

ENTRÉES

Lobster Macaroni & Cheese

Creamy lobster jus, port salut cheese, truffle, lobster and chives

\$ 290

Octopus Carpaccio

Thinly sliced octopus, arugula salad, adobo vinaigrette, fried chile vinaigrette and black salt

\$ 95

Tuna Tartare

Fresh ahi tuna, avocado, green beans, fried chile, aioli and taro chips

\$ 125

Wild Mushroom Risotto

Creamy risotto, roasted mushrooms, balsamic reduction and parmesan cheese

\$ 145

Caramelized Onion Soup

Caramelized sweet onions, toasted crouton and a gratin of gruyere and parmesan cheeses

\$ 95

Steak Tartare

Chopped beef tenderloin, watercress salad, grainy mustard dressing, crispy potatoes and a fried egg

\$ 95

Shrimp Cocktail

Six chilled Mexican shrimp, classic horseradish cocktail sauce, avocado-yuzu puree and lemon

\$ 120

Ham Croquettes

Crispy ham croquettes filled with emmenthal cheese and served with chinese mustard sauce and creamy chipotle aioli

\$ 75

Charcuterie Board

Sliced meats, country style pate, toasted crostinis, grainy mustard and pickles

\$ 120

Rilette of King Salmon

Chilled salad of poached salmon, capers, crème fraiche, dill and lemon served with pickled cucumber salad and toasts.

\$ 110

Escargot

French burgundian snails sautéed with garlic, parsley butter and pernod and served with warm toasted bread

\$ 110

DAILY SPECIALS

MONDAY

All you can eat Steak Frites with a petite garden salad \$ 280

TUESDAY

All you can eat Moules Frites with a petite garden salad \$ 250

WEDNESDAY

Cassoulet with a petite garden salad \$ 240

THURSDAY

Bouillabaise \$ 250

FRIDAY

Prime Rib Au Jus (3.5 oz) \$ 220 • (7 oz) \$ 390

SATURDAY

Coq au Vin \$ 240

SUNDAY

Paella for two with petite garden salad \$ 350

SALADS

Portabello Mushroom Salad

Thin slices of portabello mushrooms, balsamic vinaigrette, sun dried tomatoes and crispy artichoke
\$ 100

Classic Romaine Caesar

Crispy fresh romaine lettuce, croutons, garlic-anchovy dressing, parmesan cheese and a twist of fresh black pepper.
\$ 95

Roasted Beets

Thin sliced roasted sugar beets, goat cheese, oranges, caramelized walnuts and a reduction of balsamic vinegar
\$ 100

La Moderna Salad

Our house salad of mixed lettuce with dried fruit, goat cheese, toasted almonds and balsamic Dijon vinaigrette
\$ 140

MAIN COURSES

Beef Bourguignon

Braised beef shortribs with roasted root vegetables, mushrooms, crispy slab bacon, red wine jus and creamy potato puree

\$ 310

La Moderna Hamburger

Grilled angus beef burger open faced on a toasted brioche bun with mustard, emmenthal cheese, truffle oil, frisee, fried Serrano chile, pickled onions and crispy French fries

\$ 185

Steak au Poivre

Pepper crusted beef tenderloin pan roasted with brandy sauce, mushrooms, asparagus and potato puree

\$ 310

Steak Frites

Grilled skirt steak glazed with herb garlic butter served with French fries and béarnaise sauce. Your choice of two sides included.

\$ 240

Provençal Mussels

Fresh black mussels steamed in white wine with tomatoes, roasted garlic and fresh herbs

\$ 220

Miso Seabass

Chipotle miso marinated and roasted Chilean seabass with asparagus, kabayaki sauce and lime aioli

\$ 295

Sole Meuniere

Pan fried local sole with caper brown butter sauce, mashed potato and a frisee salad

\$ 250

Grilled Salmon

Grilled marinated salmon with chayote, bacon and mushrooms in a warm ponzu sauce

\$ 215

Fish and Chips

Crispy dark beer battered local fish with French fries and herb tartar sauce

\$ 180

Ahi Tuna Puttanesca

Grilled rare ahi tuna tossed with penne pasta, tomato sauce, olives, capers, anchovies and chile flakes

\$ 160

SIDES

Truffle Parmesan French Fries

\$ 95

Macaroni and Cheese Gratin • Beer Battered Onion Rings • Creamed Spinach
Champignon Mushrooms with Garlic • Vegetable Ratatouille

Haricot Verts with Caramelized Shallots • Creamy Mashed Yukon Gold Potatoes

Petite Garden Salad with balsamic vinaigrette

\$ 65

DESSERTS

Tarte Tatin

Caramelized apples, thin pastry and house made vanilla ice cream

Fried Ice Cream Banana Split

Caramelized fresh banana, tempura ice cream with peach, strawberry and chocolate sauces

Warm Chocolate Cake

Warm chocolate cake with coffee sauce and house made raspberry sorbet

Crème Brulee

Classic French custard dessert with caramelized sugar crust and red fruit

Warm Date Cake

Warm toffee date cake with winter fruits, vanilla cream, toasted almonds and cinnamon ice cream

Profiteroles

Warm pastry puffs stuffed with vanilla ice cream and served with toasted pecans and warm chocolate sauce

Daily Selection of Ice Cream

\$ 70

COFFEES

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| Regular coffee | \$ 35 |
| Espresso | 35 |
| Double Espresso | 55 |
| Espresso with Panna Espresso with whipped cream on the side | 48 |
| Café Latte Espresso with hot milk | 40 |
| Cappuccino | 40 |
| With Bailey's | 95 |
| With Amareto | 95 |
| With Rompopo | 95 |
| With Licor 43 | 95 |
| With Frangelico | 95 |
| With Dulce de Leche | 50 |
| Cappuccino Viennese With whipped cream on the side | 55 |
| Chocolate Boscotti Chocolate, milk and espresso | 55 |
| Iced Cappuccino | 40 |
| Iced Carmelotto Chocolate, caramel and espresso | 55 |
| Espresso Martini Espresso, coffee liquor, vodka and sugar | 140 |
| Chocolate Martini Espresso, chocolate, vodka and sugar | 140 |
| Selection of imported teas | 45 |

Chef Richard Sandoval

Internationally renowned chef, Richard Sandoval, has developed a unique menu for Loncheria Olivia.

A native of Mexico City, Richard has left his mark around the world with his *Modern Mexican* restaurants, which include *Maya* in New York and Dubai, *Pámpano*, also in New York as well as Qatar, and *Tamayo* in Denver.

Today his unique interpretations of flavors can be enjoyed in over twenty locations around the world.

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