



Appetizers

Guacamole 160

Fruit touches, scents of citrus y pumpkin seeds

Traditional fish, shrimp or octopus aguachile 320

Marinated in coriander, serrano chili, parsley, celery and lemon juice

Tuna tostadas 280

Fresh tuna in a morita chili dressing, lemon, sesame, mango and avocado mousse.

Blue corn nachos 150

Local cheese, refried beans, roasted yellow chili

With chicken 190 flank steak 230

Fresh fish ceviche Alea 240

Marinated in mandarine, lime, sour orange juice, red and green bell pepper, red onion, coriander.

Huitlacoche quesadillas 220

Handmade corn tortillas, Oaxaca cheese, com, avocado tempura

Salads

From the garden 190

Rocket and kale, tomato, red onion, panela cheese, red olives, hardboiled egg, carrot, mint dressing

From the sea 250

Shrimp, sea scallops, toasted almonds, roasted onion, herb vinaigrette

Spinach sprouts salad 230

Blue cheese, caramelized nut, grilled pear. Agave nectar and Dijon mustard dressing.

Cochinita pibil 220

Pork in axiote marinade. xnipek sauce & alioli. Homemade corn tortillas.

Flank steak tacos 240

Avocado, chimichurri, roasted onion, blistered chili. Homemade corn tortilla.

Tacos

Octopus and regional crispy pork belly 290

Grilled with garlic, house sauce, avocado mousse, radish and coriander. Homemade corn tortillas.

Seafood casserole 380

Shrimps, octopus, oysters, clams in a thick fish and guajillo broth

Salmon tortellini 320

Fresh pasta, capers, lemon, white sauce

Mains

Grilled catch of the day 350

Red quinoa with organic carrots

Fetuccini with grilled shrimps 340

Truffle sauce, garlic and parmesan cheese

Grilled marinated flank steak 320

Refried beans, sautéed vegetables and flour tortillas

Sandwich and burgers

With fries or house salad

Beef burger 310

Gouda cheese, bacon, lettuce, onion

Trilogy of mini burgers 330

Shrimp, fish, crab or mixed, chipotle mayo. Oven baked potatoes

Lamb kebab sandwich 320

Goat cheese, black olives, curry mayonnaise, rocket salad.

Black forest ham ciabatta 310

Avocado creamy, local white cheese, chard. Chile de arbol dressing.

Vegetarian burger 260

Roasted panela cheese, rocket, sundried tomato, coriander pesto