

JAZZ ON THE ROCKS

AT SUNSET POINT

030426

ALL TIME FAVORITES

★ **AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7- 16 oz (453 g)** \$175
Date and hibiscus purée, foie gras-stuffed date, jus.

★ **FILET TENDERLOIN USDA PRIME 8OZ - AGED 90 DAYS** \$82
Potato fondant, mushroom purée, raspberry jus.

★ **COTOLETTA (7oz)** \$88
Burrata, prosciutto, tomato sauce, fresh basil, ground black pepper.

STARTERS

TRUFFLE FRIES \$29 (9 oz)  
Parmigiano Reggiano, garlic, parsley.

CHEF'S SELECTION OF LOCAL ARTISANAL CHEESES \$34 (8 oz)
Home-made jam, marinated fruit, local honeycomb, grilled fruit bread.

SALUMI BOARD \$34 (4 oz)
Chef's selection of cured meats, pickles, mustard, grilled sourdough bread.

IBERICO BELLOTA HAM CINCO JOTAS \$49 (P/OUNCE)
Fresh tomato, wood-fired toasted focaccia.

BEEF TARTARE \$37(4 oz)
USDA Prime tenderloin, chives, parsley, quail egg, truffle, lavash.

WAGYU BEEF CARPACCIO \$37 (4 oz)
Soy sauce, Parmigiano Reggiano croquette, arugula pesto, Solera 77 rum, baguette.

SEARED SAN CARLOS' SCALLOPS \$44(5 oz) 
Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese.

GLAZED EGGPLANT (5 oz) \$32
Soy and tamarind glaze, pickled cucumbers.

SALADS

LITTLE GEM CAESAR \$25 (4 oz)
Fresh herbs, cherry tomatoes, Parmigiano Reggiano, creamy pepper dressing.

ARUGULA SALAD \$25 (4 oz)  
Dates, pecans, Granny Smith apple, Manchego, balsamic reduction.

WOOD-OVEN ROASTED CAULIFLOWER \$25 (6 oz)  
Lemon honey yogurt, pistachio pesto.

HEIRLOOM SALAD \$25 (5 oz)
Local tomato, artisan mozzarella, pesto, beets.

CORN RIBS \$25 (4 oz)
Arugula, serrano aioli, paprika and lemon juice.

★ (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 include taxes.

We accept American Express, Visa, and Mastercard.
Please inform your server of any allergies or dietary restrictions.

PIZZAS

★ **TRUFFLE PIZZA \$61** (15 oz)
Wagyu beef, porcini mushrooms,
smoked provolone, baked potatoes,
Italian truffle.

MEAT LOVERS \$44 (19 oz)
Bacon, salami, fennel sausage,
guanciale, tomato, buffalo
mozzarella.

MARGHERITA \$32 (13 oz) 🌿
Stracciatella, tomato, basil, olive oil.

DIAVOLA \$34 (14 oz)
Stracciatella, tomato, basil, spicy
salami, olive oil.

PIZZA MORTADELLA \$34 (15 oz)
Pistachio, mortadella, burrata.

PIZZA DOLCE \$32 (15 oz)
Banana, nuts, strawberry,
coconut, Nutella.



BENNY \$34 (17 oz)
Speck, pineapple, jalapeños,
mozzarella, tomato.

CLASSIC NAPOLITANA \$34 (19 oz)
Salami, mushroom, tomato,
basil, mozzarella.

FRIED PIZZA \$32 (15 oz)
Ricotta, pancetta,
mozzarella, basil.

★ (FAVORITES) 🌿 (VEGAN) 🌿 (VEGETARIAN) 🌾 (GLUTEN FREE)

SEAFOOD DINNERS

CLAM OF THE DAY \$35 1 piece 🌾
Clams from Pacific Ocean, butter,
pumpkin seeds and guajillo chile.

PERUVIAN CEVICHE \$37 (7 oz) 🌾
Sea bass, tiger's milk, sweet potato, onion, cilantro.

TUNA CRUDO \$39 (5 oz)
Avocado cream, ponzu and watermelon radish.

KAMPACHI CARPACCIO \$37 (5 oz) 🌾
Capers, preserved lemon, fennel and honeydew gazpacho.

SEARED SEA BASS \$57 (7 oz) 🌾
Clam sauce, spinach, preserved lemon.

SEARED MAYAN OCTOPUS \$39 (7 oz) 🌾
Baby potatoes, Italian sausage,
Kalamata olives, baba ganoush.

PACIFIC SEAFOOD (5 oz) \$38
Tomato and vanilla sauce, fried capers, black olives, crispy

PASTAS

STUFFED GNOCCHI \$34 (7 oz) 🌿
Filled with tomato and mozzarella, pesto sauce,
sun-dried tomato, goat cheese.

AGNOLOTTI DEL PLIN \$37 (7 oz)
Corn and shrimp ravioli, black garlic, crab, vanilla

SHORT RIB PAPPARDELLE \$49 (7 oz)
Aged Parmigiano Reggiano, caramelized onion,
mushrooms, chives, chili flakes.

LOBSTER TORTELLINI \$44 (7 oz)
Pasta filled with lobster and citrus,
creamy pink peppercorn sauce.

TRUFFLE FETTUCCINE \$42 (7 oz) 🌿
Parmigiano Reggiano foam, black truffle, Plugrà butter.

WHOLE WHEAT PAPPARDELLE \$39 (7 oz)
Italian sausage, peas, Parmigiano Reggiano.

DESSERTS

TROPICAL DELIGHT \$25 (5 oz)
Coconut and lichee sponge cake, berries meringue and
caviar, mango and passion fruit sauce.

RUBY OF MONALISA \$25 (5 oz)
Ruby chocolate mousse filled with amarena cherry,
almond sponge cake, mascarpone and elderflower cream.

SMOKED CHOCOLATE & HAZELNUT \$25 (5 oz)
Smoked chocolate mousse, hazelnut sponge
cake infused with whisky, hazelnut and cocoa crisp.

LAVENDER CHEESECAKE \$25 (5 oz)
Slice of lavender cheesecake,
rosemary ice cream, mixed berry compote.