

# 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>Sirí Crab Croquettes</b> with sweet chili lactonesa	<b>USD 16</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** **USD 35**  
Scallops, mussels, and clams risotto with black garlic aioli

**Spanish octopus with potatoes** **USD 50**  
Romesco sauce, De la Vera paprika, fresh cilantro sprouts

## **SUSHI** 8 pieces

**Salmon roll** **USD 24**

**Panko prawn roll** **USD 24**

**Vegetarian roll** **USD 22**

**Salmon or white fish sashimi** **USD 26**  
with sesame milk mayonnaise

**Salmon or white fish nigiri** **USD 28**

## **DESSERT**

**Pistachio crème brûlée** **USD 14**  
With pistachio candy, pink pepper, and chocolate quenelle with raspberries

**Citrus entremet** **USD 15**  
Citrus fruits, passion fruit biscuit, lemon mousse, and lemon and tangerine compote

**Coffee** **USD 15**  
Financier, ganache and coffee mousse

**Rosa Pasión** **USD 15**  
Red Velvet, mousse, raspberry cream and red fruits' compote

**Chocolate Macaron** **USD 17**  
Filled with 40% caramelized chocolate ganache with dulce de leche and salted cream

## **BEVERAGES**

**Mineral water** **USD 6**

**Sodas** **USD 6**

**Lemonade** Lemon juice and mint **USD 10**

**Red Bull** **USD 10**

# 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.

