



DINNER

APPETIZERS

Crispy Tuna Taquito \$15

Fresh tuna, red onion, cilantro, jicama & tatemada sauce

Mixed Cocktail \$19

Octopus, shrimp, avocado, red onion, cilantro, cocktail sauce & lime juice

***Fish Ceviche Yucatán Style** \$15

Habanero chili, lime juice, red onion, olive oil, cilantro & oregano

Loreto Clam \$14

Sautéed with chipotle chili oil, onion, peppers, parsley & flamed with white wine

Baja Octopus \$17

Roasted watermelon, ginger, serrano pepper & cantaloup vinaigrette

Corn Esquite \$12

Cotija cheese, sour cream, mayonnaise & chili powder

SALADS

Shrimp Salad \$13

Cream cheese, avocado, mango, piña colada & chipotle dressing

Tricolor Salad \$12

Panela cheese, tomato, nopales, citrus supreme & serrano vinaigrette

Caprichosa Salad \$11

Fresh mozzarella, roasted watermelon, tomato campari & hibiscus pesto

Grilled Salad \$11

Ranch cheese, grilled Romaine lettuce with Caesar dressing

Garden Salad \$10

Organic lettuce, cherry tomato, avocado, broccoli, peppers & carrots

SOUPS

Tortilla Soup \$ 8

Guajillo chili, avocado, panela cheese & tortilla strips

Corn Cream \$12

Shrimp kabob, fresh corn & sugar cane

Coconut Cream \$11

Sautéed scallops, whipped cream & guajillo chili

Prices are in USD. Taxes included. Before placing your order, please inform your server if anyone in your party has any food allergies. Items are cooked to order.

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



DINNER

ENTRÉES

Chicken with mole \$20

Chicken with Oaxaqueño mole accompanied with holy leaf risotto & grilled vegetables

Stuffed Breast \$19

Chicken breast stuffed with beans, goat cheese in sauce, Mexican rice & sautéed Poblano strips

Oaxaqueñas Enmoladas \$17

Chicken & potatoes, topped with black sauce, refried beans & rice

Al Pastor Red Snapper \$24

Red snapper filet marinated with chili & achiote with huitlacoche risotto & sautéed vegetables with pumpkin seed & olive oil

Fish & seafood \$24

Fish filet with shrimp, scallops and peppers, risotto & grilled vegetables topped with wine sauce chipotle chili

Stuffed Shrimp \$34

Stuffed with cream cheese & epazote, wrapped with bacon accompanied with vegetables & creamy green rice

Shrimp Chile Relleno \$15

Shrimp & cheese with tomato sauce, refried beans, scallions & Mexican rice

Shrimp Garlic Kabob \$22

Bell pepper, onion, tomatoes & baby potato, grilled vegetables & rice

Pork Shank \$22

Mole with grilled nopales, warm salad of black beans & avocado

Yucatan Style Back Rib \$17

Ribs al pastor marinade with esquite & sautéed vegetables

Mexican Combination \$22

Beef steak, enchilada, sope, quesadilla, refried beans, guacamole & rice

Enchiladas \$17

Ground meat, covered with guajillo chili sauce, accompanied with rice & beans

*Stuffed Skirt Steak \$31

Poblano strips & panela cheese, covered in chipotle chili sauce, accompanied with grilled vegetables & huitlacoche risotto

*Surf & Turf \$33

Beef medallion & shrimp kabob topped with morita chili sauce & ranchero cheese, accompanied with chipotle risotto & spring onions

DESSERTS

Neapolitan Flan \$ 8

Caramel

Churros \$ 6

Cajeta & champurrado

Vanilla Cake \$10

Tequila

Brownie with Chile Pasilla \$11

Hoja santa ice cream

Capirotada \$11

With cotija cheese & cream

Churros with banana \$10

Mamey ice cream & whipped cream

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