

LUNCH

LET'S START...

Guacamole, Sikil P'ak and hummus served with flatbread	\$190 mxn
Cucumber salad, tzatziki, green leaves, shrimp paste dressing	\$200 mxn
Zucchini, almonds, ricotta, garlic caper dressing	\$200 mxn
Roasted beet salad, hazelnuts, goat cheese, citrus	\$200 mxn

CEVICHES

Tostada / Bowl

Mixed classic ceviche	\$230 / \$340 mxn
Green aguachile shrimp ceviche	\$240 / \$360 mxn
Mixed chiltepin aguachile, scallops, shrimps and fish	\$250 / \$370 mxn
Yellowfin tuna tiradito, salsa mexicana, avocado	\$260 mxn

TACOS

Served with handmade tortillas

Cauliflower, salsa mexicana, avocado mousse	\$200 mxn
Battered shrimp, avocado, coleslaw	\$250 mxn
Battered fish, avocado, coleslaw	\$240 mxn
New York steak, salsa macha, avocado	\$270 mxn

QUESADILLAS

Grilled shrimp quesadilla \$240 mxn | Poblano and corn \$200 mxn | Braised octopus and chicharron \$250 mxn

LET'S KEEP GOING!

Fish and chips	\$300 mxn
Quinoa, braised chickpeas, avocado, 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, rice chipotle sauce	\$250 mxn
Grilled octopus, sweet potato chips, aioli	\$480 mxn
Tikin xic style fish, xnipec sauce, red rice	\$410 mxn
Shrimps a la diablo, rice and handmade tortillas	\$550 mxn
Whole fried fish, coleslaw, coriander leaves, 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	Jericalla and vanilla ice cream
Mango, lemon and vanilla cream pavlova	Churros, cinnamon streusel, cajeta ice cream