



SALADS

CHAK-MOTS AND CELERY ROOT

(G)

Beet mix and textures, sprouted lentils, chard leaves, praliné sunflower seed, smoked lemon vinaigrette, smashed celeriac, burrata cheese and coconut oil

350

RUSTIC SALAD

(V) ✓

Quinoa, vegan cheese, green beans, quelites, grape, sprouted lentils, arugula, sundried tomato, grape vinaigrette and tomato loaf bread

320

CHUCTE SALAD WITH TUNA

(G)

Grilled avocados, pumpkin seed, pickled papaya, citrus vinaigrette, red bean, corn tlayuda, creamy ginger with orange and grilled tuna gravlax

380

STARTERS

FOIE GRAS

(G)

Grilled foie gras, with tender lentils salad and red bell pepper. Served over lentils tacu tacu and plantain tostones with port sauce

550

+200

LATIN TRILOGY

(G)

Arepa with chicken loaf, panucho with relleno negro and quail egg, vegetarian pupusa

425

HUANCAÍNA OCTOPUS

(N)

Marinated octopus with recado blanco and local orange, huancaína sauce with chaya, creole sauce, fried corn, roasted peanuts and glazed yellow sweet potato

460

ESTOFADO DE PLATANO

(V / G) ✓

Variety of roasted and cooked bananas in coconut milk, served with heirloom tomato

320

SMOKED TARTAR

Prime Rib Eye with sautéed dried shrimp, smoked Valladolid sausage, green tomato and basil sauce.

Served with yogurt bread

495

+200

TOTOABA TIRADITO

(G)

Totoaba sashimi with serrano pepper emulsion, olive oil, lemon, cambray onion rings and quelites salad

360

SOUPS

CRUSTACEAN SOUP

(G)

Lobster, soft crab, shrimp, potato, green beans, plantain, guajillo pepper, rum and habanero oil

480 +200

YELLOW SOUP ✓

(V / G / N)

Coconut oil, water and milk, heart of palm, white tapioca, passion fruit reduction and walnuts

390

MEATS & POULTRY

LAMB AND BLACK GARLIC

(G)

Lamb with recado blanco and local orange, black garlic sauce, smashed green bean and confit shallots

1150

+650

SHORT RIB

(G)

Beef short rib with pulque sauce, agave honey and morita chili.

Served with nopal, requeson and epazote

900

CHICKEN WITH GRAPPAMIEL

(G)

Marinated chicken for 3 days with red wine and Uruguayan grappamiel, served with vegetables

650

MANCHAMANTELES

DUCK BREAST

(N, G)

Duck breast, mole manchamanteles with fried plantain, chochoyones, apple, pear, jicama, roasted pineapples and ancho chili powder

790

SWEET POTATO

AND PIPIAN ✓

(V, G)

Roasted sweet potato and thyme puree, pumpkin seed pipian, corn, avocado, carrot and chickpea

420

FISH

SMOKED TOTOABA

(G)

Smoked totoaba fish with plantain, peppers, prunes, coconut broth, turmeric and acuyo leaf

690

TIKIN XIK RED SNAPPER

(G)

Wrapped in banana leaf, roasted peppers, red onion, roasted orange, slice of tomato and garilic oil

750

**SUPPLEMENT FOR OUR OPEN KITCHEN PACKAGE

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

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