


CLIO'S

French fusion menu crafted by chef siblings Olivia and Roberto de la Fuente, inspired by local seasonal ingredients.




STARTERS

 GLUTEN FREE

SOUPS

CARROT AND GINGER CREAM 	75
Carrot earth, ginger, and black lemon.	
LOBSTER BISQUE 	115
Lobster cream, truffle foam, and brandy.	
SMOKED PORCINI PUMPKIN CREAM	80
Roasted pumpkin cream, butter, and smoked porcini mushrooms.	
FRENCH ONION SOUP  - OPTIONAL	95
Caramelized onion, beef broth, and gratinated Canto Lavado de El Rebaño® cheese.	

SALADS

CLIO'S SALAD 	75
Petit lettuce from our garden, blueberries, pistachios, green apple, cider dressing, and cranberries.	
BRIE SALAD 	95
Arugula, crispy brie cheese, nuts, and grain mustard vinaigrette.	
TUNA SALAD	100
Mixed lettuces from our garden, edamame, almonds, seared tuna, and miso dressing.	
CAESAR SALAD  - OPTIONAL	85
Romaine lettuce, Parmesan flakes, and homemade dressing.	
+ With Chicken	135

HOT STARTERS

OCTOPUS	125
Oriental citrus sauce, wasabi, and shiitake mushroom.	
ESCARGOTS GRATINÉ	90
Gratinated with herb butter and grilled bread.	

STARTERS

 GLUTEN FREE

CROQUETTES

Iberian ham croquettes with truffle aioli.

85

BUTTER HERB CALAMARI - OPTIONAL

Grilled calamari, citrus reduction, and herb butter with grilled bread.

105

MUSSELS - OPTIONAL

Mussels, liaison, white wine, herbs, and grilled bread.

105

MUSHROOM TASTING

Roasted wild mushrooms, sweet potato puree, red wine reduction, and Truffled Cheese El Rebaño® cream.

115

ROASTED BRIE CHEESE - OPTIONAL

El Rebaño® Camembert cheese, Italian prosciutto, candied figs, vanilla and chamomile-infused honey, and grain toasts.

135

COLD STARTERS

FIG CONFIT BURRATA - OPTIONAL

Confit figs, Italian prosciutto, vanilla and chamomile-infused honey, and homemade grilled focaccia.

175

MEDITERRANEAN BURRATA - OPTIONAL

Nixtamalized and dehydrated tomatoes, olives, tapenade, almond-stuffed chili peppers, basil, balsamic reduction, and homemade grilled focaccia.

165

MEDITERRANEAN ANTIPASTO - OPTIONAL

Marinated peppers with almonds, marinated olives, avocado hummus, eggplant caviar, wild mushrooms, dehydrated tomatoes, balsamic vinegar reduction, and homemade grilled focaccia.

95

TUNA TOAST - OPTIONAL

Yellowfin tuna, avocado, chipotle aioli, and caramelized onions on toasted bread.

95

STARTERS

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BEEF CARPACCIO 

Beef slices, fried leek, parmesan cheese, arugula, olive oil, and capers.

95

SIRLOIN STEAK CARPACCIO

Soy sauce, lime, dried mango, roasted jalapeños, and sesame oil.

125

LOBSTER CARPACCIO

Lobster, calamondin citrus dressing, and dried mango.

135

SALMON TIRADITO

Salmon, smoky vinaigrette with a touch of chipotle, and avocado.

98

TUNA TIRADITO

Citrus and toasted sesame emulsion, black lime crust, and roasted pineapple.

115

SEA BASS TIRADITO

Citrus and dried chili emulsion, avocado, ginger, and black lime.

120

TUNA TARTARE

Tuna, avocado, and ginger infusion.

135

CEVICHE SAMPLER





Tropical sea bass ceviche with a touch of pineapple. Octopus, squid, and shrimp with yellow chili pepper. Sea bass with peanut and pepitoria tiger's milk.

135







MAIN COURSES

 GLUTEN FREE

CHICKEN / DUCK

- GARDEN CHICKEN**  145
Chicken breast with mustard sauce and candied tomato, tree tomato accompanied with Parmesan risotto.
- CAPRESE CHICKEN**  145
Chicken breast with gratin cheese over candied and dehydrated tomatoes, accompanied with mashed potatoes and balsamic reduction.
- ORANGE DUCK BREAST**  215
Roasted duck breast with orange gastrique, accompanied with mashed potatoes and sweet potato.
- CONFIT DUCK LEG**  215
Confit leg with red wine and plum sauce, accompanied with mashed potatoes.

MEAT

- SACRED SUNSET LOIN**  - OPTIONAL 185
8oz. beef tenderloin medallion with mustard seal, Sacred Sunset El Rebaño® cheese sauce, a touch of truffle, carrot crisps, accompanied with mashed potatoes.
- FOIE GRAS LOIN**  225
8oz beef tenderloin medallion with foie gras pâté and red wine reduction, root crisps, accompanied with mashed potatoes.
- CAFÉ DE PARIS**  227
8oz. flank steak with herb butter and french fries.
- PEPPER LOIN**  195
8oz. beef tenderloin medallion with cognac and green pepper sauce, french fries.
- SMOKED FOREST LOIN**  - OPTIONAL 200
8oz beef tenderloin medallion with wild porcini mushroom sauce from Tajumulco, smoked pancetta, onion crisps, accompanied with roasted baby potatoes.
- OSSO BUCO**  360
Slow cooked in its juices for 18 hours, accompanied with mashed potatoes.

MAIN DISHES

 GLUTEN FREE

TENDER SKIRT STEAK

8oz. skirt steak over slowly cooked smoked meloso rice.

259

TRUFFLED SKIRT STEAK

8oz. skirt steak with truffled red wine sauce, our garden watercress and roasted baby potatoes.

259

FISH

GINGER TUNA

Black lemon-sealed tuna with ginger sauce, served with roasted baby potatoes.

185

MISO TUNA

Black sesame-sealed tuna with miso dressing, cabbage and almond salad with a touch of sesame.

185

FLORENTINE SALMON

Creamy sauce with dehydrated tomatoes, spinach and a touch of fresh basil, served with roasted baby potatoes.

210

HONEY-GLAZED SALMON

Seared salmon with cilantro seed glaze and honey, served with mashed potatoes.

210

TRUFFLED SEA BASS WITH SEAFOOD

Grilled sea bass with truffled lobster and cognac cream sauce, served with squid ink risotto.

210

CITRUS SEA BASS

Grilled sea bass with herb butter and citrus sauce, served with mashed potatoes.

200

SEAFOOD

CITRUS-ROASTED OCTOPUS

Roasted octopus with ponzu citrus sauce, roasted peanuts, served with mashed potatoes.

210








TEQUILA SHRIMP

Grilled shrimp with lobster sauce and a touch of tequila, root vegetable crisps, served with mashed potatoes.

245









MAIN DISHES

 GLUTEN FREE

GINGER SHRIMP 	245
Grilled shrimp, black lemon crust, ginger sauce, crispy roots, served with mashed potatoes.	
HERB BUTTER SHRIMP 	235
Grilled shrimp, citrus herb butter sauce, served with mashed potatoes.	
GRILLED SEAFOOD PLATTER 	200
Grilled calamari, shrimp, and octopus, vegetable confiture, cobanero chili infusion, served with mashed potatoes.	
LOBSTER MEUNIERE 	285
Herb butter sauce, served with parmesan risotto.	
SCALLOPS 	285
Smoked pancetta and foie gras sauce, served with parmesan risotto.	
PORK	
PORK BELLY 	155
Slow-cooked for 18 hours, maple glaze, and mashed sweet potato.	
PORK TOMAHAWK	185
Grilled with our homemade caramelized onion barbecue sauce, served with mashed potatoes and mashed sweet potato.	
PASTA	
BUTTERNUT SQUASH AND PECAN RAVIOLI	155
Homemade butternut squash and pecan ravioli, burnt butter sauce, sage, and pecans.	
LOBSTER RAVIOLI	195
Homemade lobster ravioli, creamy lobster sauce, and cognac.	
BRIE CHEESE AND MUSHROOM RAVIOLI	165
Homemade Brie El Rebaño® cheese and mushroom ravioli, smoked pancetta and roasted mushroom sauce.	
SPIRALINI A LA NORMA  - OPTIONAL	125
Homemade short pasta with tomato, basil, roasted eggplant, black olives, and burrata cheese.	

MAIN DISHES

 GLUTEN FREE

- SPIRALINI POMODORO AL BASILICO**  - OPTIONAL 110
Homemade short pasta with tomato and herbs, slow-cooked tomatoes, basil from our garden, and parmesan cheese.
- PAPPARDELLE FRUTTI DI MARE**  - OPTIONAL 195
Homemade squid ink pappardelle with shrimp, calamari, clams, and slow-cooked tomatoes.
- PAPPARDELLE BOLOGNESE**  - OPTIONAL 125
Homemade pappardelle with Bolognese sauce and pancetta.
- FETTUCCINE WITH TRUFFLE, MUSHROOMS, AND LOBSTER**  - OPTIONAL 205
Homemade squid ink fettuccine with lobster, Sagrado Atardecer El Rebaño® truffle cream sauce, and roasted mushrooms.
- FETTUCCINE WITH BLACK TRUFFLE**  - OPTIONAL 175
Homemade with creamy black truffle sauce and parmesan cheese.
- FETTUCCINE VONGOLE**  - OPTIONAL 125
Homemade squid ink fettuccine with clams and white wine.
- SEAFOOD RISOTTO**  190
Oven-baked creamy rice with shrimp, calamari, clams, and mussels.
- VEGETARIAN RISOTTO**  155
Asparagus, zucchini, wild mushrooms, and sun-dried tomatoes.

BURGERS

- CLIO'S BURGER** 125
Lomo and puyazo beef burger, Sagrado Atardecer El Rebaño® cheese, smoked bacon, Cobanero chili aioli, and French fries.

SIDE DISHES

PARMESAN RISOTTO	35
TRUFFLED FRENCH FRIES	35
FRENCH FRIES	35
SAUTEED BABY POTATOES	35
MASHED POTATOES WITH CARAMELIZED ONIONS	35
SWEET POTATO PUREE	35
SAUTEED BABY POTATOES	35

BEVERAGES

SOFT DRINKS

ORANGEADE	27
LEMONADE	27
CRANBERRY JUICE	27
WILD BERRY ICED TEA	30
PASSIONFRUIT LEMONADE	35
MINT AND AÇAÍ LEMONADE	30
FRUIT PUNCH	30
SODAS	27

SMOOTHIES

TROPICAL	40
MANGO TANGO	40
VERDE CULTIVO	40
BERRI BERRI	40

BEERS

ANTIGUA MUY NOBLE BLONDE ALE	40
ANTIGUA SIN NOVIA INDIAN PAILE ALE	40
ANTIGUA CUCURUCHO STOUT	40
ANTIGUA DON NADIE AMERICAN AMBAR	40
STELLA ARTOIS	35
GALLO	35
CABRO RESERVA	30
CORONA	35
MONTECARLO	35



BLACK MARGARITA

Milagro Tequila, black lemon infusion, lime juice, dehydrated lemon, splash of grapefruit bitters and splash of coffee/chili bitters.

70



PASSION FRUIT SANGRIA

White wine, passion fruit infusion, splash of orange and basil.

55



ENTRE NIEBLAS

Aguardiente, hibiscus or orange and pepita, coffee/chili bitters and black lemon infusion.

65



APEROL SPRITZ

Aperol, soda water, and prosecco.

75



MOSCOW MULE

Ginger beer, Absolut Vodka, ginger and mint.

85



THE REAL GIN TONIC

Bombay gin, orange infusion, grapefruit juice, tonic water, splash of grapefruit and dehydrated elderberry.

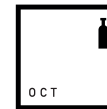
70



ZACAPA TONIC

Ron Zacapa, orange infusion, splash of coffee/chili, tonic water, splash of lime and dehydrated orange.

65



ORANGE CUCUMBER TONIC

Bombay Sapphire gin, orange infusion, pink peppercorns, cucumber and tonic.

65



OLD FASHION CLIO'S

Glenlivet Founder's Reserve, blueberry and vanilla infusion, splash of coffee/chili bitters.

65



BERRY GIN SLING

Bombay Sapphire gin, berry infusion, elderflower, dehydrated grapefruit and tonic water.

55



PISCO PALOMA

Pisco, black lemon infusion, grapefruit juice, lemon and black lemon powder with salt.

60





CARAJILLO



Licor 43, Clío's Blend espresso, dehydrated orange.

65



#CLIOSBAR



HOUSE SELECTIONS



VODKA		
KETEL ONE	50	650
CIROC	70	1,150
GREY GOOSE	65	850
BELVEDERE	65	850
ABSOLUT	45	595

RUM		
BOTRÁN SOLERA	50	470
ZACAPA 23	65	850
ZACAPA XO	150	1,800
RON BOTRÁN 8	45	450
RON BOTRÁN 18	60	680

GIN		
TANQUERAY 10	60	795
BOMBAY	60	795
HENDRICK'S	70	950

WHISKEY		
OLD PARR	60	750
OLD PARR SUPERIOR	90	1,300
CHIVAS	55	795
BUCHANAN'S	65	900
BUCHANAN'S 18	120	1,950
JOHNNIE WALKER PLATINUM	115	1,350
JOHNNIE WALKER ETIQUETA AZUL	465	7,200

TEQUILA		
DON JULIO BLANCO	55	895
DON JULIO REPOSADO	65	1,195
DON JULIO 70	75	900
DON JULIO AÑEJO	75	1,450
HERRADURA BLANCO	50	500
HERRADURA REPOSADO	65	900
HERRADURA AÑEJO	75	1,100
PATRÓN REPOSADO	70	900
PATRÓN SILVER	70	900
PATRÓN AÑEJO	75	1,200
MAESTRO TEQUILERO		750

SINGLE MALT		
GLENMORANGIE THE ORIGINAL	60	950
GLENMORAGIE THE QUINTA RUBAN	45	1,100
GLENMORAGIE THE NECTAR D'OR	70	1,100
GLENMORANGIE THE LA SANTA	70	1,100
THE GLENLIVET FOUNDER'S RESERVE	60	1,017
THE GLENLIVET 15 AÑOS	75	1,200
THE GLENLIVET 18 AÑOS	98	2,800
MACALLAN 12	170	2,230
MACALLAN 15	186	3,200
MACALLAN 18	630	8,750

MEZCAL	65	
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WINES BY CORAVINO

WHITE WINE

SCHLOSS LIESER Brauneberg - Riesling Pairs well with: Pork, Poultry, Cured Meats / RATING 4	174
CLOUDY BAY CHARDONNAY Marlborough - Chardonnay Pairs well with: Fish, Pork, Poultry / RATING 4	174
CLOUDY BAY SAUVIGNON BLANC Marlborough - Sauvignon Blanc Pairs well with: Cheese, Shellfish, Vegetables / RATING 4.2	174

RED WINE

GRAN ENEMIGO BLEND Mendoza - Cabernet Franc, Malbec Pairs well with: Lamb, Poultry, Pasta / RATING 4.5	263
CATENA NICOLÁS ZAPATA Mendoza Uco Valley - Cabernet Sauvignon, Malbec Pairs well with: Poultry, Red Meat, Lamb / RATING 4.4	300
MONTES M Colchagua Valley - Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Colchagua Valley Pairs well with: Poultry, Red Meat, Lamb / RATING 4.3	268
CAYMUS Napa Valley - Cabernet Sauvignon Pairs well with: Poultry, Lamb, Red Meat / RATING 4.6	413
DUCK HORN MERLOT Napa Valley - Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot Pairs well with: Lamb, Red Meat / RATING 4.2	201
IL PINO Toscana - Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc Pairs well with: Red Meat, Poultry, Lamb / RATING 4.3	244

WINE GLASSES

WHITE WINE

MONTES ALPHA CHARDONNAY Aconcagua Costa - Chardonnay 80
Pairs well with: Salad, Fish, Pasta / RATING 4

PACO Y LOLA Rias Baixas - Albariño 69
Pairs well with: Pasta, Shellfish, Vegetables, White Meats / RATING 3.0

ROSÉ

MUGA ROSADO Rioja - Tempranillo 65
Pairs well with: Pork, Fish, Seafood, Chicken / RATING 3.9

RED WINE

ROBERT MONDAVI PRIVATE SELECTION Napa Valley - Cabernet Sauvignon 65
Pairs well with: Poultry, Red Meat, Lamb / RATING 3.8

ENEMIGO MALBEC Mendoza - Malbec 88
Pairs well with: Lamb, Pasta, Red Meat / RATING 4.3

EMILIO MORO FINCA RESALSO Ribera del Duero - Tempranillo 75
Pairs well with: Lamb, Red Meat / RATING 3.9

FORTANT MERLOT Languedoc-Roussillon - Merlot 60
Pairs well with: Red Meats, Pasta, Cheeses, Stews / RATING 3.9

MONTES SELECCIÓN LIMITADA Valle de Colchagua - Carmenere 60
Pairs well with: Red Meats, Pasta, Cheeses, Stews / RATING 3.9