

# MENU

## TAPAS

<b>Spanish tortilla with chistorra sausage</b> Spanish egg and potato tortilla with organic potatoes and txistorra sausage	<b>USD 16</b>
<b>Spanish “Buñuelos” with mushroom ragout sauce and brie cheese</b> Fritters with onion demi-glace sauce and and Pecorino cheese	<b>USD 15</b>
<b>Seasonal cheese “provoleta”</b> Melted Provolone cheese with nuts and sweet berries	<b>USD 18</b>
<b>Braised lamb empanadas</b> With grated tomato and garlic	<b>USD 15</b>
<b>Arancini with prosciutto and brie sauce</b> Breaded Italian rice balls with prosciutto and brie sauce	<b>USD 17</b>
<b>Flame-Broiled Hamburger</b> Lettuce, red onion, roasted peppers, provolone cheese, and chimichurri aioli	<b>USD 16</b>
<b>Citrus asparagus</b> with poached egg and cheese flakes	<b>USD 25</b>
<b>La Vigna Láctea cheese selection</b> Goat, sheep and cow cheeses. Crackers.	<b>USD 46</b>
<b>Bread Basket</b> Brioche bread, Focaccia, Ciabatta bread and seed bread. Truffle butter	<b>USD 5</b>

## MAIN COURSES

<b>Smoked eggplant</b> Pomodoro, pesto with pine nuts, yogurt sauce and pecorino	<b>USD 23</b>
<b>Shrimp “caramelles” and homemade mascarpone</b> Semolina dough shrimp ravioli with citrus butter and mascarpone	<b>USD 26</b>
<b>Northern pork steak</b> With Urumati rice and citrus salad	<b>USD 30</b>
<b>Catch of the day en papillote</b> Citrus fruits, fennel, and carrots	<b>USD 24</b>

Seasonal saffron seafood risotto Scallops, mussels, and clams risotto with black garlic aioli	<b>USD 35</b>
Spanish octopus with potatoes Romesco sauce, De la Vera paprika, fresh cilantro sprouts	<b>USD 50</b>

## DESSERT

Pistachio crème brûlée With pistachio candy, pink pepper, and chocolate quenelle with raspberries	<b>USD 14</b>
Citrus entremet Citrus fruits, passion fruit biscuit, lemon mousse, and lemon and tangerine compote	<b>USD 15</b>
Coffee Financier, ganache and coffee mousse	<b>USD 15</b>
Rosa Pasión Red Velvet, mousse, raspberry cream and red fruits' compote	<b>USD 15</b>
Chocolate Macaron Filled with 40% caramelized chocolate ganache with dulce de leche and salted cream	<b>USD 17</b>

## BEVERAGES

Mineral water	<b>USD 6</b>
Sodas	<b>USD 6</b>
Lemonade Lemon juice and mint	<b>USD 10</b>
Red Bull	<b>USD 10</b>

## COFFEE

Espresso	<b>USD 6</b>
Macchiato	<b>USD 6</b>
Double espresso	<b>USD 9</b>
Espresso with milk	<b>USD 6</b>
Cappuccino	<b>USD 7</b>
With additional plant milk	<b>USD 2</b>

In Persian mythology, **HUMA** is a bird that flies over the heavenly heights, granting blessings on the people he touches. Huma is a **compassionate and powerful** bird. He is similar to the Phoenix bird rising from his ashes.

Just catching a glimpse of Huma or even his shadow means you will have **a brighter future**. HUMA is a symbol of **Rebirth, Power, and Good Fortune**.

**HUMA** inspires us to reinvent ourselves to offer you the best experience.

