

DINNER

LET'S START...

Guacamole and Sikil P'ak y hummus served with flatbread	\$190 mxn
Cucumber salad, tzatziki, green leaves, shrimp paste dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn
Grilled garlic baby squid	\$240 mxn
Yellowfin tuna tiradito, salsa mexicana, avocado	\$270 mxn

LET'S KEEP GOING!

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
Chicken breast, green salad, spinach cream	\$280 mxn
El Pez burger	\$330 mxn
Grilled octopus, sweet potato chips, aioli	\$480 mxn
Tikin xic style fish, xnipec sauce, red rice	\$410 mxn
Grilled jumbo shrimp	\$560 mxn
New York steak frites, mustard aioli, persillade	\$610 mxn
Pressed suckling pig and potato purée	\$500 mxn
Whole fried fish, coleslaw, coriander leaves and green lemon	\$950 mxn
Whole grilled fish zarandeado, black beans, handmade tortillas	\$980 mxn

SIDES

Esquites \$120 mxn | Grilled vegetables \$100 mxn | French fries \$100mxn
Red mexican rice \$90 mxn | Mashed potato pure \$100 mxn | Green salad \$100 mxn

DESSERTS

Dark chocolate mousse tart, sea salt, olive oil	\$190 mxn
Mango, lemon and vanilla cream pavlova	\$190 mxn
Jericalla and vanilla ice cream	\$190 mxn
Churros, cinnamon streusel, cajeta ice cream	\$190 mxn