



ARTEMISIA

RESTAURANTE

BREAKFAST

appetizers

RED BERRIES With yogurth and honey	\$140
SEASONAL FRUIT Seasonal fruits with homemade granola	\$125
WAFFLES With red berries and Mascarpone Cheese or With caramelized bacon, maple syrup and vanilla ice cream	\$195
FRENCH TOAST Homemade Brioche bread with Mascarpone cheese and berries	\$195

sandwiches & eggs

BACON & TURKEY SANDWICH Crispy bacon, green apple and Gouda cheese	\$225
CROQUE MADAME Serrano ham, white sauce, cheese and fried egg	\$225
AVOCADO TOAST Avocado, mint avocado dressing, arugula and a poached egg	\$200
ARAB EGGS IN THE PAN Tomato stir fry, jocoque and pita bread	\$165
MEDITERRANEAN OMELETTE Egg white, feta cheese, spinach and black olive	\$165
EGGS BENEDICT Lobster slices, poached egg, and lobster sauce	\$250
EGGS TO TASTE Scrambled, sunny side, with ham, bacon, mushrooms or cheese	\$150
With Spanish Chorizo	\$165
FARM EGGS 2 sunny side eggs with fried tortilla and red sauce	\$150

chef favourites

BRUSCHETTA MOLLETES Fried beans, mix of Parmesan and Chihuahua cheese. With pico de gallo and fresh mint	\$150
GREEN CHILAQUILES Green tomato and fried jalapeno roast salsa, with a fried egg	\$165
RED CHILAQUILES Morita and guajillo chile salsa, with a fried egg	\$165
WHITE CHILAQUILES White habanero chile salsa, with a fried egg	\$165
FROM THE OTHER WORLD Deep fried pasta triangles filled with chicken, mint, and albahaca, yellow bell pepper salsa with habanero chile oil, cream, cheese, onion and cilantro	\$185

Add the stew of choice to your Chilaquiles or Molletes:

Beef Barbacoa	\$60
Cheek pork rind	\$60
Cochinita Pibil	\$60

BAGUETTE COVERED WITH SAUCE Bathed in green or red sauce, cream, onion and crushed bay beans. With stew to choose from: Cochinita, Beef Barbecue, or Chicharrón de cheeke	\$240
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enchiladas & empalmes

CHAMORRO GREEN ENCHILADAS Gratin, onion, cilantro, cream and chicharrón chips	\$200
COTTAGE CHEESE ENCHILADA In morita chile marinade	\$165
ASTURIAN ENCHILADAS Chicken, baked beans sauce, Spanish chorizo, cheese, cream, purple onion and cilantro	\$185
PORK RIND EMPALME Cheek pork rind or chicharron, deep fried beans, with a fried egg	\$170


LUNCH & DINNER

appetizer

cold appetizers

BEEF CARPACCIO Seared beef filet with pepper, roasted garlic dressing, spicy honey, arugula, parmesan cheese	\$320
PEAR CARPACCIO  Chef suggestion Pear slices, blue cheese, cashew and pistachio, honey	\$300
SALMON CARPACCIO Home-smoked salmon slices, Dijon mustard vinaigrette and Parmesan cheese	\$320
TUNA TARTAR Slices of fresh tuna, house shaved sauce with candied bacon	\$300

hot appetizers

SERRANO HAM CROQUETTES Accompanied with tomato jerez sauce	\$210
GRILLED ORGANIC BABY CARROTS Grilled with honey, thyme and a bed of hummus with pistachios	\$170
ROASTED CAULIFLOWER  Chef suggestion Cauliflower, cashew sauce, soy and pork rind. Vegan option: without pork rind	\$300
DEEP FRIED CALAMARI Breaded squid with chipotle mayo	\$250

salads

CHARCOAL TATETUCE LETTUCE  Chef Suggestion Anchoy oil, parmesan cheese, mixture of almonds and golden pine nuts	\$250
ROASTED BEETROOT Roasted beets in a wood-fired oven, avocado and mint dressing, and chopped pistachios	\$220
FRESH SALAD Mango pulp, spinach, breaded goat cheese, pickled cucumbers, cherry tomatoes, sweet sesame and olive oil	\$210
APPLE SALAD Green apple, mixed lettuce, balsamic vinegar vinaigrette, blue cheese, dried cranberries, walnuts and toasted almonds	\$200

soups

CASA H ONION SOUP Fortified beef broth with port and crouton gratin	\$125
ROASTED TOMATO SOUP Roasted tomatoes in a wood-fired oven accompanied by a grill cheese sandwich	\$145

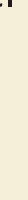
rice and fideuá

SEA FOOD ARANCINI Fried seafood risotto, shrimp and pomodoro sauce	\$350
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TRADITIONAL FIDEUÁ With shrimp and saffron mussels	\$400
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BLACK RICE WITH OCTOPUS Made with squid ink and grilled octopus	\$520
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specialties

GLAZED CHAMORRO  Chef Suggestion Cooked at low temperature finished in a wood oven, glazed in morita chili sauce, cauliflower and flower puree	\$450
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FILLET MIGNON ^{250gr} Filet mounted on portobello mushroom stuffed with cottage cheese, accompanied by organic carrots sautéed and a touch of garlic	\$585
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LECHON TACOS  Chef Suggestion In a rimmed tortilla, chorizo sauce and piquin chili	\$210
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CHICKEN SUPREME WITH PISTACHIO Pistachios and creamy dill risotto	\$400
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MODENA STYLE ARRACHERA Marinated in balsamic vinegar, mushroom mix, cherry tomato with pesto and merguez sausage	\$620
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RIB EYE CHOICE Served with french fries and traditional chimichurri	\$750
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NEW YORK ^{400gr} Grilled New York Choice, paired with blue cheese butter, cherry tomato and salted asparagus	\$650
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COVERED IN SAUCE BAGUETTE Drowned Baguette with yellow bell pepper sauce, filled with duck carnitas, avocado, cream, onion and cilantro	\$230
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unique

MEZCAL MACARONI  Chef Suggestion Mussels, shrimp, cream, mezcal, pan-fried green tomato and parmesan cheese	\$400
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our pastas

THREE RAVIOLI Stuffed with ricotta cheese, bacon, basil, nut butter, toasted pine nuts and fresh parsley	\$330
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SPAGHETTI POMODORO Home-cooked tomatoes, ground short-rib beef, sage oil, parmesan cheese and fresh basil	\$330
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RAGU MACARONI Macaroni prepared with slowed cooked ossobuco, grilled bone marrow and parmesan	\$320
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of the sea

OVEN FISH LOIN ^{250gr} Seared fish and oven prepared with apple and fried coliflower, mix salad with ginger dressing	\$450
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WHOLE OCTOPUS ON EMERS With chimichurri and smashed potato	\$750
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SALMON IN ALMOND CRUST ^{200gr} Poblano chili sauce, pan-fried asparagus and mango compote	\$500
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GRILLED SHRIMPS Grilled shrimp with cilantro mojo	\$390
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desserts

STRAWBERRIES FROM THE FOREST Meringue, sweet cream with mascarpone cheese and chocolate zest	\$200
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CINNAMON CREME BRÛLÉE Lychee, butter cookie and fresh mint	\$200
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EGGNOG TRES LECHEs Red fruit sauce, butter crumble, cranberries and bee pollen	\$220
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QUINCE PASTE WITH CHEESE Potosino manchego cheese, brie cheese, balsamic vinegar reduction, walnuts and pistachios	\$220
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CHOCOLATE POPSICLE WITH XOCONOSTLE White chocolate and yellow lemon mousse, xoconostle compote	\$120
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