



THE FLAVOR MARKET

With culinary traditions from the five continents, we have created a space where our clients can experience a gastronomical journey. All our dishes have been created to savour the quality and taste of its' individual ingredients, all or which are a staple to its' origin, resulting in a true "flavor market". We have based our presentation on the dining styles of spanish "tapas", or the popular american "finger food" and have naturally added the *Excellence* touch.



To our clients, we would like to offer a variety of international flavors, which we invite you to enjoy with a suggested wine of the restaurant, or perhaps your favorite beer. In a space which invites gatherings and ambiance, and it's convenient location next to the Habana Lounge, it is the ideal location for a pre-dinner drink.

We are closed on Thursdays. Our dress code is "casual-elegance".





MENU

Serrano ham, arugula, smoked tomato sauce, olive oil, goat cheese and shredded pecorino, grilled empanada

Red snapper fillet sautéed with olives, caper, olive oil and potatoes pork fillet in cinnamon skewer with orange-apple glaze with Jack Daniel essence

Breaded stuffed shrimps with jalapeño jack cheese and basil aioli field greens salad with grilled apple, goat cheese drizzled with raspberry-basil vinaigrette

Beef tenderloin, with goat cheese sauce, golden potatoes and truffle oil roasted quails and foie de canard with black cherry and cassis sauce

Lemon marinated scallops, salmon and tuna sashimi combined with red onion, cilantro, garlic oil and avocado

Lobster, scallops and shrimp fritters served with tomato sauce warm salad marinated octopus with potato, mint and arugula with olives, lemon and chives oil dressing



HAROMAKI

Vegetables, scallions, wrapped in rice paper and deep fried and served with a spicy sweet and sour sauce

YAKITORI

Grilled skewered chicken with teriyaki sauce

TUNA TATAKI

Finely chopped rare tuna and scallions, served with ginger Soy Sauce

SUNOMONO

Shrimp, cucumber and seaweed salad grilled sweetbread with chimichurri sauce

Lamb t-bone with fig and orange glaze, served with black olive, garlic mashed potatoes

Shrimp sautéed with onion, garlic and feta cheese in a creamy dill-lemon sauce served over slice potatoes, black olives and spicy seasoning

KIBBY

Cracked wheat Crust stuffed with ground beef, onions, & pinenuts

