

Soups & Salads

Xcatik Chili Cream Soup 17

Roasted Xcatik chili, cream cheese, bacon powder, and passion fruit reduction

Coconut Soup 17

Fish soup prepared with coconut water and cream, shrimp, scallop, coconut slices, cambray potato, and plantain macerated in rum

Iceberg Salad 17

Iceberg lettuce, crispy ham, goat cheese, marinated organic tomatoes, and green apple vinaigrette

Watermelon Salad 16

Sous-vide watermelon with herb syrup and mezcal, feta cheese, lemon lactonnaise, lettuce, microgreens, and candied almonds

Starters

Totoaba Tiradito 19

Totoaba tiradito, citrus vinaigrette with habanero pepper, avocado emulsion, quelites, and peppers

Octopus Tostones with Huancaína Sauce 23

Grilled octopus marinated with white recado on plantain tostones, huancaína sauce, sweet potato confit, and peanut powder

Kampachi Ceviche 21

Kampachi ceviche, tiger's milk with guajillo chili, carrot slices, sautéed corn kernels, canchita, and green oil

Pork Belly 26

Pork belly with apple purée and chile de árbol, Brussels sprouts, and criolla pepper sauce

Duck Salbute 28

Blue corn salbute, grilled duck breast (100 g), plum adobo, pickled onion, and hard-boiled quail egg

Main Dishes

Totoaba with Pipian 39

Totoaba with sweet potato purée, green pipián, grilled asparagus, pumpkin seeds, and creamy green beans

Huancaína Risotto 33

Risotto with huancaína sauce, shrimp, Grana Padano cheese, and mascarpone

Optional with Lobster Tail 59

Marinated Chicken 37

Chicken marinated in red wine for 72 hours, grilled vegetables, red wine sauce, served with coconut rice

Encrusted Prime Beef Fillet 64

Prime beef fillet encrusted with chili powder, cinnamon, peppers, and clove, with chapulín sauce and organic vegetables

French Lamb Rack 58

French lamb rack, black garlic sauce with agave honey, and sautéed organic vegetables

Baked Sweet Potato 19

Baked sweet potato, green pipián, organic vegetables, pumpkin seeds, and honey vinaigrette



Our seafood and fish dishes are sourced responsibly and sustainably.

The consumption of raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices are in USD and include 16% TAX. A 15% service charge is not included.

Tasting Menu

Choose one

I

Watermelon Salad

Sous-vide watermelon with herb syrup and mezcal, feta cheese, lemon lactonnaise, lettuce, microgreens, and candied almonds

Xcatik Chili Cream Soup

Roasted Xcatik chili, cream cheese, bacon powder, and passion fruit reduction

Coconut Soup

Fish soup prepared with coconut water and cream, shrimp, scallop, coconut slices, cambray potato, and plantain macerated in rum

II

Octopus Tostones with Huancaína Sauce

Grilled octopus marinated with white recado on plantain tostones, huancaína sauce, sweet potato confit, and peanut powder

Kampachi Ceviche

Kampachi ceviche, tiger's milk with guajillo chili, carrot slices, sautéed corn kernels, canchita, and green oil

Pork Belly

Pork belly with apple purée and chile de árbol, Brussels sprouts, and criolla pepper sauce

III

Totoaba with Pipian

Totoaba with sweet potato purée, green pipián, grilled asparagus, pumpkin seeds, and creamy green beans

Huancaína Risotto

Risotto with huancaína sauce, shrimp, Grana Padano cheese, and mascarpone

Optional with Lobster Tail

French Lamb Rack

French lamb rack, black garlic sauce with agave honey, and sautéed organic vegetables

IV

Churros

With caramel sauce, Abuelita chocolate, and dulce de leche

Cinnamon & Apple Tart

Cinnamon cream with burnt milk, green apple pearls with rosemary, Nixta liqueur and butter, served with Papantla vanilla ice cream

Price per person: 70

Price per person with lobster: 85

Pairing: 53

Signature Cocktails

Chamán 20

St. Germain, Midori, Prosecco, cucumber, basil, lime juice, agave syrup

Santa 19

Gin, hoja santa Vermouth, olive brine, orange blossom

Diabla 19

Sotol, Campari, chili cordial, dark chocolate

Bichi 19

Raicilla, pomegranate liqueur, damiana, lemon juice

Perdida 19

Gin, hibiscus and ginger syrup, lime juice, soda

Fuego Poblano 19

Tequila infused with poblano chili, Ancho Reyes Verde, lime juice, agave syrup

Wine by The Glass

Champagne, Taittinger Brut Réserve 45

France

Chablis, Domaine Passy Le Clou 29

France, 2022

Chardonnay, Valle de Tintos Reserva 20

Mexico, 2021

Sauvignon Blanc, Double Eagle 21

Napa Valley, USA, 2022

Pinot Grigio, Terra Alpina 19

Alto Adige, Italy, 2024

Rosé Pinot Noir, The Cape 20

Ojos Negros Valley, Mexico, 2021

Rosé By Ott 20

Côtes de Provence, France 2023

Pinot Noir, Domaine Arnoux 29

Chorey- Lès- Beaune, France 2019

Cabernet Blend, The Cape 26

Guadalupe Valley, Mexico 2021

Malbec, Aruma 23

Luján de Cuyo, Argentina 2022

Cabernet Sauvignon, Mercer Bros 23

Columbia Valley, W.S. USA 2019

Tempranillo, Viña Alberdi Reserva 23

Rioja, Spain 2020