



Cenas / Dinner

Entradas / Appetizer

HUMMUS - \$300 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 - \$280 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 - \$280 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 - \$300 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 - \$300 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 - \$300 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 - \$360 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) - \$360 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

HAMBURGUESA VEGETARIANA / VEGGIE BURGER - \$280 mx

Mezcla de zanahoria, calabaza y cebolla servido con aguacate, lechuga, queso, mayonesa y papas gajo
grilled carrot, zucchini and onion served with avocado, lettuce, cheese, mayo and wedges potatoes

FETUCCINI 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 - \$390 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

PULPO CHAMUSCADO / SCORCHED OCTOPUS - \$550 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 - \$590 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 - \$550 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 potatoe chips

Postres / Desserts

FLAN NAPOLITANO / CREME CARAMEL - \$190 mx

PAN DE ELOTE CREMOSO / SWEET CORNBREAD - \$190 mx

BROWNIE DE CHOCOLATE / CHOCOLATE BROWNIE - \$180 mx

CHURROS - \$170 mx

Todos nuestros precios son en pesos mexicanos e incluyen iva.

All our prices are in mexican pesos and includes taxes.