



STARTERS

Jicama Salad \$250 GF

Orange, chili lime vinaigrette

Amarant & Quinoa Salad \$320 GF

Coriander, onions, bell peppers

Iceberg Lettuce Wedges \$320 GF

Creamy pasilla chili & cheese dressing

Vegetarian Ceviche \$290 GF

Jicama, cucumber, roasted pineapple, lime, coriander

Sea Bass (100g) Ceviche \$390 GF

Green tomatoes, cucumber, radish, red onions, coriander, lime juice

Mérida Aguachile \$390 GF

Mixed seafood including bay scallops (40g), shrimps (40g), local catch (40g), lime juice, habanero chili, fried corn tortillas

Queso relleno \$410 GF

Edam cheese, minced beef (60g), vegetables, tomato & recado blanco sauce

Hurachito De Pollo (140g) Al Pibil \$390 GF

Oval corn tortilla, refried beans, lettuce, tomato, white onion, coriander, fresh cheese, red sauce

Add:

Shrimp (120g) \$190 

Chicken (140g) \$180

Rib Eye (140g) \$530

SOUPS

Lime \$290 GF

Chicken lime soup, bell peppers, tomatoes, onions, tortilla julienne

Tortilla \$290 GF

Fresh cheese, avocado, lime, fried tortilla chips

Frijoles Charros \$350 GF

Black bean soup, 3 types of meat, chicharrón, tortillas

MAIN

Zucchini & Grilled Panela Cheese \$420 GF

Tomato sauce

Chicken (180g) Pipian \$490 GF

Bone-in chicken breast, pumpkin seed sauce, tomato rice

Jumbo Shrimp (150g) Tikin Xic \$520 GF

Recado rojo, red onions, bell pepper, coriander, corn tortillas

Caldo De Siete Mares \$580 GF

Mixed seafood (160g) stew, chile guajillo, mixed vegetables wrapped in maguey leaves

Fish of the day (600-800g) \$920 GF

Butterfly whole fish, tomato – epazote butter, herb salad

Chorizo (120g) Fondue \$550

Oaxaca cheese, corn tortillas, lime oil

Rib-Eye Tatemado (280g) \$1050 GF

Recado blanco, cucumber - orange salad, col sauce

Slow-Cooked Short Rib (300g) & Mole \$950 GF

Almonds, cheese, sour cream, onions, white rice



Our prices are in Mexican Pesos (M.N.) and include VAT (16%), payment can be made in cash with Local Currency, credit or debit card (we accept Visa, Master Card and American Express American Express – We do not charge an extra fee), and room charge (subject to open Voucher or cash for Food and Beverage use only). The weight corresponds to the raw protein before being cooked and may vary after cooking, we inform our guests that consuming certain raw or undercooked ingredients may increase the risk of food poisoning; among others meat, poultry, fish, shellfish and eggs. You can request information about any ingredient to the Restaurant Manager. Children under 5 years old do not pay, children from 6 to 12 years old are charged 100% of the children's menu and 100% of the adult menu prices.