



*Una comidita  
y se te reinicia  
la vida*

**CANTA CORAZÓN®**

SALOON SENTIMENTAL

# Panza llena corazón contento

## STARTERS

### GRANA PADANO TRUFFLE FRIES \$17

Thick cut steak fries, grana padano cheese, truffle oil and chives.

### GUACAMOLE \$18

Fresh hass avocados, tomato, onion, cilantro, lime.  
Add: Chicken 8 | Steak 10.

### SICILIAN ARANCINI \$21

Golden crispy creamy parmesan risotto balls, stuffed with nduja and stretchy mozzarella cheese served with a chunky tomato truffle pink sauce.

### SERRANO HAM CROQUETTES \$19

Sriracha aioli, house-made mixed berry preserves.

### CHARCUTERIE BOARD \$49

Coppa, prosciutto di parma, salami felino, pistachio crusted goat cheese, grana padano, fresh mozzarella, focaccia bread, mixed olives, red onion jam, berry preserves.

### GOLDEN FRIED CALAMARI \$23

Crispy calamari, san marzano tomatoes & basil, aji amarillo aioli.

## MAIN COURSES

### SECRETO IBERICO PORK STEAK \$42

A tender, beautifully marbled cut of the Iberico acorn fed pig, panseared and served with, crispy rosemary potatoes, roasted green apples, romesco sauce and apple cider gastrique.

### CARBONARA FRIED RICE \$24

Crispy fried rice, guanciale, egg yolk, grana padano cheese, sunny side up egg.

### PAN SEARED NORWEGIAN SALMON \$38

Perfectly seared salmon, asparagus cream, quick pickled cherry tomato asparagus salad.

### CREAMY PASTO CAVATELLI \$26

Creamy pesto sauce, semi dried tomatoes, ricotta salata cheese, toasted pine nuts.

### GNOCCHI ALLA VODKA \$26

Fresh homemade pillowy potato gnocchi, rich and creamy vodka pink sauce with stretchy mozzarella, topped with fresh mozzarella chunks, red onions & grape tomato.

### BLACK TRUFFLE RIGATONI ALLA VODKA \$29

Creamy black truffe e vodka pink sauce, fresh mozzarella, black truffe e slices, basil.

### WAGYU NEW YORK STRIP \$54

### MISO SEABAS \$46

### HONEY GLASED SALMON BOWL \$29

## GREENS

### BURRATA & BERRIES \$23

Golden beets, strawberries, blueberries, baby heirloom tomatoes, balsamic, basil.

### PISTACHIO BEET SALAD \$21

House blend mixed greens, candied pistachio, red beets, golden beets, goat cheese, orange segments and balsamic sesame vinaigrette.

## ROLLS & RAW

### TUNA TARTARE \$26

Fresh yellowfin tuna served with diced mango and sliced avocado, asian dressing, sun-dried tomatoes, topped with sesame rice paper.

### DRAGON SUSHI ROLL \$25

Nori, sushi rice seasoning, crispy shrimp, unagi sauce, avocado, cream cheese, topped with homemade caramelized spicy mayo.

### SALMON TEMPURA ROLL \$23

Truffled norwegian salmon, nori, sushi rice seasoning, avocado, cream cheese, homemade spicy mayo, unagi sauce, daikon radish.

### TUNA POPPY TATAKY \$21

Poppy crusted tuna, red onion jam, ponzu, aji amarillo mayo.

### CEVICHE CARRETILLERO \$25

Fresh cut corvina, leche de tigre rocoto pepper, crispy fried calamari, sweet potato, giant peruvian corn & crispy cancha corn.

## TACOS

### WAGYU ASIAN STREET TACOS \$25

Sweet glazed wagyu steak, creamy red cabbage kimchi, avocado yuzu, crispy gyoza shell.

### BIRRIA TAQUITOS \$23

Crispy white corn tortillas filled with slow-braised birria brisket & mexican cheese, topped with lettuce, pico de gallo, crema & cotija cheese & served with birria dipping broth.

### BAJA CHICKEN TACOS \$24

Grilled chicken breast, smoked bacon, black beans, melted cheese, spicy mayo, avocado, flour tortilla.

## BURGERS & PIZZA

### WAGYU BURGER \$26

Wagyu beef, brioche bun, swiss cheese, guanciale ham, caramelized mushrooms, monray sauce & black truffle aioli, served with french fries.

### BARSECCO BURGER \$23

Two angus beef patties, american cheese, grilled onions, secret sauce, lettuce, tomato, brioche bun, french fries.

### MARGUERITA \$21

San marzano pomodoro, mozzarella, fresh basil.

### PROSCIUTTO DI PARMA \$24

San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula.

## DESSERTS

### PINA COLADA TRES LECHES \$18

Golden yellow sponge cake, coconut milk tres leches, grilled pineapple marmalade, vanilla bean whipped cream, toasted coconut.

### CHOCOLATE GANACHE LAYER CAKE \$18

Semi-sweet chocolate cake, milk chocolate mousse, dar chocolate glaze, vanilla bean whipped cream, strawberries.