

## FISH

### TOTOABA FROM ENSENADA (G)

With green peas and sauted quinoa,  
served with pineapple sauce  
665

### TIKINXIC

Marinated catch of the day  
marinated with annato  
Yucatan seed sauce, with  
roasted bell peppers, orange  
and red onion  
750

### LOCAL CATCH OF THE MONASTERY (G)

Marinated with cider vinegar brine  
and sea salt, served with pickled  
vegetables, roasted organic tomato  
and lactonaise with oregano  
and cumin  
710

## VEGETARIAN

### YACA TINGA TACOS (V / N)

Yaca with tomato, with matcha  
sauce and jocoque  
285

### QUIMBOMBO (V / G / N) ✓

Ocra with mushrooms  
and polenta crust, tomato sauce,  
epazote and eggplant  
285

### LETTUCE TACOS (G, V) ✓

Filled with black beans, rice with  
coconut, squash julianas, carrot,  
palta and ayote seeds  
265

### GRANDMA'S PIPIAN (G / V) ✓

Green mole with pumpkin seed, smoked  
and roasted vegetables with mezquite  
served with white rice  
350

### LATIN HUMMUS (G / V) ✓

With yellow sweet potato and cooked  
chickpea, served with Oaxaqueño white  
corn tlayudas and extra virgin olive oil  
295

### VEGETARIAN AGUADITO (V / G / N) ✓

Vegetarian soup prepared with  
yellow aji, potato, choclo,  
coriander, greens, red onion and  
Pisco. Served with rice  
365

### VEGETARIAN BARBACOA (V / G / N) ✓

Yaca puree prepared marinated  
with dry peppers, maguey leaf,  
coriander, onion and garlic.  
Served with rice and blackened  
vegetables  
245



## SALADS

### RUSTIC SALAD (G / N)

Quinoa, green beans, quelites, grape, sprouted lentils, arugula and smoked lime vinaigrette  
320

### CHAK-MOTS AND CELERY ROOT (G)

Roasted beetroot salad, cream of celery-turnip and beet, fresh burrata cheese, sprouted lentil and caramelized sunflower seeds  
350

### FIREWOOD GRILLED PAGUAS SALAD (G)

Grilled avocado, Nicaraguan red beans, pickled papaya with smoked lemon vinaigrette and tuna with toasted pumpkin seed  
380

### GARDEN AND CORNFIELD (G / N)

Mini tomatoes, semi-mature sheep cheese, fermented corn and fresh leaves over peanut serum  
320

## STARTERS

### STUFFED POBLANO PEPPER (N / G)

With Chihuahua cheese and shrimp Mexican style stew, pickled cactus pear, nogada macadamia sauce with dry sherry and goat cheese  
395

### SOUTH AMERICA TRIO OF EMPANADAS

Venezuelan corn tortilla stuffed with beef stew, Veracruz empanada with plantain and Oaxaca cheese and Argentinian empanada with spinach, onion and tomato cherry  
425

### PERUVIAN HUANCAÍNA OCTOPUS (N)

Mayan octopus in traditional Huancaína sauce and potato cream with glazed yellow sweet potato, roasted peanuts, criolla sauce and fried "cancha"  
460

**FOIE GRAS (G / N)**  
Grilled foie gras served with lentils salad with red bell pepper, tomato and coriander, over lentils tacu tacu and plantain with port sauce  
680

### SMOKED TARTAR

Of prime entrecote, homemade yogurt bread, fresh sauce with tomato and mint, and dry shrimp with smoked sausage  
495 +200

### TRADITIONAL PERUVIAN CEVICHE (G)

Fresh fish with leche de tigre, Peruvian fried corn, chips of plantain and soft yellow sweet potato  
435

## SOUPS

### TLAXCALTECA SOUP ✓ (V)

Seasonal mushrooms, squash blossom, huauzontle and corn kernels  
445

### CUBAN CRUSTACEAN SOUP (G)

Crustacean broth, soft shell crab, shrimp, spiny lobster, banana tartar, broad beans, potato and Cuban habanero pepper oil  
480 +200

### HOMEMADE GARLIC SOUP (G)

Chicken broth with Creole garlic, red egg and artisan bread with dry cheese  
420

### YELLOW SOUP (V / G / N) ✓

Heart of palm soup with fresh coconut water, tapioca pearl with passion fruit and toasted cashew nuts  
385

## MEATS

### BEEF PACHAMANCA (G)

Typical Peruvian stew cooked in clay pot on hot stones with broad beans, sweet corn, yellow sweet potato and potato and blackened corn cream  
950

### RACK OF LAMB (N)

With amarillito mole from Oaxaca, rainbow esquites, vegetables and fresh herbs  
1150 +650

### PRIME BEEF FILLET

With blackened sauce from the molcajete, creamy white bean, served with Mexican sausage from Valladolid, corn dough joroche, cheese and craft sour cream  
1450 +800

### SHORT RIB (G)

Short rib with Pulque sauce, agave honey and morita pepper. Served with cactus enchilada stuffed with requeson and epazote  
860

### VEAL STEAK (G)

Roasted amaranth mojo and chalot, citrus chirivia and veal juice  
1200 +700

### PORK SHANK

With pickled smoked guava, pasilla and chipotle dry pepper, corn tamalito, tender cactus salad and coriander  
740

## POULTRY

### CHICKEN JOCON (N / G)

Free-range chicken with traditional sauce from Guatemala with quail egg, vegetables and rice with coconut and lemon grass  
650

### TURKEY BREAST (N)

On Oaxaca black mole, bay beans, baked plantain with agave honey and quelites green rice  
620

### MANCHAMANTELES DUCK BREAST (N / G)

Grilled duck breast, corn chochoyones, mole manchamanteles from Oaxaca with jicama and apple  
785

\*\*SUPPLEMENT FOR OUR OPEN KITCHEN PACKAGE

V = VEGETARIAN N = NUTS G = GLUTEN FREE ✓ = VEGAN

PRICES SHOWN IN MEXICAN PESOS. VAT INCLUDED. SERVICE NOT INCLUDED