



SKY PORT

RESTAURANT & BAR



FIRST COURSE



WEST

ITALIAN SUMMER 14.50

Oven-roasted peaches glazed with a hint of honey, layered over marinated beets, creamy burrata, delicate slices of prosciutto, and toasted almonds on a bed of fresh greens.

ANDALUSIA GAZPACHO 12.50

A refreshing cold soup crafted from ripe tomatoes, bell pepper, cucumber, and a delicate hint of sesame oil. Finished with a drizzle of extra virgin olive oil and microgreens.

IBERIAN CROQUETTES 14.50

Handcrafted croquettes filled with a silky béchamel infused with cured Iberian ham and sautéed mushrooms.

EAST

SALT PEPPER CALAMARI 16.50

Crispy fried calamari seasoned with salt, pepper, and Asian spices, served with slices of chili and green onions - a flavorful and slightly spicy appetizer.

CHICKEN SATAY 12.50

Marinated in a fragrant blend of spices, turmeric, and garlic, the chicken is skewered and grilled to juicy perfection with a slight char, accompanied with house-made peanut sauce.

HOT AND SOUR SOUP 14.50

A light, seasoned broth with tofu, mushrooms, bamboo shoots and egg. A touch of vinegar and sugar creates its signature contrast and served with a mild heat to enhance the overall taste.

SUSHI

SHISO SALMON 15.50

High-quality fresh salmon paired with fresh shiso (Japanese basil) perfectly complemented by a drizzle of soy sauce and a hint of sesame oil. Inside the roll includes cucumber, and perfectly seasoned sushi rice, providing a crunchy texture and subtle taste that enhances the salmon.

BACON ROLL 14.50

This sushi roll features a crispy layer of smoky bacon wrapped around perfectly seasoned sushi rice, the freshness of avocado and cucumber, and the chef's secret sauce.



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SECOND COURSE



WEST

HARVEST SOUP 12.50

A comforting Italian broth crafted with a harmonious blend of legumes, aromatic herbs, and the finest seasonal vegetables.

RIB EYE CEVICHE 20.50

Delicate slices of rib eye cured in citrus, paired with crisp cucumber, pickled red onion, and crowned with our secret sauce from the seas of the West and East.

SHRIMP EMPANADA 13.50

Handmade empanada, filled with butter-seared shrimp, slow-cooked onions, and a hint of guajillo chili. Served with ranchera salsa, avocado-lime emulsion, microgreens and sour cream.

EAST

WALNUT SHRIMP 17.50

Dish featuring crispy, battered shrimp tossed in a sweet and creamy sauce made with mayonnaise and a hint of condensed milk. It's topped with candied walnuts, adding a crunchy texture and a touch of sweetness that perfectly balances the richness of the dish.

GREEN BEAN CHICKEN 15.50

Tender chicken breast stir-fried with crisp green beans, garlic, and a splash of soy sauce, finished with a bold and aromatic house-made XO sauce made from dried seafood and chilies.

WOR WONTON SOUP 16.50

A delicate, savory broth filled with handcrafted chicken-shrimp-ham dumplings, slices of chicken and seasonal vegetables. A harmonious blend of texture and flavor in every spoonful.

SUSHI

SALMON & TUNA SASHIMI 19.50

Thin slices of fresh raw salmon and tuna, carefully cut to offer a smooth texture and delicate flavor. Served with rice, accompanied by soy sauce, wasabi and pickled ginger to enhance its flavor.





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THIRD COURSE



WEST

RISOTTO AUBERGINE 26.50

A velvety risotto made with perfectly al dente arborio rice, infused with a classic Italian tomato reduction. Finished with sautéed mushrooms and oven-roasted eggplant slices, with fresh basil and a drizzle of extra virgin olive oil.

TAGLIATELLE AL TARTUFO 27.50

Classic Italian pasta coated in a velvety Alfredo sauce made with butter, cream, and authentic Parmesan cheese. Enhanced with subtle notes of truffle.

PATO EN PIPIAN 28.50

A delicate green mole made from toasted pumpkin seeds, green chiles, and fresh herbs, paired with tender slices of slow-cooked duck. Served with home-made corn tortillas.

EAST

MONGOLIAN BEEF 20.50

Tender slices of beef stir-fried with onions in a rich, slightly sweet soy and ginger-based sauce.

KUNG PAO CHICKEN 21.50

A classic and vibrant dish featuring stir-fried chicken with peanuts, dried chilies, and vegetables, all coated in a spicy, slightly sweet sauce.

GOLDEN NEST BLACK PEPPER STEAK 30.50

Tender slices of seared steak, wok-tossed in a bold black pepper glaze, nestled in a crisp, golden bird's nest of hand-shredded potato.

SUSHI

SKY PORT ROLL (FIRE) 27.50

The Sky Port Roll is an innovative and flavorful sushi roll filled with fresh tuna, salmon, crisp cucumber, and juicy New York steak.

DRAGON ROLL 25.50

It gets its name from the way it is presented, with strips of avocado or cucumber laid out like scales. Contains a filling of tempura shrimp and is topped with thin slices of avocado, adding a creamy texture.

VOLCANO ROLL 26.50

A sushi roll topped with a hot, creamy blend of seafood (crab, salmon, and tuna) all baked to perfection. It's typically presented to resemble an erupting volcano, with the sauce spilling over the sides.



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