

## APPETIZERS

PACIFIC TUNA TOSTADA CASCABEL PEPPER MAYONNAISE, PICKLED ONIONS, SERRANO PEPPER (80 G*) \$300	PUMPKIN CREAM, TOASTED PUMPKIN SEEDS PICKLED GINGER \$205
TUNA TARTARE SPICY GINGER MARINADE RADISHES (85 G*) \$325	QUINOA SALAD MANGO, ARUGULA, CHERRY TOMATO CUCUMBER, CURRY VINAIGRETTE \$215
SALMON/KAMPACHI SASHIMI** CRISPY RICE CHIPOTLEMAYONNAISE (60 G*) \$270	AVOCADO PIZZA SERRANO PEPPER, CILANTRO, LIME \$260
STEAK TARTARE BLACK OLIVES, GHERKIN BASIL, GRUYERE CROUTON (85 G *) \$380	CHEF'S SPECIAL PIZZA \$300
SOREL, BEET ROOT, RICOTTA AND SAGE RAVIOLI (85 G*) \$300	GRILLED OCTOPUS, MARINATED WITH DRY CHILI AND MISO, SEASONED ONIONS WITH LEMON JUICE AND CORIANDER COULIS (85 G*) \$315
	MEXICAN HANDCRAFTED CHEESE PLATTER (85 G*) \$335

### \*FROM THE GRILL

Served with Charred Jalapeño & Onion (180 G*) PACIFIC TUNA \$460
(180 G*) CHILEAN SALMON \$440
(180 G*) RED SNAPPER \$410
(300 G*) HALF CHICKEN \$335
(200 G*) BEEF TENDERLOIN \$680
(340 G*). RIB EYE \$635
(340 G*) NEW YORK / T BONE \$635

### SIDES \$140

"ESQUITES" MAYONNAISE, "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

APrices 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.

## ENTRÉES

KALE SALAD, FOCACCIA CROUTON, SERRANO PEPPER,  
HOUSE MADE VINAIGRETTE  
\$235

GRILLED CHICKEN (85 G\*) \$300  
GRILLED SHRIMP (85 G\*) \$335

CHOPPED SALAD  
AVOCADO, APPLE, BLUE CHEESE,  
CANDIED PECAN, SHALLOT VINAIGRETTE 215  
GRILLED CHICKEN (85 G\*) \$300  
GRILLED SHRIMP (85 G\*) \$335

TUNA  
CAULIFLOWER PURÉE, KALE  
RADISHES LEMON VINAIGRETTE  
(180 G\*) \$475

PAN SEARED RED SNAPPER  
CARROT "GUAJILLO" PEPPER SAUCÈE,  
CHARD - BACON SAUTÉE  
(180 G\*) \$430

J&G GRILL CHEESEBURGER  
CRISPY ONION RINGS  
RUSSIAN DRESSING  
(200 G\*) \$380

ROASTED SEA BASS  
BLACK BEANS STEWED WITH IBERIAN PORK BUTTER,  
"EPAZOTE" AND  
LEEK CONFITE  
(180 G) \$455

"GUANAJUATO " BONELESS BERKSHIRE CHOP (PORK),  
MUSHROOMS DUXELLE, TURNIP PUREE,  
BLACK TRUFFLE VINAIGRETTE  
(200 G\*) \$410

GLAZED SHORT RIBS  
APPLE JALAPEÑO PURÉE  
ROSEMARY CRUMBS  
(180 G\*) \$475

VEAL MILANESE  
WARM SWEET POTATO SALAD  
DRIED CRANBERRIES, ARUGULA  
(200 G\*) \$355

ROASTED CHICKEN  
HARICOT BEAN PURÉE, BROCCOLI  
LEMON - TRUFFLE VINAIGRETTE  
(300G\*) \$355

JEAN-GEORGES VONGERICHTEN