

# DINNER

## LET'S START...

Guacamole and Sikil P'ak served with flatbread and chips	\$145 mxn
Zucchini, almonds, ricotta, garlic and caper dressing	\$180 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$180 mxn
Grilled garlic baby squid	\$190 mxn
Tuna tiradito, olive oil and lemon dressing	\$240 mxn

## LET'S KEEP GOING!

Fettuccine pomodoro	\$250 mxn
Shrimp ravioli	\$200 mxn
Quinoa, braised chickpeas, chayote and tomato salad, hummus	\$200 mxn
Add fresh tuna +\$120 mxn or chicken +\$80 mxn	
Seasonal vegetables risotto	\$345 mxn
Roast chicken served with a green salad	\$250 mxn
El Pez burger	\$270 mxn
Grilled octopus , sweet potato chips, aioli	\$380 mxn
Grilled fish fillet and green mojo sauce	\$340 mxn
Grilled Jumbo shrimp	\$500 mxn
Steak frites, mustard alioli and persillade	\$530 mxn
Pressed suckling pig and potato purée	\$450 mxn

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## SIDES

Esquites \$80 mxn | Grilled vegetables \$80 mxn | French fries \$90mxn

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## DESSERTS

Dark chocolate mousse tart, sea salt, olive oil	\$160 mxn
Mango, lemon and vanilla cream pavlova	\$135 mxn
Jericalla and vanilla ice cream	\$135 mxn
Plum clafoutis, cinnamon, streusel, vanilla ice cream	\$160 mxn