

ABSENTA BAR



MAY 2024
2PM — 11PM

SPECIALTIES

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| PORK BELLY TACOS — \$250
(brased and grilled pork belly ,
candied garlic and chile serrano slices) | BONE MARROW & SCALLOP TACO — \$250
(Callo de hacha sellado en tuétano de res
Y chiles toreados) |
| BEEF TARTAR — \$350
(knife-chopped beef fillet, yellow lemon,
garlic oil, capers and garlic oil) | BREADED BRIE CHEESE — \$460
(Thyme and toasted pistachios,
raspberry sauce and honeycomb) |
| SALMON GYOZA DUMPLINGS — \$280
(Chives, ginger and ponzu sauce) | LOBSTER MAC & CHEESE — \$400
(house specialty, served
with fresh lobster) <small>serving
for two</small> |
| KOREAN STYLE CHICKEN WINGS — \$250
(500g spicy wings with honey) | FRENCH DIP BURGER — \$300
(Beef burger, caramelized onion, gouda cheese,
beef gravy dipping sauce) |
| DUCK CARNITAS BAO BUNS — \$250
(Morita sauce, honey and pickles) | PIG RIBS SLOW COCKED — \$320
(500g jerk ribs marinated in spices,
BBQ sauce and chambray potatoes) |
| RIB EYE PRIME TACOS — \$425
(Green sauce, red onion and cilantro) | |

SALADS

- CAPRESSE — \$300**
(tomato slices, mozzarella, fresh basil and balsamic vinegar)

STEAKS & MORE

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| GRILLED TUNA 250g — \$340 | GRILLED SALMON 250g — \$475 |
| RIB EYE CHOICE 600g — \$1,300 | NEW YORK CHOICE 600g — \$1,265 |

SIDE DISHES: Creamed spinach or French fries
one per dish

DESSERTS

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| ICE CREAM — \$115
(Chocolate with bacon. Lavender) | APPLE PIE — \$170
(Cinnamon, white chocolate and vanilla
whipped cream) |
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