



Appetizers

Dip of xcat ik chile 150

Homemade cassava, sweet potato and plantain chips

Green fava beans hummus 180

Oven baked tostadas, cherry tomato, coriander, baked corn

Corn ezquite 165

Boiled grains, mayonnaise, Cotija cheese, dried tree chili, shrimp croquette

Trio of tostadas 480

Escamoles, the Mexican caviar, with avocado creamy

Chapulines, a Oaxacan delicacy – Toasted grasshoppers with lemon, crushed chili and green tomato

Magüey worms with mixed chilies dressing, coriander and avocado shavings

Octopus empanada with black recado 230

Topped with avocado, red onion, radish

Castacán tacos 180

Yucatecan crispy pork belly, homemade tortilla, coriander, lemon, Kabash beans, thick salt

Avocado and shrimp ravioli 220

Thin slices of avocado filled with shrimp sautéed in butter, coriander, serrano chili. Chipotle mayo

Sea scallop ceviche 300

Marinated with garlic and serrano chili. Coriander, cucumber and totopos

Salads

Frisée lettuce salad 190

Avocado, cucumber, red and yellow cherry tomato. Mustard vinaigrette

Salad of nopal cactus cured in sea salt 200

Tomato, canasto cheese, tomato sorbet. Onion and herbs dressing

Jícama rolls 330

Filled with crab pulp, mayo, celery and leek.

Sweet chile and piloncillo sauce



Chef's Creations

Roasted octopus 450

Marinated with Mayan Axiote and orange juice
Mixed quinoas, vegetables and roasted spring onions

Panfried fish in pink mole 380

Chayote, zucchini, watercress, celery leaves,
Radish shavings

Chicken roulade with crab 420

Griddled, huitlacoche sauce.
Sautéed mushrooms and roasted corn, truffle oil

Pressed short-rib 700

Moistened in its broth. Local avocado and zucchini baked
in agave nectar and seeds

Grilled lamb chops 650

Mashed yellow sweet potato, 3 chilies sauce,
Spring onions in tempura

Slowly roasted pork belly 550

Tziki-pat, baked chard, prickly pear

Duck breast in chili marinade 340

Potatoes candied with white wine, butter & broth.
Handmade tortillas

Beef barbacoa 260

Homemade tortillas, spring onions,
Fresh coriander

The Classics

Garlic shrimps 340

Risotto of porcini mushroom and parmesan

Oven baked catch of the day 350

Buttered asparagus, fresh rocket and tomato salad

Grilled chicken breast 250

Natural mashed potatoes, sautéed vegetables

Angus ribeye steak 450

Candied shallots in red wine, roasted corn, house salad.
Green peppercorn sauce

Beef tenderloin 420

Sautéed vegetables with fine herbs,
truffle scented mashed potatoes