

the Ledge

SIGNATURE COCKTAILS

	USD	MXN
The Cape Mezcal, basil, pineapple, lime, bitter	18	314
Red Fusion Margarita Tequila, hibiscus, chambord, cassis, berries	18	314
Apple Island Mezcal, apple, amaretto, chartreuse, lime, agave syrup	18	314
Hot & Spicy Margarita Tequila, chile ancho, serrano pepper, red pepper, cointreau, lime, agave syrup	18	314
Sunset Spritz Prosecco, aperol, st. germain, orange	20	351
Herbal Espresso Martini Espresso, tito's, nixta, zubrowka, bitter	19	333
Spicy Baja Tequila or mezcal, damiana, serrano pepper, lime	15	259
Young Gin, passion fruit, basil, tonic water	15	259

DINNER

SOUPS & SALADS

	USD	MXN
Arugula & Beet Citric slices, kalamata, caramelized nuts, honey and raspberry vinaigrette	21	369
Roasted Watermelon Truffled sheep cheese, organic lettuce, pumpkin seeds, mint and chia vinaigrette	21	369
Roasted Corn Soup Corn and poblano pepper, squash blossom	16	277
White Ayocote Bean Cream Garlic spinach, lime, chile de arbol flakes	16	277

STARTERS

Dry- Aged King Kampachi Squid Ink Roasted Sauce, Preserved Tangarine, Jalapeño, Guajillo Pepper	22	387
Blue Fin Tuna Tartar Poached Quail Egg, Fried Potato, Avocado, Mustard, Lemon	25	443
The Cape Oysters Green Aguachile, Serrano Pepper, Coriander, Radish, Lemon	25	443
Slow Cooked Beef Tongue Tacos Holly Leaf Corn Tortilla, Shrimp Mashed Sauces, Pickled Beet, Avocado, Coriander	28	499
Soft Shell Crab & Short Pasta Fried Crab, Spiced Chili and Spices Adobo Sauce, Purslane, Ocosingo Cheese	28	499
Duck Tacos (2pc) Blue Corn Tortilla, Plum and Morita Pepper Sauce, Bean Puree, Scallions, Crispy Skin	25	443

MAIN ENTREES

	USD	MXN
Braised Short Rib with Almond Mole Plantain puree, caramelized onion, glazed carrots, coriander and sesame seeds	71	1,237
Spices Confit Pork "Carnitas" with Green Pipian Toasted pumpkin seeds, x nic-pec, bean puree, coriander and cambray onion	51	886
Grilled Octopus with Red Chilhuacle Chili Adobo Organic vegetables and purslane salad	51	886
Jalapeño and Cascabel Chili-Crust New York Steak, leek puree, roasted potatoes and demi-glace sauce	71	1,237
Roasted Local Catch Wild rice with vegetables, baby corn, garlic "mojo" with guajillo pepper	52	904
Shrimp al Tequila Arborio rice and quinoa with butter and tomatoes, coriander and radish	65	1,144

DESSERT

Spices Chocolate Tart Cinnamon whipped cream, piloncillo and strawberry syrup	15	259
Stuffed Spices "Trio" of Churros Caramel, chocolate and caramel milk sauces, hazelnut crumble	16	277
Mazapan Cake Apple and cranberry compote, roasted milk "Leche Quemada" ice cream	16	277
Jericalla with Charred Plantain Crispy "Buñuelo" with cinnamon syrup	15	259

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
All prices are in USD and Mexican Pesos. 16% tax included. 15% service charge not included.