



Appetizers

KALE SALAD Butternut Pumpkin Vinaigrette Based with Banana Vinegar, Figs Cured with Mezcal Dried Green Apple, Crispy Bacon and "Corazon de Mantequilla" Cheese	370
BAKED BEETROOT Beet Slices, Hibiscus Flower and Dark Caramel Vinaigrette Fried Beetroot Leaves and Homemade Almond Cheese	380
SOFT SHELL CRAB  Blue Crab in Tempura with Recado Blanco Sauce, Served with Handmade Tortilla Lentil Stew, Fresh Seasonal Salad, Red Raw Sauce	490
BOCOLES Yellow Corn Dough with Duck Lard, Raw Green Tomatoes Sauce Duck Confit, Pickled Red Onion with Cured Cactus, Creole Cilantro	450
ROASTED TOMATO CREAM Sautéed Pumpkin with Confit Tomato, Pumpkin Seed and Baby Corn Dry Valladolid Longaniza and Cotija Cheese Foam	320
MAYAN OCTOPUS Braised Octopus, Mashed Potatoes, Recado Negro Sauce Xnipec Sauce with Pickled Radish and Baby Corn	695
MANCHAMANTEL Pan Seared Foie Gras, Mole Manchamanteles, Fried Plantain Molotes with Ramonetti Cheese, Sautéed Lemon Grasshoppers	710
BEEF MARROW WITH ESCAMOLES Corn Infiadita, Refried Beans, Sautéed Vegetables Smoked Marrow with Green Sauce	650



Main Course

CATCH OF THE DAY Cooked in Pagua Butter, Roasted Cauliflower Puree, Chaya with Cumin Emulsion Bean Salad with Green Tomatoe and Xcatic Chili Sauce	695
TOTOABA Watercress Cream with Dutch Cheese, Caramelized Cambray Onions Compote with Ancient Mustard, Xcatic Chili Mayonnaise Sweet Potato Chips	820
CHILEAN SEABASS Holy Leaf Green Mole, Grilled Vegetables Purslane Salad and Onion Powder	680
LOBSTER Lobster Bisque with Mezcal, Charros Beans Sauce, Guajillo Puree Red Rice, Clarified Butter, Flour Tortillas	1,300
MEXICAN HAIRLESS PIG Confit Mexican Hairless Pig, Cochinita Pibil Reduction Xpelon Beans, Cabbage and Carrot Salad with Sour Orange Juice	810
BEEF CHEEK BARBECUE Cooked in Agave Leaf, Guajillo Chili Pepper, Guacamole Radish Onion and Coriander Salad	910
RACK OF LAMB WITH DARK BEER SAUCE Pan Seared Rack of Lamb, Dry Chilies Sauce with Dark Beer Reduction, Mashed Potatoes Prepared with Cotija Cheese and Lemon, Guacamole, Fresh Seasonal Salad	995
CHICKEN WITH MOLE SAUCE Grilled Chicken Breast with Poblano Mole Sauce and Mexican Rice with Vegetables	595

Prices are in Mexican Pesos. VAT Included. 15% Service Charge Suggested.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



DESSERTS

TRES LECHES

Almond Cake, Vanilla Chantilli, Peach Textures
Blackcurrant Yogurt Ice Cream

\$ 240

CHOCOLATE AND COFFEE

Chocolate Mexique Coulant with Pot coffee
Walnut Sorbet

\$ 240

TRADITIONAL MEXICAN CHURROS

Coconut Sauce, Egnog and Chocolate

\$ 240

MARQUESITA YUCATECA

Crispy Crepe, Edam Cheese Textures, white Cream

\$ 240

ICE CREAM SELECTION

\$180