

LUNCH

LET'S START..

Guacamole y Sikil P'ak served with flatbread and chips	\$145 mxn
Zucchini, almonds, ricotta, garlic caper dressing	\$180 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$180 mxn

CEVICHE

Tostada / Bowl

Classic ceviche mixto	\$150 / \$250 mxn
Green aguachile shrimp ceviche	\$200 / \$345 mxn
Tuna tartare, burnt habanero mayonnaise, chicharrón, avocado	\$240 mxn

QUESADILLAS

Braised octopus and chicharron	\$230 mxn
Poblano and corn grain	\$180 mxn

TACOS

Served with handmade tortillas

Cauliflower	\$160 mxn
Shrimp	\$210 mxn
Fish	\$200 mxn
Soft shell crab, pickled cauliflower, jicama and apple slaw	\$240 mxn
Beef flank steak, salsa macha, avocado	\$230 mxn

LET'S KEEP GOING!

Fish and chips	\$200 mxn
Quinoa braised chickpeas, chayote and tomato salad, hummus Add fresh tuna + \$120 mxn or chicken + \$80 mxn	
El Pez burger	\$270 mxn
Burrito of braised chicken, black beans and rice chipotle sauce	\$220 mxn
Grilled Octopus, sweet potato chips, aioli	\$380 mxn
Grilled fish fillet green mojo	\$340 mxn
Fettuccine pomodoro	\$250 mxn

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