



COLD APPETIZERS

- 🍏 🌙 SEAFOOD COCKTAIL “VUELVE A LA VIDA”
Shrimp, octopus, scallop and fresh fish in a tomato and spice cocktail juice, with avocado, red onion, mango and cilantro
- 🍷 RIB EYE CHICHARRÓN AND CASTACÁN
Fried rib eye and pork belly, guacamole, red onion, cilantro, lime, tortilla chips

HOT APPETIZERS

- 🌙 SHRIMP A LA DIABLA
Shrimp in a spicy chile blend adobo, served with roasted yellow bell pepper cream, guajillo chile oil
- 🍷 QUESO FUNDIDO
Melted cheese with chorizo and mushrooms, served with flour tortillas

SOUPS

- 🍷 CREMA CONDE
Black bean cream, queso fresco cubes, avocado, tortilla strips
- 🍷 SOPA DE TORTILLA
Guajillo and tomato broth, crispy tortilla strips, fried guajillo chile, avocado, cheese, sour cream



MAIN COURSES

TACOS DE GAONERA

Thinly sliced picaña, coarse salt, lime, blue corn tortilla, nopal salad, shoestring potatoes



TORTA DE MILANESA

Sandwich with breaded chicken breast, avocado, tomato, pulque-soaked oaxaca cheese, refried beans, pickled chiles and chipotle chiles

BUILD YOUR OWN BURRITO

chicken | beef | shrimp | rice | beans | guacamole
| pico de gallo | lettuce | cheese red sauce
| cilantro lime dressing | sour cream | chipotle mayo



FISH FILET A LA TALLA

Pickled chiles, pickled red cabbage, istmeño potato purée with olives and capers



“AGAVE” ENCHILADAS

Cochinita pibil enchiladas, creamy xcatik sauce, avocado, red onion, Valladolid longaniza, cream, fresh cheese



QUESABIRRIA

Corn tortillas filled with beef birria and melted cheese, topped with onion and cilantro, served with birria consommé

CHICKEN FLAUTAS

Crispy corn tortillas filled with chicken tinga and cheese, topped with lettuce, fresh cheese, radish, sour cream, tomato, avocado and salsa verde





MAIN COURSES

GRILLED SKIRT STEAK AND SHRIMP
Grilled nopal, panela cheese, flour tortillas

- ◉ BEEF FILLET IN CHIPOTLE SAUCE
Creamy chipotle sauce, potato and cheese cakes
- ◉ FAJITAS
Choice of chicken | beef | shrimp,
With bell peppers, onion, served with flour tortillas

DESSERTS

- ◉ THREE MILK CAKE
Cajeta sauce
- ◉ CHOCOFLAN
Vanilla flan over chocolate cake, Abuelita chocolate sauce,
cinnamon ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- ♣ Healthy dishes which help in maintaining balanced diet
 - ⌚ Gluten free dishes
 - ☾ Spicy dishes
 - ◉ Contains dairy and/or eggs
 - ✎ Crafted through artisan ways
 - 🌱 Food Plant-Based option
 - 🍷 Includes local ingredients
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WHOLE FOOD PLANT-BASED MENU

COLD STARTERS

- ✦ MUSHROOM CHICHARRÓN
Fried oyster mushrooms, guacamole, red onion, cilantro, lime, tortilla chips

HOT STARTERS

- ✦ TORTILLA SOUP
Guajillo and tomato broth, crispy tortilla strips, avocado

MAIN COURSE

- ✦ VEGAN CHORIZO BURRITO
Rice, beans, roasted zucchini, bell peppers and onion, guacamole, fresh lettuce and pico de gallo
 - ✦ VEGETABLE FAJITAS
Mushrooms, bell peppers and onion, served with flour tortillas
 - ✦ AGAVE ENCHILADAS
Soy protein enchiladas pibil-style, creamy xcatik sauce, avocado, red onion
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DESSERT

🍃 COCONUT RICE PUDDING
Coconut milk and mango

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