

JAZZ ON THE ROCKS

AT SUNSET POINT

021225

ALL TIME FAVORITES

★ **NEW YORK USDA PRIME**
12 OZ-AGED 90 DAYS **\$91**
Scallion purée, potato and truffle mille feuille,
baby corn.

★ **FILET TENDERLOIN USDA PRIME**
8OZ - AGED 90 DAYS **\$79**
Scallion purée, potato and truffle mille feuille,
baby corn.

★ **COTOLETTA** (220 g) **\$74**
Burrata, prosciutto, tomato sauce, fresh basil,
black pepper.

STARTERS

TRUFFLE FRIES \$26 (275 g) ∅ ☞
Parmigiano Reggiano, garlic, parsley.

**CHEF'S SELECTION OF LOCAL
ARTISANAL CHEESE** \$31 (250 g)
Home-made jam, marinated fruit, local honeycomb,
grilled fruit bread.

SALUMI BOARD \$31 (120 g)
Chef's selection of cured meats, pickles,
mustard, grilled sourdough.

IBERICO BELLOTA HAM CINCO JOTAS \$45
(P/OUNCE)
Fresh tomato, wood toasted focaccia.

BEEF TARTARE \$33 (192 g)
Tenderloin Steak USDA Prime, chives, parsley,
quail egg, truffle, lavash.

WAGYU BEEF CARPACCIO \$33 (200 g)
Soy sauce, Parmigiano Reggiano croquette,
arugula pesto, Solera rum 77, baguette.

SEARED SEA SCALLOPS \$39 (115 g) ☞
Baja Sea Scallops, corn purée, pancetta, corn nuts,
Serrano mayonnaise, Cotija cheese from Miraflores.

SALADS

LITTLE GEM CAESAR SALAD \$21 (120 g)
Fresh herbs, cherry tomato,
Parmigiano Reggiano, creamy pepper dressing.

ARUGULA SALAD \$21 (130 g) ∅ ☞
Dates, pecans, granny smith apple,
manchego cheese, balsamic reduction.

**WOOD-OVEN ROASTED
CAULIFLOWER** \$21 (180 g) ☞ ∅
Lemon honey yogurt, pistachio pesto.

★ (FAVORITES) ∅ (VEGAN) ∅ (VEGETARIAN) ☞ (GLUTEN FREE)

Disclaimer: All product weights refer to raw ingredients. Our dishes are prepared following the highest hygiene standards;
however, consumption of raw or undercooked products is at your own discretion.
Prices are per person. Taxes included. We accept American Express, Visa, and Mastercard.
Please inform your server of any allergies or dietary restrictions.

PIZZAS

★ **TRUFFLE PIZZA \$55** (440 g)
Wagyu beef, porcini mushrooms,
smoked provolone cheese,
baked potatoes, Italian truffle.

MEAT LOVERS \$40 (560 g)
Bacon, salami, fennel sausage,
guanciale, tomato,
buffalo mozzarella.

MARGHERITA \$29 (400 g) 🌱
Stracciatella, tomato, basil, olive oil.

DIAVOLA \$31 (430 g)
Stracciatella, tomato, spicy salami,
basil, olive oil.

PIZZA MORTADELLA \$31 (440 g)
Pistachio, mortadella, burrata.

PIZZA DOLCE \$29 (440 g)
Banana, nuts, strawberry,
coconut, nutella.



BENNY \$31 (520 g)
Speck, pineapple, jalapeños,
mozzarella, tomato.

CLASSIC NAPOLITANA \$31 (570 g)
Salami, mushroom, tomato,
basil, mozzarella.

FRIED PIZZA \$29 (440 g)
Ricotta cheese, bacon,
mozzarella, basil.



(FAVORITES)



(VEGAN)



(VEGETARIAN)



(GLUTEN FREE)

SEAFOOD DINNERS

CLAM OF THE DAY \$33 1 piece 🌱
Butter clams from Ensenada, butter,
pumpkin seeds and guajillo chile.

PERUVIAN CEVICHE \$33 (200 g) 🌱
Sea bass, tiger's milk, sweet potato, onions, coriander.

YELLOW TAIL SASHIMI \$40 (140 g)
Yellow tail cured with kombu seaweed, miso, ponzu
source, avocado, radish, corn tostadas.

KAMPACHI SEAFOOD CARPACCIO \$33 (220 g) 🌱
Capers, preserved lemon, fennel and honeydew gazpacho.

SEARED SEA BASS \$51 (220 g) 🌱
Clam sauce, spinach, preserved lemon.

GRILLED OCTOPUS \$35 (220 g) 🌱
Saffron sauce, roasted potato, shishito peppers,
frisée, olive chimichurri.

PASTAS

STUFFED GNOCCHI \$31 (150 g) 🌱
Filled with tomato and mozzarella, pesto sauce,
sun-dried tomato, goat cheese.

20-LAYER LASAGNA \$33 (120 g)
Wagyu beef, passata, basil, Parmigiano Reggiano foam.

SHORT RIB PAPPARDELLE \$35 (110 g)
Aged Parmigiano Reggiano, caramelized onion,
mushroom, chives, red chilli flakes.

LOBSTER TORTELLINI \$40 (110 g)
Pasta filled with lobster and citrus,
creamy pink peppercorn sauce.

TRUFFLE FETTUCCINE \$45 (150 g) 🌱
Parmigiano Reggiano foam, black truffle, Plugrà butter.

WHOLE WHEAT PAPPARDELLE \$35 (150 g)
Italian sausage, peas, Parmigiano Reggiano.

DESSERTS

TROPICAL DELIGHT \$24 (150 g)
Coconut sorbet, passion fruit cream,
mango and basil gel, passion fruit meringue.

SMOKED CHOCOLATE & HAZELNUT \$24 (150 g)
Smoked chocolate mousse,
hazelnut sponge cake soaked
in whiskey, hazelnut and cocoa crisp.

RUBY OF MONALISA \$24 150 g
Ruby chocolate mousse filled with amarena cherry,
almond sponge cake, mascarpone
and elderflower cream.

LAVENDER CHEESECAKE \$24 150 g
Slice of lavender cheesecake, rosemary ice cream
and mixed berry compote.

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