



 Gluten Free Plate

APPETIZERS

- | | |
|---|-------|
| Black Octopus Tostada  | \$220 |
| Roasted garlic potatoes · guacamole · cilantro | |
| Crispy Avocado Leaf | \$180 |
| Mushroom purée · pickles · quelites leaf | |
| Fresh Tuna Tostada | \$210 |
| Crispy avocado leaf - fresh tuna - mignonette sauce - macha sauce alioli | |
| Campeche Shrimp Tempura Tostada | \$220 |
| shrimp tempura · chives · chilpachole dressing | |

RAW & CEVICHEs

Avocado Ceviche \$180

Lime emulsion · asian pear · white cucumber

Octopus Ceviche \$210

Crispy pork belly · toreado chilli emulsion

Tuna Sashimi 🌞 \$240

Roasted avocado puree · jicama-cucumber -green apple

Red Aguachile \$260

Shrimp · corn · cucumber · red onion

Catch Of The Day And Coconut Ceviche \$210

Yucatán lime leche de tigre · cucumber · avocado cream

Seasonal Oysters and Clams

Butter Clam 🌞 \$98

1 Piece

Chocolate Clam 🌞 \$70

1 Piece

Chocolate Clam 🌞 \$390

6 Pcs

Chocolate Clam 🌞 \$770

12 Pcs

Oysters from the San Ignacio Lagoon 🌞 \$60

1 Piece

Oysters from the San Ignacio Lagoon 🌞 \$310

6 Pcs

Oysters from the San Ignacio Lagoon 🌞 \$650

12 Pcs

SALADS

Watermelon 🌞 \$200

Arugula · caramelized pumpkin seed · cranberry vinaigrette · goat cheese

Wood Fired Beets \$210

Lime emulsion · roasted grapefruit · hoja santa ·

Cucumber \$220

blueberry · arugula · basil · lime vinaigrette

TACOS

Confit Portobello Mushroom 4pcs	\$210
Shitake hummus · potato chips · asian lettuce leaves	
Tika Masala 4pcs ☀️	\$290
Greek yogurt · rice with caramelized onion · corn tortilla	
Octopus 3pcs ☀️	\$240
Chicharron · green sauce · cilantro · onion	
Veal Cheek Quesabirria 3pcs ☀️	\$220
Dried pepper sauce · cilantro · onion	
Crispy Squid 4pcs	\$280
Beans with sausage · cilantro · meyer lemon	
Thai Chicken 3pcs ☀️☀️	\$280
Mint · asian leaves · peanut dressing · french lettuce leaves	
Grilled Banana 4pcs	\$200
Black mole · crispy kale · roasted pumpkin seeds · fresh goat cheese	

GRILL

Catch of the Day ☀️	\$460
seasonal relish · charred beans · puree	

seasonal relish · charitas beans puree

Octopus on the Grill  \$470

beans with bacon · kalamata olive · spanish chorizo

Rib Eye 8oz. \$490

Wedge potatoes in duck fat · sherry vinaigrette · grilled onions

Rib Eye 12oz. \$690

Wedge potatoes in duck fat · sherry vinaigrette · grilled onions

Grilled Broccoli  \$290

Silkil paak · truffle oil - almond - mustard leaves

Braised Short Ribs Tamal  \$480

Grilled onion · beef juice · spicie leaves

Suckling Pig Confit  \$430

Tetela stuffed with cheese · bean sauce · asian lettuce leaves

DESSERT

Creeme Brulee \$160

Red fruit compote - crispy pinole

Milk Cream Cake \$160

Caramelized popcorn tres leches · homemade whipped cream · strawberry

Cornbread 🌞 \$160

Goat cheese frosting · cajeta sauce

Cocoa Financier 🌞 \$160

Caramelized nibs · corn ice cream · almond tile

Prices Expressed In Mexican Pesos (MXN). TAX Included IVA. 16%. The Consumption Of Raw Food Is The Responsibility Of The Diner. In Case Of Allergy To Any Food Please Inform Your Waiter. For Any Questions, Complaints Or Suggestions Consult With [Manager / Captain / Waiter] Of The Restaurant.