

CRUDO

Tostada de pescado, pesca local, pipian, cilantro, aguacate, rábano, chile serrano 120

Fish tostada, local caught fish, pipian, cilantro, avocado, radish, serrano chile

*Pipian: charred green tomatillo, cuaresmeño pepper, toasted pumpkin seeds

Tostada de pulpo, salsa macha con cacahuete, tomate, betabel, rábano 130

Octopus tostada, dried chile and peanut paste, tomato, beats, radish

Tiritas de pescado crudo, pesca local (rotación del día) curtida en limón, cebolla morada, aguacate 160

Ceviche "Costa Grande", local caught fish macerated in lime, red onion, avocado, habanero

SABROSO

Pan frances, brioche, compota de berries, almendra 180

Brioche french toast, berries compote, almonds

Benito's, huevos orgánicos escalfados, gorditas de maíz, carnitas de cerdo, salsa de aguacate y tomatillo 180

Benito's, poached organic eggs, masa gorditas, pulled pork, tomatillo and avocado sauce

Carnitas, guacamole, verduras curtidas, pico de gallo, tortillas hechas a mano 260

Shredded pork confit, guacamole, pickled vegetables, pico de gallo, hand made tortillas

Sope, sikil pak, huevo orgánico escalfado, aguacate, hojas verdes, queso regional 165

Sikil pak "sope", masa, poached organic egg, avocado, mixed green leaves, regional cheese

*Sikil pak: pumpkin seeds, squash blossom, grape seed oil, epazote leaf, coriander

Migas de tortilla, huevo orgánico revuelto, frijoles refritos, cebolla, aguacate, jalapeño 160

"Migas", crisp tortilla strips, scrambled organic eggs, refried beans, onion, avocado, jalapeño

Huevo escondido, salsa de frijol negro, tortilla de maíz, aguacate, queso cotija, chorizo 150

Huevo escondido, black beans, corn tortilla, avocado, cotija cheese, chorizo

Fruta de temporada, yoghurt sin azúcar, almendra, miel, semillas de calabaza 170

Seasonal fruit, plain yoghurt no sugar, almonds, honey, pumpkin seeds

Chilaquiles divorciados, cebolla cambray, cilantro, crema, queso regional, huevo orgánico estrellado 160

Green and red salsa chilaquiles, green onion, cilantro, cream, regional cheese, fried organic egg

Tlayuda, huevo orgánico estrellado, quesillo, frijol negro, repollo, pico de gallo, aguacate 180

Tlayuda, fried organic egg, quesillo, black beans, cabbage, pico de gallo, avocado

Agregue carnitas de cerdo, **Add pulled pork** +50

Taco de pescado o camarón capeado, tortilla de maíz, col morada, zanahoria, aioli de chipotle 60

Battered fish or shrimp taco, corn tortilla, purple cabbage, carrot, chipotle aioli

GUARNICIONES

Guacamole 100 / Pan campesino tostado, **Toast** 70 / Papa baby, **Crisp baby potatoes** 60

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VAT tax included, split bills available ONLY in equal parts. 18% gratuity added to parties of 6 or more guests.

No aceptamos American Express. Please let us know any dietary restriction or food allergy.