

## COCKTAILS

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

## Raw

Tuna sashimi, aji amarillo, sesame, wasabi	39
Peruvian cebiche	39
Seafood aguachile, avocado salicornia	37
Jack mackerel tiradito, avocado, kosho, yuzu, jicama, radish	25
Sea urchin pate tostada, pico de gallo, jack mackerel	21

## Vegetal

Beetroot cebiche, ginger, habanero	19
Lettuce, radish, avocado, sunflower oil, yuzu	18
Beans hummus, grilled vegetables, macadamia	19
Watermelon, heirloom tomatoes, hibiscus chamoy, worm salt	18

## Hot starters

Mushroom dumplings, quesillo, dashi, truffle oil, serrano	29
Octopus anticucho, pasilla mixe, chorizo mayo	49
Lettuce tacos, shrimp, grilled eggplant, kimchi	35
Fish tempura tacos, miso, cabbage, flour tortillas	34
Korean fried chicken, barbecue, radish	39
Short rib, chinese steamed bun, radish	35
A5 wagyu sumibiyaki, pineapple puree, saffron, pico de gallo, tortillas	75

## Entree

Roasted sweet potato, almond mole	32
Grilled "a la talla" fish, steamed spinach, sesame seeds	85
Ribeye, chile crust	140
Cross wagyu bone in ribeye	297

## Sides

<i>Herb guacamole</i>	18
<i>Dirty rice</i>	20
<i>Potato puree</i>	18

## Chef's menu **133**

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	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

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