

## HOT APPETIZERS

### ALASKAN KING CRAB LEGS

Melted garlic butter & ponzu sauce

### RICOTTA & GUANCIALE RAVIOLI

Tomato compote, oat crumbles, peruvian corn chowder & grana padano

### CHICHARRÓN DE PULPO

Paper thin sliced jalapeño & cilantro "chimichurri"

### ROCK SHRIMP TEMPURA

Sriracha sauce & leek

### GRILLED OCTOPUS SKEWERS

Celery root puree & sweet paprika infused oil

### BINCHOTAN GRILLED TUNA SLICES

Sweet soy glazed tuna sashimi & garlic chips

### NYC RICOTTA GNOCCHI

Flourless gnocchi in sage brown butter sauce

### GAMBAS SOPHIA'S

Shrimp, cream cheese, bacon & plum sauce

### SOHO SHRIMP

Goat cheese fondue over tomato - cilantro salsa

### JAPANESE EGGPLANT

Salsa miso & gratin shrimp

## COLD APPETIZERS

### LAMB CARPACCIO

Eggplant caponata & yogurt sauce

### CRISPY RICE TUNA

Fresh tuna slice & chopped jalapeno

## COUNTRY BREAD BRUSCHETTA

### TUNA + FOIE

Apple mustard, pickled baby onions & roasted walnuts

### TOMATO & PROSCIUTTO DI PARMA

Black olives & "Ricotta Salata"

## SOUPS

### SOUPE À L'OIGNON

Emmental cheese & toasted bread

### LOBSTER BISQUE

Served with taleggio grilled  
Cheese sandwich

## 10 VETAS... DRY CURED HAM

100% Acorn Fed "Jamón Ibérico" Grand Reserve 4 oz.

## SALADS

**CALAMARI SALAD** Crispy calamari, dressing miso & honey

**SBG RSTD CHICKEN CAESAR** Bacon stripes, roasted chicken breast

**CHINOIS SALAD** Carrot, cabbage, bacon & chicken in sesame dressing

**CAJUN SALAD** Tenderloin, beans, corn, manchego, tortilla, bacon & avocado

**LITE GREENS** Figs, goat cheese, walnuts, black olives & honey mustard

## **SBG GRAND CHEESE FONDUE**

Champignon mushrooms, potatoes & crispy bacon

## **CEVICHE**

**CEVICHE LIMEÑO** Yellow pepper sauce, puffed quinoa & shaved onion

**LOBSTER & SHRIMP** Orange juice marinade with sliced jalapeno & cilantro

**CREAMY WASABI LIME** Shrimp, calamari, octopus & roasted sesame

## **TIRADITOS**

### **POPCORN TIRADITO**

White fish, fresh jalapeno & cilantro sauce

### **WHITE FISH JALAPENO**

White soy sauce, jalapeno "sofrito" & anchovies "chicharrón"

### **MINT TIRADITO**

White fish, crushed coriander, mint & cilantro chiffonade

### **OCTOPUS**

Olives tartar, fresh cilantro & sliced jalapeno

### **FRESH SALMON**

Slices, passion fruit sauce, philo strips & mache

### **SAKANA TRUFFLE**

Sliced white fish, truffle butter, philo strips & shaved black truffle

## **NIGIRI**

### **FRESH SALMON & LIME**

Sweet chili glaze

### **WHITE FISH TOGARASHI**

Chile ancho paste & shichimi togarashi

### **WAGYU TATAKI**

Foie gras & figs

### **OCTOPUS**

Sweet soy glaze & cilantro vinaigrette

🍴 = New dish

## PASTA & RISOTTO

### 🕒 CREAMY CORN AGNOLOTTI

Tomato emulsion, pearl onions confit & salted panko crumbs

### SPICY RIGATONI "AL VODKA"

Pan fried pancetta & chunky aurora sauce

### CHEESE WHEEL SPAGHETTI

In aglio olio sauce with grilled bacon & pepperoncini

### FETTUCCINE & LANGOUSTINES

Fettuccine "al limón" topped with charbroiled langoustines

### PENNE ARRABIATA & PULPO

Aglio olio sauce & fresh arugula

### LOBSTER LASAGNA

Aurora sauce with brandy & roasted cherry tomatoes

### 🕒 PAN FRIED POTATO GNOCCHI

Smoked mushrooms ragu, smoked ricotta cheese, pesto sauce & feta snow

### WILD MUSHROOMS HOT POT

(2 people)

Rice hot pot with wild mushrooms fresh black truffle

### SEAFOOD RISOTTO

Shrimp, clams, calamari & octopus in pomodoro sauce

### RISOTTO CHIVO

Goat cheese caramelized walnuts & black truffle

### TRUFFLED LOBSTER MC & CHEESE

(2 people)

Brick oven baked bowl



Servimos exclusivamente  
carne Linz Heritage

## PRIME STEAKS

CHURRASCO 10 OZ.

KOBE BEEF RIB EYE 16 OZ.

🕒 RIB EYE TOMAHAWK 42 OZ.

🕒 DRY AGED BONE IN STRIPLOIN (14 OZ.)

Linz Heritage Reserve served with grilled artichokes

Todo Natural  
Sin hormonas  
Sin antibióticos  
Minimamente procesada  
Sin ingredientes artificiales

## SIDES & ACCESSORIES

PARMESAN TRUFFLE FRIES

YUCA MASHED

MASHED POTATOES

GRILLED VEGGIES

ROBATA TRUFFLED CORN

SWEET POTATOES & ROQUEFORT

## SBG WAGYU BURGER

Porcini puree, taleggio cheese & fried shishito pepper

🕒 = New dish

## MAIN COURSES

### 🍷 PAN SEARED SEABASS

Fennel puree, yuca croquette, roasted artichokes, orange segments & lobster bisque

### 🍷 SEAFOOD "CIOPPINO"

Grilled seafood pappardelle, San Marzano tomato broth & grilled crostini

### 🍷 PAN FRIED "MERO BATATA"

Sweet soy consomme, palm hearts & caramelized onion

### 🍷 WHITE FISH "AL VINO"

White wine sauce with black olives & capers

### 🍷 CHARBROILER RED SNAPPER

Baby arugula, shaved baby radish & capers "chimichurri"

### SEAFOOD COUS COUS

Clams, scallops & shrimp cous cous "Au Jus"

### SHIBUYA CHAHAN RICE

Shredded duck confit, twelve veggies brunoise, oyster sauce

### 🍷 BRAISED PORK BELLY

Edamame tortellini, cauliflower puree, pickled blackberry & baby carrots

### 🍷 COFFEE BRAISED SHORT RIB

Over cabagge & cabernet puree, crushed baby potatoe & apple -parsley bouquet

### PARMESAN CRUSTED LAMB RACK

Pumpkin puree, beer braised pearl onions & mint leaves

### THE MERCER STEAK

Shiitake mushroom sauce, ginger & micro fries potatoes

### SBG TAGLIATA

Arugula, tomato & grana padano

## BRICK OVEN PIZZA

CREAMY SPINACH FOCACCIA

GOAT CHEESE & TRUFFLE STUFFED FOCACCIA

PROSCIUTTO, FIGS & MASCARPONE

PEARS & GORGONZOLA

SMOKED SALMON & CREAM CHEESE

PIZZA MARGHERITA

**Carlos Martínez**  
Chef de Cuisine

**Joaquín Renovales**  
SBG Group Executive Chef