

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	385

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 ⁽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.

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