



MANTA

by Enrique Olvera

FIVE COURSE MENU \$ 147 USD

I.

Beetroot cebiche, ginger, habanero
Melon, leche de tigre, yuzu, peppermint
Lettuce, radish, avocado, sun flower oil, yuzu

II.

Sashimi, ají amarillo, sesame, wasabi
Shrimp, scallop, octopus aguachile
Chocolata clams, leche de tigre, ginger oil

III.

Fish tacos, miso, cabbage, flour tortillas
Suckling pig cochinita, steamed bun, cilantro

IV.

Grilled fish, árbol miso
Roasted sweet potato, almond mole
Ribeye, chile crust

V.

Tres leches, black cherry ice cream, vanilla
Steamed rice, mango sorbet, coconut milk

PRICES IN USD, 16% TAX INCLUDED / 18% SERVICE CHARGE NOT INCLUDED.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL