



## starters

### CAESAR SALAD

With rosemary crouton

**\$105**

### TORTILLA SOUP

Served with farmer's cheese, sour cream, dried pasilla and avocado

**\$80**

### TUNA TARTAR

Roasted peanut, pear, avocado, olive oil and crispy sweet potato (120 gm)

**\$190**

### ONION SOUP

With pain de campagne croutons and manchego cheese

**\$80**

### BLACK SHRIMP CEVICHE

Marinated in citrus juices and soy (100 gm)

**\$155**

### MIXED LETTUCE SALAD

With spinach, lettuce, beet, peanut, goat cheese and honey mustard vinaigrette

**\$110**

**ASK FOR VEGETARIAN OPTIONS AND SPECIAL OF THE DAY**

## main entrées

### MEDITERRANEAN FISH FILET

Tomatoes, onion, garlic, potato, leek and curry butter (190 gm)

**\$285**

### SEARED TUNA WITH BLACK SESAME SEEDS

With hibiscus sauce and grilled chayote marinated in fine herbs

**\$285**

### BEEF TENDERLOIN FILET

With blue cheese sauce and accompanied with roasted butter carrot and mushrooms (200 gms)

**\$295**

### STUFFED CHICKEN BREAST

With spinach and goat cheese wrapped in bacon, potatoes and parmesan (200 gm)

**\$245**

### SHRIMP IN ESQUITE AND HERBS

With cheese, cream and purslane (160 gm)

**\$295**

### BAKED PORK RIBS

With passion fruit reduction, purple sweet potato puree and broccoli (320 gm)

**\$225**

### FLANK STEAK MOLCAJETE

Cactus, zucchini, panela cheese and roasted onion served with ranchera sauce and avocado (200 gm)

**\$285**

### SHRIMP WITH WOK VEGETABLES

Scented with fresh ginger and sesame oil (160 gm)

**\$285**

### SEAFOOD LASAGNA

Classic recipe with octopus, shrimp and fish (220 gm)

**\$285**

### FETTUCCINE WITH SHRIMP

Tomato, goat cheese and fresh basil (140 gm)

**\$265**

### LOBSTER WITH ORANGE BUTTER SAUCE

Cherry tomatoes, mashed potato purée and the house special butter sauce (750 gms)

**\$925**

### RIBEYE STEAK WITH BÉARNAISE

Served with braised vegetables (380 gms)

**\$410**

### FISH FILLET WITH MUSHROOMS RAGOUT

Sautéed mushrooms with crustacean's sauce, served with sweet potato purée (190 gms)

**\$295**

### SLOW-COOKED OVEN BAKED BEEF BRISKET

Accompanied with asparagus, cauliflower and green tomato sauce (340 gms)

**\$295**

NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food sensitivities or allergies, we cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Prices and menu items are subject to change without notice. Must be 18 or older to purchase/consume alcohol. All prices are in Mexican Pesos, VAT Included.