

LUNCH

 AVOCADO MASHED Tortilla Chips, Pico de Gallo	\$210	 QUESADILLAS Guacamole, Pico de gallo <i>Add:</i> Vegetables \$210 Chicken Breast 4 oz \$250 Skirt Steak 4 oz \$270  Shrimp 4 oz \$310	\$220
 HUMMUS WITH CRUDITÉS Chickpea Puree, Cucumber, Jicama, Sesame Paste, Pita Bread, Meyer Lemon	\$180	 TACOS Pico de Gallo, Guacamole <i>Choose:</i> • Mushroom and Vegetables \$220 • Chicken 5 oz \$230 • Skirt Steak 5 oz \$280	
 SEASONAL FRUIT PLATE  Fruits, Tajin, Lemon, Orange Juice	\$190	 TACO BAJA STYLE Grilled or Breaded, Mayonnaise, Chipotle Chili, Coleslaw, Pico de Gallo, Guacamole <i>Choose Up:</i>  • Shrimp 4 oz \$340  • Fish 4 oz \$340	
 CAESAR SALAD Lettuce, Parmesan Cheese, Croutons, Caesar Dressing <i>Add:</i> • Chicken 4 oz \$320  • Shrimp 4 oz \$350  • Traditional \$220		 MAKE YOUR OWN PIZZA <i>Up to 4 ingredients of your choice:</i> Pepperoni Italian Sausage Serrano Ham with Arúgula Pear-Blue Cheese Tomato Mixed Mushrooms Bellpepper Onion Jalapeño Chili  Extra Cheese	\$300
 PECAN SALAD  Organic Lettuce, Orange Supreme, Pecan Nuts, Cucumber, Beets, Mint, Basil, Lemon Vinaigrette	\$330	 GRILLED PORTOBELLO SANDWICH ON BRIOCHE BREAD Lettuce, Portobello Mushroom, Avocado, Mozzarella Cheese, Tamayo Sauce, Tomato, Pickles, French Fries	\$200
 SMOKED SHRIMP COCKTAIL 4 oz  Pico de Gallo, Serrano Chili, Cucumber, Cocktail Sauce	\$330	 CLUB SANDWICH Chicken Breast 4 oz, Ham, Bacon, Lettuce, Tomato, Avocado, Jalapeño Mustard, French Fries, Pickles	\$300
 LOCAL FISH CEVICHE Leche de Tigre, Red Onion, Serrano Chili, Coriander, Habanero Chili, Cucumber  • Shrimp 4 oz \$390  • Fish 4 oz \$330 • Mixed 5 oz \$540		BLT SANDWICH Bacon, Lettuce, Tomato, French Fries	\$240
 CHILTEPIN STYLE SHRIMP AGUACHILE 4 oz  Cucumber, Red Onion, Coriander, Chiltepin Chili	\$330	CHEESEBURGUER Beef 7 oz, Caramelized Onion, Bacon, Manchego and Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries, Tamayo Sauce	\$340
 BLACKED SHRIMP AGUACHILE 4 oz  Marinated with Citrus, Roasted Onion, Habanero Chili, Red Onion, Coriander, Radish, Cucumber	\$330	 COCHINITA SANDWICH FROM MERIDA CITY Shredded Pork 6 oz, Coriander, Mayonnaise, Pickled Red Onion and Habanero Sauce	\$260
 GREEN AGUACHILE LOCAL FISH 4 oz  Mint Aguachile, Pickled Onion, Dried Chili Oil, Cucumber and Coriander	\$350	 FRENCH FRIES Natural Parmesan	\$150
 OCTOPUS TOSTADA 3 oz  Avocado Cream, Cucumber, Red Onion, Serrano Chili, Mint, Jicama, Habanero Chili Aioli	\$350	 ROMA STYLE CALAMARI 5 oz  Fried Calamari with Arrabiata Sauce	\$240
CHICKENS WINGS 10 oz Ranch Dressing and Crudites <i>Choose up:</i> BBQ Buffalo  Garlic and Lemon	\$320	DESSERTS • Sorbet of the Day \$200 • Ice Cream of the Day \$200 • Carlota Fruit , White Chocolate \$200 • Creamy Vanilla with Hibiscus Hail and Fruits Sauce \$200	
 NACHOS Gratinated with Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeño Chili, Sour Cream <i>Add:</i> Flank Steak 5 oz \$300 Chicken Breast 5 oz \$260	\$230		



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.