

COCKTAILS

Pitaya	21
Casa Dragones blanco, creme de casis, pitaya <i>100ml</i>	
Maracuyá	21
Bruxo espadín, passionfruit, orange, habanero bitter <i>105ml</i>	
Aguacate	21
Casa Dragones blanco, Lillet Blanc avocado, chamomile, lime <i>145ml</i>	
Piña Colada	18
Don Julio reposado, Havana 7 yrs Plantation Pineapple, coconut, pineapple, lime <i>130ml</i>	
Mango Spritz	22
Damiana liquor, St. Germain, mango, prosecco, soda <i>200ml</i>	
Chiltepín	15
Bruxo espadín, chiltepín, lime, agave honey <i>95ml</i>	
Chilcano	20
Rompemar, ginger, lime, soda <i>165ml</i>	
Mezcal Negroni	16
Bruxo espadín, Campari, Carpano Antica <i>90ml</i>	
Dry Martini	18
Tito's, Carpano Dry, escabeche <i>70ml</i>	
Margarita Reposado	18
Siete Leguas reposado, Cointreau, lime <i>100ml</i>	
Manta Carajillo	18
Bruxo espadín, Licor 43, Averna, espresso <i>115ml</i>	

BEERS

Baja Brewing IPA <i>355 ml</i>	12
Baja Brewing Blonde Ale <i>355 ml</i>	12
Baja Brewing Black Ale <i>355 ml</i>	12
Colimita Lager <i>355 ml</i>	12
Colimita Piedra Lisa IPA <i>355 ml</i>	12

M E N U

Tuna sashimi, ají amarillo, sesame, wasabi	36
Peruvian cebiche	39
Seafood aguachile, avocado salicornia	37
Chocolata clam, leche de tigre, ginger oil	28
Cured tuna belly tiradito, pineapple, ponzu, onion puree	25
Beetroot cebiche, ginger, habanero	19
Lettuce, radish, avocado, sunflower oil, yuzu	16
Melon, leche de tigre, yuzu, peppermint	16
Beans hummus, grilled vegetables, macadamia	17
Mushroom ramen, epazote, beans, pasilla mixe	29
Rice, sweet corn, roasted vegetables, leche de tigre	22
Roasted sweet potato, almond mole	32
Lettuce tacos, shrimp, grilled eggplant, kimchi	33
Fish tempura tacos, miso, cabbage, flour tortillas	34
Yakitori, hoja santa, preserved lime mayo.	32
Steamed fish, hoja santa, plantain, clam curry	39
Korean fried chicken, barbecue, pickled radish	34
Roasted pork belly, tonkatsu sauce, beans puree, spicy lettuces	33
Short rib, steamed Chinese bun, radish	33
Grilled fish, árbol miso	68
Ribeye, chile crust	104
Sides	18
<i>Herb guacamole</i>	
<i>Dirty rice</i>	
<i>Roasted coliflower and potato puree</i>	

PRICES IN USD. 16% TAX INCLUDED / 15% 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.

DESSERTS

Chocolate sponge, peanut ice cream, tamarind	17
Tres leches, black cherry ice cream, vanilla	17
Steamed rice, mango sorbet, coconut milk	17
Mochi, sweet corn ice cream, totemoxtle	17
Seasonal sorbets & ice creams	11

RONNEFELDT TEA

Matcha Hukuju	7
Masala Chai	7
Chamomile	7
Refreshing Mint	6

ESTELAR COFFEE

Coffee Typica and Caturra/Veracruz	5
------------------------------------	---

NON-ALCOHOLIC

Soda Raíz ginger ale <i>355ml</i>	11
Old Milwaukee malta <i>355 ml</i>	10
Fentiman's ginger beer <i>200ml</i>	6
Seasonal agua fresca <i>470ml</i>	7

PRICES IN USD. 16% TAX INCLUDED / 15% 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.