

THE SNACKS

GUACAMOLE (V)(G) \$270
Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

CORN ESQUITES (V)(G) \$120
Corn esquites, served with mayonnaise, cheese, and piquin chili pepper

FRENCH FRIES \$180

SALADS

TUNA SALAD (G) \$370

Grilled tuna, mixed lettuces, avocado, grilled panela cheese, cherry tomato and lemon vinaigrette

CAESAR SALAD (V) \$315

Iceberg lettuce, croutons and parmesan cheese

With chicken **\$350**

With shrimp **\$380**

WATERMELON SALAD (V) (G) \$315

Watermelon, lettuce, feta cheese, caramelized nuts and Mezcal vinaigrette

TLAYUDAS

(G)

Prepared with beans, Oaxaca cheese, Red onion, lettuce, avocado and sour cream

CHICKEN \$290

• **CECINA \$360**

LONGANIZA SAUSAGE \$310

VEGETARIAN \$260

GRINGAS

Prepared with flour tortilla, cheese and served with guacamole and pico de gallo

CHICKEN \$220

FLANK STEAK \$260

PASTOR \$260

VEGETABLES \$220

CEVICHEs AND AGUACHILES

PASSION SHRIMP CEVICHE (G) \$350
Shrimp with passion fruit juice, onion, tangerine, coriander and cucumber

PERUVIAN CEVICHE (G) \$350 •
Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

FISH AGUACHILE (G) \$325 •
Sea bass with pepper sauce, avocado with cucumber, onion, coriander, serrano chili pepper and green tomato

OCTOPUS TOSTADA \$270
With chipotle mayonnaise, red onion over blue corn tostada

SHRIMP TOSTADA \$270
Coriander radish creamy over corn tostada

LA TAQUERIA

Served with green and Mexican sauce, and pico de gallo

TACO CAMPECHANO (G) \$240

CRISPY OCTOPUS TACO • **\$270**

FLANK STEAK WITH SHRIMP TACO • **\$270**

TIKIN XIK FISH TACO (G) \$250

CURD CHEESE WITH CORN, EPAZOTE AND MUSHROOMS (V)(G) \$230

ACHIOTE PULLED PORK MEAT (G) \$240

GRILLED CACTUS LEAVES TACO AND PANELA CHEESE (V)(G) \$210

POBLANO CHILI PEPPER (V)(G) \$210

BURGERS AND SANDWICHES

OLLATACO BURGER \$390
Angus beef meat, guacamole, bacon, caramelized onion, cheddar cheese, chipotle mayonnaise, tomato and lettuce, served with French fries

PORTOBELLO BURGER (V) \$280
Roasted Portobello with chimichurri, tomato, caramelized onion, lettuce and vegetables chips

• FROM THE GRILL

Choose how to prepare:

Lemon butter
Garlic
Tikin xik
Mustard and honey
Herbs

OCTOPUS \$480

RIB EYE \$640

CATCH OF THE DAY \$850

LOBSTER TAIL \$1250

Served with mashed potato, vegetables and salad

FAJITAS

Prepared with cheese, peppers, onion and herbs oil
Served with green sauce, Mexican sauce, pico de gallo and corn tortillas

SHRIMPS (G) \$380

FLANK STEAK \$380

POLLO (G) \$290

• **MIXED \$410**

PORTOBELLO, POBLANO CHILI PEPPER, SQUASH AND CARROT (V) ✓

\$220

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.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies



CENA

LA BOTANA

GUACAMOLE ((V)(G) \$270

Aguacate y pico de gallo
Servido con tlayuda, chicharrón
y totopos de maíz

ESQUITES (V)(G) \$120

Granos de elote, servidos
con mayonesa, queso,
y chile piquín

PAPAS A LA FRANCESA \$180

ENSALADAS

ENSALADA DE ATUN (G) \$370

Atún sellado, lechugas mixtas, aguacate,
queso panela a la plancha,
tomate cherry y vinagreta de lima

ENSALADA CESAR (V) \$315

Lechuga iceberg, crotones y queso
parmesano

Con Pollo \$350

Con Camarón \$380

ENSALADA DE SANDIA (V) (G) \$315

Sandia, Lechugas, queso feta, nueces
caramelizadas y vinagreta de Mezcal

TLAYUDAS

(G)

Tlayuda preparada con frijoles,
queso Oaxaca, cebolla morada, lechuga,
aguacate y crema acida

POLLO \$290

• CECINA \$360

LONGANIZA \$310

VEGETARIANA \$260

GRINGAS

Preparadas con tortillas de harina, queso y
acompañadas con guacamole y pico de gallo

POLLO \$220

ARRACHERA \$260

PASTOR \$260

VERDURAS \$220

CEVICHE Y AGUACHILES

CEVICHE PASION DE CAMARON (G) \$350

Camarón con jugo de maracuyá, pepino,
cebolla y cilantro

CEVICHE PERUANO (G) \$350

Pescado crudo marinado con tradicional
leche de tigre, cilantro, cebolla morada, chile
serrano rojo, camote y canchita de maíz

AGUACHILE DE PESCADO (G) \$325

Robalo en salsa de chile, aguacate con pepino,
cebolla, cilantro, chile serrano y tomate verde

TOSTADA DE PULPO \$270

Con mayonesa de chile chipotle, cebolla morada
sobre tostada de maíz azul

TOSTADA DE CAMARON \$270

Con cremoso de cilantro y rábano,
sobre tostada de maíz

LA TAQUERIA

Con Salsa Mexicana y Tatemada

TACO CAMPECHANO (G) \$240

TACO CRUJIENTE DE PULPO AL AJILLO \$270

TACO DE ARRACHERA CON CAMARON \$270

TACO DE PESCADO TIKIN XIK \$250

TACO DE REQUESON CON EPAZOTE, ELOTE Y HONGOS (G)(V) \$230

TACO DE COCHINITA PIBIL (G) \$240

TACO DE NOPALES AL GRILL \$210 Y ESPELON CON QUESO PANELA (V)(G)

TACO DE RAJAS POBLANAS (V)(G) \$210

HAMBURGUESAS Y SANDWICHES

HAMBURGUESA OLLATACO \$390

Carne de res angus, guacamole, tocino,
cebolla caramelizada queso cheddar,
mayonesa de chipotle, jitomate y lechuga.
Acompañado de papas a la francesa

HAMBURGUESA DE PORTOBELLO (V) \$280

Portobello asado con chimichurri, jitomate,
cebolla caramelizada, lechuga y chips de
vegetales

• DE LA PARRILLA

Elegir preparación:

Mantequilla al limón

Mojo de Ajo

Tikin xik

Mostaza y miel

Finas hierbas

PULPO \$480

RIB EYE \$640

PESCA DEL DÍA \$850

COLA DE LANGOSTA \$1250

Acompañados de puré de papa,
verduras y ensalada

FAJITAS

Preparados con queso, pimientos,
cebolla y aceite de hierbas
Acompañadas de salsa verde, mexicana
y tortillas de maíz

CAMARONES (G) \$380

ARRACHERA \$380

POLLO (G) \$290

• MIXTA \$410

**PORTOBELLO, CHILE POBLANO,
CALABAZA Y ZANAHORIA (V) ✓**

\$220

V = VEGETARIANO

N = NUECES

G = LIBRE DE GLUTEN

✓ = VEGANO

• NO APLICA PARA PLAN OPEN KITCHEN