH AN EXQUISITE CITRUS SAUCE, BLACK TRUFFLE OIL, AND SEA SALT FLAKES.

GRILLED OCTOPUS TOSTADA

TENDER CHARCOAL-GRILLED OCTOPUS (200 G) ON A CORN TOSTADA WITH SMOKED CHIPOTLE MAYONNAISE, ARUGULA LEAVES, AND AVOCADO. A PERFECT FUSION OF SEA AND GRILL.

GUACAMOLE

OUR ARTISANAL, FRESHLY PREPARED GUACAMOLE, TOPPED WITH JUICY RIB EYE STRIPS OR CRISPY FRIED PORK BELLY. AN INDULGENT COMBINATION OF LAND AND FIRE.

PORK BELLY (200 G) **RIB EYE** (220 G)

RIB EYE AGUACHILE

AN INNOVATIVE REINVENTION. THINLY SLICED RIB EYE (260 G) MARINATED IN A DARK AGUACHILE SAUCE WITH ÁRBOL CHILE AND SOY SAUCE, RED ONION, RADISHES, AND CILANTRO. BOLD AND REFRESHING.

CALAMARI RINGS

LIGHTLY BATTERED CALAMARI RINGS, FRIED TO GOLDEN PERFECTION. SERVED WITH TWO DIPPING SAUCES: TRUFFLE AIOLI AND SWEET CHIPOTLE SAUCE.

TRUFFLE OIL FRENCH FRIES

CLASSIC GOLDEN, CRISPY FRIES DRIZZLED WITH AROMATIC BLACK TRUFFLE OIL AND SPRINKLED WITH PARMESAN CHEESE. AN IRRESISTIBLE SIDE.

SELECTION OF FRESH SEASONAL FRUITS

SALADS & BOWLS

BUNGALOW POKE BOWL

A BASE OF GOHAN RICE TOPPED WITH PONZU-MARINATED TUNA OR SALMON (100 G), AVOCADO, EDAMAME, MANGO, CUCUMBER, AND SESAME SEEDS. COLORFUL, HEALTHY, AND FULL OF FLAVOR.

CLASSIC GREEK SALAD

MIXED TOMATOES, CUCUMBER, KALAMATA OLIVES, RED ONION, AND FETA CHEESE CUBES. DRESSED WITH A SIMPLE OREGANO, LEMON, AND OLIVE OIL VINAIGRETTE.

CAESAR SALAD

THE CLASSIC CAESAR WITH OUR TOUCH: CRISP ROMAINE LETTUCE, CREAMY CAESAR DRESSING, HOMEMADE CROUTONS, AND GRATED PARMESAN. SERVED WITH GRILLED SHRIMP (150 G).

BURRATA & TOMATO SALAD

CREAMY ITALIAN BURRATA (140 G) PAIRED WITH A SELECTION OF MIXED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, AND EXTRA VIRGIN OLIVE OIL.

MAIN COURSES

CHAR-GRILLED OCTOPUS

GRILLED OCTOPUS (200 G) SERVED OVER OLIVE OIL-INFUSED MASHED POTATOES, TOPPED WITH SMOKED PAPRIKA BUTTER.

GRILLED CARIBBEAN PRAWNS

LARGE CARIBBEAN PRAWNS (200 G) GRILLED IN THEIR SHELLS TO ENHANCE FLAVOR, BATHED IN GARLIC AND PARSLEY BUTTER WITH PAPRIKA. SERVED WITH EUREKA LEMON.

BLACK RICE WITH OCTOPUS

THE SPANISH CLASSIC WITH A CARIBBEAN TWIST. BLACK RICE COLORED WITH SQUID INK, COOKED IN FISH STOCK, WITH TENDER OCTOPUS PIECES (100 G), PEPPERS, AND TRUFFLED AIOLI.

TACOS (ORDER OF 3)

TEMPURA FISH

CRISPY TEMPURA-BATTERED WHITE FISH (120 G), COLESLAW, ÁRBOL CHILE SAUCE, AND AVOCADO CREAM.

RIB EYE TACOS

JUICY GRILLED RIB EYE (220 G) WITH CARAMELIZED SPRING ONIONS, AVOCADO CREAM, AND FIRE-ROASTED SALSA.

COCONUT SHRIMP

SHRIMP (200 G) BREADED IN SHREDDED COCONUT, SERVED WITH MANGO PICO DE GALLO AND ÁRBOL CHILE SAUCE.

PRIME FILET

PRIME BEEF FILET (200 G) COOKED TO YOUR PREFERRED DONENESS. SIMPLE AND PERFECT, TO SAVOR THE QUALITY OF THE MEAT. SERVED WITH ROASTED VEGETABLES AND MASHED POTATOES.

RIB EYE

A RICHLY MARBLED, FLAVORFUL 300 G CUT, SEARED AT HIGH HEAT TO LOCK IN ITS JUICES. SERVED WITH ROSEMARY-ROASTED POTATOES.

BUNGALOW BURGER

PRIME GROUND BEEF PATTY (230 G), CHEDDAR CHEESE, CRISPY BACON, LETTUCE, TOMATO, AND CARAMELIZED ONION ON A TOASTED BRIOCHE BUN. SERVED WITH TRUFFLE FRIES.

LAND & SEA GRILL PLATTER

THE ULTIMATE SHARING EXPERIENCE. A SELECTION OF RIB EYE, GRILLED PRAWNS, AND CHAR-GRILLED OCTOPUS (1 KG), SERVED WITH POTATOES AND SAUCES: CHIMICHURRI AND AIOLI.

FISH MARKET

DAILY SELECTION, AVAILABLE BY PIECE OR BY WEIGHT – PLEASE ASK FOR AVAILABILITY AND PRICING

CATCH OF THE DAY PER GRAM (800 G- 3KG)

OYSTERS (GULF) 1 PIECE

CHOCOLATE CLAMS 1 PIECE

CHILLED SHRIMP 1 PIECE

KING CRAB PER GRAM (300G – 3KG)

CARIBBEAN LOBSTER – GRILLED OR THERMIDOR PER GRAM (300 G- 500G)

WOOD-FIRED PIZZAS

MARGHERITA

SIMPLICITY AT ITS FINEST. TOMATO SAUCE, MOZZARELLA (300 G), FRESH TOMATO, BASIL LEAVES, AND A DRIZZLE OF OLIVE OIL.

ROMA

ELEGANT AND SAVORY. MOZZARELLA (300 G), PROSCIUTTO (50 G), FRESH FIG SLICES, AND ARUGULA, TOPPED WITH BURRATA CHEESE AND BALSAMIC REDUCTION. A PERFECT BALANCE OF SWEET, SALTY, AND FRESH.

PEPPERONI

CLASSIC AND COMFORTING. TOMATO SAUCE, SPICY PEPPERONI (70 G), AND MOZZARELLA (100 G), BAKED TO BUBBLY EDGES AND A PERFECT CENTER.

FOUR CHEESE

A SYMPHONY OF FLAVORS. MOZZARELLA (150 G), GORGONZOLA (30 G), PARMESAN (50 G), AND GOAT CHEESE (50 G) MELTED IN PERFECT HARMONY OVER A SMOOTH TOMATO SAUCE, FINISHED WITH PEAR SLICES AND HONEY.

DESSERTS

SUNSET BANANA CRUNCH

A REINTERPRETATION OF BANOFFEE. CRISPY BASKET, SALTED CARAMEL CREAM, CARAMELIZED BANANA, VANILLA WHITE CHOCOLATE CHANTILLY, AND A TOUCH OF EDIBLE GOLD. THE TASTE OF SUNSET.

CITRUS BLUE

A REFRESHING NO-BAKE LEMON CHEESECAKE LAYERED WITH CITRUS COOKIES, TOPPED WITH A VIBRANT EUREKA LEMON-BLUEBERRY GEL. TART, CREAMY, AND PERFECT.

DUCKY DELIGHT

A PLAYFUL TRIBUTE: OUR VANILLA ICE CREAM BLENDED WITH CRISPY PHYLLO LAYERS, CRUNCHY BACON, AND MAPLE FOR A BOLD, UNEXPECTED DESSERT.

TROPICAL PAVLOVA

A MERINGUE THAT IS CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE, REFRESHING PINEAPPLE SORBET, REFRESHING PINEAPPLE SORBET, A SELECTION OF TROPICAL FRUITS (MANGO, KIWI, PINEAPPLE), AND MANGO COULIS. FRESH AND SPECTACULAR.

DOG MENU

TURKEY – 500 G

TURKEY BREAST, CHICKEN LEG AND THIGH WITH BONE, CHICKEN CARCASS, CHICKEN LEG, CHICKEN VISCERA (LIVER, HEART, LUNG, GIZZARD), CARROT, APPLE, BANANA, PEAR, BROCCOLI, PUMPKIN, CORIANDER, TURMERIC, CHIA, SPIRULINA, SUNFLOWER SEED, QUINOA, AMARANTH, PLAIN UNSWEETENED YOGURT, SALMON OIL AND COCONUT OIL.

HYPOALLERGENIC– 500 G

TURKEY BREAST, BONE-IN TURKEY LEG AND THIGH, TURKEY WING, TURKEY CARCASS, TURKEY RUMP, TURKEY LEG, TURKEY OFFAL (LIVER, HEART, LUNG, GIZZARD), CARROT, APPLE, BANANA, PEAR, BROCCOLI, PUMPKIN, CORIANDER, TURMERIC, CHIA, SPIRULINA, SUNFLOWER SEED, QUINOA, AMARANTH, PLAIN UNSWEETENED YOGURT, SALMON OIL AND COCONUT OIL.