

appetizers

GRILLED SCALLOPS

With lemon grass, saffron and iberian ham
285

MEZCAL MARINATED WATERMELON (V, N)

*Watermelon, smoked goat cheese, caramelized
walnut praline and yogurt dressing*
230

GRILLED OCTOPUS

*Marinated with chimichurri and “zarandeado” chili,
idaho potato relish, garlic confit and lemon*
280

**MUSSELS CASSEROLE OF
THE GRANDMA GERMAINE**

*Baked mussels with white wine, shallots, parsley,
butter and sour cream*
240

TUNA TOSTADAS

*Chilli serrano, costeño dressing,
creamy avocado and fleur de sel*
180

PEPPER CRUSTED CARPACCIO

*Black Angus, parsley and cheese lavosh crackers,
baby lettuce heart and fleur de sel*
320

**GIOSAS WITH DUXELLE
OF WILD MUSHROOMS (V)**

Spinach risotto and three textures tomato
260

BEET AND ROASTED PINEAPPLE (V)

with avocado, baby spinach and orange dressing
155

V = VEGETARIAN
N = NUTS
G = GLUTEN FREE

salads

CARIBBEAN SPINY LOBSTER SALAD (N)

*Jicama vermicelli and granny smith apple caramelized
hazelnut praline, orange vinaigrette*
580

CUCUMBER “PIPIRRANA” (V)

*Tuna, tomato, roasted peppers, baby spinach,
Brazilian heart of palm and seed mustard
citrus vinaigrette*
210

JICAMA TACOS (N)

*With organic lettuces, sesame oil, soy sauce,
sweet corn and toasted pine nuts*
170

**ORGANIC LETTUCES AND BABY CORN SALAD
(N)**

Apple and jicama slices with sesame and soya
170

soups and rice

CARIBBEAN CLAM CHOWDER

Clams, crispy garlic, snap peas and potato
180

CREAM OF BUTTERNUT SQUASH SOUP (V)

Porcini mushroom gyoza, kalamata olive crumble
195

TUMBADA STYLE RICE FROM ALVARADO

*Fresh grouper, mussels, shrimp and scallops
with a touch of chipotle*
320

main courses

HERB BUTTER SALMON

Creamy polenta, green tomato, cherry tomato and mango
470

NAGE POACHED RED SNAPPER

Native achiote, lemon and rustic potato with olive
395

GRILLED SHRIMP

Recado branco, asparagus and lemon
505

FREE-RANGE CHICKEN BREAST

*Artichokes, saffron emulsion and
creamy sweet potato puree*
355

TORTIGLIONE WITH TOMATO AND ARBOL CHILI (V)

Cherry, green and saladet tomatoes, with extra virgin oil
320

**HUITLACOCHÉ, CHAYA AND RED
ONION EMPANADAS (V)**

Green sauce, avocado and coriander
320

CARIBBEAN SPINY LOBSTER WITH LEMON BUTTER

Mushrooms, smoked onion and asparagus
1,300

SPINACH RAVIOLI WITH MASCARPONE (V)

Spinach, shallots and tomato and basil
350

PAN-FRIED DUCK MAGRET

*Sautéed cambay potatoes with butter and rosemary,
and apple compote*
455

PEPPER CRUSTED ANGUS BEEF TENDERLOIN

Brava style potato from Saltillo, snap peas and sprouts
550

TLAYUDAS WITH BEANS

*Avocado, chickpea and roasted portobello
served with pico de gallo sauce and molcajete*
280