

SIP, EAT & REPEAT

VEGA

CAULIFLOWER FRITO 24

Curry Tempura / Sweet Chili Soy Dip

AVOCADO 30

Charred Kale / Nut Granola / Jalapeño / Radish

BURRATA 34

Pickled Fennel Jam / Za'atar / Extra Virgin Olive Oil
Grilled Focaccia

FLATBREAD 34

Puttanesca / Feta / Bell Pepper / Cherry Tomato
(Add Prosciutto + 12)

PIMIENTOS DE PADRON 30

Edamame & Jalapeño Salsa / Smoked Salt / Grilled Lime

RISOTTO 32

Green Asparagus / Green Peas / Mascarpone / Pecorino

PESCADO Y MARISCOS

CALAMARES FRITOS 26

Togarashi / Thai Chili Dip

GRAVLAX 44

Cured & Marinated Salmon / Horseradish
Sour Cream / Crispy Potato

TUNA TARTAR 38

Blood Orange / Serrano / Wild Rice / Ginger
Passionfruit

SCALLOPS 48

Porkbelly / Paksoy / Garlic Foam

CLAMS 48

Red Curry / Coconut / Cilantro / Grilled Focaccia

CARNE

BEEF TATAKI 46

Orange Ponzu / Togarashi / Kumquat

RUM RIBS 42

Babyback Ribs / Sambal Rum Glaze / Fried Onion

Confit Duck Leg 58

Beurre Noisette Mousseline / Roasted Baby Carrot
Five Spice Jus

LAMB RACK 68

Tabouleh / Ricotta / Zhoug / Dukkah

PICANHA 58

Salsa Verde / Parsnip / Onion Compote

SHORT RIB 68

Thai Green Papaya Salad / Garlic-Chili Oil
Gochujang

gluten lactose nuts sesame

(Not all ingredients are listed, therefore
please inform us about any allergies you might have)

MOSAICAÑA

CRUDOS

Tiradito / Pomegranate / Dragon Fruit / Lychee / Aleppo Pepper 38

Ceviche de Pescado del Dia / Mango / Avocado / Tortilla Chips 38

Aguachile de Pulpo / Cucumber / Daikon / Tomatillos 46

(All crudos can be made gluten, lactose, and nut free)

TACOS, TOSTADAS Y BUNS (2 pcs)

MUSHROOM TACOS 38

Guacamole / Tomatillo Salsa / Adobo / Sour Cream

TOSTADAS DE CAMARONES 42

Argentinian Shrimp / Chipotle Cream Cheese / Guacamole / Cucumber

TACOS DE PESCADO BAJA 38

Battered Local Fish / Cabbage / Jalapeño Relish / Sour Cream

BAO BUNS CRAB 36

Tempura Soft Shell Crab / Kimchi / Hoisin / Pickled Cucumber

BAO BUNS PORK BELLY 34

Crispy Porkbelly / Kimchi / Hoisin / Pickled Cucumber

TACOS DE CARNE ASADA 40

Skirt Steak / Pico de Gallo / Queso Blanco / Salsa Verde

TACOS DE CARNITAS 38

Pulled Pork / Pineapple / Salsa Macha / Roasted Corn / Guacamole

NEED SOME HEAT? 🌶️

Have it with CALEO fermented hot sauces:

Jalapeño / Cilantro 🌿

Chile Rojo / Pink Pepper 🌶️

Habanero / Szechuan 🌶️🌶️

(Take home your own salsa picante in a 240ML bottle 18)

SIDES

YUCA FRIES / SMOKED PAPRIKA / CHIPOTLE AIOLI 16

SWEET POTATO FRIES / TRUFFLE MAYO / PARMESAN / CHIVES 16

GRILLED BIMBI / GARLIC BUTTER / CHILE GARLIC OIL 22

CORN RIBS / JERK SEASONING 18

POSTRES

CHOCOLATE PARFAIT 24

Granola / Chocolate Bros / Salted Butterscotch

"KLETSKOP" MILLEFEUILLE 24

Vanilla Chantilly / Hazelnut / Passionfruit Ice Cream

MAIS PANNA COTTA 24

Coconut Ice Cream / Peanut-Popcorn Crumble / Mango
Coriander / Chile

CHURROS 24

Salted Dulce de Leche / Mexican Chocolate Sauce / Cinnamon

ALL PRICES ARE IN ANTILLEAN GUILDERS & INCLUDE 9% TAX.

GRATUITY IS NOT INCLUDED, BUT HIGHLY APPRECIATED. 10% GRATUITY WILL BE ADDED TO GROUPS OF 7 AND OVER.

GUEST WIFI PASSWORD: mosacana123

Sparkling

	glass	bottle
ZONIN PROSECCO 0.2L , Veneto, Italy (Glera)		22
ZONIN ROSE PROSECCO , Veneto, Italy (Glera/Pinot Noir)	17	80
ASTORIA CASA VITTORINO , Valdobbiadene, Italy (Glera)		85
SUMARROCA CAVA, BRUT RESERVA , Penedes, Spain (Xarel-Lo, Parellada, Macabeo)		90
LOUIS ROEDERER CHAMPAGNE , France (Chardonnay/Pinot Noir/Pinot Meunier)		199

White

VILLA SAN MARTINO "LE RIVE" , Friuli, Italy (Pinot Grigio)	17	80
LES BERTHOLETS , Pays d'Oc, France (Chardonnay)	17	80
PAGOS DEL REY PULPO , Marlborough, New Zealand (Sauvignon Blanc)	17	80
DUMANET , Pays d'Oc, France (Viognier)		85
WEINZIERL , Kremstal, Austria (Gruner Veltliner)		89
EL PERRO VERDE , Rueda, Spain (Verdejo)		95
TALAMONTI TRABOCCHETTO , Abruzzo, Italy (Pecorino)		95
BROGLIA LA MEIRANA , Gavi di Gavi, Piedmont, Italy (Cortese)		95
PACO & LOLA no12 , Rias Baixas, Spain (Albariño)		95
BODEGAS VALDUERO , Ribera del Duero, Spain (Albillo)		105
BERNARDUS , Central Coast, USA, (Chardonnay)		110
LANGLOIS CHATEAU SANCERRE , Loire, France (Sauvignon Blanc)		110
DOMAINE CHANSON CHASSAGNE-MONTRACHET , Burgundy, France (Chardonnay)		185

Rosé

MOSKETTO , Piedmont, Italy (Pink Moscato)	16	75
SACHETTO BLUSH , Veneto, Italy (Pinot Grigio)	17	80
PURE MIRABEAU PURE , Provence, France (Cinsault, Grenache, Syrah)		99

Red

SOLECA , Central Valley, Chile (Carmenere)	17	80
KINGPIN , La Mancha, Spain (Tempranillo/Syrah/Cabernet Sauvignon)	17	80
CASA SANTOS LIMA "FORTISSIMO" , Alentejo, Portugal (Touriga Nacional, Syrah, Petit Verdot)	17	80
BEYER RANCH , Central Coast, USA (Cabernet Sauvignon)		89
LANGMEIL STEADFAST , Barossa Valley, Australia (Shiraz/Cabernet Sauvignon)		89
ZOLLA , Salento, Italy (Primitivo)		95
VIBERTI GIOVANNI "LA GEMELLA" , Piedmont, Italy (Barbera D'Alba)		99
VENTA LA VACAS , Ribera del Duero, Spain (Tempranillo)		99
ZENATO , Ripassa Valpolicella Ripasso Superiore (Corvina, Molinara)		115
DECOY , Sonoma County, USA (Zinfandel, Petit Syrah)		119
CALERA , Central Coast, USA (Pinot Noir)		125
NAVARRO CORREAS STRUCTURA ULTRA GRAND BLEND , Tunuyán, Argentina (Malbec, Cabernet Sauvignon)		130
CHATEAU MUSSAR , Bekaa Valley, Lebanon (Bourdeaux Blend)		195
GAJA DRAGOMIS BAROLO , Piedmont, Italy (Nebbiolo)		225

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