

appetizers

GRILLED SCALLOPS (G)

With lemon grass, seafood coulis, pumpkin seed and Iberian ham
325

MEZCAL MARINATED WATERMELON (V, N)

Watermelon, smoked goat cheese, caramelized walnut praline and yogurt dressing
250

GRILLED OCTOPUS

Marinated with chimichurri and “zarandeado” chili, Idaho potato sphere, scented with lemon and garlic confit
315

MUSSELS CASSEROLE OF THE GRANDMA GERMAINE

Baked mussels with white wine, shallots, parsley, butter and sour cream
260

TUNA TOSTADAS

Serrano chili, costeño dressing, creamy avocado and fleur de sel
195

PEPPER CRUSTED CARPACCIO

Black Angus, parsley and cheese lavosh crackers, baby lettuce heart and fleur de sel
340

GIOSAS WITH DUXELLE OF WILD MUSHROOMS (V) ✓

Spinach risotto and three textures tomato
285

ROASTED TURKEY PANUCHO

With quail egg, “recado blanco” and fresh avocado
265

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

☹ DOES NOT APPLY FOR OPEN KITCHEN PLAN

PRICES SHOWN IN MEXICAN PESOS. VAT INCLUDED.
WE SUGGEST AN ADDITIONAL 15% SERVICE CHARGE.

salads

SHRIMP SALAD WITH LEMON VINAIGRETTE (N)

Frisé lettuce, local microgreens, pear slices, shrimps with achiote essence, avocado and lemon vinaigrette
285

JICAMA TACOS

(N, V) ✓
With organic lettuces, sesame oil, soy sauce, sweet corn and toasted pine nuts
230

ORGANIC LETTUCES SALAD AND BABY CORN SALAD (N, V) ✓

Apple and jicama slices with sesame and soy sauce
225

main courses

☹ CARIBBEAN SPINY LOBSTER WITH LEMON BUTTER

Mushrooms, smoked onion and asparagus
1,450

SPINACH RAVIOLI WITH MASCARPONE (V)

Spinach, shallots, tomato, mushrooms and basil
395

☹ PAN-FRIED DUCK MAGRET

Pear with red wine, cambay potato and butter
480

PEPPER CRUSTED ANGUS BEEF TENDERLOIN

Brava style potato from Saltillo, snap peas and sprouts
585

OAXAQUENA TLAYUDA ✓

Avocado, chickpea and roasted Portobello, served with Oaxaca cheese, baby spinach, dehydrated tomato and blackened green sauce
360

☹ SEAFOOD TAGLIATELLE

Pasta with octopus, mussels, shrimps and scallops with basil from our garden
490

TORTIGLIONE WITH TOMATO AND ARBOL CHILI (V)

Cherry, green and saladet tomatoes, with extra virgin oil
340

HUITLACOCHÉ, CHAYA AND RED ONION EMPANADAS (V) ✓

Green sauce, avocado and coriander
350

HERB BUTTER SALMON

Creamy polenta, green tomato, cherry tomato and mango
495

NAGE POACHED RED SNAPPER

Native achiote, lemon and rustic potato with olive
425

☹ GRILLED SHRIMP

Recado blanco, asparagus and lemon
550

FREE-RANGE CHICKEN BREAST

Artichokes, saffron emulsion and creamy sweet potato puree
390