

OHRNO

BARBACOA MODERNA

Menú

DINNER OHRNO

SURF ANTOJITOS

Ensalada de Gambas smoked shrimp salad + garlic + bell peppers + onions + lemon + root vegetable chips
\$14

Pulpo a la Brasa grill octopus + chickpeas stew spread + cilantro puree + chickpea salad + celery leaves
\$19

Chicharrones de Langosta fried spiny lobster pieces + caper aioli + alepo + lemon
\$45

Chicharrones de Pesca Local fried local catch fish + sweet peppers + red onion + lemon + parsley aioli
\$18

TURF ANTOJITOS

Burrata truffle honey + grill bread
\$15

Carne Frita Ahumada fried smoked pork chunks + pickled red onions
\$18

Longaniza del País a la Parrilla grilled local longaniza sausage + mustard-orange marmalade + aioli + grill mallorca bread
\$15

Mallorca de morcilla blood sausage + mallorca bread + chayote mojo + aioli + quail egg
\$10

DEL CALDERO

Arroz con Tocino white rice + salted pork + fried egg
\$10

Arroz con Pollo chicken thighs + chicken longaniza sausage + parsley aioli
\$15

Arroz con Morcilla rice + blood sausage + pork rinds + cilantro puree
\$14

GARDEN ANTOJITOS

Garbanzo Guiso'o Spread chickpeas stew spread + smoked paprika + chickpea salad + grill bread
\$12

Batata a la Brasa wood roasted sweet potato + lime honey + local sesame candy + aleppo
\$10

Avacado & Tomato Salad lime & honey dressing + dill
\$15

Mazorca de Maíz a la Brasa wood grill corn on a cob + jalapeño cream + local cheese + aleppo + cilantro + lime
\$11

Esparragos a la Brasa grilled asparagus + salsa verde
\$12

Watermelon & Arugula Salad roasted lemon dressing + feta cheese + toasted peanuts
\$14

PIZZAS A LA LEÑA

Margarita tomato sauce + fresh mozzarella + basil
\$16

Longaniza de Pollo chicken longaniza sausage + jalapeño garlic cream + mozzarella + jalapeno + lime zest + cilantro
\$19

Truffa fontina + arugula + truffle oil
\$25

Sopresatta burrata + red onions + tomato sauce + basil + parmesan cheese + honey + lime zest
\$21

DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Accepted forms of payments at Ohrno/Azahar - We gladly accept all major credit cards and if you are a guest of Hilton Garden Inn we can charge the bill to your room number. At this moment we don't accept cash. We apologize for any inconveniences this may cause.

DINNER OHRNO

DE LA LEÑA

Filete de Pesca del Día wood fire catch
of the day filet \$29

10 oz Churrasco skirt steak \$35

½ Pollo Orgánico wood fire half
organic chicken \$25

Filete de Salmón wood fire grill
salmon \$69

32oz Wood Fire Tomahawk chayote
mojo + mojo verde + sesame candy
aioli \$145

Pesca del Día Entera wood fire whole
catch of the day \$65

Pollo Orgánico Entero wood fire
whole organic chicken \$45

Wood Fire Ohrno Burger ají picante
encurtido + chef Vic's salsa rosada +
queso americano + chicharrón. \$21

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WINE LIST

CHAMPAGNES AND SPARKLING WINES

Chandon Garden Spritz- Sparkling Grape Wine- Argentina	\$56.00
Moet & Chandon- Champagne- Brut- France	\$125.00
Moet & Chandon- Champagne- Rosé- France	\$150.00
La Marca- Prosecco- Brut- Italy	\$47.00
La Marca- Prosecco- Rosé- Italy	\$47.00
Bottega- Prosecco- Brut- Italy	\$55.00
Luca Paretti-Prosecco- D.O.C- Brut- Italy	\$40.00
Raventos Portium- Cava- Brut Blend- Spain	\$35.00
Taittinger La Francaise Brut - Champagne	\$65.00

ROSE

Marius Peyol- Côtes de Provence- France	\$35.00
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WHITE WINES

Salentein Reserva- Chardonnay-Mendoza- Argentina	\$40.00
Canyon Road- Pinot Grigio- California	\$35.00
Mirassou- Pinot Grigio- California	\$35.00
Bottega- Pinot Grigio Rosé- Italy	\$31.00
The Orange Republic- Godello- Crianza- Spain	\$49.00
Lolo- Albariño- Spain	\$40.00
Martín Codax- Albariño- Spain	\$44.00
La Marimorena- Albariño- Spain	\$58.00
Marieta- Albariño- Spain	\$47.00
La Gabacha- Sauvignon Blanc- Spain	\$35.00
Katxina Txakoli-Hondarrabi- Spain	\$46.00
Starborough- Sauvignon Blanc- New Zeland	\$39.00
Matua- Sauvignon Blanc- New Zeland	\$40.00
Cliff Lede - Sauvignon Blanc- California	\$65.00
Maldonado - Chardonnay- California	\$76.00
Groth - Sauvignon Blanc- California	\$56.00

WINE LIST

RED WINES

RED BLENDS

Séptima Gran Reserva- Mendoza- Argentina	\$60.00
Machoman- Red Blend- Murcia- Spain	\$75.00
Mauro- Red Blend- Castilla y León- Spain	\$66.00
Ontanon Reserva- Red Blend- Spain	\$71.00
Machete - Red Wine	\$90.00
Mala Vida Limited Edition - Monastrel	\$40.00

PINOT NOIR

Mirassou- Pinot Noir- Modesto- California	\$35.00
Morgan-Pinot Noir- Monterey- California	\$95.00
Fel Anderson - Pinot Noir	\$70.00
Introvert - Pinot Noir	\$40.00
La Crema – Pinot noir	\$56.00

MERLOT

Portillo- Merlot- Mendoza- Argentina	\$35.00
Nine Hats- Merlot- Columbian Valley-Washington	\$75.00

MALBEC

Salentein Reserva- Valle de Uco- Mendoza- Argentina	\$40.00
La Madrid Reserva- Mendoza- Argentina	\$40.00
Felino Malbec	\$55.00

SPAIN

Botijo Rojo- Garnacha- Zaragoza- Spain	\$38.00
Enemigo Mío- Garnacha- Spain	\$50.00
Arrocal- Tempranillo- Ribera del Duero- Spain	\$38.00
Conventos de San Francisco- Tempranillo- Ribera del Duero- Spain	\$68.00
Alexander vs the Ham- Tempranillo- Ribera del Duero- Spain	\$64.00
Una Cepa Valduero- Tempranillo- Ribera del Duero- Spain	\$57.00
Tintafina-Tempranillo- Ribera del Duero- Spain	\$46.00
Toro San Ramón- Tempranillo- Crianza- Spain	\$58.00
Arienzo de Márques de Riscal- Tempranillo Crianza- Spain	\$35.00

WINE LIST

RED WINES

CABERNET SAUVIGNON

Beringer- Cabernet Sauvignon- Sonoma- California	\$63.00
Maldonado Cabernet	\$100.00
The Chocolate Block -Cabernet	\$70.00
The Mascot -Cabernet	\$210.00
Joseph Phelps -Cabernet	\$134.00
Darioush - Cabernet	\$170.00
The Prisoner cabernet	\$85.00
Iron Sand - Cabernet	\$60.00

COCKTAIL MENU

Rita A La Ohrno

Tequila, Lime, House Spiced
Salt
\$10

Kiwi Moscow Mule

Vodka, Ginger Beer Pop,
Kiwi
\$10

Maracuya Lemon Drop

Vodka, Citrus Blend, Passion
Fruit
\$11

San Juan 787

Rum, Lemon, Sparkling
Wine
\$12

Smoked Gold Rush

Bourbon, Honey, Lemon

\$11

Cover Club

Gin, Raspberry, Lime

\$10

OHRNO O.F

House Old Fashion, Flamed,
Bourbon, Bitters

\$11

Godfather

Scotch Whisky, Amaretto

\$11

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