




·TO START·



CHORIZO & GRILLED PINEAPPLE

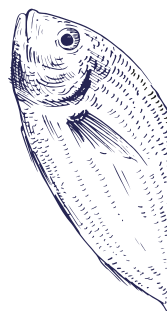
GUACAMOLE WITH FISH CRACKLINGS 

TOMATO SALAD 
Green mix · old cheese · avocado · lemonette

BLUE CHEESE & PEARS SALAD  
Arugula · apple vinaigrette · nuts

CHILI POBLANO CREAM 
chili oil · goat cheese · cherry tomato · coriander


SMOKE CORN SOUP  
zucchini tempura · coriander






·MAIN COURSES·

CORNISH HEN   
Hoisin sauce · citrus · sesame · microgreens

PORK IN OYSTER SAUCE      
Celery · chives · toasted sesame · Chile de arbol · spices

OCTOPUSTACO  
mexican style rice · togarashi a ioli · radish pico de gallo

*BURGER SPANISH SAUSAGE · GOAT CHEESE   
*Organic lettuces · caramelized onion · basil
mayonnaise

·GRILL·

SHRIMP 

CATCH OF THE DAY 

BEEF TENDERLOIN

HALF CHICKEN

·SIDES·

TRUFFLE FRIES 

GRILLED VEGETABLES 

MUSHROOMS RISOTTO 

·DESSERTS·

CORN CAKE   · TAPIOCA & MANGO  · CARROT CAKE   



Prices are in US dollars, 16% tax included

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion

Please let your server know if you have any dietary restrictions

