



Appetizers

Oysters* **\$24 (DF)
Yuzu · Ponzu

Fresh Fish Strips Ceviche* **\$22 (DF)
Fish slices · Seafood sauce · Spicy matate solo

Poke Bowl* **\$24 (DF)
Jerky beef bowl · Fresh fish · Rice · Vegetables

Mussels **\$20** (GF)
Pomodoro sauce · Local Mexican sausage

Shrimp Casserole **\$22** (GF)
Green sauce

Mushroom Casserole **\$18** (GF)
Garlic · White wine · Chile de arbol

Local Broiled Cheese **\$20** (GF)
Ranchera sauce · Local Mexican sausage

Grilled Asparagus **\$16** (V) (GF)
Cotija cheese sauce · Roasted garlic

Grilled Nopales Tostada **\$12** (V)
Lentil purée · Lettuce · Tomato · Avocado · Cheese · Cream · Homemade sauce

Barbacoa Tacos **\$24** (GF) (DF)
Grilled · Barbacoa broth · Pickled onion

Sea Urchin Season
15% off with your Meal Plan package

Salads

La Roca **\$16** (V) (GF)
Tomato · Green beans · Local cheese · Olive oil · Lemon

Jaspe **\$16** (V) (GF) (DF)
Avocado · Celery · Preserve fennel · Olives · Organic lettuce

Bixbite **\$16** (V) (GF) (DF)
Carrots · Beets · Quinoa · Raisins · Toasted Almonds · Organic lettuce

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

Prices are in US Dollars, 16% Tax included

*In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire.



Soups

Red Garlic \$12 (DF)

Mussels · Clams · Fried Shrimp

Asparagus Cream \$12 (V) (GF) (DF)

Sundried tomato croutons

Pantrucas \$12 (DF)

Beef rib broth · Vegetables · Dough chochoyotes

Main Courses

Yellow Mole Oaxaca Style \$22 (V) (GF) (DF)

Vegetables · Rice

Grilled Mushrooms \$25 (V) (GF) (DF)

Pasilla chile sauce · Corn · Nopales · Tomato sauce

Roasted Octopus \$28 (DF)

Zucchini Stew

**Fresh Catch of the day* \$38 (GF)

Chayote puree · Chickpea stew · Green Beans

Shrimps \$35 (GF)

Garlic and ginger sauce · Chives · Mixed sprouts · Vegetable quinoa

**Beef Filet Tacos* \$35

Flour tortilla · Sauces · Toreado chiles · Beans with cecina

**Grilled Jospo Rib Eye* \$39 (GF)

Baked potato

Organic Chicken \$35 (DF)

Beer marinade · Mustard · Potato with fine herbs

Pork Shank \$32 (GF) (DF)

Wrapped in its skin · Guajillo mashed potatoes · Pickled vegetables

Seafood Baked Rice \$28 (GF) (DF)

40 minutes · For two

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

Prices are in US Dollars, 16% Tax included

*In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire.



Champion!

15% off with your Meal Plan package

New Zealand Lamb Chops **\$69** (GF)

Sweet potato puree · Mint marshmallow · Jalapeño · Cocoa chimichurri

Live Lobster

By season market price

Bone in Tenderloin* **\$79

16 oz

New York Mishima* **\$110

16 oz

Rib Eye Roll Prime* **\$79

16 oz

Kurobuta Chop* **\$49

18 oz

Asparagus · French fries · Mashed potato · Mushrooms · Oven potato · Roasted vegetables

Desserts

Brownie **\$8** (V)

Peanut ganache · Caramelized peanut · Red berry sorbet

Key Lime Pie **\$8**

Crumble · Meringue · Dehydrated lemon

Passion Fruit Panna Cotta **\$8**

Crunchy oatmeal · Mango paste · Fruits of the forest

Pears in Red Wine **\$10**

Caramelized quinoa · Goat cheese ice cream

Citrus Cheesecake **\$8**

Orange ice cream · Citrus supreme

Chocolate Textures **\$8**

Red fruit sauce · Creamy white chocolate · Cocoa meringue · Dark chocolate
Raspberry · Gold

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

Prices are in US Dollars, 16% Tax included

*In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire.