

DINNER

LET'S START...

Guacamole and Sikil P'ak served with flatbread and chips	\$160 mxn
Zucchini, almonds, ricotta, garlic and caper dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn
Grilled garlic baby squid	\$210 mxn
Tuna tiradito, olive oil and lemon dressing	\$260 mxn

LET'S KEEP GOING!

Fettuccine pomodoro	\$270 mxn
Shrimp ravioli	\$220 mxn
Quinoa, braised chickpeas, chayote and tomato salad, hummus Add fresh tuna +\$120 mxn or chicken +\$80 mxn	\$220 mxn
Seasonal vegetables risotto	\$380 mxn
Roast chicken served with a green salad	\$280 mxn
El Pez burger	\$300 mxn
Grilled octopus , sweet potato chips, aioli	\$420 mxn
Grilled fish fillet and green mojo sauce	\$370 mxn
Grilled Jumbo shrimp	\$550 mxn
Steak frites, mustard alioli and persillade	\$590 mxn
Pressed suckling pig and potato purée	\$490 mxn

SIDES

Esquites \$120 mxn | Grilled vegetables \$100 mxn | French fries \$100mxn

DESSERTS

Dark chocolate mousse tart, sea salt, olive oil	\$180 mxn
Mango, lemon and vanilla cream pavlova	\$150 mxn
Jericalla and vanilla ice cream	\$150 mxn
Plum clafoutis, cinnamon, streusel, vanilla ice cream	\$180 mxn