

## APPETIZERS

### HUMUS \$290

Natural and cilantro hummus served with crudités and freshly made pita bread.

### FISH CEVICHE \$390

Seasonal white fish served with a fan of avocado, onion, mango, cilantro and cucumber with coconut tiger milk, cilantro oil, chili oil and corn fritters accompanied by tortilla chips.

### SHRIMP AGUACHILE \$360

Pickled shrimp in green aguachile with lime, cucumber and cilantro, served with avocado cubes, red onion, onion ashes and tortilla chips.

### PALM HEARTS AND MUSHROOMS AGUACHILE \$290

Mushrooms and hearts of palm dressed with lime, cucumber and cilantro, served with avocado cubes, red onion, onion ashes and tortilla chips.

### ORDER OF RAW TUNA \$350

Raw fish cubes dipped in mexa ponzu with dried chiles, mango, red onion, cucumber, sesame seeds, chile morita mayonnaise and fried onion.

*Raw tuna in individual tostada \$150*

### PESCADILLAS \$270

3 fried pieces stuffed with stewed fish, served with guacamole, queso fresco, sour cream, cilantro mayonnaise, black recado mayonnaise and chipotle mayonnaise.

### TORTILLA SOUP \$190

Fried tortilla with tomato broth served with fried chile, queso fresco, sour cream, avocado and cilantro.

## GUACAMOLES

### VEGAN \$240

Mashed avocado with lime, salt and pepper, served with xnipec (onion, coriander and tomato).

### MANGO \$250

House guacamole with xnipec and fresh mango.

### PORK BELLY \$260

House guacamole with chunks of castacan (small pieces of pork with a thin sheet of skinfried over low heat), with onion, fresh coriander and tortillas.

### PORK CRACKLINGS \$260

House guacamole with xnipec and crispy pork crackling bits.

### RIB EYE CHICHARRON \$280

House guacamole with fried rib eye, served with black salsas and grilled onions.

*Served with freshly made tortilla chips.*

## TACOS

*4 pieces, all served in handmade tortillas.*

### FERMENTED LENTIL DOSAS \$265

Served with hummus, tamarind chutney, cucumber, cherry tomato, and fresh vegetables.

*With chicken \$295 With falafel \$280*

### CRUNCHY EGGPLANT TACOS \$280

Breaded eggplant with handmade tortillas, vegan cheese, pico de gallo salsa, vegan coleslaw, avocado and vegan mayonnaise.

### FISH TACOS AL PASTOR \$410

Seasonal fish in cubes, grilled cheese, grilled pineapple, onion, cilantro and cilantro mayonnaise.

### BLACK TEMPURA SHRIMP TACOS \$450

Handmade tortillas with tempura shrimp painted with recado negro, served with coleslaw, pico de gallo salsa and recado negro mayonnaise.

### COCHINITA TACOS \$320

Handmade tortillas served with pickled onions and xcatic chile mayo.

### RIB EYE COSTRA \$460

Homemade tortilla tacos with cheese crust, rib eye and fried onions, accompanied by guacamole.

### OCTOPUS AND PORK BELLY TACOS \$430

Served with octopus, kastakan, pico de gallo salsa, cilantro mayonnaise and avocado.

### FOREIGNER GOVERNOR'S \$420

Mix of bell peppers with purple onion, sautéed with shrimp, arrachera and smothered in chipotle sauce and Gouda cheese. Served with wheat flour tortilla.

## SALADS

### ARUGULA SALAD WITH MUSTARD AND QUINOA \$245

Mixed greens with coriander tahini, red onion, cucumber, green apple, coated walnuts, quinoa, croutons, and sweet mustard. *With chicken \$290*

### FALAFEL SALAD \$290

Mixed lettuce, red onion, orange and recado negro dressing, cherry tomatoes, falafel, garlic cream and herbs. *With chicken \$310*

### PEAR SALAD \$250

Mix of organic lettuce, roquefort cheese, pear, cashews and balsamic vinegar dressing reduction. *With chicken \$280*

*We work with seasonal products therefore ingredients may vary.*

 VEGETARIAN

 GLUTEN FREE

 VEGAN

## ENTRÉES

### DOUBLE SMASH BURGUER \$420

With american cheese, caramelized onions, bacon, gouda cheese, pickles and sauces served with french fries.

### VEGAN HAMBURGER \$390

Beyond meat served with toppings, lettuce, tomato caramelized onions, pickles, and black onion tempura served with french fries.

### CHICKEN BURGUER \$390

Brioche bread bun with crispy chicken breast, lettuce, tomato, pickles and coleslaw.

### MUSHROOM BBQ BUN \$280

Smoked bbq mushroom stuffed bun served with coleslaw, pickles and toppings served with sweet potato chips.

### CLUB SANDWICH \$410

Boxed bread with homemade mayonnaise, bacon, ham, gouda cheese, grilled chicken breast and vegetables, accompanied of chips and guacamole.

### RIB EYE \$490

Prime rib eye accompanied by mashed potatoes and grilled vegetables.

## ENTRÉES

### GRILLED FLANK STEAK \$430

350 g of flank steak cooked over charcoal, served with french fries, leafy salad dressed with pepper vinaigrette and chopped onions.

### CHICKEN BREAST \$410

Chicken breast with french fries, leafy salad dressed with pepper vinaigrette, vegetables and chopped onions.

### ROTISSERIE CHICKEN \$470

1/4 roasted chicken served with mashed plantain, sautéed chaya and gravy of its juices.

### FISH FILET \$450

Fresh fillet served with lime beurre blanc, harissa leaf salad and bean salad, corn chocoyotas, pickled white onion and herb vinaigrette.

### FUSION OF FISHING AND OCTOPUS \$490

Fish medallion accompanied by a garlicky octopus tentacle on homemade mashed potatoes and accompanied by fresh arugula.

### WHOLE FISH *Price per kg.*

Ask for our selection and our preparations, served with handmade tortillas, leaf salad, grilled vegetables, rice, salsa tatemada and homemade mayonnaise.

## DESSERTS

### PRETZEL CHOCOLATE \$190

Chocolate mousse, cardamom crumble, hazelnut, toffee, vanilla gelato, pretzel and strawberry.

### MANGO CAKE WITH ROMPOPE \$210

Creamy vanilla with eggog on an almond cookie base with cinnamon, accompanied by mango gel and red fruit sauce.

### CHOCOSUAVE \$210

Hot chocolate cake with a soft center served with vanilla ice cream.

### ICED CUP \$190

Two scoops of ice cream of your choice with toppings.

*(Ask for seasonal ice cream)*

## EXTRAS

French fries \$195

Avocado \$60

Toasted bread \$40

Bean \$40

Rice \$50

Panela \$40

Manchego

cheese \$40

Goat cheese \$40

Blue cheese \$40

Salad \$70

Bacon \$60

Pita bread \$40

Crudités \$40

Vegetables \$40

Yogurt \$30

Granola \$30

Nutella \$40

Chicken \$100

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