

SILVESTRE

— amón —

WE SERVE LUNCH FROM TUESDAY TO SUNDAY FROM 12:00 PM TO 3:00 PM

DINNER FROM TUESDAY TO SATURDAY FROM 6:00 PM TO 10:30 PM

STARTERS

Chicken liver pate, bread fruit lavash, sour dough bread, prune paste.

5 700

Fish 'caldosa', home-made corn crackers, avocado, daikon, sardine mayonnaise, ginger, green onions, lemon. (Sea products from artisanal fishermen, using responsible fishing methods)

7 600

Veal tongue yucca croquette, criole sauce, escabeche.

6 600

Potato enchilada, tabasco mayonnaise, vegetable hash, coconut.

4 500

Grilled octopus, braised white beans, home-made smoked bacon, green basil sauce, shrimp crisps.

10 500

FROM THE GARDEN

Organic leaves, Biamonte goat cheese croquette, quinoa, carrots, fennel, honey dressing, parsley.

7 800

Ricotta cheese empanada, green onions, organic egg yolk, radishes, peas.

6 700

Chargrilled cauliflower steak, burnt butter, white snow cauliflower, romance cheese from Coronado, cous cous.

8 400

MAIN COURSES

Fish filet (from artisanal fishermen, using responsible fishing methods), heart of palm purée, tomato confit, warm fennel salad, cocoa nib wafers.

13 500

Pork belly confit, smoked white corn masa with plantain leaves, escabeche, traditional split jus, chicharrón, Dota prune paste, classic vegetables.

11 500

Chargrilled Rib Eye steak from Carnes Don Fernando, truffled spinach cream, chard, smoked rib cannelloni, bragú cheese, crisps.

21 500

Lamb sirloin, pumpkin caramel, mushroom ketchup, organic greens, home-made vadouvan granola.

17 300

"Arroz guacho" (Risotto), organic chicken terrine, hominy, tomato sauce vierge, tender squash.

11 400

Oven braised Lamb Shoulder (1.200g), roasted sweet, orange gremolata, caramelized sweet potatoes, orange and fennel salad, lamb jus sauce, mustard seeds (for 2-3 people).

52 000

Grilled Top Sirloin (1300g)

Corn tortillas, avocado tomato and cilantro salad, selection of sauces.

65 000

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OUR PRICES INCLUDE GRATUITY (10% SERVICE CHARGE) AND SALES TAX (13%)
CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.