



DINNER

SOUPS AND SALADS

SHRIMP AND RED CURRY BISQUE ^(2,7,14) G	260
Fresh jalapeño, chives, jicama, basil, coconut, carrot	
FIGS SALAD ^(5,8) V	330
Kale, caramelized pecans, citrus, grilled broccoli, asparagus, chickpeas, mesquite honey vinaigrette	
LOCAL BURRATA CHEESE ^(1,2,12) VG	430
Panzanella salad, grapefruit, aged balsamic	
PEAR AND CHAYOTE CARPACCIO ^(3,5,7,8) VG/G	330
Bleu cheese, caramelized pecans, olive oil, black garlic aioli, lemon zest, crispy kale	

ENTRÉE

TIRADITO TOSTADA ^(3,4,5,8,10,11) G	360
Catch of the day, sweet potato, granny smith apple, fermented honey-garlic, macha salsa, black garlic aioli sundried bouquet leaves	
WHITE TARTARE ^(1,4,5,8)	430
Catch of the day, white garlic emulsion, pickled fennel, jicama, grapes	
CHICHARRÓN PRENSADO TAQUITOS AND RED AGUACHILE ^(1,2,14)	395
Shrimp, fresh leaves, avocado, ashes oil	
MELLOW RICE AND LOCAL TOMATOES ⁽⁷⁾ VG/G	440
Basil varieties, Ocosingo cheese	
OCTOPUS & BRAVAS POTATOES ^(2,7,14)	460
Pickled pearl onion, comfited onion, cherry tomato, lemon	

MAIN

NEW YORK STRIP ^(1,2,7,14)	1060
Truffled pea purée, snowpeas, morbier cheese arancini, demi glase, mussels and white wine butter	
PORK BELLY ^(1,5,7,8)	880
Fruity manchamanteles mole, plantain croquette, grilled pineapple, raspberry, preserved plum	
CATCH OF THE DAY ^(1,4,7)	910
Wild mushrooms Jalisco style birria, chickpeas, cabbage, cilantro, and escabeche-pickled onion	
VEGAN CAULIFLOWER RICE RISOTTO V/G	440
Brussel sprouts, cured cauliflower, charred cauliflower, crunchy chickpeas, sprouts	
WATERMELON VEGAN STEAK AND ROCKET LEAVES ^(5,6,8) V/G	375
Vegan demi glase, caramelized figs, grilled beets, cauliflower purée, pine nuts, pickled watermelon rinds	
12-HOUR SHORT RIB ^(7,9,10,12) G	910
Sweet potato purée, granny Smith apple and ginger relish, pickled mustard seed, roasted cabbage with blue cheese, golden raisins and Pedro Ximenez demi glase	

A SIGNATURE DISH **VG - VEGETARIAN** **V - VEGAN** **G - GLUTEN-FREE**

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Prices in MXN and are inclusive of 16% tax.
Service charge is not included.

