

MEXICAN CUISINE WITH CONTEMPORARY FLAIR

STARTERS

BONE MARROW AND OCTOPUS Tomato, onion, coriander, corn tortillas	200
CONFIT DUCK TACOS Onion, cilantro, radish, morita chili, tamarind	180
•• FRIED CHEESE Green tomato, black olives, olive oil, fresh herbs	160
• SALMON TARTAR Mayonnaise, habanero, avocado, cilantro, flour crisp	250

SALADS

• QUINOA Cucumber, jícama, organic lettuce, spirulina, sunflower seed, mint	190
• LOCAL TOMATO Cilantro, orange, red onion, mezcal vinaigrette, garlic	180
• ROASTED CACTUS Fresh cheese, cilantro, tomato, serrano chili, seeds, olive oil	150
•• GREEN WITH ROASTED VEGETABLES Lettuce, seasonal vegetables, avocado, panko, herbs, thyme, lemon	180

SOUPS

• TORTILLA SOUP Avocado, tortilla, cheese, guajillo chili, sour cream, oregano	160
•• COLD AVOCADO SOUP Coconut, serrano chili, cucumber, crunchy bread, lemon purée, olive oil	180

MAIN COURSES

•• MUSHROOM PENNE Cream, cuitlacoche, butter, thyme, parmesan cheese	220
CATCH OF THE DAY Chickpea, chorizo, cilantro, vegetables, roasted lemon	390
TUNA Mango, tomato, xoconostle, cilantro, avocado, cajun, radish	350
CHICKEN BREAST Chilmole, baby potatoes, cauliflower, xcatic chili	280
PORK BELLY Risotto with local tomato, cactus, butter, garlic, parmesan cheese	250
BEEF FILET Beans, black truffle, chili marinade, onion petals, vegetables, beef juice	790
SLOW-COOKED BEEF RIB Potato purée, orange, chayote, sprouts	480
• ORGÁNIC CARROTS Sweet potato, balsamic vinager, green beans, roasted orange	280

FROM OUR GRILL

CARIBBEAN SNAPPER	310
SHRIMPS FROM THE GULF	320
PACIFIC SALMON	320
RIB EYE	550

SIDES

• CORN ON THE COB	100
• POTATO PURÉE	100
• FRENCH FRIES	100
• GRILLED VEGETABLES	100

SALSAS

• CILANTRO CHIMICHURRI
• CRIOLLA
• GARLIC BUTTER
BEEF AU JUS

• VEGETARIAN • VEGAN • CONTAINS GLUTEN