

VEGETARIAN

CHICHARRONES FROM
LA HABANA

(V)

Banana crispy tostones, with pink salt
and served with yuca creamy
and cabbage
180

GREEN APPLE AND
POTATO SOUP

(V / G / N)

With roasted guava, green beans
and fried sweet potato
185

LETTUCE TACOS

(G, V)

Filled with black beans, rice with
coconut, peppers julianas, carrot and
avocado slices.
170

BONIATO AND CHICKPEA

(V)

Roasted eggplant, sweet potato.
mashed winter melon,
boiled chickpeas
260

LATIN HUMMUS

(G, V)

With yellow sweet potato and cooked
chickpea, served with oaxaqueño white
corn tlayudas and extra virgin olive oil
180

GRANDMA'S PIPIAN

(V)

Green mole with pumpkin seed, smoked
and roasted vegetables with mezquite
served with white rice
280



GÜISQUIL CHAYOTE SALAD
(V / G)

Grilled local squash, cacahuazintle tender corn, corn leaf powder, chayote and semi-cured goat cheese
255

SALADS

CHAK-MOTS Y RAIZ
DE APIO

Roasted beetroots salad, duo of celery-turnip and beet, fresh burrata cheese, sprouted lentil and caramelized sunflower seeds
320

FIREWOOD GRILLED
PAGUAS SALAD
(V / G)

Mix of Mesoamerican firewood grilled avocado, toasted pumpkin seeds, Nicaraguan red beans, fresh herbs, pickled papaya pickled with smoked lemon vinaigrette
295

MEATS

BEEF PACHAMANCA
(G)

Typical Peruvian stew cooked in clay pot on hot stones with broad beans, sweet corn, yellow sweet potatoes and potato, burned corn cream and salad
645

PRIME BEEF FILLET

Creamy bean, served with Mexican sausage from Valladolid, corn dough joroches, cheese and craft sour cream
1055

LAMB
(N)

Marinated and stewed with cachaça, served on coconut milk rise and toasted acaju
840

BAKED PORK BELLY

With pickled smoked guava, pasilla and chipotle dry pepper, tamalito of chipilin Mexican leave with tender cactus leaves and fresh quelites salad
550

STARTERS

STUFFED POBLANO PEPPER
(N / G)

With Chihuahua cheese and shrimp Vizcaina Mexican style stew, nogada macadamia sauce and pickled cactus pear
320

ROASTED MARROW FROM
THE MARKET

Accompanying of crunchy pork rind, homemade fresh cheese with pumpkin flower and epazote, maguay worms salt and blue corn tortillas
325

SALMON TROUT
(G)

Salmon trout cured with Toluqueño corn, creamy lime and avocado, burned habanero pepper oil, Yucatan peninsula green cherry tomato and fresh epazote leaves
350

POULTRY

TURKEY BREAST
(G)

Slow cooking on Oaxaca black mole, bay beans, baked plantain and green rice of coriander and epazote
310

MANCHAMANTELES
DUCK BREAST
(N)

Grilled duck breast, corn chochoyones, mole manchamanteles from Oaxaca, roasted pineapple, fried plantain banana, jicama and apple
560

PERUVIAN HUANCAÍNA
OCTOPUS
(N)

Slow cooked octopus in traditional Huancaína sauce, yellow sweet potato, roasted peanuts, criolla sauce and “cancha” popcorn
360

TRADITIONAL PERUVIAN
CEVICHE
(G)

Fresh fish with leche de tigre, Peruvian fried corn, chips of plantain and soft yellow sweet potato
350

SOUTH AMERICA TRIO OF
EMPANADAS

Venezuelan corn tortilla stuffed with beef stew, Veracruz empanada with plantain banana and Oaxaca cheese and spinach, onion, tomato cherry Argentinian empanada
315

HERVIDO DE GALLINA
(G)

Venezuelan stewing hen with chickpeas, potatoes, carrots, green beans and rice
310

SOUPS

CUBAN CRUSTACEAN
SOUP
(G)

Crustacean broth, soft shell crab, shrimp, spiny lobster, banana tartar, broad beans and potato
380

SHRIMP BOBO

Brazilian, wild yucca soup with prawn, perfumed with coconut, turmeric and ginger
290

YELLOW SOUP
(V / G / N)

Heart of palm soup with fresh coconut water, tapioca pearl with passion fruit and toasted cashew nuts
250

AYAMPACO
(G)

Catch of the day wrapped in banana leaf, purple bananas, tomatoes, onion and steamed rice garnish
420

FISH

LOCAL CATCH OF THE
MONASTERY
(G)

On cider vinegar brine and sea salt, served with pickle vegetables, roasted black tomato and lacto-aioli with oregano and cumin
440

TIKINXIC

Marinated hogfish with anato Yucatan seed sauce, roasted peppers, orange and red onion
440