



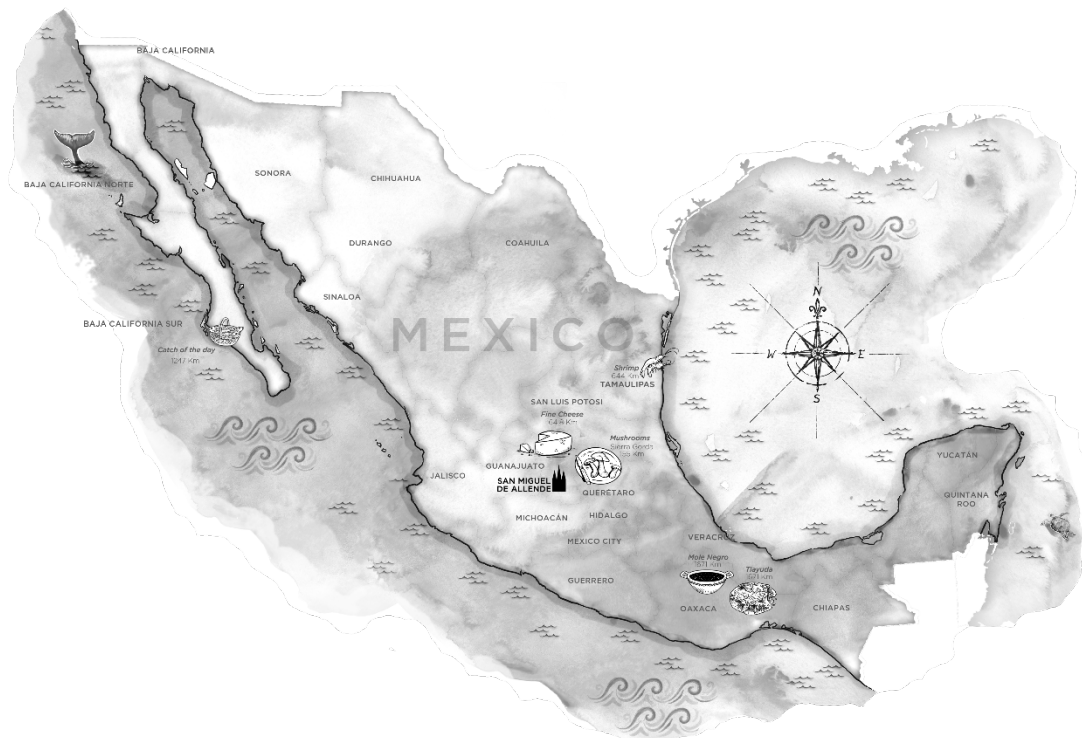
A CULINARY TAPESTRY

Our menus are a celebration of Mexico's rich and diverse culinary landscape—where every ingredient carries the soul of its region and the story of its people.

From the artisan cheeses of Querétaro, aged with care in the highlands, to the wild mushrooms of the Sierra Gorda, gathered in misty forests, each bite is rooted in tradition. The catch of the day from Baja California's Pacific coast brings the ocean's freshness to the table, while shrimp from Tamaulipas evokes the bounty of the Gulf. And in the south, Oaxaca's mole negro, tlayudas, and chocolate offer a taste of ancient rituals and bold flavors, crafted with reverence and fire.

This is more than a menu, it's a mosaic of Mexico's edible heritage. A tribute to freshness, authenticity, and the timeless connection between land and table.

¡Buen provecho!



LUNCH

STARTERS

CAESAR SALAD 240
Grilled chicken 90g, crotons, asparagus gremolata, parmesan cheese, cherry tomato, homemade dressing ^(1,3,7,10)

AVOCADO AND MIX GREEN SALAD VG,G 260
Pumpkin seed, pickled cucumber, grilled panela cheese, bell pepper vinaigrette, preserved lemon ⁽¹⁰⁾

GUACAMOLE V,G 230
Cherry tomato, cucumber, onion, cilantro

ROASTED TOMATO SOUP VG,G 210
Grilled cheese sandwich ^(1,7)

SHRIMP RED AGUACHILE* G 385
Shrimp 180g, avocado, basil, cilantro, onion, pork chicharrón, ginger relish, jalapeño, ashes oil ^(1,2,6)

MAIN

HAMBURGER 200g 385
Bacon marmalade, manchego cheese, arugula, local tomato, comfited garlic aioli. Served with French fries or salad ^(1,3,7,11)

CLUB SANDWICH 360
Sourdough ciabatta, marinated chicken breast 150g, ham, bacon, lettuce, tomato, avocado, cheese, garlic aioli. Served with French fries or salad ^(1,3,7)

DUCK QUESABIRRIAS - 3 PIECES G 370
Duck birria 180g cooked with maguey stalk, birria broth, lime, cilantro ^(1,7)

FLANK STEAK TACOS - 3 PIECES G 360
Flank steak 180g, cheese crust, caramelized onion, avocado, pickled red cabbage ⁽⁷⁾

PORK BELLY TACOS AL PASTOR STYLE - 3 PIECES G 360
Pork 180g, charred pineapple, arugula, cilantro, onion, cilantro aioli ⁽³⁾

BLACKENED CATCH OF THE DAY TACOS - 3 PIECES G 395
Catch of the day 180g, corn tortilla, romaine lettuce, avocado, lime aioli, beans and chorizo, fresh salsa ^(3,4)

RIGATONI AND BURRATA VG 395
Pistachio cream, preserved Meyer lemon, parmesan cheese

WATERMELON VEGAN STEAK AND ROCKET LEAVES V,G 360
Vegan demi-glace, caramelized figs, grilled beets, cauliflower purée, pine nuts, pickled watermelon rinds ^(5,8,10)

GRILLED CHICKEN BREAST G 375
Chicken 180g, lentils ragu, seared panela cheese, tender leaves, bell pepper chimichurri, organic baby carrot ⁽⁷⁾

CATCH OF THE DAY G 750
Catch of the day 180g, navy beans stew, chorizo, octopus, shrimp, tender leaves, snow peas ^(2,4,7,12,14)

RIB EYE STERLING SILVER 350G G 860
Grilled asparagus with parmesan cheese, comfited cherry tomatoes, sautéed potatoes, and demi-glace ^(7,12)

ADD TO ANY ORDER 275
Grilled shrimps 180g or flank steak 180g or pork belly 180g

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. *Consuming raw or undercooked foods may increase the risk of foodborne illness.

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