

COLD SELECTION

CEVICHE

Spread along the Pacific coast of South America represents the influence of the sea in the gastronomy of the continent. From the Incas in Peru to the Mayas in Central America share the base of cooking the fish with acid fruits like lime or lemon.

TRUFA, COMBINATIONS OF EUROPEAN TWIST WITH THE TRADITION OF LATIN AMERICA 65

Red snapper, spring onions, ponzu, black truffle oil and crispy yucca.

TARTAR 80

Yellow fin, capers, and lime

OSTIONES 65

Scallops ceviche, peruvian olives, aji limo and crispy cancha corn

SALADS

PRAWN POMELO SALAD 50

Prawns match perfectly with bittersweet citrus fruit, chili and a tamarind dressing.

CUBAN AVOCADO SALAD 45

Watercress, avocado and the sweet pineapple serve it with shrimp in a spicy tomato sauce.

PAPAYA SALAD 45

Thai green papaya with green beans, dried tomatoes and roasted peanuts, dressed with a sweet spicy dressing.

ENSALADA DE QUINOA 65

Basic grain in the development of the Andes cultures is considers one on the super foods by the UN. Quinoa, mango and jicama

CHEESE BOARD 75

Selection of American Latin cheese served with crackers, Kalamata olives, and fig chutney

HOT SELECTION

AVOCADO ROLLS

50

Deep fried wrap with fresh avocado, onion, sun dried tomatoes, and cilantro

NOIR TEMPURA

70

Tuna, salmon, prawns, jalapeno and avocado, torched with spicy mayo

PATATA CON CARNE

50

Topped with ground beef mixture, cheese sauce, sour cream and diced green onions

SATAY, TAMARIND GLAZED WITH PEANUT SAUCE

65

With origin in Java, Indonesia spread all around South East Asia. Chicken, beef and prawns

MARYLAND STYLE CRAB CAKE

90

Accompanied with tomato chutney and black olive powder

QUESADILLAS

55

Chicken, pico de gallo, roasted tomatillo and avocado salsa

EMPANADAS ARGENTINAS

60

The dough made with wheat flour and filling that defines of the region is one of the signature dishes of Argentina, Beef, egg and black olives, Cheese and grilled mushrooms.

JOSPER OVEN

*Combination of a charcoal grill and oven,
retains the smoky flavors in all the preparation.*

JOSPER NACHOS ROASTED 50

IN OUR JOSPER OVEN

*Crispy tortilla, pico de gallo, pulled meat, guacamole,
sour cream and black beans.*

JOSPER MUSSELS 75

*Josper cooked, spring onions, bacon, shiitake,
celery root, thyme*

JOSPER CHICKEN WINGS 45

*Wings come out from the Josper perfectly crispy golden brown,
served with smoky flavor sauce.*

JOSPER LAMB CHOPS 65

*Lamb chop from the oven, cauliflower cheese,
new potatoes, salsa Verde.*

JOSPER PULLED BEEF SANDWICH 70

*Delicious slow-cooked beef. Coated with a
well-seasoned sauce, served in budget bread.*

JOSPER PULLED CHICKEN WRAP 60

*Filled with a savory mix of black beans, chicken and cheese,
served with sour tomato tortilla bread.*

NOIR DESSERT

COCONUT QUINDIM

40

Maracuja and Mango

GREEN TEA OPERA

45

Red Bean Tacos and Dulce de leche Sauce

SWEET NACHOS

40

Chocolate Fudge Sauce, Peanut Butter Marshmallow

SELECTION OF ICE CREAM & SORBET

45

Vanilla-Chocolate- Strawberry-Coconut-

Passion fruit- Mango-Guava-Banana-Lemon-Avocado-Soursop