GUACAMOLES

GUACAMOLE WITH TOTOPOS 🐟   12,20
tortilla chips

GUACAMOLE WITH CHICHARRON   16,80
crispy pork belly Costeña sauce and Mexican seeds

GUACAMOLE BARRACUDA MX   18,00
with prawns in chipotle sauce

OYSTERS AND CEVICHES

SINALOA OYSTER   6,50
with fermented chilies sauce and passion fruit granita

MARISQUERA OSYTER   6,50
with arbol chili sauce

ACAPULCO STYLE PRAWN CEVICHE   17,80
with roasted jalapeño chili sauce

AL PASTOR RED SNAPPER CEVICHE   18,80
with pineapple and jalapeño chili sauce

GRILLED OCTOPUS BLACK CEVICHE   19,80
in charred habanero sauce

VUELVE A LA VIDA   19,80
scallops, octopus and prawns macerated in chiltepin, cilantro and lime juice

RED TUNA BLACK CEVICHE   22,10
with crispy pork belly and roasted sauce

STARTERS (2 units)

BLUE CORN HUITLACOCHE QUESADILLAS 🐟   17,20
with charred tomatillo sauce

PRAWN AL PASTOR STYLE QUESADILLA   18,40
with flour tortilla avocado sauce and pineapple

COCHINITA PIBIL PANUCHOS   15,20
with pickled red onion and habanero chili

FREE RANGE CHICKEN ENCHILADAS (3 units)   17,60
with morita chili sauce, cream and fresh cheese

TACOS (2 units)

GRILLED SWEET POTATO TACOS 🌿   15,90
with jalapeño kefir, crispy kale, and mexican seeds

OCTOPUS AND MARINATED PORK BELLY   18,80
with chipotle chili and black beans

CARNITAS TACOS   16,20
Iberian pork confit, avocado and jalapeño chili sauce

MX AL PASTOR TACOS   17,80
*Iberian pork from Carrasco Ibéricos, with tomatillo and chipotle sauce, onion,
cilantro, and pineapple*

BRAISED BEEF CHEEK TACOS   16,80
with pasilla and ancho chili sauce

WAGYU BRISKET TACOS   18,60
with green tomatillo and morita chili sauce

GRILLED ARRACHERA TACOS   18,20
with roasted garlic sauce and pico de gallo

MAIN COURSES

GRILLED SEA BASS A LA TALLA   45,20
with red guajillo adobo and green poblano chili adobo

DUCK CONFIT TAMALE WITH OAXACAN BLACK MOLE   32,20
sour cream and fresh herbs

GRILLED SHORT RIB   37,80
with green tomatillo and beans sauce

GRILLED BONE MARROW WITH RED TOREADO TUNA TARTARE   39,40
corn tostadas and serrano chili emulsion

🌿 Vegetarian