



caleo

CRUDOS Y PARRILLA



Entradas



-  OYSTERS MARKET PRICE
-  Traditional / Oriental Mignonette



-  SOURDOUGH BREAD 18
-  Daily Changing Butter




-  FIRE ROASTED EDAMAME 20
- Togarashi



Crudos



-  SMOKED BURRATA 38
-  Tamarillo / Basil / Sumac / Aceto Balsamico


-  KING TRUMPET MUSHROOMS 36
-  Yuzu Ponzu / Shallot / Black Garlic.

-  TUNA TARTAR 44
-  Avocado / Cucumber / Furikake

-  CRUDO DE PESCADO BLANCO 44
-  Honey Dew / Basil / Cucumber / Chili Garlic Crisp
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-  CEVICHE LOCAL FISH 44
-  Aji Amarillo / Sweet Potato / Cancha

-  SCALLOPS 48
-  Ajo Blanco / Tomatillos / Green Grapes / Smoked Almonds





-  NORWEGIAN SALMON 48
- Passion Fruit / Hibiscus / Green Apple



-  STEAK TARTAR 48
- Shimeji Mushroom / Cured Egg Yolk / House Kettle Chips





A la Parrilla

-  ROASTED BEETROOTS 48 
-  Yogurt-Beet Dressing / Feta / Orange / Miso
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-  SEA BASS 70 
-  Romesco / Garlic-Spinach Sauce / Crispy Quinoa




-  BLACK TIGER SHRIMPS 62 
-  Black Bean & Yuzu Butter / Charred Packsoy
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-  SPANISH OCTOPUS 64 
- Green Mole / Fennel Salsa Criolla



-  BUTTER CHICKEN 60 
-  Brined & Marinated 1/2 Corn Fed Chicken / Served with House Made Naan
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-  BONELESS BABY BACK RIB 64 
-  Pomegranate Glaze / Muhammara / Tzatziki
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-  BEEF PICANHA 90 
- Tender & Fatty
- The Pride of Brazil
- Served with Salsa Verde & Salsa Ancho
- 300 GRAM / 10 oz

-  BEEF RIB-EYE 140 
-  Marbled & Juicy Prime Cut
- Cafe de Paris Butter
- 500 GRAM / 17 oz

Sides

-  ROASTED IDAHO POTATO 22
-  Spinach Bechamel / Gruyere / Bacon

-  GRILLED CUCUMBER SALAD 20
-  Whipped Feta / Za'atar / Yoghurt-Tahini Dressing
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-  PALM HEART SALAD 20
-  Charred Little Gem / Tomato / Basilicum
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Need some heat?

PAIR WITH CALEO HOT SAUCES

- Jalapeño / Cilantro
- Chile Rojo / Pink Pepper
- Habanero / Szechuan



Gluten



Lactose



Nuts



Sesame

NOT ALL INGREDIENTS ARE LISTED.
PLEASE INFORM US OF ANY ALLERGIES.

ALL PRICES ARE IN ANTILLEAN GUILDERS & INCLUDE 9% TAX. GRATUITY IS NOT INCLUDED,
BUT HIGHLY APPRECIATED. 10% GRATUITY WILL BE ADDED TO GROUPS OF 7 AND OVER.


SINCE 1872
SARATOGA