

COLD ENTRÉES

GUAGAMOIE WITH GHAPULINES 15GR \$145
With cotija cheese and candied grasshoppers, corn toast

ISTHMUS SAIGD \$175
Fresh tomato, fresh quelites, cheese shredded, and papalo and basil pesto

GAESAR SAIGD \$175
Lettuce hearts with caesar dressing, anchovy oil powder and croutons

GHIGHARRON WITH EVERYTHING \$245
50 GR PORK SKIN / 50 GR OCTOPUS
With jocoque, guacamole, pork skin and octopus, cabbage, and pickled vegetables

YEGAPIXTI'S CECINA TARTARE 90GR \$245
Cecina marinated in citrus with red piquín chili, pork rind powder, chorizo powder, toreado chili mayonnaise

PINK MEXIGAN AGUACHILE 90GR \$315
Deep-sea shrimp with pink aguachile beets, organic beets and flying fish roe, crispy seaweed

HOT ENTRÉES

TIQYUDA 60GR \$120
With jerky, chorizo, cheese, refried beans and grasshoppers

COCHINITA PIBIL'S SALBUT 120GR \$195
3 pieces with refried beans, cochinita pibil, pickled onion, avocado

DRY NOODLE 80GR AGAMAYA. 30GR OCTOPUS \$265
With acamaya, cotija cheese, avocado and coconut /mango sauce with habanero

BLACK OCTOPUS 100GR \$325
Fried octopus with panko, tempura and black sauce, mango and pineapple tepache sauce and chilmole

SOUPS

BEAN SOUP \$185
With avocado, Valladolid chorizo, chochoyotas and ranch cream

TORTILLA SOUP \$185
Traditional, with cream, cheese, avocado, fried tortilla and guajillo chili rings

LIME SOUP \$225
Aromatic lime soup with avocado ravioli stuffed with turkey, a touch of fried tortilla and red onion and lime aromas

MAIN COURSES

FISHES

ZARONDEADO FISH 250GR \$335
Snapper with jerky sauce, crispy beetroot, red cabbage, and purple onion

GRILLED OCTOPUS 180GR \$335
With pressed pork rind sauce, green chorizo and padron peppers

COASTAL FISH 250GR \$385
Catch of the day. Sauteed garlic, peppers, shrimp and Iberian ham. Garlic and parsley oil, touch of cider vinegar.

POULTRY AND MEAT

CHICKEN WITH GREEN PIPIAN 300GR \$185
Half roasted milk chicken

SHORT RIB IN TAMARIND SAUCE 250GR \$345
Cooked at low temperature with chipotle, tamarind sauce, ibes puree and xkatik chili stuffed with castacan and pico de gallo

BAKED PIGGLET 180GR \$375
With a thousand leave of pineapple and apple and black sapote gel

BEEF FILLET WITH NOPALES AND GAMBRGY ONIONS. BATTERED IN BORRACHO SAUCE 220GR \$445
Beef fillet medallions with roasted nopales, roasted cambray onions, bathed in sauce drunk and freshly made tortillas

DESSERTS

ICE CREAM SORBETS \$80
A variety of seasonal flavors.

BUNUELO \$140
Crispy fritter battered in pinole and sugar, corn and guava syrup, cotija foam and guava compote sorbet

LEMON PIE \$140
Vanilla cookie crumble, creamy lemon charlotte, meringue and eureka lemon sorbet

TRES LECHES \$140
Honey and vanilla sponge, strawberry jelly, coconut cream, red fruits and 3 milks with eggnog

CAPIROTADA \$155
Mini French bread macerated in piloncillo syrup, with nuts and pixtle ice cream

*Some of our dishes contain raw ingredients. As part of our commitment to your satisfaction and well-being, we recommend that you consume them at your own risk.

BEVERAGES

BEERS (355 mL)

Victoria	\$55
Corona Light	\$55
Corona	\$55
Monopolio	\$85
Allende IPA	\$90
Allende Light	\$90
Allende agave lager	\$90
Chichipactli	\$110
Vaquita Marina	\$110
Foca Parlante	\$110
La bru Stout	\$110
Colimita lager	\$110
Ticus Porter	\$110

TEQUILA (2 OZ)

Centenario plata	\$140
Herradura blanco	\$160
Dobel diamante	\$200
Herradura reposado	\$210
1800 añejo	\$215
Don Julio 70	\$240
1800 cristalino	\$240

MEZCAL (2 OZ)

Nits-Dov	\$180
Rey Zapoteco Tobala	\$250
La medida tobasiche	\$395

RUM (2 OZ)

Bacardi blanco	\$105
Matusalén platino	\$110
Matusalén clásico	\$125
Habana 7	\$140
Zacapa 23	\$245

WHISKY (2 OZ)

JW etiqueta roja	\$145
Chivas regal	\$165
Jack Daniels	\$170
JW etiqueta negra	\$200
Macallan 12 double cask	\$265
Port Charlotte	\$295

GIN (2 OZ)

Tanqueray	\$145
Beefeater	\$145
Bombay sapphire	\$170
The london 1	\$205
Hendrick's	\$210
The botanist	\$220
Monkey 47	\$300

VODKA (2 OZ)

Absolut azul	\$110
Stolichnaya	\$135
Titos	\$170

WITHOUT ALCOHOL

Sangrita	\$45
Lemonade	\$60
Orange	\$60
Conga	\$55
Red Fruit Lemonade	\$70
Passion Fruit Lemonade	\$70
Piñada	\$80
Natural Clamate	\$85
Natural Sangria	\$145
Sodas	\$45

COFFEE & TEA

Glass of Milk	\$35
Tiante tea	\$45
American	\$50
Espresso	\$50
Hot/Cold Chocolate	\$50
Double Espresso	\$60
Cappuccino	\$65
Cappuccino c/almond	\$70
Cappuccino c/cajeta	\$70

WATER

Natural St. Maria 355 ml	\$40
Topo chico	\$50
St. Pellegrino	\$60
Perrier	\$60



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