

APPETIZERS

PACIFIC TUNA TOSTADA CREAM OF PEAS,
CASCABEL PEPPER SAUCE, PICKLED POTATO CONFIT, AGED CHORIZO
ONIONS SERRANO PEPPER \$220
\$325

TUNA TARTARE QUINOA SALAD,
SPICY GINGER MARINADE, RADISHES CUCUMBER, MANGO AND SHERRY
VINAIGRETTE \$230
\$350

SALMON OR LOCAL KAMPACHI SASHIMI** ENDIVE SALAD
CRISPY RICE, CHIPOTLE SAUCE POACHED PEAR, RED BERRY VINAIGRETTE
\$290 \$230

STEAK TARTARE AVOCADO PIZZA
BLACK OLIVES, GHERKIN SERRANO PEPPER, CILANTRO, LIME
BASIL, GRUYÈRE CROUTON \$280
\$410

RICOTTA-SAGE RAVIOLI SOREL CHEF'S SPECIAL PIZZA
BEETROOT \$325
\$325

HANDCRAFTED MEXICAN CHEESE PLATTER GRILLED OCTOPUS
\$360 MARINATED WITH DRY CHILI AND MISO,
SEASONED ONIONS WITH LEMON AND
CORIANDER COULIS \$340

*FROM THE GRILL

Served with Charred Jalapeño & Onion

(180 G*) PACIFIC TUNA \$490

(180 G*) CHILEAN SALMON \$440

(180 G*) RED SNAPPER \$440

(300 G*) HALF CHICKEN \$360

(200 G*) BEEF TENDERLOIN \$730

(340 G*) RIB EYE \$685

(340 G*) NEW YORK / T-BONE \$685

SIDES \$150

"ESQUITES"
"COTIJA" CHEESE
CHILI POWDER

GRILLED NOPALES
CHARRED SNOW PEAS

GRILLED ASPARAGUS
LEMON ZEST, OLIVE OIL

BLACK BEANS STEWED WITH
IBERIAN PORK BUTTER, "EPAZOTE"
AND RADISH

GINGER FRIED RICE, FRIED EGG

FRENCH FRIES, GARLIC, HERBS

MASHED POTATOES

SAUCES

BÉARNAISE
CHAMPAGNE BEURRE BLANC
ROASTED TOMATILLO
BLACK PEPPER RELISH
SMOKED CHILI GLAZE
J&G STEAK SAUCE
SALSA MACHA

ENTRÉES

CHOPPED SALAD
AVOCADO, APPLE, BLUE CHEESE, CANDIED
PECAN SHALLOT VINAIGRET \$230
GRILLED CHICKEN (85 G*) \$320
GRILLED SHRIMP (85 G*) \$360

SLOW COOKED SALMON
ALMOND CRUNCH, CELERIAC PURÉE, KALE
MAPLE SYRUP, MINT
(180 G*) \$515

TUNA
CAULIFLOWER PURÉE, KALE, RADISH
LEMON VINAIGRETTE
(180 G*) \$515

RED SNAPPER WITH CREAMY RISOTTO
PARMESAN CHEESE
SAUTÉED VEGETABLES
(180 G*) \$460

J&G GRILL CHEESEBURGER
CRISPY ONION RINGS
RUSSIAN DRESSING
(200 G*) \$410

CHEF'S SPECIAL HAMBURGER
PORTOBELLO MUSHROOM, BLUE CHEESE
ARUGULA, CARAMELIZED ONION
(200 G*) \$410

ROASTED SEA BASS
BLACK BEANS STEWED WITH IBERIAN PORK
"EPAZOTE" AND LEEK CONFIT
(180 G*) \$490

GRILLED PORK CHOP
BEET PURÉE, MUSHROOMS
HIBISCUS SAUCE
(200 G*) \$440

GLAZED SHORT RIBS
APPLE PURÉE
ROSEMARY CRUMBS
(180 G*) \$515

VEAL MILANESE
WARM SWEET POTATO SALAD
DRIED CRANBERRIES, ARUGULA
(200 G*) \$380

ROASTED CHICKEN
HARICOT BEAN PURÉE, BROCCOLI
LEMON TRUFFLE VINAIGRETTE
(300G*) \$380

All Prices are listed in Mexican Pesos, TAX included. Service at your discretion. (*) Weight of raw material.

(**) In J&G Grill we prepare raw food with high quality products, however, consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.