

DINNER

LET'S START...

Guacamole and Sikil P'ak y hummus served with flatbread	\$180 mxn
Zucchini, almonds, ricotta, garlic and caper dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn
Grilled garlic baby squid	\$240 mxn
Tuna tiradito, olive oil and lemon dressing	\$270 mxn

LET'S KEEP GOING!

Fettuccine pomodoro	\$270 mxn
Shrimp ravioli	\$290 mxn
Quinoa, braised chickpeas, avocado and tomato salad, hummus Add fresh tuna +\$130 mxn or chicken +\$90 mxn	\$220 mxn
Seasonal vegetable risotto	\$340 mxn
Roast chicken served with a green salad	\$280 mxn
El Pez burger	\$330 mxn
Grilled octopus, sweet potato chips, aioli	\$430 mxn
Grilled fish fillet and green mojo sauce	\$410 mxn
Grilled jumbo shrimp	\$560 mxn
Steak frites, mustard alioli and persillade	\$590 mxn
Pressed suckling pig and potato purée	\$500 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	\$180 mxn
Jericalla and vanilla ice cream	\$180 mxn
Plum clafoutis, cinnamon, streusel, vanilla ice cream	\$180 mxn