



APPETIZER

-FISH CHICHARRÓN SOPES

(Fried fish on three corn sopes, creamy avocado and dried chili sauce)

-GORDITA DE CHICHARRÓN DE PORKBELLY

(Crispy Pork Belly in Guajillo Chili Sauce, Served in a Blue Corn Gordita on a Creamy Tomatillo Sauce).

-OCTOPUS CARPACCIO

(Slices of octopus cooked in peanut and mezcal sauce, topped with baby arugula with house vinaigrette, dried cranberry and aged cheese)

-COCHINITA PANUCHOS

(Yucatecan style pork stew, mounted on two fried tortillas with black beans, pickled red onion and creamy habanero)

-FRIE QUESADILLA

Stuffed with Oaxaca cheese and your choice of filling: Tinga de pollo, Chicharrón prensado de puerco, Picaña de res, Huitlacoche, Flor de calabaza, Birria.

-TORTILLA SOUP

(Tomato soup with guajillo chili, fresh cheese, avocado, fried tortilla julienne, crispy dried chili and chicken)

TOSTADA DE ATÚN CON CHICHARRÓN CRUJIENTE

(Tuna ceviche with sriracha mayo, topped with crispy fish chicharron).



MAIN COLD

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-BLACK TEMPURA OYSTERS.

(OYSTERS ON THE HALF SHELL WITH BLACK TEMPURA AND XNIPPEC SAUCE)

-SHAVED TUNA TARTAR

(FRESH TUNA MARINATED WITH OLIVE OIL, LIME, GINGER, OLIVES, CAPERS, AVOCADO AND WINE REDUCTION, SERVED WITH TOASTED BREAD)

-TUNA TOASTS

(FRESH TUNA CUBES MARINATED WITH SPECIAL BLACK HOUSE SAUCE, CREAMY AVOCADO, WATERMELON RADISH, SERRANO CHILI AND SPROUTS)

-SEA SALAD

(MIX OF GREENS, CUCUMBER, CHERRY TOMATO, GARLIC SHRIMP AND PICKLED ONION, HOUSE VINAIGRETTE)

COOKED SHRIMP CEVICHE

(COOKED SHRIMP WITH ACHIOTE MAYO, TOMATO, RED ONION, CILANTRO, AND LIME, TOPPED WITH CRISPY PORK CHEEK.

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MAIN COLD

-RED AGUACHILE

(SHRIMP MARINATED IN RED SAUCE WITH CURRY, TOASTED PEANUTS, CUCUMBER, RED ONION, CREAMY AVOCADO)

-PERUVIAN CEVICHE

(CUBES OF THE CATCH OF THE DAY WITH TIGER MILK, RED ONION, TOMATO, MANGO, AVOCADO AND CILANTRO)

-SCALLOP TIRADITO

(SLICES OF SCALLOP SAUTÉED WITH GARLIC, ON ROASTED BEET AND CITRUS SAUCE)

-CRUDO OF THE DAILY CATCH

(SASHIMI OF RAW FISH MARINATED WITH WATERMELON TIGER'S MILK, JULIENNED ONIONS, MELON PEARLS, SERRANO CHILI, AND DRIED CHILI OIL)

-OYSTERS ON THE HALF SHELL

(FRESH OYSTERS TOPPED WITH THE HOUSE'S SPECIAL XNIEPEC SAUCE)



HOT MAIN

-RYB EYE OR SHRIMP BURGER

(200G OF GROUND RYB EYE OR SHRIMP ON HOMEMADE BRIOCHE BREAD, SANGRIA LETTUCE, TOMATO, CARAMELIZED ONION, BACON, GOUDA CHEESE AND GARLIC MAYONNAISE)

-BAJA STYLE SHRIMP OR FISH TACOS

(THREE BLUE CORN TORTILLAS TOPPED WITH ROASTED GARLIC MAYONNAISE, FISH OR SHRIMP TEMPURA, TOPPED WITH CUCUMBER AND ONION MARINATED WITH HOUSE VINAIGRETTE)

-BAJA STYLE ABOCADO TACOS

(THREE CORN TORTILLAS, TOPPED WITH BLACK GARLIC MAYONNAISE, ROASTED SPRING ONION AND CUCUMBER SLICES MARINATED IN OLIVE OIL)

-MAHI MAHI HOJA SANTA

(MAHI MAHI WRAPPED IN HOJA SANTA ON YELLOW BELL PEPPER CREAM AND GARLIC SAUTÉED VEGETABLES)

-BEEF STEAK CANE

(FILET MIGNON SEALED WITH GARLIC AND ROSEMARY, ON HUITLACOCHÉ CREAM, ACCOMPANIED BY BABY VEGETABLES, SAUTÉED ASPARAGUS)



HOT MAIN

-MAHI MAHI ZARANDEADO

(SLICE OF MAHI MAHI MARINATED WITH HOUSE MARINADE, GRILLED, ACCOMPANIED HOUSE SALAD)

-TUNA CONFIT ENMOLADAS

(THREE CORN TORTILLAS STUFFED WITH CANDIED TUNA, COVERED WITH HOMEMADE MOLE, SEASONED WITH CREAM, COTIJA CHEESE AND PICKLED ONION)

-TACOS ZARANDEADOS

(THREE GRILLED MUSSEL TACOS WITH CHISTORRA, ON A CORN AND ACHIOTE CREAM)

-LOBSTER TETELAS

(TWO BLUE CORN TETELAS ON PINK PINE NUT MOLE, WITH LOBSTER SAUTÉED IN GARLIC BUTTER AND CREOLE CILANTRO)

PESCA DEL DÍA ENVUELTA EN HOJA SANTA

(CATCH OF THE DAY WRAPPED IN HOJA SANTA, SERVED OVER YELLOW PEPPER CREAM, ACCOMPANIED BY HANDMADE TORTILLAS).



DESSERTS

-CAPIROTADA

(FRIED BREAD DIPPED IN PILONCILLO AND CINNAMON SYRUP, TOPPED WITH CRUNCHY PLANTAIN, COTIJA CHEESE AND COFFEE REDUCTION)

-ROASTED WATERMELON

(ROASTED WATERMELON MARINATED WITH RED WINE AND AMARETTO REDUCTION, ON ALMOND CREAM AND CRYSTALLIZED MINT LEAVES)

-FERRERO ROCHÉ ICE CREAM

(TWO SCOOPS OF ICE CREAM WITH VANILLA SOIL, TUILÉ OF PARMESAN CHEESE AND FLOWERS)

RICE PUDDING

COCONUT RICE PUDDING, TOASTED MARSHMALLOW, AND BUÑUELO WITH PILONCILLO SYRUP



BREAKFASTS

(ALL BREAKFASTS INCLUDE SEASONAL FRUIT JUICE OR WATER AND A BOWL OF FRUIT)

EGGS TO YOUR LIKING (ACCOMPANIED OF REFRIED BEANS)

OMELETTE (MUSHROOMS WITH CHEESE/VEGETABLES)
ACCOMPANIED WITH HOUSE SALAD AND REFRIED BEANS)

ENFRIJOLADAS (ORDER OF THREE TORTILLAS STUFFED WITH EGG WITH GOUDA CHEESE, BATHED IN BEAN SAUCE AND CREAM WITH AGED CHEESE)

CHILAQUILES (COCHINITA/PRESSED CHICHARRÓN) FRIED TORTILLA BATHED IN MILD RED HABANERO CHILE SAUCE, TOPPED WITH CREAM, AGED CHEESE AND PICKLED ONION.

BREAD TOAST (TOAST BREAD (EGG WITH BACON/AVOCADO) GREEN SALAD, CHERRY TOMATO, TOASTED PEANUT AND HOUSE VINAIGRETTE, SPREAD WITH HOMEMADE HUMMUS)

SWEET BREAD TOAST (TOAST BREAD WITH PEANUT BUTTER, BANANA, HOMEMADE GRANOLA)

HOTCAKES (AGAVE HONEY, MAPLE HONEY, HONEY BEE WITH COCOA NIBS AND RED FRUITS)



CHILDREN'S MENU

PIZZA , MINI BURGERS , CHICKEN NUGGETS, FISH NUGGETS,
QUESADILLAS, CLUB SANDWICH, FISH TACO, FRIES

PRICES AND DETAILS

- VIP PACKAGE: 3 COURSES WITH WINE PAIRING.....\$1,800 P/P
- STANDARD PACKAGE: 2 COURSES OF FOOD AND WINE PAIRING..... \$1,500 P/P
- SINGLE PACKAGE: 1 TIME WITH WINE PAIRING.....\$1,200 P/P
- BREAKFAST PACKAGE: 1 COURSE, JUICE OR FRUIT AND ACCOMPANIMENTS.....\$1,000 P/P
- CHILDREN'S PACKAGE:\$700 P/N
- GOURMET HEIRLOOM CORN EXPERIENCE
(4 TYPES OF TACOS, SOPES, GORDITAS, ETC: BEEF, PORK, SHRIMP, AND FISH) WHIT MEXICAN WINE PAIRING.....\$1,900 P/P
- PREMIUM ASADO: 3 TYPES OF 1ST CLASS CUTS OF MEAT, CHORIZOS CHISTORRAS AND ACCOMPANIMENTS.....\$1,100 P/P
- MORE THAN 10 PEOPLE 10% DISCOUNT
- PRICES CHANGE WITH PRIOR NOTICE (THIS IS BECAUSE SEASONAL PRICES OF SOME PRODUCTS SUDDENLY CHANGE, MOSTLY MEATS AND SEAFOOD)
- RESERVATIONS WITH 50% ADVANCE PAYMENT