



Cenas / Dinner

Entradas / Appetizer

HUMMUS - \$250 mx

Tradicional hummus de garbanzo servido con aceitunas negras y chips de camote y platano

Traditional chickpea hummus served with black olives and plantain and sweet potatoe chips

AGUACATE ASADO / GRILLED AVOCADO - \$180 mx

Aguacate al grill con aceite de romero y ajo, queso panela asado, con espinaca baby y semillas tostadas

Grilled avocado with Rosemary and garlic oil, grilled panela cheese, served with spinach salad and toasted seeds.

MINI MOLLETES / BEANS MOLLETES - \$180 mx

Molletes con pan de masa madre, queso gratinado, pico de gallo y salsa taquera

fried beans served on sourdough bread, gratin cheese, pico de gallo and red sauce

VERDURAS A LA MANTEQUILLA Y AJO / GARLIC BUTTERED VEGGIES - \$150 mx

Verduras asadas con mantequilla y ajo (brócoli, coliflor, cebolla, zanahoria y calabaza italiana)

Grilled garlic buttered veggies (broccoli, cauliflower, onion, carrot and zucchini)

Ensaladas / Salads

ENSALADA DE QUINOA / QUINOA SALAD - \$250 mx

Quinoa, sandia asada, espinaca, menta, queso de cabra, pepita asada, nuez y aderezo de jamaica.

Quinoa, grilled watermelon, spinach, mint, goat chesse, grilled seed, nut and hibiscus dressing.

ENSALADA CARIBEÑA / CARIBBEAN SALAD - \$250 mx

Mix de lechugas, piña asada, naranja, pollo a la plancha, cacahuates, coco rayado, rabano y aderezo de mango.

lettuce mix, grilled pineapple. orange, grilled chicken, nuts, coconut, radish and mango dressing.

Fuertes / Mains

MIX DE FLAUTAS / MEXICAN FLAUTAS - \$250 mx

Pollo, res, papa y queso, acompañadas de hojas verdes, jitomate, cebolla, crema, queso y salsa macha

Fried tortilla stuffed with chicken, beef, potato and cheese, served with green sprouts, tomato, onion, sour cream cheese and peanuts salsa macha

QUESADILLA RUSTICAS / MEXICAN QUESADILLAS (3 PZA) - \$250 mx

tortilla de maiz hecha a mano, queso oaxaca, rellenas de tinga de pollo, champiñones al ajillo y rajas con crema

handmade corn tortillas, oaxaca cheese stuffed with chicken, mushrooms and poblano pepper with sour cream

FETUCCINNI A LA MANTEQUILLA MACHA / FETUCCINI WITH MACHA BUTTER

Fetuccini con mantequilla de salsa macha, tomate cherry y perejil

Fetuccini with macha butter, tomatoe cherry and parsley

OPCIONES: VEGETARIANO \$180-POLLO \$210-CAMARONES \$250

OPTIONS: VEGGIE \$180-CHICKEN \$210-SHRIMP \$250



Fuertes / Mains

FILETE DE PESCADO ZARANDEADO / GRILLED FISH FILLET - \$290 mx

Filete marinado al grill acompañado con arroz con chile poblano, ensalada verde y chips de platano

Marinated grilled fish served with rice, green salad and platin chips

POLLO AL GRILL / GRILLED CHICKEN - \$290 mx

Pechuga de pollo asado marinada con citricos, acompañado de ensalada verde y papas gajo.

Marinated grilled chicken served with green salad and wedges potatoes

PULPO CHAMUSCADO / SCORCHED OCTOPUS - \$350 mx

Pulpo marinado asado, acompañado de puré rústico de papa y salsa de longaniza de Valladolid

Marinated octopus grilled with dry chiles, served with rustic mashed potatoes and Valladolid sausage sauce

NEW YORK AL GRILL / GRILLED NEW YORK - \$410 mx

Corte New York acompañado de pimientos, cebolla, calabaza y papas asadas

New York served with grilled green and red peppers, onion, zucchini and potatoes

PLATÓN DE CAMARONES AL GRILL / GRILLED SHRIMP PLATE - \$390 mx

Camarones a la talla, acompañados de guacamole, pico de gallo con piña y chips de papa

Grilled marinated shrimp served with guacamole, pineapple "pico de gallo" and potato chips

Postres / Dessert

CHURROS / \$150 mx

BROWNIE CON HELADO / BROWNIE WITH ICE CREAM \$150 MX

PAY DE QUESO / CHEESE CAKE \$150 MX

HELADO (3 Bolitas) / ICE CREAM (3 scoop) \$180 MX

Chocolate, coco/coconut, o vainilla

CROISSANT DULCE / SWEET CROISSANT \$120 mx

Relleno con nutella, queso crema, platano, nuez, mermelada de piña casera y frutos rojos.

Nutella, cream cheese, banana, walnut, homemade pineapple jam and berries.

Todos nuestros precios son en pesos mexicanos e incluyen iva.

All our prices are in Mexican pesos and include taxes.