

THE TREE TOP BAR

Savour

Aguachile Rojo de Camarón, Pepino, Cebolla, Emulsión de Pimiento Rojo (120gr) | M |

Shrimp Red Aguachile, Cucumber, Red Bell Pepper Emulsion (120gr) | S |
\$540

Tacos de Cochinita Pibil, Xnipec, Cilantro (90 gr) | P |
Cochinita Pibil Tacos, Xnipec, Coriander (90 gr) | P |
\$510

Tamal Frito de Estofado de Pulpo, Crema, Queso, Cilantro (60gr) | M-L-G |
Octopus Stew Fried Tamal, Sour Cream, Cheese, Coriander (60 gr) | S-D-G |
\$480

Tacos de Canasta, Frijol, Papa, Yaka en Mole Verde, Salsa Verde (120 gr) | V | •
“Tacos de Canasta”, Beans, Potato, Jackfruit Mole, Green Sauce (120 gr) | V | •
\$350

Empanadas de Barbacoa de Res, Cebolla Encurtida, Guacamolada 620gr) | G |
Beef “Barbacoa” Empanadas, Pickled Onion, Guacamoad Sauce (60 gr) | G |
\$510

Camarón al Pastor, Piña, Cebolla, Cilantro, Guacamole (180 gr) | G-M |
“Al Pastor” Shrimp, Pineapple, Onion, Coriander, Guacamole (180 gr) | G-S |
\$420

VT – VEGETARIAN | V - VEGAN | G – GLUTEN | N – NUTS | D – DAIRY |
A – ALCOHOL | P – PORK | S – SEAFOOD | R-RAW | SD-SEED

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE

DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE NOTIFYOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA

DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS