

# RUSTIC KITCHEN

Valle Dorado

## Appetizers

<b>VEAL MEATBALLS</b> With mozzarella cheese, marinara sauce & parmesan crisp (300 g)	<b>\$245</b>
<b>BRIE IMPANATO</b> On top of berries coulis & arugula (125 g)	<b>\$230</b>
<b>ARANCINI</b> Fried risotto balls stuffed with fresh mozzarella & served with marinara sauce (4 pcs)	<b>\$180</b>
<b>BONE MARROW TACOS</b> Grilled bone marrow served with drunk sauce & corn tortillas (100 g)	<b>\$240</b>
<b>PORTOBELLO CARPACCIO</b> Marinated with truffle oil, fried anchovies & parmesan cheese (100 g)	<b>\$190</b>
<b>*BEEF CARPACCIO</b> Served with soy sauce vinaigrette & parmesan cheese (100 g)	<b>\$185</b>
<b>FICHI FORMAGGIO</b> Fresh figs stuffed with goat cheese, prosciutto, arugula & candied pecans (4 pcs)	<b>\$225</b>
<b>PROSCIUTTO &amp; MOZZARELLA</b> Prosciutto plate with fresh mozzarella cheese (100 g)	<b>\$215</b>
<b>ARTISANAL CHEESE PLATE</b> Served with candied pecans & homemade confitures (215 g)	<b>\$205</b>
<b>ARTICHOKE DIP</b> Mix of cheeses, white wine, artichoke hearts & spinach, served with fried wontons	<b>\$185</b>
<b>ONION SOUP</b> In bread bowl (300 ml)	<b>\$105</b>
<b>MINISTRONE SOUP</b> Traditional Italian(300 ml)	<b>\$80</b>
<b>CLAM CHOWDER</b> In bread bowl (300 ml)	<b>\$125</b>

## Pizzas

<b>4 CHEESE PIZZA</b> With bechamel, mozzarella, smoked provolone, goat cheese & fresh mozzarella	<b>\$205</b>
<b>COLD CUTS PIZZA</b> Mozzarella cheese, pepperoni, prosciutto, turkey sausage & turkey breast ham	<b>\$210</b>
<b>FRESH FIG PIZZA</b> Goat & mozzarella cheese, caramelized onions, prosciutto, fresh figs & arugula	<b>\$230</b>
<b>ITALIAN PIZZA</b> Mushrooms, turkey ham, olives, artichoke hearts & cajun	<b>\$199</b>
<b>PORTOBELLO PIZZA</b> Mozzarella, goat cheese, caramelized onions & truffle oil	<b>\$205</b>
<b>ITALIAN SAUSAGE PIZZA</b> Tomato sauce, smoked provolone, roasted red peppers & spinach	<b>\$225</b>
<b>GORGONZOLA &amp; PEAR PIZZA</b> With bechamel sauce, mozzarella cheese & spinach	<b>\$220</b>
<b>BBQ SMOKED CHICKEN PIZZA</b> Smoked provolone, BBQ sauce & caramelized onions	<b>\$220</b>

## Seafood Starters

<b>CRISPY FRIED CALAMARI</b> With toasted pine nuts, jalapeños, arugula & lemon aioli (250 g)	<b>\$210</b>
<b>*OCTOPUS CARPACCIO</b> With white wine caper vinaigrette, onion, coriander & a spicy touch (130 g)	<b>\$190</b>
<b>*SALMON CARPACCIO</b> With lemon dill vinaigrette & toasted pine nuts (120 g)	<b>\$190</b>
<b>GRILLED OCTOPUS</b> With a little touch of spanish paprika, grilled tomato, arugula & olive oil (300 g)	<b>\$450</b>
<b>*TUNA TARTARE</b> With a spicy sauce, avocado, red onion & black pepper crackers (125 g)	<b>\$195</b>
<b>*SALMON TARTARE</b> With avocado, red onion, cucumber, coriander & sweet n' sour sauce (125 g)	<b>\$195</b>

## Salads

<b>*RUSTIC CESAR SALAD</b> With focaccia croutons, served in a parmesan basket & lemon pepper vinaigrette	<b>\$155</b>
With fried calamari (125 g)	<b>\$205</b>
<b>STRAWBERRY SALAD</b> Tamarind vinaigrette, strawberries, prosciutto, goat cheese & candied pecans	<b>\$195</b>
<b>GRILLED PEAR SALAD</b> Grilled pears stuffed with gorgonzola cheese & served with baby field greens candied pecans, prosciutto & apple cider chai vinaigrette	<b>\$199</b>
<b>CAPRESSE SALAD</b> The classic italian! Fresh sliced tomatos, basil & mozzarella cheese with pesto	<b>\$155</b>

\*ADD CHICKEN (125 g), SALMON (100 g) OR SHRIMP (3 pcs) TO ANY OF OUR SALADS FOR \$85

\*At this restaurant we work under the highest standars of quality, however the consumption of raw food involves risks & remains under consideration of the customer.

\*Prices includes IVA. No extra charges applied.

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## Fresh from de Docks

<b>*SESAME SEED CRUSTED TUNA</b> Served with wasabi mashed potatoes, arúgula & citric vinaigrette (250 g)	<b>\$280</b>
<b>ROBALO WITH MANGO CHUTNEY</b> Served with mashed potatoes, asparragus & cherry tomatoes (250 g)	<b>\$399</b>
<b>SEAFOOD RISOTTO</b> Creamy italian risotto with mussels, calamari & shrimp (230 g)	<b>\$290</b>
<b>GRILLED SALMON</b> Served with dill creme fraîche, sauteed spinach, dijon mustard & mashed potatoes croquette (200 g)	<b>\$290</b>
<b>BLACK SALMON</b> With sweet potato pureé & chile guajillo sauce (200 g)	<b>\$290</b>
<b>ROBALO WRAPPED IN PUFF PASTRY</b> Served with asparragus & orange sauce (250 g)	<b>\$399</b>

## Handcrafted Daily Pasta...

<b>4 CHEESE FETTUCCINE</b> Creamy cheese sauce with strawberry slices	<b>\$180</b>
<b>LINGUINI WITH VEAL MEATBALLS</b> Marinara sauce, basil & grated parmesan cheese (4 pcs)	<b>\$195</b>
<b>MAC &amp; CHEESE</b> With fontina cheese, mushrooms, peas & white truffle oil	<b>\$180</b>
<b>GOAT CHEESE RAVIOLI</b> Butter sauce, golden raisins, cranberries, spinach & pine nuts (6 pcs)	<b>\$205</b>
<b>SHRIMP SPAGHETTINI</b> Pan seared shrimp with lemon, white wine, garlic & chilli flakes over angel hair pasta (125 g shrimp)	<b>\$260</b>
<b>BOLOGNESE TAGLIATELLE</b> With the authentic creamy meat sauce & parmesan cheese	<b>\$195</b>
<b>CARBONARA FETTUCCINE</b> Creamy sauce with bacon & egg croquette	<b>\$210</b>
<b>ALFREDO FETTUCCINE</b> Creamy sauce with white wine & parmesan cheese	<b>\$180</b>
With chicken (125 g) or shrimp (3 pcs)	<b>\$240</b>
<b>CHIPOTLE SHRIMP PASTA</b> Served with a creamy chipotle sauce	<b>\$270</b>
<b>RUSTIC KITCHEN LASAGNA</b> The traditional homemade lasagna	<b>\$170</b>
<b>PESTO RAVIOLI</b> Filled with goat cheese, served with zucchini & baby tomatoes	<b>\$205</b>
<b>FRUTTI DI MARE</b> Served with shrimps, calamari & mussels in white wine sauce	<b>\$230</b>
<b>ARRABIATA LINGUINI</b> Traditional tomato sauce with a little spice touch	<b>\$160</b>

\*ALL OUR PASTAS ARE SERVED WITH 170 g.

## Rustic's Classics

<b>PARMESAN CRUSTED VEAL CUTTLET</b> Served with prosciutto, mozzarella cheese, marinara sauce, sauteed potatos & broccoli (150 g)	<b>\$265</b>
<b>CHICKEN MARSALA</b> Pan seared chicken, served with Marsala wine sauce, shallots, mushrooms & mashed potatoes (250 g)	<b>\$265</b>
<b>PARMESAN CHICKEN</b> Chicken breast stuffed with smoked provolone & marinara sauce (250 g)	<b>\$250</b>
<b>BBQ SALMON</b> Served with sweet corn arancinis (200 g)	<b>\$280</b>

## Rustic Steakhouse

INCLUDES RATATUILLE, TRUFFLE FRIES & CHILES TOREADOS

<b>TOMAHAWK</b> (1000 g)	<b>\$1,380</b>
<b>NEW YORK</b> (350 g)	<b>\$580</b>
<b>FILETE MIGNON</b> (250 g)	<b>\$450</b>
<b>BONELESS RIB EYE</b> (400 g)	<b>\$595</b>
<b>ARRACHERA</b> (400 g)	<b>\$410</b>

### SIDES \$65

*ONION RINGS
*MASHED POTATOES
*GRILLED ASPARRAGUS
*SAUTEED BROCCOLI & CAULIFLOWER
*TRUFFLE FRIES
*BAKED POTATO

### SAUCES \$25

*RED WINE REDUCTION
*MUSHROOMS RAGÚ
*ROASTED GARLIC BUTTER
*BLUE CHEESE

## Rustic's Favorites

<b>CRISPY CHICKEN BREAST</b> Stuffed with fine herbs butter & dijon mustard, with marinara sauce, mashed potatoes & ratatuille (300 g)	<b>\$255</b>
<b>SMOKED CHICKEN RISOTTO</b> With roasted pumpkin, cranberries, spinach, sage & a little touch of goat cheese (125 g)	<b>\$180</b>
<b>AMARETTO CHICKEN SUPREME</b> Served with creamy Amaretto sauce, coriander risotto, toasted sliced almonds & pine nuts (250 g)	<b>\$290</b>
<b>GORGONZOLA RISOTTO</b> Served with arugula, candied pecans & parmesan cheese	<b>\$215</b>
<b>DORADO</b> Served on top of puff pastry, creamy saffron butter sauce & asparragus (200 gr)	<b>\$290</b>
<b>RUSTIC KITCHEN BURGER</b> With mozzarella cheese, tomato, onion & truffle fries (250 gr)	<b>\$180</b>
<b>BOMBA BURGER</b> Filled with 3 different cheeses, caramelized onions & truffle fries (250 gr)	<b>\$230</b>

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## Desserts

### TIRAMISÚ

(Made with Stevia)  
Creamy sabayon layers, mascarpone  
cheese & espresso \$95

### BUÑUELO RUSTIC

Vanilla gelato, candied pecans &  
tequila-cajeta sauce \$78

### 3 LECHEs STRAWBERRY SHORTCAKE

Soft vanilla layers with fresh  
strawberries & our traditional  
3 leches sauce \$85

### CHOCOLATE SIN

(Gluten Free)  
With crispy rice &  
vainilla cream \$95

### CARROT CAKE

Served with carrot coulis \$75

### LEMON ICED PIE

Our favorite! \$85

### OREO CHURROS

(3) Fried at the moment & served  
with Oreo whipped cream \$70

### NY CHEESECAKE

Served with cajeta-tequila sauce or  
berries coulis \$90

### CRÈME BRÛLÉE

Vanilla crème brûlée &  
caramelized sugar \$65

### CHOCOLATE ESPRESSO LAYER CAKE

With chocolate biscuit, espresso  
mousse & whipped cream \$90

### TRIPLE CHOCOLATE OMBRÉ CAKE

Dark, white & milk chocolate & a little  
touch of peach compote \$85

### OLD FASHIONED CHOCOLATE ALMOND

Dark chocolate with Gianduja cream  
& toasted almonds \$85

## Gelatos

1 SCOOP OF GELATO \$35  
SELECTION OF GELATOS (3) \$85

\* Los precios incluyen IVA.