



# 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  
Short rib, steamed Chinese bun, radish

IV.

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

V.

Tres leches, black cherry ice cream, vanilla  
Steamed rice, manet, 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 CONDITIONS.



