

À la Carte
To Share

Cold Appetizers

Seasonal lettuce, “quelite” stem vinaigrette, avocado tempura, ranchero cheese, and fried corn. <i>PB</i>	\$525
Olive ceviche cream, 220g crab, corn, pickled onions, xcatic mayonnaise, and corn gorditas. <i>S-SH</i>	\$640
Tuna “tasajo” 150g, tlayudas, capers, chintextle and “manzano” guacachile. <i>S-R</i>	\$860
Seasonal ceviche, 140g shrimp, avocado, and red chili emulsion. <i>S-SD-SH-R</i>	\$630
Warm pineapple al pastor tostada, avocado.	\$300

Hot Appetizers

Grilled kale skewers, eggplant puree, lentil pico de gallo, flour tortilla. <i>D-L</i>	\$520
Black beans tamal, potato, cactus, smashed salsa, purslane. 110g <i>L</i>	\$380
Fish chorizo & cheese. 120g <i>G-D-N</i>	\$610
Fried octopus, ginger mayonnaise. 120g <i>G</i>	\$640
Seasonal vegetables with almond mole. <i>N</i>	\$590

Main Courses

Seafood rice 220g <i>SH-S</i>	\$825
Catch of the day 450g, tomatoes, ginger. <i>S</i>	\$1295
Grilled lobster. 400g <i>SH</i>	\$1295
Rock cornish stuffed with mushrooms, pipian. 450g <i>D-N-SD</i>	\$910
Rib eye birria. 500g	\$2670

Side Dishes

Rice. <i>D</i>	\$300
Guacamole. <i>PB</i>	\$300
Green beans salad. <i>PB</i>	\$300
Mashed potatoe. <i>D</i>	\$300
Grilled onions.	\$300

Drawing on the local surroundings our menus are crafted using the freshest, locally sourced ingredients from suppliers in the Nayarit and Jalisco regions.

There is risk on consuming raw or undercooked food.
Grammages represent raw protein net weight.