

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	38
Peruvian cebiche	39
Seafood aguachile, avocado salicornia	37
Yellowtail tiradito with avocado, kosho, yuzu, jicama, radish	25
Beetroot cebiche, ginger, habanero	19
Lettuce, radish, avocado, sunflower oil, yuzu	18
Beans hummus, grilled vegetables, macadamia	18
Rice, sweet corn, roasted vegetables, leche de tigre	22
Roasted sweet potato, almond mole	32
Mushroom dumplings with quesillo, dashi, truffle oil, serrano pepper	25
Octopus anticucho, pasilla mixe, chorizo mayo	39
Lettuce tacos, shrimp, grilled eggplant, kimchi	35
Fish tempura tacos, miso, cabbage, flour tortillas	34
Korean fried chicken, barbecue, pickled radish	39
Short rib, chinese steamed bun, radish	34
Grilled "a la talla" fish, steamed spinach, sesame seeds	85
Ribeye, chile crust	131
Bone-in ribeye	248
<u>Sides</u>	18
<i>Herb guacamole</i>	
<i>Dirty rice</i>	
<i>Roasted coliflower and potato puree</i>	

DESSERTS

Chocolate sponge, peanut ice cream, tamarind	18
Tres leches, black cherry ice cream, vanilla	18
Sticky rice, pineapple, mango sorbet, leche de coco	18
Mochi, sweet corn ice cream, totemoxtle	18
Miso dark chocolate flan	18
Seasonal sorbets & ice creams	12

RONNEFELDT TEA

Matcha Hukuju	7
Masala Chai	7
Chamomile	7
Refreshing Mint	6

ESTELAR COFFEE

Coffee Typica and Caturra/Veracruz	5
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NON-ALCOHOLIC

Soda Raiz ginger ale <i>355ml</i>	11
Old Milwaukee malta <i>355ml</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.