

# DINNER

## LET'S START...

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Guacamole, sikil p'ak, hummus, flatbread	\$200
Cucumber salad, tzatziki, green leaves, shrimp paste dressing	\$220
Roasted beet salad, hazelnuts, goat cheese, citrus	\$220
Grilled garlic baby squid	\$250
Yellowfin tuna tiradito, pico de gallo, avocado	\$270

## LET'S KEEP GOING!

Shrimp ravioli	\$360
Quinoa, braised chickpeas, avocado, tomato salad, hummus Add fresh tuna +\$130 or chicken +\$90	\$230
Seasonal vegetable risotto	\$340
Chicken breast, green salad, spinach cream	\$380
El Pez burger	\$330
Grilled octopus, sweet potato chips, aioli	\$580
Tikin xic style fish, xnipec sauce, red rice	\$430
Grilled jumbo shrimp	\$560
New York steak frites, mustard aioli, persillade	\$630
Pressed suckling pig, potato purée	\$500
Whole fried fish, coleslaw, coriander leaves, lemon	\$950
Whole grilled fish zarandeado, black beans, handmade tortillas	\$980

## SIDES

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

## DESSERTS

\$200

Dark chocolate mousse tart, hazelnut, sea salt  
Jericalla, vanilla ice cream  
Mango, lemon & vanilla cream pavlova  
Churros, cinnamon streusel, cajeta ice cream