

# AMET

N A T U R E R E T R E A T

## APPETIZER

### HUMMUS & CRUDITE

Chickpea, tahini, carrot, jicama, celery & cucumber

### PERUVIAN STYLE CEVICHE

Catch of the day, Tiger's milk & avocado.

### AGUACHILE

Shrimp, cucumber, red onion, cilantro, traditional spicy aguachile sauce.

### SEAFOOD SALPICON TOAST

Scallop, shrimp, & octopus, royal lemon vinaigrette, jalapeño aioli with cactus toast.

### CHEESE AND CHARCUTERIA BOARD

Charcuterie, selection of cheeses & homemade bread.

## SALADS

### CESAR SALAD WITH SHRIMP

Organic lettuce, fried parsley, anchovies, sourdough croton.

### SANTIAGO SALAD

Tender organic roasted vegetables, sweet mustard vinaigrette, goat cheese, & cashews.

### ORGANIC GREEN SALAD

Heirloom tomatoes, mixed lettuce, balsamic reduction, sourdough croutons.

## PASTAS

### GNOCCHI

Pesto, mushrooms, parmesan cheese.

### SMOKED POTATO SOUP

With duck confit ravioli.

## BURGERS

### SIRLOIN BURGER

Mushroom ragut, caramelized onion, bacon, cheddar cheese, lettuce, tomato, & pickles.

### VEGAN BURGER

Quinoa, lentil, chickpea, organic leaves, lemongrass, & brioche bread.

## MAIN DISH

### BEEF STEAK WITH GRILLED VEGETABLES

Kale, carrot, zucchini, wine sauce with rosemary.

### CATCH OF THE DAY

Cauliflower puree, warm tomato & cilantro vinaigrette.

## DESSERT OF THE DAY

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER  
Prices in USD, service not included.