



Appetizers

Crispy Tuna Taquito Fresh tuna, red onion, cilantro, jicama & tatemada sauce	\$13
Mixed Cocktail Octopus, shrimp, avocado, red onion, cilantro, cocktail sauce & lime juice	\$16
*Fish Ceviche Yucatán Style Habanero chili, lime juice, red onion, olive oil, cilantro & oregano	\$13
Loreto Clam Sautéed with chipotle chili oil, onion, peppers, parsley & flamed with white wine	\$12
Baja Octopus Roasted watermelon, ginger, serrano pepper & cantaloup vinaigrette	\$15
Corn Esquite Cotija cheese, sour cream, mayonnaise & chili powder	\$5

Salads

Shrimp Salad with Piña Colada Dressing Shrimp, cream cheese, avocado, mango, piña colada & chipotle dressing	\$11
Tricolor Salad Panela cheese, tomato, nopales, citrus supreme & serrano pepper vinaigrette	\$10
Caprichosa Salad Fresh mozzarella, roasted watermelon, tomato campari & hibiscus pesto	\$9
Grilled Salad Grilled romaine lettuce with Caesar dressing & ranch cheese slices	\$9
Garden Salad Organic lettuce, cherry tomato, avocado, broccoli, peppers & carrots	\$8

Soups

Tortilla Soup Guajillo chili, avocado, panela cheese & tortilla strips	\$6
Corn Cream with Sweet Cane Essence Shrimp kabob, fresh corn & sweet cane	\$10
Coconut Cream Scallops Coconut, sautéed scallops, whipped cream & guajillo chili	\$9



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.



ENTRÉES



Chicken with mole Chicken with Oaxaqueño mole accompanied with holy leaf risotto & grilled vegetables	\$17
Stuffed Breast Chicken breast stuffed with black beans goat cheese in sauce, accompanied with Mexican rice & Poblano strips	\$16
Oaxaqueñas Enmoladas Stuffed with chicken & potatoes, topped with black sauce, refried beans & rice	\$15
Al Pastor Red Snapper Red snapper filet marinated with chili & achiote, accompanied with huitlacoche risotto & sautéed vegetables with pumpkin seed & olive oil	\$21
Stuffed Fish Fish filet stuffed with shrimp, scallops and peppers, topped with wine sauce chipotle chili, accompanied with chipotle chili, risotto & grilled vegetables	\$21
Stuffed Shrimp Stuffed with cream cheese & epazote, wrapped with bacon accompanied with vegetables & creamy green rice	\$30
Stuffed Poblano Chili Stuffed shrimp & cheese with tomato sauce, accompanied with refried beans, scallions & Mexican rice	\$13
Shrimp Garlic Kabob Bell pepper, onion, tomatoes & baby potato, served with tatemado vegetables & rice	\$19
Pork Shank Mole accompanied with grilled nopales, warm salad of black beans & avocado	\$19
Yucatan Style Back Rib Ribs al pastor marinade served with esquite & sautéed vegetables	\$15
Mexican Combination Beef steak, enchilada, sope, quesadilla, refried beans, guacamole & rice	\$18.5
Enchiladas Stuffed with ground meat, covered with guajillo chili sauce, accompanied with rice & beans	\$15
Stuffed Skirt Steak With Poblano strips & panela cheese, covered in chipotle chili sauce, accompanied with grilled vegetables & huitlacoche risotto	\$27
*Surf & Turf Beef medallion & shrimp kabob topped with morita chili sauce & ranchero cheese, accompanied with chipotle risotto & spring onions	\$29

DESSERTS

Neapolitan Caramel Flan & Cherries	\$6
Churros accompanied with Cajeta & Champurrado	\$5
Vanilla Tequila Cake	\$8
Brownie with Chile Pasilla & Hoja Santa Ice Cream	\$9
Capirotada with Cotija Cheese Cream	\$9
Churros with banana, Mamey Ice Cream & Whipped Cream	\$8



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