



FOODIE ROOFTOP

READY FOR TAKE OFF

FRESH AIR WINDS (FRESH APPETIZERS)

NEW BLUE FIN TUNA TIRADITO / 190gr	\$320
Basil pesto, watermelon, tomato, colored cherry, tomato vinaigrette	
BAJA OYSTERS / 5	\$185
With warm shallot confit vinaigrette and white wine foam	
OCTOPUS CARPACCIO / 90gr	\$220
Tomato confit pesto, parmigiano reggiano cheese and arugula	
BEEF CARPACCIO / 90gr	\$240
Tomato confit pesto, grana padano cheese and arugula	
L'OIE STEAK TARTARE / 140gr	\$350
House secret recipe	

HOT AIR WINDS (HOT APPETIZERS)

NEW STONE CRAB CLAWS / 210gr	\$545
With eureka lemon ghee	
PIQUILLO PEPPERS / 140g	\$195
Stuffed with lamb ragu & potato foam	
FRIED SQUID / 140g	\$220
And baby octopus with pomodoro sauce and tartar cream	
CRUNCHY PUMPKIN FLOWER PILLOWS / 120g	\$160
Stuffed with aged mozzarella cheese	
SEARED SCALLOPS / 80g	\$190
Sweet potato puree, toasted almond ghee and vanilla air	

SOUPS

MINISTRONE / 260g	\$180
Parmigiano cheese and basil pesto tortellini, vegetables and prosciutto	
ONION / 250g	\$170
Gratin onion soup	

SALADS

THE SALMON SALAD / 220g	\$190
Roman lettuce, smoked salmon and goat cheese with carrot, cumin & ginger vinaigrette	

STARTING THE FLIGHT

THE COLORFUL / 230g	\$180
Baby spinach, purple basil, fig, cherry tomato, ricotta cheese, sunflower seeds, pistachios and green seeds infused with agave syrup	

THE GREENEST / 190g	\$170
Green mix, hearts of palm, fried bacon, avocado and macadamia, dressed with red wine vinaigrette	


PASTA, RISOTTOS & PIZZA

NEW MOREL RISOTTO / 270 g	\$360
With butter, grana padano cheese, shallot and arugula	
NEW RIVER SHRIMP RISOTTO / 280g	\$480
With pink pepper	
ESCARGOTS RISOTTO / 270g	\$280
With parsley butter and black garlic	
NEW MARGHERITA PIZZA / 270 g	\$360

REACHING 10,000 FEET

CACCIO E PEPE TORTELLINI / 168g	\$190
Roman-style burrata	
LAMB RAGÚ PAPPARDELLE / 280g	\$220
Fresh pasta, New Zealand lamb cooked for 12 hours, basil pesto and Parmigiano cheese	
BLACK TRUFFLE TAGLIOLINI / 195g	\$450
Homemade pasta, parmigiano cheese and seasonal black truffle	
BURRATA & PROSCIUTTO PIZZA / 290g	\$360

“LET YOUR SENSES FLY”

 @loie_foodierooftop
 www.loie.mx



STEAK & FISH

NEW BEEF BURGER / 390gr	\$335
With french fries	
SHORT RIB / 400gr	\$490
Cooked for 7 hours and served with fig, caramelized onion and green apple	

REACHING 30,000 FEET

PORK CHOP / 350gr	\$350
Grilled, with sweet potato puree, pork rind puree and seasonal vegetables	
STEAK / 170g	\$480
Homemade pasta, quail eggs, fresh truffle, wild mushrooms with beef gravy	

NEW CATCH OF THE DAY / 180gr	\$480
With cauliflower puree, mushroom mix, beurre blanc	
NEW FRESH SALMON / 180gr	\$480
Fennel bulb, green apple, cherry tomato, olive vinaigrette and balsamic reduction	

SIDES

GRILL VEGETABLES	\$100	FRENCH FRIES	\$100
-------------------------	-------	---------------------	-------

*The weight expressed in entrees, steak and fish is the weight of each raw protein. For the rest of the dishes, it constitutes the whole dish.