



M E N U

APPETIZERS

Beef ribs barbacoa in corn tortilla flutes \$380

Shrimp & green tomatillo ceviche

Fresh Oysters (3 pcs) \$340

Local catch ceviche and pork rinds, roasted serrano peppers mayonnaise

Tuna tartar on plantain tostones (3 pcs) \$410

Avocado & cilantro salsa

Guacamole with adobo roasted octopus \$390

Grilled tortilla "tostadas"

Ajillo roasted seafood burritos (2 pcs) \$370

Refried beans, asadero cheese, avocado and tomatillo salsa

Duck confit tacos with citrus & annatto marinade (3 pcs) \$395

Refried beans, avocado and pineapple salsa

"Queso fundido" asadero, Ramonetti and Chihuahua cheese with chorizo \$410

Sourdough bread

Brie cheese "en croute" \$420

Dried fruit and dark beer marmalade

SALADS

Oven roasted zucchini & sheep's milk cheese \$285

Truffled lime vinaigrette, fresh herbs

Heirloom tomatoes & avocado \$285

Olive oil, olives, fresh herbs

Orange & grapefruit \$275

Pumpkin seeds, strawberries, arugula, dill

MAIN

Beef tenderloin (7oz) \$1,010

Eggplant and mole tamal, queso fresco

Pulled beef short ribs enchiladas with 5 chilies adobo and Rib Eye "chicharron" \$840

Ramonetti cheese, hoja santa, grilled zucchini

Ground skirt steak burger (5.6oz) with short rib barbacoa (2oz) \$510

Brioche bun, asadero cheese, morita pepper mayonnaise and guacamole

Grilled organic chicken (8oz) \$440

Acuyo leaf & pistachio cream, charred ripe plantain, black beans puree

Oven baked vine leaves wrapped local catch (6.7oz) \$740

Orange and garlic mojo, almonds, pumpkin puree

"A la talla" roasted local catch (6.7oz) \$760

Creamed rice with poblano pepper & sweet corn

Grilled shrimp (8.8oz) and mushroom al ajillo \$1,090

Leek puree & cauliflower mousseline

VEGETARIAN

VEGAN

Lemon chimichurri baked cauliflower \$230

Black beans and hoja santa

Roasted mushrooms and goat cheese with pipian \$310

Pumpkin seed pipian, sourdough

Braised eggplant and mole tamales \$230

Goat cheese queso fresco

All prices are in MXN and include the 16% of Federal Taxes (IVA)





MESQUITE WOOD FIRE GRILL

Domestic & Imported Beef Cuts

DOMESTIC BEEF *To share cuts*

Porterhouse (40oz) **\$3,040**
New York (23.4oz) **\$1,930**

PRIME CERTIFIED IMPORTED BEEF & LAMB *To share cuts*

Beef Tenderloin (10oz) **\$1,160**
Rib Eye (14oz) **\$1,440**
New York Steak (5.6oz) **\$660**
New York Steak (12oz) **\$1,080**
Colorado Rack of Lamb (12oz) **\$1,610**

All cuts are served with seasonal grilled vegetables.

SAUCES

Beef short rib cooking "jus" reductions | Roasted serrano peppers Hollandaise | Herbs butter

GRILLED FISH & SEAFOOD

Oysters or clams (6 pcs) prepared **\$420**
Roasted peppers "chiles toreados" butter

Octopus (7.7oz) **\$460**

Shrimp (6pcs u10) (10oz) **\$1,090**

Local catch (6.8oz) **\$620**

Lobster tail by oz
(subject to size and stock availability)

8.4oz **\$1,410**

*All fish and seafood are served with seasonal
grilled vegetables*

SAUCES

Chiles toreados Hollandaise | Herbs butter

SIDE DISHES

Baked potatoes with poblano pepper
and parmesan cream **\$190**

Lemon roasted asparagus with
fresh oregano **\$210**

Soy and lime braised onions **\$190**

Heirloom tomatoes, avocados & Kalamata
olives salad **\$190**

Bone marrow with pico de gallo (2pcs) **\$210**

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