

STARTERS

CAESAR SALAD (1,3,7,10)

Grilled chicken, crotons, asparagus gremolata, parmesan cheese, cherry tomato, homemade dressing

240

AVOCADO AND ARUGULA SALAD (7) VG/G

Pumpkin seed, pickled cucumber, grilled panela cheese, bell pepper vinaigrette, preserved lemon

260

GUACAMOLE V/G

Cherry tomato, cucumber, onion, cilantro

185

ROASTED TOMATO SOUP (1,7) VG/G

Grilled cheese sandwich

210

SHRIMP RED AGUACHILE (1,2,6) G

Avocado, basil, cilantro, onion, pork chicharrón, ginger relish, jalapeño, ashes oil

35

MAIN

HAMBURGER (1,3,7,11)

Bacon marmelade, manchego cheese, arugula, local tomato, comfited garlic aioli. Served with French fries or salad

360

CLUB SANDWICH (1,3,7)

Sourdough ciabatta, marinade chicken breast, ham, bacon, lettuce, tomato, avocado, cheese, garlic aioli. Served with French fries or salad

360

A DUCK QUESABIRRIAS (1,7) G

Duck birria cooked with maguey stalk, birria broth, lime, cilantro

370

FLANK STEAK TACOS (7) G

Cheese crust, caramelized onion, avocado, pickled red cabbage

360

PORK BELLY TACOS AL PASTOR STYLE (3) G

Charred pineapple, arugula, cilantro, onion, cilantro aioli

360

BLACKENED CATCH OF THE DAY TACOS (3,4) G

Corn tortilla, romaine lettuce, avocado, lime aioli, beans and chorizo, fresh salsa

395

RIGATONI AND BURRATA VG

Pistachio cream, preserved Meyer lemon, parmesan cheese

395

WATERMELON VEGAN STEAK AND ROCKET LEAVES (5,8,10) V/G

Vegan demi glace, caramelized figs, grilled beets, cauliflower purée, pine nuts, pickled watermelon rinds

360

GRILLED CHICKEN BREAST (7) G

Lentils ragu, seared panela cheese, bell pepper chimichurri, tender leaves, organic baby carrot

375

CATCH OF THE DAY (2,4,7,12,14) G

Navy beans stew, chorizo, octopus, shrimp, tender leaves, snow peas

910

RIB EYE STERLING SILVER 350G (7,12) G

Grilled asparagus with parmesan cheese, comfited cherry tomatoes, sautéed potatoes, and demi glace

1145

ADD TO ANY ORDER

Grilled shrimps, flank steak or pork belly

275



LUNCH

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.

A