

APPETIZERS

YELLOW FIN TUNA "TIRADITO" STYLE 325
With aji rocoto, coriander sauce, avocado and citrus

BLACK MUSSELS WITH CACHAÇA 275
Coconut milk, roasted tomato, coriander, red chili
pepper and lime

OCTOPUS AND SHRIMP "ANTICUCHO" STYLE 285
Avocado purée, aji amarillo and potato chips

MIXED FRIED SHELLFISH 290
Citrus honey, Créole sauce and "leche de tigre"

PERUVIAN STYLE
CATCH OF THE DAY CEVICHE 6OZ 345
Cancha and sweet potato

BLACKENED CATCH OF THE DAY TACO 355
Green mole, pistachio, celeriac and cucumber salad

SALADS

GREEN TOMATILLO SALAD (L) (N)
230
Cotija cheese cracker, arugula, guava and
cashew nuts

BEETROOT SALAD (L) 265
Goat cheese, season burgeon, orange,
grapefruit and hazelnuts

APPLE SALAD 250
Zucchini, tomatoes, red onion, coconut, pine
nuts and avocado

SOUPS

NAYARIT STYLE CHIPOTLE AND SHELLFISH
SOUP 320
Crunchy tortilla, avocado and Panela cheese

ROASTED CARROT CREAM 260
Apple juice and caramelized ginger

FISH

6 OZ RED SNAPPER "VERACRUZ" STYLE 615
Zucchini, squash blossom, potato purée, croutons
and coriander oil

6 OZ SEA BASS 635
Lentils, chorizo, bacon, plantain, fennel salad
and lemon sauce

6 OZ CATCH OF THE DAY 590
With chickpea purée, vegetables, fresh
herbs and olive oil

6OZ FISH STEW "SUDADO" STYLE 585
Aji panca, black mussels, shrimps, coriander and
fried yucca

SHELLFISH

6 OZ SEA SCALLOPS "PIL PIL" STYLE 615
Butternut squash purée, grilled
cauliflower and pearl onion

6 OZ BRAISED OCTOPUS 570
Fresh herbs, lemon, potatoes, tomatoes
and yellow capsicum sauce

5PCS U/8 GRILLED SHRIMPS 635
Celeriac purée, pasilla chili, orange and purslane
with green sauce dressing

MEATS

ROASTED CHICKEN 540
Huancaína sauce, green rice and Créole sauce

6PCS LAMB CHOPS WITH COFFEE SAUCE 715
Creamy polenta and glazed carrots

TENDER SUCKLING PIG CONFIT 685
Rosemary potatoes and pear compote

6OZ SAUTÉED BEEF LOIN
WITH MUSHROOMS 640
Onions, pepper, corn and yellow capsicum risotto

FROM OUR OVEN (G) (L)

- MEAT EMPANADAS (3) 250
- HAM AND CHEESE EMPANADAS (3) 220
- CHORIZO AND PEPPER EMPANADAS (3) 215
- TOMATO AND GOAT CHEESE EMPANADAS (3) 240
- SPINACH EMPANADAS (3) 210

PIZZA (G) (L)

- PROSCIUTTO 340
- MARGARITA 275
- FOUR CHEESES 290
- PORK "COCHINITA PIBIL" STYLE 330
- GOAT CHEESE AND ARUGULA 290
- VEGETARIAN 275

FROM THE GRILL

- USDA PRIME BEEF FILLET MIGNON (8OZ) 575
- USDA PRIME RIB EYE (12OZ) 585
- USDA PRIME RIB EYE (16OZ) 660
- USDA PRIME NEW YORK (12OZ) 610

- USDA PRIME SKIRT STEAK (8OZ) 485
- LAMB CHOPS (6) 530
- ARGENTINIAN CHORIZO (2) 150
- MEXICAN CHORIZO (2) 150
- ROASTED ORGANIC CHICKEN (1/2) 470

SAUCES

Béarnaise sauce, tomatillo with morita chili marmalade, Mezcal and pasilla chili salsa, raw green salsa, chimichurri

SIDES

- BAKED POTATO (with bacon cream) 120
- MEXICAN RICE 100
- FRENCH FRIES 120
- POTATO PURÉE 140
- GREEN SALAD 110
- GRILLED ASPARAGUS (with Parmesan cheese) 140
- ROASTED ZUCCHINI 100
- STEAMED VEGETABLES 120
- CHILIES TOREADOS 100
- MEXICAN STYLE LENTILS 120

DESSERTS

- VANILLA CHURROS WITH CINNAMON (G)(L) 140
Chocolate and cajeta sauce
- TRADITIONAL ALFAJOR (G) (L) 130
With vanilla ice cream
- COCONUT QUINDIM (G) (L) 155
With crispy cocoa nib and chocolate sorbet
- PASSION FRUIT MOUSSE (L) (N) 130
Crispy pecan, merengue and mango sauce
- DARK CHOCOLATE CAKE (G) (L) 150
With mint and hibiscus sauce

All Prices include 16% VAT. Prices are in Mexican Pesos.