


GUACAMOLES

GUACAMOLE WITH TOTOPOS 	12,20
<i>tortilla chips</i>	
GUACAMOLE WITH CHICHARRÓN	16,80
<i>crispy pork belly Costeña sauce and Mexican seeds</i>	
GUACAMOLE BARRACUDA MX	18,00
<i>with prawns in chipotle sauce</i>	

OYSTERS AND CEVICHE


SINALOA OYSTER	6,50
<i>with fermented chilies sauce and passion fruit granita</i>	
MARISQUERA OYSTER	6,50
<i>with arbol chili sauce</i>	
ACAPULCO STYLE PRAWN CEVICHE	17,80
<i>with roasted jalapeño chili sauce</i>	
AL PASTOR RED SNAPPER CEVICHE	18,80
<i>with pineapple and jalapeño chili sauce</i>	
GRILLED OCTOPUS BLACK CEVICHE	19,80
<i>in charred habanero sauce</i>	
VUELVE A LA VIDA	19,80
<i>scallops, octopus and prawns macerated in chiltepin, cilantro and lime juice</i>	

STARTERS (2 units)

BLUE CORN HUITLACOCHES QUESADILLAS 	17,20
<i>with charred tomatillo sauce</i>	
CRISPY PRAWN DOBLADITA	18,40
<i>with guajillo emulsion and San Simón cheese</i>	
COCHINITA PIBIL PANUCHOS	15,20
<i>with pickled red onion and habanero chili</i>	
FREE RANGE CHICKEN ENCHILADAS (3 units)	17,60
<i>with morita chili sauce, cream and fresh cheese</i>	



TACOS (2 units)

GRILLED SWEET POTATO TACOS 	15,90
<i>with jalapeño kefir, crispy kale, and Mexican seeds</i>	
CARNITAS TACOS	16,20
<i>Iberian pork confit, avocado and jalapeño chili sauce. Tortillas on the side</i>	
MX AL PASTOR TACOS	17,80
<i>Iberian pork from Carrasco Ibéricos, with tomatillo and chipotle sauce, onion, cilantro, and pineapple</i>	
BRAISED BEEF CHEEK TACOS	16,80
<i>with pasilla and ancho chili sauce</i>	
WAGYU BRISKET TACOS	18,60
<i>with green tomatillo and morita chili sauce</i>	
GRILLED WAGYU ARRACHERA TACOS	17,80
<i>skirt steak with avocado and serrano chili sauce</i>	

MAIN COURSES

GRILLED SEA BASS A LA TALLA	45,20
<i>with red guajillo adobo and green poblano chili adobo</i>	
GRILLED SHORT RIB	37,80
<i>with green tomatillo and beans sauce</i>	
GRILLED BONE MARROW WITH RED TOREADO TUNA TARTARE	39,40
<i>corn tostadas and serrano chili emulsion</i>	

