

À la Carte
To Share

Cold Apettizers

Grilled lettuce, stone crab, cauliflower pureé, furikake	220g	G-SH-N	\$590
Tuna tartare, chili ashes emulsion.	S-R-G		\$860
Charred avocado, shrimp, scallop, red jalapeño	140g	S-R	\$690
Pastor pineapple.	150g	PB	\$420

Hot Apettizers

Black beans tamal, cactus, red salsa, purslane, ranchero cheese.	110g	D	\$420
Fish chorizo & cheese.	120g	D-N	\$690
Fried octopus, garlic mayonnaise.	120g	D-G-S	\$720

Main Courses

Rice in seafood broth, octopus, snail.	220g	SH-S	\$840
Grilled catch of the day.	450g	S	\$1495
Grilled shrimp.	450g	SH	\$1495
Grilled lobster, garlic butter, capers, chili powder.	450g	D-SH	\$2490
Chicken mixiote, beans, cactus.	450g	D	\$995
Rib eye, jus , grilled onions	500g		\$2750
Oyster mushroom birria.	130g		\$640
Leek milanese, almond mole	230g	G-N-D	\$640

Side Dishes

Rice.	D		\$370
Guacamole.	PB		\$370
Beans.	PB		\$370
Mashed potatoes.	D		\$370
Grilled vegetables.	PB		\$370

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.