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## STARTERS

<b>TRADITIONAL GUACAMOLE</b>	\$68
<i>Fresh avocado, tomato, onion, serrano chile</i>	
<b>QUESADILLAS (ORDER OF THREE)</b>	\$87
<i>Your choice of: huitlacoche (corn truffle), rajás, chicken tinga or beef stew</i>	
<b>SOPEs (ORDER OF THREE)</b>	\$87
<i>Your choice of: huitlacoche (corn truffle), rajás, chicken tinga or beef stew</i>	
<b>QUESO FUNDIDO</b>	\$93
<i>Your choice of: natural, with mushrooms or with chorizo</i>	
<b>FISH CEVICHE</b>	\$115
<i>Coyote style</i>	
<b>AGUACHILE</b>	\$105
<i>Shrimp seasoned with lemon and coriander, serrano chile, carrot, cucumber, tomato, avocado and onion</i>	
<b>SHRIMP COCKTAIL</b>	\$105
<i>Traditional cocktail sauce with shrimp and Mexican sauce</i>	
<b>PLATON MEXICANO (FOR TWO)</b>	\$225
<i>2 huitlacoche crepes, 3 mixed quesadillas, 3 mixed sopes</i>	
<b>FISH TACOS</b>	\$118
<i>Ensenada style with coleslaw and chipotle aioli</i>	
<b>ARRACHERA TACOS</b>	\$125
<i>Skirt steak served with guacamole, coriander and onion</i>	
<b>VEGETARIAN TACOS</b>	\$100
<i>Sweet potatoes, zucchini, corn, poblano chile and panela cheese</i>	

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## SALADS

<b>PEAR SALAD</b>	\$90
<i>Mixed lettuce and spinach, sweet pear, hibiscus flower vinaigrette and goat cheese</i>	
<b>HOUSE SALAD</b>	\$90
<i>Mixed lettuce, tomato, corn, almonds, pepita seeds, beans, black olives, cranberries, Oaxaca cheese with roasted garlic and cotija cheese dressing</i>	
<b>SALPICÓN DE ARRACHERA</b>	\$140
<i>Skirt Angus strips, mixed lettuce, tomato, carrot, mushrooms, pickled jalapeños, tortilla chips and guacamole</i>	

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## SOUPS

<b>TORTILLA SOUP</b>	\$68
<i>Tortilla chips, Oaxaca cheese, fresh cream and pasilla chile</i>	
<b>CREAM OF CORN</b>	\$68
<i>Served with a huitlacoche dumpling and poblano chile oil</i>	
<b>CHICKEN SOUP</b>	\$68
<i>Shredded chicken, rice, avocado, coriander, onion, and serrano chile</i>	

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## MAIN COURSES

<b>TAMALES OAXAQUEÑOS (ORDER OF THREE)</b>	\$108
<i>Green sauce chicken, mole poblano chicken, cheese with rajás</i>	
<b>SEAFOOD CREPES</b>	\$150
<i>Three crepes filled with fish, shrimp and corn, bathed in pumpkin flower sauce</i>	
<b>CHICKEN ENCHILADAS</b>	\$130
<i>With red or green sauce, Cotija cheese, lettuce and fresh cream</i>	
<b>ENFRIJOLADAS</b>	\$135
<i>Shredded chicken wrapped in corn tortilla, bathed in bean sauce, served with chorizo, cheese and cream</i>	
<b>CHILE RELLENO</b>	\$125
<i>Peppers stuffed with cheese bathed with red and green sauce</i>	
<b>MARINATED PORK</b>	\$145
<i>Served with grilled cactus, onion, chorizo and panela cheese, güero chiles and guacamole</i>	
<b>COCHINITA PIBIL</b>	\$154
<i>Typical from Yucatan, pork, achiote, sour orange and onions wrapped in banana leaves, served with tortillas, rice and beans</i>	
<b>MOLE POBLANO</b>	\$154
<i>Chicken leg and thigh, served with rice and beans</i>	
<b>HUITLACOCHÉ CREPES</b>	\$156
<i>Corn truffle crepes bathed with poblano chile sauce</i>	
<b>SPECIAL CHICKEN</b>	\$225
<i>Chicken breast stuffed with mushrooms and cheese, topped with poblano chile sauce, served with mashed potatoes and rajás</i>	
<b>MEXICAN SPECIAL</b>	\$240
<i>Skirt steak Angus 200 g, two chicken enchiladas bathed in green and red sauce, served with rice, beans and guacamole bañadas en salsa verde y roja, arroz, frijol y guacamole</i>	

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## MEAT

<b>ARRACHERA ANGUS</b>	\$250
<i>Skirt steak served with guacamole, panela cheese, rice and refried beans</i>	
<b>ANGUS BEEF STEAK</b>	\$270
<i>Topped with chocolate sauce with grilled vegetables, mashed potatoes and sweet potatoes</i>	
<b>TAMPIQUEÑA STYLE BEEF TENDERLOIN</b>	\$270
<i>Served with cheese enchilada with mole poblano, rajás, guacamole, rice and beans</i>	
<b>RIB EYE (10 oz)</b>	\$270
<i>Served with sliced potato, corn and chiles toreados</i>	

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## CATCH OF THE DAY

<b>VERACRUZANA STYLE FISH (500 g)</b>	\$240
<i>Fried fish fillet with capers, green olives, peppers, güero chiles and onions in a tomato sauce</i>	
<b>EMPAPELADO FISH (500 g)</b>	\$240
<i>Baked fish fillet wrapped in banana leaves stuffed with zucchini, carrots, mushrooms, tomato, onion, coriander and a touch of rosemary and thyme</i>	
<b>FISH A LA PLANTAIN</b>	\$240
<i>Fish fillet with a plantain crust, served over banana purée croquettes and tomatillo sauce</i>	
<b>FISH FILLET "A LA TALLA"</b>	\$240
<i>Fish fillet marinate with chile guajillo, served with buttered vegetables and rice with a touch of mustard</i>	

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## DESSERT

<b>FLAN</b>	\$65
<b>CHURROS</b>	\$65
<b>TRES LECHEs CAKE</b>	\$65

Prices in Mexican Pesos | Add 16% Tax | Gratuity Not Included

Own fish preparation \$200 MXN per person

\$200 MXN corkage on 750ml wine bottles, limit 2 bottles