

# Cena

Aguachile de camarón y pulpo, kiwi, pepino persa, cilantro, chiltepín 260

**Shrimp and octopus aguachile, kiwi, persian cucumber, coriander, chiltepín pepper**

Pulpo grillado a la talla, chícharos, chile serrano, rábano, cilantro 260

**“A la talla” grilled octopus, green peas, serrano pepper, radish, cilantro**

Tostadas de pesca local (4pzs), chile cuaresmeño tatemado, aceite de ajonjolí, cebolla morada 240

**Fresh local caught fish tostadas (4pzs), charred cuaresmeño pepper, sesame oil, red onion**

Ostiones al grill o al natural (3pzs) 130

**Grilled or raw oysters (3pzs)**

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Esquites, queso pecorino, manchego con trufa negra, aceite de chiles secos 160

**Corn kernels “Esquites”, pecorino cheese, black truffle manchego, dried chile oil**

Tomates orgánicos, jocoque, cebolla morada, vinagreta de albahaca y cilantro 180

**Organic tomatoes, labneh, purple onion, basil and cilantro vinaigrette**

Hummus de frijol negro, pepita de calabaza, aceite de aguacate, ajo fermentado, pinole 170

**Black bean hummus, pumpkin seeds, avocado oil, fermented garlic, pinole**

*\*Pinole: toasted corn and molasses hand pressed in mortar*

Tempura de recado negro, vegetales orgánicos, “toum” salsa de ajo 200

**Recado negro tempura, organic vegetables, “toum” garlic sauce**

*\*Recado negro: charred corn tortilla and dried chiles, annatto seeds, orégano*

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Barbacoa de cordero, nopal, frijol negro, tortillas hechas a mano 380

**Slow cooked lamb barbacoa, cactus, black beans, hand made tortillas**

Pesca local, risotto, ajonjolí, mole Michoacano 310

**Local caught fish, risotto, sesame seeds, Michoacan mole**

Mejillones en salsa verde, tomatillo, jalapeño, cilantro, cebolla morada crujiente, vino blanco 270

**Mussels in salsa verde, tomatillo, jalapeño, cilantro, crisp purple onion, white wine**

Filete de res, salsa de ajo negro, vegetales orgánicos asados 440

**Beef filet, black garlic sauce, grilled organic vegetables**

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Fruta de temporada asada, pesto de menta, jocoque, sorbet de maracuyá 140

**Grilled seasonal fruit, mint pesto, labneh, passion fruit sorbet**

Brownie, helado de mazapán, salsa de cacao y chile ancho 140

**Brownie, marzipan ice cream, cacao and chile ancho sauce**

Track 7, camote enmielado, tierra de amaranto y cacao, helado de coco 150

**Track 7, sweet potato with honey, amaranth and cacao crumble, coconut ice cream**

## EMBOTELLADA / BOTTLED

Agua de Mesa con gas 750ml 110  
Agua Hethe 750ml 100  
Agua LO sin gas 355ml 55  
Topo chico 340ml, México 50  
Mexican Coca-Cola, Glass bottle 55

## JUGOS / JUICES

Naranja, Orange 45  
Toronja, Grapefruit 50  
Cold Press Green Juice 90

## CERVEZA DE MÉXICO

Colima 'CAYACO' Pilsner 110  
Colima 'COLIMITA' Lager 110  
Wendlandt 'TUNA TURNER' Session IPA 120  
Santanera, Lager Premium 120  
Pacífico, Victoria 65

## CAFÉ - TÉ

Prensa francesa, French press 70  
Jazmin 50  
Sencha 50

## COCKTAILS

***La Dama Margarita*** 230  
Cointreau, Tequila Tromba, lime, damiana

***Mojito Hibiscus*** 200  
Appleton rum, hibiscus brew, lime, mint

***Palometa*** 190  
Tequila Tromba, grapefruit, Topo Chico

***Cierta Pausa*** 210  
Mezcal Espadin, passion fruit, St. Germain, egg white

## MOCKTAILS

***El Fresco*** 80  
Orange, lime, cucumber, simple syrup

***Afrojack*** 80  
Pineapple, damiana syrup, lime

# LUGAREÑO

VAT tax included, split bills available ONLY in equal parts. 18% gratuity added to parties of 6 or more guests.  
Please let us know any dietary restriction or food allergy. **No aceptamos American Express.**