

# LUNCH

## LET'S START..

Guacamole, Sikil P'ak and hummus served with flatbread	\$180 mxn
Zucchini, almonds, ricotta, garlic caper dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn

### CEVICHE

#### Tostada / Bowl

Classic ceviche mixto	\$190 / \$280 mxn
Green aguachile shrimp ceviche	\$240 / \$360 mxn
Tuna tartare, burnt habanero mayonnaise, chicharrón, avocado	\$260 mxn

### QUESADILLAS

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

### TACOS

#### Served with handmade tortillas

Cauliflower, salsa mexicana, avocado mousse	\$190 mxn
Battered shrimp, avocado, coleslaw	\$240 mxn
Battered fish, avocado, coleslaw	\$230 mxn
Soft shell crab, pickled cauliflower, jicama and apple slaw	\$250 mxn
Beef flank steak, salsa macha, avocado	\$240 mxn

## LET'S KEEP GOING!

Fish and chips	\$290 mxn
Quinoa, braised chickpeas, avocado and tomato salad, hummus Add fresh tuna + \$130 mxn or chicken + \$90 mxn	\$220 mxn
El Pez burger	\$330 mxn
Burrito of braised chicken, black beans and rice chipotle sauce	\$250 mxn
Grilled Octopus, sweet potato chips, aioli	\$420 mxn
Grilled fish fillet green mojo	\$390 mxn
Fettuccine pomodoro	\$270 mxn

### 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