CORAL *grill*

To Start...

Traditional Lime Soup $11
Shredded Chicken, Local Lime, Tomato,
Crispy Tortilla

Watermelon Gazpacho $10
Chunks of Seasonal Fruit & Chili Oil

Mesclun Salad $12
Arugula, Radicchio, Spinach, Cucumber
Poached Cambray Onion, Tarragon Pesto

Crispy Cauliflower & Potato Cake $11
Frisee Salad, Piquillo Pepper, Herbs & Garlic Oil

Eggplant Cannelloni $12
Zucchini, Tomato Chutney, Mozzarella Cheese

Catch of the Day Ceviche $13
Bell Pepper, Mango, Local Lime, Oregano Oil

Sides Orders
$6

Mixed Green Salad
Cauliflower, Mango, Cherry Tomato
Green Beans, Zucchini & Parmesan Cheese
Steak Potato & Beetroot
Grilled Vegetables

Homemade Paella $13
Sea Scallops, Shrimp, Calamari
Chorizo, Dark Beer, Saffron

Oaxaca Cheese Empanadas $8

Angus Sweetbreads $13
Grilled Sour Dough, Garlic & Parsley Oil

Grill & Wood

Catch of the Day $29
Sautéed Pearl Barley, Mint, Cabbage & fennel

Seared Boquinete $29
Quinoa, Tomato, Parsley, Baked Sweet Potato

Jumbo Shrimps $30
Green Beans, Corn, Grilled Crostini

Grilled Portobello $22
Sautéed Zucchini & Celery, Pilaf Rice

Chicken Breast $27
Romaine Salad, Cucumber, Tomato, Avocado

Grilled Flank Steak $29
Roasted Tomato, Romanesco

Grilled New York Steak $32
Sautéed Arugula. Spinach,
Mushroom & Cous Cous Risotto

Tapas...

Roasted Provoleta $12
Provolone Cheese, Chimichurri Sauce
Homemade Bread

Sautéed Calamari $11
Garlic & Lime

Sweet Temptations...

Traditional Crispy Buñuelo
Preserve Guava & Apple, Piloncillo Sauce, Vanilla Ice Cream
$10

De la Abuela Cake
Warm Pineapple Cake, Coconut Foam
$10

Corn Panque
Creamy Vanilla Sauce, Rice with Milk Ice Cream
$10

Coral Chocolate Cake
Banana Ganache, Aged Rum & Raisins Ice Cream
$12

Homemade Ice Creams & Sorbets
$5

Prices are Quoted in Dollars Currency, Not Include 11% tax &15%
Service Charge

CORAL *grill*

Para Comenzar...

Sopa de Lima $11
Pollo deshebrado, Tomate, Lima Local

Gazpacho de Sandia $10
Fruta de Temporada, Aceite de Chiles

Ensalada Mixta $12
Arugula, Radicchio, Espinaca, Pepino
Cebolla Cambray Pochada, Pesto de Estragon

Crujiente de Coliflor y Papa $11
Ensalada Frisee, Pimiento Piquiullo
Aceite de Finas Hierbas y Ajo

Cannelloni de Berenjena $12
Calabacita, Chutney de Tomate, Queso Mozzarella

Ceviche $13
Pesca del Dia, Pimientos, Mango
Lima, Aceite de Oregano

Guarniciones
$6

Ensalada Verde
Tomate Cherry, Coliflor, Mango
Ejotes, Calabacita & Parmesano
Gajos de Papa y Betabel
Verduras Parrilladas

Paella de la Casa $13
Callos de Hacha, Camaron, Calamar
Chorizo, Cerveza Oscura, Azafran

Empanadas de Queso Oaxaca $8

Mollejas de Res Angus $13
Aceite de Perejil y Ajo, Pan Campesino

Parrilla & Leña

Pesca del Dia $29
Cebada, Hinojo, Menta y Col de Bruselas Salteadas

Boquinete Sellado $29
Quinoa, Tomate. Perejil, Camote Horneado

Camarones a la Parrilla $30
Ejotes y Elote Salteados, Crostini Parrilado

Portobello a la Parrilla $22
Calabacitas y Arroz Pilaf

Pechuga de Pollo a la Leña $27
Lechuga Romana, Aguacate, Pepino, Tomate

Arrachera $29
Tomate Rostizado, Romanesco Salteado

New York Steak $32
Espinacas y Argula Salteadas
Risotto de Cous Cous y Hongos

Tapas...

Provoleta $12
Queso provolone, Chimichurri
Pan Naan

Calamares $11
Al Ajo y Limon

Dulce Final...

Tradicional Buñuelo
Guayaba y Manzana en Conserva de Piloncillo, Helado de Vainilla
$10

Pastelito de la Abuela
Pastelito Tibio de Piña, Espuma de Coco
$10

Panque de Elote
Salsa de Vainilla Cremosa, Helado de Arroz con Leche
$10

Chocolate Coral
Ganache de Platano, Helado de Ron Añejo y pasas
$12

Helados y Nieves Hechos en Casa
$5

Precios en Dólares No Incluyen el 11% I.V.A.
Ni el 15 % de Servicio