

TONY'S BISTRO

Summer Menu

COCKTAILS

COCONUT DAISY

Dobel Diamante tequila, Controy, coconut milk, lemon juice, toasted grated coconut.

\$ 290

SPICY PINEAPPLE MIX

Amores mezcal, pineapple, fresh jalapeño pepper, agave, orange liqueur, worm salt.

\$ 290

ACAPULKIWI

Kiwi + Damiana liqueur.

\$ 290

APPETIZERS

GREEK SALAD

Tomato, cucumber, olives, feta cheese, lemon and olive oil.

\$ 240

NOBU NEW STYLE SALMON SASHIMI

Soy, sesame oil, ginger, lemon juice, olive oil, sesame seeds.

\$ 290

SEA BASS SASHIMI

Truffle oil, lemon juice, cucumber, onion, soy and ginger.

\$ 295

CRAB CAKE

Crab, celery, mustard, striped yellow lemon and cilantro.

\$ 330



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VEGETARIAN

THAI EGGPLANT

Red pepper, onion, ginger, cilantro and hot sauce.
\$ 290

CARPACCIO PORTOBELLO

Olive oil, lemon juice, balsamic vinegar, grated ginger
and arugula sprouts.
\$ 175

MAIN COURSE

FILET STROGANOFF

Filet of beef, shallot, tarragon, parsley, paprika and butter.
\$ 850

BEEF TARTARE

Eel garnish, mustard, Tabasco and English sauce.
\$ 325

FETTUCINE IN MORELLA SAUCE

Morel, white wine, onion and shallot.
\$ 315



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APPETIZERS

ARTURO'S FROMAGE

Soft goat cheese with white truffled honey
\$ 230

BOURGOGNE SNAILS

Garlic butter, parsley and garlic bread
\$ 325

CRISPY SHRIMP DUO

Wasabi red curry and squid ink sauces
\$ 285

CRISPY VIETNAMESE NEM ROLLS

Stuffed with pork meat and fungi, served with lettuce wraps
mint nuoc mam and Sambal chili garlic sauce.
\$ 225

DUCK MAGRET QUESADILLA

Mango sauce and cumin
\$ 195

ROASTED DUCK FOIE GRAS AND MARINATED TUNA

Ginger, apple, almond and raspberry vinegar
\$ 360

SALMON CARPACCIO

Dill and pink pepper
\$ 320

SPICY KOREAN WINGS

Fried with honey guajillo and arbol chili
\$ 260

SPRING ROLLS

Wrapped in rice paper stuffed with shrimp, carrot, cucumber
and peanut sauce
\$ 210

TUNA TARTAR

Freshly smoked, shallots and lemongrass
\$ 290



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SALADS

CAPRESE

Mozzarella cheese and tomatoes, Italian basil
\$ 225

ICEBERG

Romaine lettuce, blue cheese dressing, purple onion and bacon
\$ 185

LINDA

Fresh greens, warm goat cheese, apples and caramelized nuts
\$ 185

With shrimp

\$ 350

VILLA DEMOS

Warm baby spinach salad with caramelized onions beacon
and pine nuts
\$ 275

SOUPS

MUSSELS

White wine & cream
\$ 325

ONION SOUP

Our delicious version of the French famous soup
\$ 230

PHO SOUP

Beef broth and filet, shrimp, rice noodles, onions and cilantro
\$ 275



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PASTAS

FETTUCCHINE ALFREDO

Classic style
\$ 260

With shrimp
\$ 350

SPAGUETTI BOLOGNESE

Ground beef and pork with tangy sauce
\$ 275

VEGETARIAN

THAI VEGETARIAN TACOS

Carrot, cucumber, mango, peppers, lettuce, peanuts
and sweet Thai sauce
\$ 250

VEGETARIAN DISH

Sweet potatoes with curry and coconut milk, wok vegetables,
cantonese quinoa and cucumber salad with yogurt
\$ 275

VEGETABLE WOK

With quinoa "Couscous" style
\$ 275



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MAIN COURSES

BABY SEA BASS

Spicy sweet & sour sauce with vegetables
\$ 420

CARAMELIZED PORK RIBS

Pork ribs Vietnam style with our delicious coleslaw
\$ 350

CARAMELIZED SALMON

Citrus sauce, soy, asparagus and wild rice
\$ 380

DUCK MAGRET

Lychee, raspberry vinaigrette and beet puree
\$ 450

IMPORTED RACK OF LAMB

Herbes de provence, Anna potatoes and mint jelly
\$ 1,500

ORGANIC ROASTED CHICKEN FRENCH STYLE

With grandma's potatoes and mixed salad with French vinaigrette
\$ 350

STERLING SILVER FILET OF BEEF

Marinated Korean Style, bed of grilled asparagus and tamarind potatoes
\$ 850

Bearnaise sauce, Sarladaise potatoes (180 gr)
\$ 850

STERLING SILVER RIBEYE

Potatoes " Douphinois" (350 gr)
\$ 875

SUPREME PAELLA

Pancetta, Spanish chorizo, clams, mussels, shrimp,
salmon, calamari and octopus.
(Saturday and Sunday)
\$ 385



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THE ROSSINI BURGER

Sterling Silver ribeye, caramelized onions, aioli, red wine reduction
and French fries

\$ 495

With duck foie gras

\$ 650

VOLCANO SHRIMP

Spicy Thai style rice with tomatoes Thai fried

\$ 425

TACOS

DUCK MAGRET

Chinese rice crepes with hoisin sauce, Chef Erik style.

\$ 450

MARINATED BEEF GIZZARD MOLCAJETE

Guacamole, tomato, onion and coriander

\$ 310

PRESSED RIBEYE RINDS

Fried and bursting with flavor (160 gr)

\$ 330

RIBEYE

Sterling Silver (160 gr)

\$ 350

VOLCANO SHRIMP

Sweet & spicy sauce (160 gr)

\$310

