



SEAFOOD | TABLE

TASTE THE GABLES

35 PER PERSON ++

S T A R T E R

LOBSTER BISQUE

Creamy, velvety soup featuring succulent lobster meat and aromatic spices

CAESAR SALAD

Crisp romaine lettuce leaves tossed in a classic Caesar dressing, garnished with shaved parmesan cheese and crunchy croutons

TUNA TACOS

Marinated in yuzu dressing and sweet chili with homemade cilantro sauce.

GOLDEN FISH CROQUETTES

Crispy on the outside and creamy inside, made with fresh fish.

M A I N

LINGUINI WITH SHRIMP

Served with a garlic, butter, white wine, and parsley sauce.

GRILLED CHICKEN BREAST

Served with white rice & beans, quinoa, mashed potatoes, mixed vegetables or potato chips.

BRANZINO

Grilled with Olive oil and served with a mushroom sauce

D E S S E R T

FLAN

OR

COFFEE

American, Espresso or Cortadito



SEAFOOD | TABLE

TASTE THE GABLES

60 PER PERSON ++

S T A R T E R

BEEF CARPACCIO

Thinly sliced filet mignon, capers, aioli, arugula, lemon, olive oil, sea salt, balsamic, and parmesan cheese

SALMON SASHIMI

Citrus yuzu, honey, dry miso, fried garlic chips, shallots and truffle whipped cream.

ROCK SHRIMP

Shrimp battered with mushrooms and ponzu sauce with our MesaMar's Homemade creamy mild sauce.

M A I N

CHILEAN SEA BASS

Grilled with garlic butter and olive oil.

ARROZ EN SU TINTA WITH SHRIMP

Creamy rice infused with squid ink, served with calamari and a touch of garlic.

NEW YORK STRIP

8oz steak, broiled and cooked to your liking

D E S S E R T

CHOCOLATE MOUSSE OR ALMOND PRALINE