

## GUACAMOLES

**GUACAMOLE WITH TOTOPOS**   
*tortilla chips*

12,20

**GUACAMOLE WITH CHICHARRÓN**  
*crispy pork belly Costeña sauce and Mexican seeds*

16,80

**GUACAMOLE BARRACUDA MX**  
*with prawns in chipotle sauce*

18,00

## OYSTERS AND CEVICHE

**SINALOA OYSTER**  
*with fermented chilies sauce and passion fruit granita*

6,50

**MARISQUERA OYSTER**  
*with arbol chili sauce*

6,50

**ACAPULCO STYLE PRAWN CEVICHE**  
*with roasted jalapeño chili sauce*

17,80

**PRAWN GREEN CEVICHE**  
*crispy potato taco with Mexican pepperleaf and roasted tomatillo sauce*

18,80

**GRILLED OCTOPUS BLACK CEVICHE**  
*in charred habanero sauce*

19,80

**VUELVE A LA VIDA**  
*scallops, octopus and prawns macerated in chileptin, cilantro and lime juice*

19,80

## STARTERS (2 units)

**BLUE CORN HUITLACOCHES QUESADILLAS**   
*with charred tomatillo sauce*

17,20

**CRISPY PRAWN DOBLADITA**  
*with guajillo emulsion and San Simón cheese*

18,40

**COCHINITA PIBIL PANUCHOS**  
*with pickled red onion and habanero chili*

15,20

**GRILLED MEMELA**  
*with avocado and serrano chili sauce*

17,80



## TACOS (2 units)

### GRILLED SWEET POTATO TACOS

*with jalapeño kefir, crispy kale, and Mexican seeds*

15,90

### CARNITAS TACOS

*Iberian pork confit, avocado and jalapeño chili sauce*

16,20

### MX AL PASTOR TACOS

*Iberian pork from Carrasco Ibéricos, with tomatillo and chipotle sauce, onion, cilantro, and pineapple*

17,80

### BRAISED BEEF CHEEK TACOS

*with pasilla and ancho chili sauce*

16,80

### WAGYU BRISKET TACOS

*with green tomatillo and morita chili sauce*

18,60

### DUCK TACOS

*with pumpkin seeds pipian sauce*

18,90

## MAIN COURSES

### GRILLED SEA BASS A LA TALLA

*with red guajillo adobo and green poblano chili adobo*

45,20

### GRILLED ARRACHERA

*skirt steak with roasted garlic and fermented chili sauce*

37,80

### GRILLED BONE MARROW WITH RED TOREADO TUNA TARTARE

*corn tostadas and serrano chili emulsion*

39,40

## DESSERTS

### CAJETA FLAN

*goat cheese Mexican caramel flan with candied seeds*

7,90

### TROPICOLADA

*coconut panna cotta, pineapple sauce, and charred pineapple*

7,50

### TRES LECHES TORRIJA

*croissant bread, soaked in tres leches with passion fruit sauce and Papantla vanilla ice-cream*

8,20

