



Río  
Negro

*concepto culinario*

MENU

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LUNCH & DINNER

# COLD ENTREES

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## Tuna Poke

\$230

Fresh tuna with caramelized and slightly spicy Indian nut on a bed of wild rice.

## Biscayne Marlin Toast

\$195

Order of 3 Biscayne marlin-stuffed toast accompanied by red cabbage and sweet turnip salad.

## Tuna toast with avocado emulsion

\$220

Order of 3. Tuna tartar on toast marinated in soy vinaigrette with avocado and light habanero sauce.

## Fish ceviche

\$235

Salt and sugar-cured fish marinated in a green sauce of bell pepper, rocoto pepper, and toasted onion.

## Salmon Carpaccio

\$220

Fine salmon slices marinated with cider vinaigrette, capers, tomato, onion, and parmesan cheese.

## Beef carpaccio

\$220

Fine beef slices marinated with cider vinaigrette, capers, tomato, onion, and parmesan cheese.



# SALADS

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## Green Salad

\$129

A mix of lettuce, spinach, and arugula with cider vinaigrette, cucumber, and croutons.

## Caprese salad

\$145

Tomato slices and fresh mozzarella cheese with pesto vinaigrette, dehydrated tomato, and roasted cherry tomatoes.

## Cesar Rio Negro salad

\$165

Dried lettuce a la Patria accompanied by Parmesan cheese, grilled cherries with Caesar dressing, and grilled chicken breast.



# HOT ENTREES

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Short rib puffs with guacamole \$220  
Order of 3.

Grilled Octopus with Peanut Sauce and Cranberries \$280  
Chargrilled octopus with house matcha sauce on a green salad.

Flank in a mashed green tomato aguachile \$310  
An imported grilled flank of 250 gr, served in slices of tomato aguachile, smoked hibiscus, and radish salad.

Short Rib tacos with mashed green sauce \$230  
Fried octopus on freshly grilled marrowbones, accompanied by house matcha sauce.

Marrow with octopus cracklings \$350  
Fried octopus on freshly grilled marrowbones, accompanied by house matcha sauce.

Tuna tacos with pistachio mole \$190  
Order of 2 tacos, mounted on a blue corn tortilla, pistachio mole and battered tuna finger in a powder of spices.

Lamb barbecue tacos \$210  
Order of 2 tacos on a blue corn tortilla accompanied by bean sauce, confit suckling pig with garlic and serrano alioli.

Lamb barbecue tacos \$99  
Order of 2 tacos on a blue corn tortilla accompanied by creamy avocado, seasoned red onion, and a twist of roasted lemon.

Melted cheese with mushrooms \$170

Rio Negro burger \$280  
Served on homemade bread with beef parry and a mixture of spices, with lettuce, tomato, and onion. Plus short rib, brisket, bacon, and cheese au gratin, accompanied by potatoes and chipotle dressing.



# PASTA

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## TYPES OF PASTA: FETUCCINI TAFLIATELLE OR FUSILLI

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### Pasta Rio Negro

\$225

Pasta of your choice. Creamy dehydrated tomato sauce accompanied by shrimp, octopus, and mussels.

### Four Cheese Pasta

\$190

Pasta of your choice. Delicious cheese sauce with a touch of pepper and freshly grated parmesan cheese.

### Pasta with salmon and pine nuts

\$235

Pasta of your choice. Sautéed salmon with dehydrated tomato, coconut cream, asparagus, and a touch of Avalon lemon and pine nuts.

# RICE DISHES

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### Mushroom risotto with 3 kinds of cheese

\$240

Arborio rice cooked for 25 min, with mixed mushrooms, cheese, parmesan, goat cheese, and mozzarella cheese.

### Risotto with octopus and pork cracklings

\$260

Pasta of your choice with a marinade of tomato and chilies, sautéed with pressed cracklings and grilled marinated octopus.

### Black Risotto

\$245

Arborio rice cooked for 25 min with marinade, pressed cracklings and grilled marinated octopus.

### Beef steak with risotto

\$450

Beef steak with mushroom and crusted parmesan risotto



# PARRILLA

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Porter house 350 gr	\$550
New York chop house 350 gr	\$380
Flank 350 gr	\$380
Top sirloin cap 350 gr	\$350
Hanger steak 350 gr	\$280
Cowboy 500 gr	\$595
Rib Eye 350 gr	\$400
Salmon	\$290
Sea bass	\$330

# FISH

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<b>Smoked fish</b>	\$340
Sea bass marinated under sous vide, grilled, mounted on smoked bean mirror, and fresh salad.	
<b>Salmon Zarandeado</b>	\$330
Grilled salmon marinated with cous cous and beet puree	
<b>Shrimp with coconut and a trio of sauces</b>	\$390
Shrimp covered in batter with coconut on the fresh salad of the day and a trio of sauces	
<b>Garlic-mojo shrimp</b>	\$310
<b>Red curry salmon with cous cous and feta</b>	\$350

# DESSERTS

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Brownie

\$115

Cornbread

\$125

Banana cheesecake

\$135

Caramel cheesecake

\$115

Season sponge

\$115



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 Rio Negro Restaurante

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