



FROM THE REGION!

SIKIL PACK 🌱🌱🌱

Mexican seeds, tomato, onion, habanero pepper

GREEN SALSA 🌱

Onion, avocado, lime,
green tomatillo & cilantro

REFRIED BEANS

Chorizo, bacon, onion & jalapeño pepper

CORN CRISPS

Baked & flavored with morita chili, garlic,
and onion essences



Discover the explosion of flavors in our delicious Mexican starter bar, offering an authentic culinary experience. Each bite will transport you to the culinary traditions of Mexico.

RED POZOLE

LIME SOUP

TORTILLA CHIPS

MELTED CHEESE 🥛

CHILI CON CARNE

GUACAMOLE

RED AND GREEN SALSAS 🌱

CACTUS SALAD

SHREDDED BEEF SALPICÓN 🍖

FISH CEVICHE 🐟

SHRIMP COCKTAIL 🍤

SHRIMP AGUACHILE

CACTUS PATTIES

WITH EDAM CHEESE 🍷🌱

CRISPY PORK GORDITAS 🥛

(corn patties filled with pork crackling)

CHICKEN AND MOLE TAMALES 🍷🍷

(steamed corn dough filled
with chicken and mole sauce)

BEEF AND CACTUS HUARACHE

(Flat corn dough topped with beef)

WELCOME TO THE VEGGIE WORLD

THE HARVEST

PUMPKIN HUMMUS 🌱🌱🌱

Roasted pumpkin seeds, tempura squash blossom, sweet
chili honey

GRILLED CORN RIBS 🥛🌱

Ricotta & poblano cheese foam, chilli powder

COCONUT & MUSHROOM CEVICHE 🌱

Thin slices of coconut with mushrooms, served with
plantain and corn chips

FROM THE COMAL (MEXICAN TRADITIONAL FLAT GRIDDLE)

TEQUILA SHRIMP MOLCAJETE 🥛🍷🍷

Served in a traditional volcanic stone bowl with green
tomatillo, spring onion, Mexican Panela cheese, cactus,
tequila salsa & cilantro

ARRACHERA MOLCAJETE 🥛

Served in a traditional volcanic stone bowl with green
tomatillo, guajillo chili, spring onion, Mexican Panela
cheese, cactus & ranchera salsa

CRISPY SQUASH BLOSSOM TAQUITOS 🥛

Crispy tacos filled with tender squash blossoms, with
chili and ricotta sauce.

HUITLACOCHÉ TACOS 🥛

A True Treasure of Mexican Cuisine Huitlacoche, known
as the “Mexican truffle” is combined with roasted corn,
red onion and Mexican Panela cheese.

OCTOPUS AND VALLADOLID CHORIZO TACOS 🍷

Savor the perfect surf and turf fusion with tender octo-
pus and smoky chorizo from Valladolid, served with
green tamulada sauce.

CRISPY SHRIMP TACOS 🥛🥛🍷🍷

Golden-breaded shrimp, crispy on the outside and juicy
on the inside, paired with smoky chipotle cream for a rich,
creamy touch. Served with melted Oaxaca cheese.

FROM THE SEA TO THE PLATE!

BLACKENED FISH 🥛🐟

Served with smoked biscotti, ricotta cheese,
and coriander oil

ROASTED SHRIMP 🥛🍤

Cooked with serrano butter and pulque sauce

OCTOPUS AL PASTOR 🍷

Marinated with pineapple pulque,
served with crispy potato fritters and avocado gel

SEARED SALMON 🐟

Grilled with garlic butter, spring onion,
zarandeada salsa, and charred corn kernels

HOUSE SPECIALS

MEXICO IN ITS PUREST STATE 🥛🌱🍷🍷

Delicious Chicken with Mole Poblano and Cacao Heart.

SHORT RIB 🍷

Chocolate and Red Wine Adobo paired with truffled pota-
to and apple purée

CRISPY PORK 🌱

Served with avocado purée, red onion, and habanero
pepper.

SHREDDED SEAFOOD

STEW-STUFFED POBLANO PEPPER 🥛🍷🍷🐟🌱

Shredded seafood in a seasoned tomato-based stew,
topped with drunken sauce, Cotija cheese, and refried
beans

FROM OUR PIB

TRADITIONAL MAYAN COOKING METHOD

COCHINITA (PORK STEW) 🍷

Slow-cooked in our homemade pib
(underground oven) at low temperature, wrapped in
banana leaves and infused with maguëy essence.



Indulge in Our Irresistible Mexican Dessert Station
Dive into a feast of authentic flavors and sweet traditions with our exquisite selection of Mexican desserts.

A SWEET EXPERIENCE YOU DON'T WANT TO MISS!

CURROS WITH CHOCOLATE   

TRES LECHES CAKE   

CORN CAKE   

GUAVA FLAN   

RICE PUDDING  

**FRIED PLANTAINS
WITH SWEETENED
CONDENSED MILK** 

GAZNATES

(SWEET PASTRY ROLLS)   

PAPAYA DESSERT

SWEET POTATO DESSERT

SWEET POTATO TAMALES   

CHOCOLATE

AND COFFEE TAMALES   

OUR FANTASTIC CHOCOLATE FOUNTAIN

CANAPÉS

STRAWBERRIES

FRUIT SKEWERS

COOKIES   



MEMBERS MENU

SHRIMP AND PINEAPPLE CEVICHE WITH A TOUCH OF CILANTRO AND CITRUS 

This ceviche combines the freshness of shrimp with the sweetness of pineapple, balanced with the aroma of cilantro and a citrusy acidic touch.

NOPAL SALAD WITH GOAT CHEESE, CARAMELIZED WALNUTS, AND PEAR REDUCTION  

A fresh salad that combines nopales with creamy goat cheese, crunchy caramelized walnuts, and a delicate pear reduction that adds a sweet touch.

LECHÓN TACOS WITH HABANERO AND ROASTED ORANGE SAUCE

Juicy and tender, served with a habanero and roasted orange sauce that brings a balance between spicy and sweet. A dish full of flavor and textures.

DUCK IN XOCONOSTLE MOLE WITH ORANGE REDUCTION  

The duck is cooked in a Xoconostle mole, a rich and slightly sour sauce, complemented with an orange reduction to add a citrusy and sweet touch that enhances the flavor of the meat.

MENÚ INFANTÍL

HAM AND CHEESE BITES WITH CRUNCHY POTATOES  

SPAGHETTI WITH TOMATO AND PARMESAN CHEESE  

FRIED FISH STICKS WITH MAC AND CHEESE   

CHICKEN MILANESE WITH FRENCH FRIES    

ICE CREAM CUP  



ALLERGENS

