



Cold Appetizers

CEVICHE DE LA PASIÓN

Perfect combination of sea, octopus, shrimp and tropical fruits, bathed in jackfruit tiger milk avocado hand fan and coriander leaves

TAQUITOS DE TZIC DE CANGREJO

Soft crab meat, bathed in a special regional marinade, wrapped in a jicama tortilla

TOSTADAS DE SALPICÓN DE CASTACÁN

Crispy pork skin, marinated with lemon, red onion, cilantro and tomato, served on a crispy corn

LAMINILLAS DE RES CON CHILE AJO ROJO

Slices of grilled beef fillet, sprinkled with a red habanero confit and micro salad with lemoneta dressing

Soups & Cremes

POZOLE ROJO

Traditional from Jalisco, hominy in a perfect balance of garlic guajillo chili, grilled onion and pork garnished with radish, lettuce and avocado

CREMA DE HOJA SANTA

Smooth mexican pepper leaf (hoja santa) cream with aniseed flavor garnished with crispy wheat, goat cheese kisses and roasted asparagus

TACOS

QUESABIRRIAS

Classic street dish made from slow cooked beef in chili broth served inside a flour tortilla and melted cheese

TACOS DE PESCADO ESTILO BAJA

Catch of the day covered with a fine batter, cooked in deep frying, placed in a soft corn tortilla, chipotle aioli and coleslaw topping with tamarind sauce

Hot Appetizers

TAMAL DECONSTRUIDO

Preparation of corn flour dough, wrapped in corn husks and slow steam cooking, placed over a poblano chili sauce

MINI TLACOYO DE QUESO DE CABRA

Thick corn dough tortilla stuffed with goat s cheese, spread with 3 chili sauce, with mini nopal salad marinated in red wine vinaigrette

TOSTADAS DE TINGA DE MARLÍN

Stewed smoked marlin, in fine spiced tomato sauce, with a touch of cinnamon, cumin, bay leaf and smoked chipotle chili

ESQUITES CON TUÉTANO

Corn kernels scented with epazote, accompanied by mayonnaise, cheese and a grill marrow

Salads

1000 HOJAS DE BETABEL

Fine sílices of roasted beets, scented with orange liqueur, intertwined with cream cheese, with garlic and caramelized onions

ENSALADA LOL-BÉ

Mix of lettuce soaked in simple vinaigrette with pearls of goat cheese, sesame praline, apple slices and beet dressing

ENSALADA YA'AX

Perfect combination of green leaves on a soft ball tomato bed, bathed with honey vinaigrette and sprinkled with goat cheese and local green seed

TACOS DE POC-CHUC

Grilled pork steak marinated in traditional spices of this region (recado blanco) base of garlic, white onion and citrus accompanied by green micro salad and spicy tomato sauce





Main Dishes

RES AL MEZCAL

Smooth grill-sealed beef fillet served with fine mezcal sauce garnished with creamy of nopal

FAJITAS

Thin strips of chicken and grilled flank steak accompanied with grilled panela cheese, guacamole and refried beans

PERNIL DE POLLO EN MOLE

Chicken leg and thigh, topped with fine traditional poblano chili sauce, sprinkled with toasted white sesame seeds and garnished with Mexican rice

DESEO MAYA

Chicken breast stuffed with Mexican pepper leaf, carrot slices, zucchini and cream cheese, wrapped in puff pastry and bathed in mango and ginger sauce

ENCHILADAS DE MOLE

Chicken breast wrapped in a corn tortilla, bathed in a fine traditional sauce based on chiles, spices and chocolate (mole poblano), sprinkled with toasted white sesame seeds and garnished with Mexican rice

ROBALO EN COSTRA DE PEPITA CON PIPÍAN VERDE

Sea bass fillet in green pumpkin pip crust, on a fine pipian sauce, accompanied by micro arugula salad and lemoneta vinaigrette

XCATIC RELLENO DE VARIEDAD

Firewood blackened banana pepper, stuffed with shrimp and pork, red onion and coriander on a fine sauce of local cheeses

MOLCAJETE DE PULPO

Soft octopus, accompanied by cactus, cambay onion, chorizo and grilled cheese, inside a stone mortar and roasted sauce

COCHINITA PIBIL

Typical slow-cooked regional dish based on pork marinated in sour orange with axiote and spices garnished with x-nipec sauce

Desserts

PASTELITO DE CAFECITO DE OLLA

Sweet soft cookie hydrated with traditional Mexican pot coffee with creamy cheese, berries and crispy cocoa

PASTEL DE MANZANA Y CHOCOLATE

Apples fused with dark chocolate and served with artisanal vanilla ice cream

TARTA DE ALMENDRAS

Fine sweet tart crust stuffed with almonds and red fruit sorbete on top

CREMITA DE ROMPOPE

Creamy vanilla and eggnog with a thin layer of caramelized muscovado sugar

