





STARTERS

GUACAMOLE (V)   \$250
Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

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

SEASONAL FRUIT PLATE  \$230
Served with lime and Tajin chili

CRUDITES  \$185
Cucumber, jicama, pineapple and carrot with lemon and tajin chili pepper


FRENCH FRIES \$180

SHRIMP BROTH \$250
Fresh shrimps, carrot, potato, onion, coriander, avocado and dry arbol pepper

CHEESE FINGERS \$180
Tomato sauce, blue cheese and mustard with honey dressing



SALADS

TUNA SALAD \$360
Sealed tuna, mixed lettuce, avocado, grilled panela cheese, tomato, cherry tomato with a lemon vinaigrette

CAESAR SALAD  \$290
Romaine lettuce and parmesan cheese, croutons, tomato, cherry tomato

With chicken \$360

With shrimp \$390

ALEGRIA SALAD   \$280
Mixed lettuce, with caramelized pecans, sunflower, sesame and toasted pumpkin seeds, cherry tomato and gorgonzola cheese, cranberries, amaranth, tomato, served with a honey mustard vinaigrette

QUINOA SALAD   \$290
Black olive, heirloom tomato, avocado, cucumber, corn kernels, red onion and citrus vinaigrette


PASTA SALAD \$290
Pasta with pesto salad, roasted sunflower seeds, cherry tomato, smoked salmon and smoked provolone cheese


CEVICHEs

PASSION SHRIMP CEVICHE \$350 
Shrimp with passion fruit juice and seeds, onion, lime and mint

PERUVIAN CEVICHE \$340 
Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

MUSHROOM CEVICHE    \$250
Mushrooms with coctelera Mexican sauce, serrano chili pepper and avocado

ACAPULCO COCTEL \$340 
Octopus, shrimp and fish marinated with homemade salsa bruja, coctel sauce, cherry tomato, white onion and chopped coriander

MARINATED SHRIMP COCTEL  \$345
Grilled shrimp, cucumber, cambay onion with vinager, crushed fried pasilla pepper and epazote leaves

AGUACHILES

TINTA DEL PULPO AGUACHILE
\$340 

Shrimp and octopus marinated with recado negro, glazed sweet potato, green tomato, red onion, cucumber, red serrano pepper and cherry tomato

SHRIMP AGUACHILE
\$345 

Shrimp with pepper sauce, cucumber, onion, coriander, serrano chili pepper, avocado and green tomato

LA TAQUERIA

Served with green and Mexican sauce
All of our tacos could be served with lettuce wrap leaves

FISH TACO \$260

OCTOPUS TACO \$280
with chipotle


SHRIMP TACO GOBERNADOR \$280
With mozzarella cheese

BARBACOA AND YACA TACO \$210
Cooked with chili marinated, beans, pickled onion and fresh broad beans


BURGERS AND SANDWICHES

TINTA DEL PULPO BURGER \$360
With squid ink black homemade bun, ground angus beef, guacamole, bacon, caramelized onion, cheddar cheese, chipotle mayonnaise, tomato and lettuce, served with French fries or salad
*Option with regular or gluten free burger bun

FISH SANDWICH \$360
homemade bun with mayonnaise, lettuce, green tomato, guacamole and capers with potato chips or salad

VEGETABLES SANDWICH  \$295
Zucchini squash, portobello mushrooms, carrots and eggplant with chimichurri served with vegetables chips or salad

GRILLED CHICKEN WRAP \$325
Grilled chicken with chipotle mayonnaise, cheese, lettuce, soy sprout and avocado. Served with French fries and salad

PORTOBELLO BURGER  \$290
Roasted Portobello with chimichurri, tomato, guacamole, caramelized onion, lettuce and vegetable chips or salad

FRIED CRAB CIABATTA \$370
With red cabbage, avocado, tomato, lettuce, honey with chipotle and old mustard. Served with potato chips

VEGETABLES WRAP \$280
Grilled asparagus, confit portobello, sautéed spinach, mashed eggplant and jalapeno pepper. Served with vegetables chips

FAJITAS

Prepared with cheese, peppers, onion and herbed oil
Served with green sauce, Mexican sauce, pico de gallo and corn tortillas or lettuce wrap leaves

FLANK STEAK \$380 

CHICKEN \$310

MIXED \$390

PORTOBELLO, POBLANO CHILI PEPPER, SQUASH AND CARROT   \$285

 = VEGETARIANO  = NUECES  = LIBRE DE GLUTEN  = VEGANO

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

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

ENTRADAS

GUACAMOLE   \$250

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

ESQUITES   \$120

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

PLATO DE FRUTAS DE TEMPORADA  \$230

Servido con limón y chile Tajín

CRUDITES  \$185

Pepino, jícama, piña y zanahoria
con limón y chile Tajín

PAPAS A LA FRANCESA \$180

CALDO DE CAMARON \$250

Camarones frescos, zanahoria, papa, cebolla,
cilantro, aguacate y chile de árbol seco

DEDOS DE QUESO \$180

Salsa de tomate, aderezo de queso azul
y miel mostaza

ENSALADAS

ENSALADA DE ATÚN \$360

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

ENSALADA CESAR  \$290

Lechuga iceberg y queso parmesano,
crotones, tomate y tomate cherry

Con Pollo \$360

Con Camarón \$390

ENSALADA ALEGRIA   \$280

Mix de lechugas, nuez caramelizada,
semillas tostadas de girasol, ajonjolí y
pepita de calabaza, tomate cherry, queso
gorgonzola, tomate, arándanos, amaranto
y vinagreta de miel y mostaza

ENSALADA DE QUINOA   \$290

Aceituna negra, tomate heirloom, aguacate,
pepino, grano de maíz, cebolla morada y
vinagreta de cítricos

ENSALADA DE PASTA \$290

Ensalada de pasta con pesto fresco,
semillas de girasol tostadas, jitomate
cherry, salmón ahumado y queso
provolone ahumado

CEVICHES

CEVICHE PASION DE CAMARON \$350 

Camarón con jugo y semillas de maracuyá, lima,
cebolla y menta

CEVICHE PERUANO \$340 

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

CEVICHE DE HONGOS   \$250

Hongos con salsa coctelera mexicana con chile
serrano y aguacate.

COCTEL ACAPULCO \$340 

Pulpo, camarón y pescado marinados en salsa
bruja casera, coctelera, jitomates cherry, cebolla
blanca y cilantro picado

COCTEL DE CAMARON ADOBADO \$340 

Camarón parrillado, pepino, cebolla cambray
en vinagre, hojuelas de chile pasilla frito
y hojas de epazote

AGUACHILES

AGUACHILE TINTA DEL PULPO
\$340 

Pulpo y camarón marinado con recado negro,
camote glaseado, tomate verde, cebolla morada,
pepino, chile serrano rojo, y tomate cherry

AGUACHILE DE CAMARON
\$345 

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

LA TAQUERIA

Acompañados con salsa verde y Mexicana

Todos nuestros tacos pueden servirse
en hojas de lechuga

TACO DE PESCADO \$260

**TACO DE PULPO
CON CHIPOTLE** \$280

**TACO DE CAMARON ESTILO
GOBERNADOR** \$280

Con queso mozzarella

TACO DE BARBACOA Y YACA \$210
Cocida en adobo de chiles, frijoles, cebolla
curtida y habas frescas

HAMBURGUESAS Y SANDWICHES

HAMBURGUESA TINTA DEL PULPO
\$360

Con pan negro de tinta de calamar, carne
de res angus, guacamole, tocino, cebolla
caramelizada, queso cheddar, mayonesa de
chipotle, jitomate y lechuga.

Acompañado de papas a la francesa
o ensalada

*Opción con pan regular o libre de gluten

SANDWICH DE PESCADO \$360

Bollo suave con mayonesa, lechuga, tomate
verde, guacamole y alcaparrón con papa
chips o ensalada

SANDWICH DE VEGETALES  \$295

Calabazas zucchini, portobello, zanahorias,
berenjenas con chimichurri, acompañado
de chips de verduras o ensalada

WRAP DE POLLO AL GRILL \$325

Pollo al grill con mayonesa de chipotle,
queso, lechuga, germen de alfalfa y
aguacate. Acompañada de papas a la
francesa y ensalada

HAMBURGUESA DE PORTOBELLO  \$290

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

CIABATTA DE CANGREJO FRITO \$370

Con col morada, aguacate, jitomate bola,
lechuga, miel chipotle y mostaza antigua.
Acompañado de chips de papa

WRAP DE VEGETALES \$280

Espárragos parrillados, portobellos
confitados, espinaca salteada, puré de
berenjena y jalapeño

Acompañado con chips de vegetales

FAJITAS

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

ARRACHERA \$380 

POLLO \$310

MIXTA \$390

**PORTOBELLO, CHILE POBLANO,
CALABAZA Y ZANAHORIA**   
\$285

 = VEGETARIANO  = NUECES  = LIBRE DE GLUTEN  = VEGANO