

LUNCH

LET'S START..

Guacamole y Sikil P'ak served with flatbread and chips	\$160 mxn
Zucchini, almonds, ricotta, garlic caper dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn

CEVICHE

Tostada / Bowl

Classic ceviche mixto	\$170 / \$270 mxn
Green aguachile shrimp ceviche	\$220 / \$380 mxn
Tuna tartare, burnt habanero mayonnaise, chicharrón, avocado	\$260 mxn

QUESADILLAS

Braised octopus and chicharron	\$250 mxn
Poblano and corn grain	\$200 mxn

TACOS

Served with handmade tortillas

Cauliflower	\$180 mxn
Shrimp	\$230 mxn
Fish	\$220 mxn
Soft shell crab, pickled cauliflower, jicama and apple slaw	\$260 mxn
Beef flank steak, salsa macha, avocado	\$250 mxn

LET'S KEEP GOING!

Fish and chips	\$220 mxn
Quinoa, braised chickpeas, chayote and tomato salad, hummus Add fresh tuna + \$130 mxn or chicken + \$90 mxn	\$220 mxn
El Pez burger	\$300 mxn
Burrito of braised chicken, black beans and rice chipotle sauce	\$240 mxn
Grilled Octopus, sweet potato chips, aioli	\$420 mxn
Grilled fish fillet green mojo	\$370 mxn
Fettuccine pomodoro	\$270 mxn

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