

Ask for our tasting menu:
a journey through the flavors of Ambia

fourth
season

appetizers

Soups

- ★ **Carrot** Q49
Orange, ginger, mandarin infused oil
- ★ **Mushroom Oda** Q69
Cream, shitake, crimini, portobello, truffle oil
- Malbec Volupte** Q53
Potato based, cream, mushrooms

Seafood

- ★ **Lemongrass Tuna** Q99
Tataki style, tamarind, sesame seed oil, cilantro, peanuts
- ★ **Machu Pichu Tiradito** Q99
Mahi-mahi, yellow aji, Peruvian corn, leche de tigre
- ★ **Unagi Spicy Tuna Roll** Q129
Eel sauce, tuna, kanikame, avocado, cream cheese, rocoto mayo
- ★ **Wrapped Aguachile** Q99
Mexican style, shrimp, tajin spices, cucumber, lime, poblano chile
- ★ **Tuna Tartar Andale** Q119
Avocado puree, tequila flambéed pineapple, achote chile oil
- Citrus Salmon** Q119
Norwegian salmon, smoked mozzarella, cherry tomatoes, lemon oil
- Nikkei Octopus** Q109
Glazed, oriental sauce, sauteed quinoa, wasabi
- Scallop Tiradito** Q189
Orange puree, chives, masago, mandarin oil
- Ceviche Trilogy** Q149
Shrimp, mahi-mahi, tuna, leche de tigre, oriental style, maracuya
- Rock Shrimp** Q89
Tempura style, red curry mayo, spicy
- Salmon Tiradito** Q99
Norwegian, purple onion, maracuya, mandarin infusion

Salads

- ★ **Veggie Tartar** Q69
Tomato, eggplant, red peppers, avocado
- Veggie Tiradito** Q69
Tomato, avocado, palm heart, sweet miso dressing

Salads

- Organic Petals** Q79
Lettuce mix, cherry tomatoes, fried onion, wild blueberry vinaigrette
- Green Beans** Q99
Wrapped in prosciutto, bacon-lime dressing, parmesan cheese
- Capresse Salad** Q99
Mozzarella bocconcini, cherry tomatoes with pesto, basil, red bell pepper dressing

Other Appetizers

- ★ **Pork Belly** Q89
48hrs. slow roast, jalapeño gastric jam
- ★ **Foie Gras Mousse** Q179
Zacapa rum ashes, herb jam, truffle brioche bread, maldon salt
- ★ **Tecpan** Q139
Boneless beef short rib chunks, local chancol white cheese, tortilla chips, sauco jam
- ★ **Black Cod Gyozas** Q129
Miso, hoisin sauce, sake, mushrooms, leeks
- Goat Cheese Pannacota** Q129
Roasted beets, prosciutto, croquettes, blackberry sauce
- Steak Tataki** Q99
Seared in balsamic syrup, white truffle mayo, cilantro chimichurri
- Avocado Texture** Q99
Prepared 3 way: crunchy, natural crab, avocado cannelloni
- Sliders** Q129
Three mini gourmet hamburgers, malanga chips
- Joselito Croquettes** Q89
Aioli, Joselito ham, tomato coulis
- Duck Quesadillas** Q89
Chipotle sauce, thai peanut sauce, oaxaca cheese, curry, mint
- Beef Carpaccio** Q99
mixed vegetable confite, white truffle oil, parmesan cheese

ambia

fusion dining & bar

Vanguard Cuisine by our Executive Chef Sergio Díaz

For parties of 9 persons or more a 15% tip will be charged

★ New Dishes

main courses

Fish

- ★ **Green Snook** Q159
Wrapped in kale, trio puree of spinach-cauliflower-pumpkin, caramelized cabbage
- ★ **Vietnamese Grouper** Q159
Coconut crust, sugar cane, coconut cream, spinach, carrots and zucchini
- ★ **Tuna Mirin** Q179
Carrot and cardamom puree, cilantro seared, mirin and cinnamon sauce
- ★ **Black Salmon** Q169
Coleslaw, marsala, balsamic reduction, caramelized pears

Mediterranean Snook Q169
Mushrooms, porcini oil, leeks, basil sauce

Signature Dishes (upon availability)

- ★ **Kobe Tartar Classic** Q319 – French style, raw quail egg, old-style mustard, capers, shallots
- ★ **Catalunia Veal Cheeks** Q229 – Pedro Jimenez sherry, demi glase, onion puree, truffle oil
- ★ **Peruvian Octopus** Q159 – Anticuchero style, kalamata olives, yellow aji mayo, rocoto, fried cous cous
- ★ **Black Cod** Q379 – Miso style, marinated in sake and mirin, smoked eggplant puree
- ★ **Sea Bass** Q329 – Black tapenade crust, sautéed artichokes, pisto manchego, peperonata, lima beans puree, eggplant
- ★ **Truffled Lobster** Q379 – Champagne fumet based sauce, cream, lobster truffle reduction risotto
- ★ **Surf & Turf** Q339 – 8 onzs flap meat, 6 onzs grilled lobster, roasted garlic and olive oil sauce, plantain dauphinoise

Alaskan King Crab Q699 – 1 pound serving, meuniere, garlic butter and tartar sauces

Kobe TEN Q699 – 8.5 onzs, grade 10 beef marbling standard, dauphinoise potatoes, shallot puree

Beef Short Rib Q339 – 16 onzs bone in, slow 48hrs roast, demi-glase, vegetable confit

Hamachi Tartar Q159 – Chifa style, Japanese imported, Peruvian – Asian fusion

Filet Rossini Q269 – Glazed in demi-glase, portobello, foie gras on top, rusty potatoes, white truffle oil

Foie Gras Q279 – Pan fried, port syrup, pear puree, vanilla and Zacapa rum infusion

Patagonia Suckling Pig Q539 – 36hrs cooking, fine herbs, caper gravy, rosemary potatoes

JOSELITO
DECLARADO EL MEJOR JAMÓN DEL MUNDO

2.5 onz. - Q495 per serving

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Pastas and Risottos

- ★ **Purple Gnocchi** Q89
Made of beet, goat cheese sauce with cream, Spanish cured ham
- ★ **Fettucine Alaska** Q269
Home made spinach pasta, Alaskan king crab meat, sage butter, cherry tomatoes
- ★ **Black Sea Ravioli** Q139
Pasta made from squid ink filled with lobster, cream and brandy sauce, bacon

- ★ **Risotto Martin** Q199
Eel, duck, foie gras, green apple

Mixed Pad Thai Q129
Stir-fry with chicken and shrimp, vegetables, thai sauce

Saffron Risotto Q229
Shrimp, bacon, parmesan cheese, coal oil

Shrimp

- ★ **Sixth Potency** Q189
Jumbo shrimp prepared in six different shrimp textures

Garlic Q199
Grilled in a garlic-thyme and white wine sauce served with cous cous

Mustard Q199
Old-style mustard, dijon, mixed vegetable puree

Iberic Q199
Wrapped in Spanish cured ham, goat cheese, caramelized onions, sautéed vegetables

Beef

- ★ **Cajun NY Steak** Q339
12 onzs imported Angus cut, species crust, rustic potato puree, asparagus, spicy

- ★ **Skirt** Q219
Served with gorgonzola cheese puree, thyme gel, pickled onions, truffle oil

- ★ **Late Harvest Tenderloin** Q229
Fig demi glase with late harvest wine, candied figs, goat cheese

- ★ **Andino Chicken** Q139
Peruvian hen aji, purple potatoes, parmesan cheese, touch of cream, spicy

Tenderloins Q159
Choose between porcini, chipotle, mustard or four pepper sauce with your choice of vegetables or french fries

Hoisin Q162
Served with sauteed oriental mushrooms and wonton crisp

Duck 6000 Feet Q169
Smoked magret breast, high altitude espresso coffee sauce, mushroom puree

The Ambia Burger Q129
6 onzs of mixed tenderloin-culotte-skirt, swiss cheese, gorgonzola cheese, white truffle mayo, bacon, caramelized onions, mushrooms, home-made ketchup, sweet potato fries