



SOUPS & SALADS

	USD	MXN
Seafood and Coconut Chowder "epazote" and "chile pasilla"	16	322
Roasted Corn Cream, corn smut, fried leek, truffle oil	12	242
Hearty Braised Tomato, roots and vegetable soup	9	181
Oven Roasted Watermelon, ash cured sheep's cheese, arugula, pecans, basil vinaigrette	17	343
Burrata, heirloom tomatoes, orange, kalamata olives, basil	20	403
Old Fashioned Crab Cake, organic lettuce, jalapeño and lime mayo, cherry tomato	25	504



STARTERS

Kampachi Sashimi, pineapple and cilantro salsa, yuzu, peach relish	17	343
Pork Belly & Seafood "Tostaditas" in "chile ancho"	18	363
Roasted Duck "Taqitos", flour tortilla, beer root leaf, habanero spiced plum sauce	22	443
Hot and Sour Crisp Octopus with cucumber and "chayote" slaw	18	363
The Ledge Burger angus beef burger with brie cheese, battered crisp oysters and shrimps with truffle parmesan fries	35	705

MAIN

	USD	MXN
Local Catch (6.5 oz)	35	705
Surf and Turf Skewers (10.5 oz)	38	766
Fine Herbs Shrimps (8 oz)	38	766
Lobster Tail (7 oz)	46	927
Braised Beef Cheeks (9 oz)	38	766
Prime Rib Eye Steak (11 oz)	62	1,249
High Choice NY Steak (12 oz)	59	1,189
"Adobo" Roasted Organic Chicken (8.5 oz)	30	605
High Choice Beef Filet (8 oz)	43	43
Slow Roasted Beef Short Rib with ginger and cascabel pepper rub (12 oz)	52	52

SIDE DISHES (CHOICE OF 2)

sea salt fries
baked potatoes with raclette cheese and jalapeño
creamy parmesan quinoa with spinach
mashed potatoes with lime zest
grilled vegetables
green salad

SAUCES

citrus hollandaise
classic "chimichurri"
roasted green tomatillo with "hoja santa"
dried peppers and spices



DESSERTS

	USD	MXN
Triple coconut cake "The Ledge"	7	141
Morita pepper and date molten cake	9	181
Pink pepper spiced sous-vide apple on linseed tart cinnamon cream and cranberries	5	101
Acai berry and coconut mousse cocoa biscuit, mezcal braised blueberries	5	101
Matcha creme brulée sesame seed crisp, red wine and pear compote	5	101
Gluten-free chai spiced churros caramel sauce	5	101
Homemade ice cream and sorbets	5	101