

# TONY'S BISTRO

## SEASONAL MENU

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### COCKTAILS

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#### EPOCA

Maracuya, Dobel Amarás mezcal, poblano pepper liqueur  
and agave honey, frosted with jalapeño pepper salt

\$ 290

#### OTUNA

Prickly pear fruit, Creyente mezcal, Damiana liqueur, fresh lemon  
and a touch of agave honey, frosted with worm salt.

\$ 290

#### SOLECITO

Fresh sweet mandarin juice, Maestro Dobel Diamante tequila  
and Grand Marnier.

\$ 290

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### APPETIZERS

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#### 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



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## VEGETARIAN

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### CARPACCIO PORTOBELLO

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

\$ 175

### THAI EGGPLANT

Red pepper, onion, ginger, cilantro and hot sauce.

\$ 290

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## MAIN COURSE

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### BEEF TARTARE

Angles garnish, mustard, Tabasco and English sauce.

\$ 325

### FETTUCCHINE IN MORELLA SAUCE

Morel, white wine, onion and shallot.

\$ 315

### FILET STROGANOFF

Filet of beef, shallot, tarragon, parsley, paprika and butter.

\$ 850



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## APPETIZERS

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### 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

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### 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

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## SOUPS

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### 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

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### FETTUCCINE ALFREDO

Classic style

\$ 260

**With shrimp**

\$ 350

### SPAGUETTI BOLOGNESE

Ground beef and pork with tangy sauce

\$ 275

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## VEGETARIAN

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### 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

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### 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

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## TACOS

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## 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

