

STARTERS

HOUSE GUACAMOLE  
Fresh guacamole with Mexican salsa and corn tostadas.

\$290

BEEF TENDERLOIN CARPACCIO
Tortilla ash crust, truffled caper dressing, arugula, pickled red onion and Ramonetti cheese.

\$310

SPICED BBQ MEATBALLS 
Served in smoked ranch sauce with mint and parsley.

\$250

BEEF TARTARE
Anchovies, lemon, pickled chili, kalamata olives, and sourdough bread.

\$350

KEFTA KEBAB
Tahini with Eureka lemon, pickles, spiced raita, and chapati bread.

\$390

LOBSTER & OCTOPUS ROLL
Dried chili mayonnaise, black tobiko, chives and sprouts.

\$390

TRADITIONAL SPICY GALEANA POTATOES 
With jocoque, za'atar, and yellow lime

\$250

HUMMUS Y SIKIL PAK
Served with pita bread and tlayudas.

\$250

TUNA RAW (180 g) 
Mayonnaise foam with spicy ponzu, lime zest, crispy shallots and corn tostadas.

\$390

KAMPACHI SASHIMI
Manzano chili and yellow chilhuacle aguachile, roasted onion, grapefruit and avocado.

\$390

GRILLED OYSTERS (6 PCS)
Nayarit-style dried chili salsa, avocado, lime, olive oil and mustard greens.

\$450

GRILLED QUEEN CLAMS (3 PCS)
Ocotingo cheese, "La Ramos" crispy pork rinds, green salsa and flour tortillas.

\$490

SOFT-SHELL CRAB TACOS (3 PCS)
Dried chili mayonnaise, guacamole and Mexican salsa with mango.

\$450



TOMATO SALAD
Assorted tomatoes, goat cheese stuffed with caramelized onion, orange, mango, fennel and cherry vinaigrette.

\$310

SMOKED BABY ROMAINE LETTUCE 
Shakshouka, stracciatella, crispy shallots and sesame oil.

\$250

 Vegetarian

 Spicy

 Regional speciality

 Premium

VEGETARIAN



CRISPY NORI TACOS

Filled with tzatziki, fried eggplant, unagi sauce, sesame seeds, scallions and lime zest.

\$280



ROASTED BROCCOLI

Served with mashed potatoes, almond cheese and Veracruz-style "vizcaína" sauce.

\$380



GRILLED ARTICHOKE

Marinated with gremolata, served with sesame-honey dressing and vegan potato-sriracha mayo.

\$360



VEGETARIAN "CAZÓN BREAD"

Layers of tortilla, refried beans and vegetable hash, topped with avocado and pickled red onion, served over a Campeche-style chiltomate sauce.

\$280



CHARCOAL-ROASTED YELLOW SWEET POTATO

Served with black mole, seasonal vegetables, avocado and mixed greens.

\$320



VEGETARIAN BURGER

Beyond meat, fried cauliflower, hibiscus-chipotle glaze, vegan ranch dressing and house pickles; served with za'atar fries.

\$460



MAINS

GRILLED BONE MARROW NOODLES



\$520

With garlic shrimp and dried beef, served with bean salad and flour tortillas.

SURF & TURF (350 g)

Braised short rib and jumbo shrimp with Spanish cheese and smoked dried chili hollandaise.

RACK OF LAMB (400 g)

Spiced molasses glaze, truffled sweet potato puree and green beans with sherry vinaigrette.

DUCK CONFIT (200 g)

With beans and roasted seasonal vegetables.

TOTOABA MEXTLAPIQUE (200 g)



\$665

Tikin xic style green sauce, beans, fresh salad and plantain puree with cacao nibs.

SEA BASS FILLET (200 g)

\$465

Creamy squash with chilaca chile, roasted tomato, corn, epazote and double-cream cheese.

LOBSTER TAIL (350 g)

\$1295

Roasted corn purée, tomatillo salad with piloncillo and chipotle, Oaxaca cheese and crispy plantain.

GRILLED OCTOPUS (230 g)

\$465

With muhammara sauce, chives and vegetable chips.

MUSSELS IN SHERRY (300 g)

\$405

With black chorizo, crispy octopus and roasted potatoes.

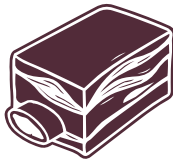
PAPPARDELLE WITH SHRIMP (200 g)

\$395

Shrimp in beurre blanc, crispy soft-shell crab, curry, spring onion, fresh herbs and ikura.



STEAKS

 PORTERHOUSE HIGH CHOICE 800 g  \$1,445	 CHUCK EYE STEAK 500 g  \$1,145	 NEW YORK HIGH CHOICE 500 g  \$1,100	 RIB EYE HIGH CHOICE 500 g  \$1,100
 BEEF FILLET HIGH CHOICE 300 g  \$745	 BONE-IN TENDERLOIN 500 g  \$945	 BRAISED SHORT RIB 350 g  \$795	

SPECIAL SELECTION

 RIB EYE WAGYU 500 g  \$3,900	 NEW YORK WAGYU 500 g  \$3,900	 ARRACHERA WAGYU 500 g  \$3,300
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SIDES

 POTATO & SWEET POTATO MILLE-FEUILLE Crispy layers of potato and sweet potato. \$260	 MASHED POTATOES WITH CHEESE Creamy mashed potatoes with panela cheese. \$190	 ROASTED LEEKS Soft, lightly caramelized roasted leeks. \$210	 ROASTED CORN WITH BUTTER Grilled corn with butter. \$295
 VESUVIO-STYLE VEGETABLES Roasted vegetables with spices and olive oil. \$190	 CREAMY SPINACH WITH POBLANO CHILI Creamy spinach with a touch of poblano pepper. \$260	 REFRIED BEANS WITH RAMOS PORK CRACKLING \$260	

DESSERTS

DELUXE MORTGAGED HILL

Baked meringue, pistachio-almond brownie, Montemorelos orange cream and caramel chantilly.

FORTUNE ALFAJORES

Trio of alfajores inspired by Monopoly pieces with whiskey-honey ganache, "glorias" dulce and orange ganache.

FINCA DE CABRA Y FORTUNA

Goat cheese cheesecake on cinnamon cookie base with passion fruit cream and torched Swiss meringue.

\$280

HIGH STAKES CROISSANT

Croissant bread pudding with cinnamon and double chocolate, griddled and served with brown butter gelato and bourbon pecans.

\$250

\$280

BANANA LUXURY 🍌

Banana mostachón with a crisp base, caramelized banana, sweet mascarpone cream and dulce de leche crémeux.

\$280

\$360

