

LE KLIF®

PUERTO VALLARTA

ESPECIALES DEL CHEF CHEF'S SPECIALS

MAR Y TIERRA

Colas de langosta, tomahawk, brochetas de camarón. 1,150grs.

SURF & TURF

Lobster tails, tomahawk steak, shrimp skewer. 1,150grs. \$5,450

MAR Y TIERRA 2

Rib eye, 2 colas de langosta, camarones. 1,500grs.

SURF & TURF 2

Rib eye, 2 lobster tails, shrimp. 1,500grs. \$5,450

ACOMPANAMIENTOS SIDE DISH

ESPÁRRAGOS

Cocinados al grill con queso parmesano y almendra tostada. 170grs.

GRILLED ASPARAGUS

Parmesan cheese and toasted almonds. 170grs. \$185

PAPA HORNO

Papa horneada, crema con ajo confitado, cebollín, ralladura de limón, crumble de tocino. 200grs.

BAKED POTATO

Oven-baked potato with garlic cream, chives lemon zest, and bacon crumbled. 200grs. \$185

VEGETALES BABY

Zanahorias, espárragos, coles de Bruselas, calabaza patipan, glaseado de miso. 140grs.

BABY VEGETABLES

Carrots, asparagus, brussels sprouts, pattypan squash, with miso glaze. 140grs. \$185

PLATOS FUERTES MAIN DISHES

CAMARONES CON TAMARINDO

Camarones, salsa de tamarindo con chipotle, espuma de mejillones ahumados, alligot de papa, cebollín. 250grs.

TAMARIND SHRIMP

Tamarind-chipotle sauce, smoked mussel foam, potato, alligot, scallion. 250grs. \$675

PASTA FRESCA CON CAMARONES

Pasta fresca, salsa beurre blanc, ikura, cebollín, camarones. 200grs.

FRESH PASTA WITH SHRIMP

Beurre blanc, ikura, scallion, shrimp. 200grs. \$495

PESCA

Pesca, velouté de pescado, salsa macha de algas, clorofila de hoja santa. 160grs

SEA BASS

Catch of the day, fish velouté, seaweed salsa macha, hoja santa chlorophyll. 160grs \$590

LECHÓN

Lechón confitado, chintextle, gratin de papa, verdolagas, cremoso de aguacate, polvo de chiles y espinaca. 170grs.

CONFIT SUCKLING PIG

Chintextle, potato gratin, purslane, avocado cream, chili-spinach dust. 170grs. \$625

FILETE DE RES

Filete de res, salsa de café, elote amarillo, puré de cebolla, mantequilla de chapulines. 180grs.

BEEF FILLET

Coffee sauce, yellow corn, onion purée, chapulines butter. 180grs. \$695