

FACTOR 
Steak & Lobster

APPETIZERS

Cold Appetizers

		Additional MP / AI		Additional MP / AI
Octopus carpaccio <i>With extra virgin olive oil and green lime juice.</i>	7.980	Inc.	Shrimps marinated salad <i>Salad with passion fruit dressing, avocado, microgreens and radish.</i>	9.975 1.870
Factory Tuna tartar <i>Grilled seared tuna fillet, seasoned with sesame oil and scallions, served with green apples and wasabi mayonnaise.</i>	7.980	Inc.		

Hot Appetizers

		Additional MP / AI		Additional MP / AI
Grilled sausages <i>With caramelized onions on the side.</i>	7.980		Baked Camembert <i>In crispy puff with sautéed apple, walnuts & dried fruits.</i>	7.980 Inc.
Grilled Provolone cheese <i>With truffle oil, served with toasts.</i>	7.980		Octopus from the grill <i>Served with tapenade alioli of Kalamata olives.</i>	9.975 Inc.
“Provençale style” sautéed mussels <i>With white wine, butter, onion, thyme and garlic.</i>	9.975		Crab Croquette <i>With jalapeño remoulade sauce</i>	9.975 Inc.

Salads

		Additional MP / AI		Additional MP / AI
NY style Cesar salad <i>Salad with crunchy parmesan cheese, bacon, artichokes, anchovies and croutons:</i>	6.650	Inc.	Wild salad <i>green leaves mix, prosciutto, Parmesan cheese and mushrooms with a fig balsamic dressing.</i>	6.650 Inc.
- With chicken	7.890	Inc.		
- With shrimp	8.645	1.870		
Wedge salad <i>Iceberg lettuce, egg, tomato, bacon, croutons chives and Blue cheese dressing.</i>	6.650	Inc.	Warm Lobster Salad. <i>Mushroom tartare, avocado, lettuce, thai dressing and balsamic pearls.</i>	9.975 Inc.
			Texan salad <i>Roasted Chicken breast with crispy lettuce, tomatoes, corn, cucumber, avocado, egg, tortilla chips, Jack cheese and chipotle dressing.</i>	6.650 Inc.

Soups

		Additional MP / AI		Additional MP / AI
Lobster bisque “Factory Style” <i>With Cognac.</i>	9.310	Inc.	Pumpkin & carrot cream <i>Served with coconut milk & croutons.</i>	6.650 Inc.
Gratinated onion soup <i>With fresh thyme.</i>	6.650	Inc.		

MAIN COURSES

CHEF'S RECOMMENDATION *

From our Charcoal grill

		Additional MP / AI		Additional MP / AI
Factory's Surf & Turf *	38.575	12.400	Porter house 20 oz US Choice *	38.500 12,400
Picanha cut Skewer *	19.950	Inc.		
Beef Prime Ribs in slow cooking * <i>Tamarin BBQ 18 years Centenario rum sauce</i>	29.925	6.200		

*Tax and service included. All prices in local currency.

MAIN COURSES

PRIME & CHOICE ANGUS cuts

		Additional MP / AI			Additional MP / AI
Rib Eye 14 oz. <i>US PRIME</i> *	33.250	12.400	New York 14 oz. <i>US PRIME</i> *	33.250	12.400
Skirt Steak 12 oz. <i>US PRIME</i> *	24.875	8.400	Tenderloin 8 oz. <i>US Choice</i> *	33.250	12.400
Cowboy Steak 16 oz. <i>US PRIME</i> *	36.575	12.400	T.bone Steak 16 oz. <i>US Choice</i> *	33.250	12.400

Others Special Cuts

		Additional MP / AI			Additional MP / AI
Rib Eye 14 oz. <i>US Choice</i> *	28.595	Inc.	ANGUS PRIME beef burger	11.305	Inc.
Angus Filet mignon 10 oz. *	21.280	Inc.	<i>With Brie, caramelized onion, mushroom with truffle oil & arugula with cranberry bread. Accompanied with french fries.</i>		
Grilled half Chicken	13.300	Inc.			
Grilled lamb chop with bearnaise sauce	26.940	8.400			

Sauces

To combine with your meat, you can choose one of our sauces:

Red wine / Green pepper corn / Blue cheese / Bearnaise / Tamarin BBQ.

Seafood

		Additional MP / AI			Additional MP / AI
Lobster tail <i>Grilled or Poached</i>	28.800	7.000	Whole Lobster au gratin <i>With mushroom sauce, parmesan, scallions and cava.</i>	33.250	12.400
Salmon fillet. <i>With Grenobloise sauce.</i>	16.625	Inc.	Grilled Shrimp <i>With beurre blanc & 20-year-old Centenario rum.</i>	19.285	6.400
Tuna fillet <i>With tomato, basil & olives sauce.</i>	14.630	Inc.	Grilled sea bass fillet	16.625	Inc.

Includes 1 Side Dish (all our main courses include 1 side dish & a sauce of your selection).

- Au gratin mashed potatoes
- Tomato and avocado salad *
- Butter sauteed corn
- Baked potato
- Creamy spinach
- Factory potato
- With sour cream, bacon, scallion
& Cheddar cheese*
- Grilled or steamed asparagus ***
- Roasted potatoes with bacon and
scallion, au gratin with Parmesan
and Gruyère cheese.*
- Sauteed mushrooms with butter **
- White rice
- Country potatoes
- Truffle fries
- Grilled vegetables
- With Parmesan cheese and truffle essence.*

*Additional side dish 2200 | *2600 | **3600 | ***3900 | | Additional MP / AI Inc.*

DESSERTS

Hot melted chocolate cake <i>15 minutes preparation time.</i>	5.600	Crème brûlée with “dulce de leche”	5.600
Passion fruit cheesecake with red berries.	5.600	Chocolate brownie with vanilla ice cream	5.600
Warm apple tart with vanilla ice cream	5.600		

Additional MP / AI Inc.

