



MEXICAN GRILL

COCINA MEXICANA



CEVICHE

RED SNAPPER / ONION / CUCUMBER / JICAMA / CHILI

CORN ESQUITES

WITH TRADITIONAL TOPPINGS

TLACOYOS

REFRIED BEANS / PORK OR "REQUESON" / CECINA / NOPALES SALAD

QUESADILLAS

CHICKEN TINGA / HUITLACOCHÉ / EPAZOTE / SQUASH BLOSSOM

TRADITIONAL TACOS AL PASTOR

PASTOR PORK / CORN TORTILLA / PINEAPPLE / ONION / CILANTRO

SURF & TURF

POC CHUK LOBSTER TAIL / BLUE SHRIMP / BIRRIA STYLE CATCH OF THE DAY /
OCTOPUS

MARINATED FLANK STEAK / SMOKED PICANHA / HERB AND MUSTARD RIB-EYE /
LONGANIZA / PORK RIB WITH TAMARIND SAUCE

FARM TO TABLE

LOCAL SQUASH / SPRING ONION / NOPALES / SWEET PEPPERS / CAULIFLOWER

SWEET CORNER

CHURROS / CORN BREAD / FRIED PLANTAINS / ICE-CREAM

FULL MEXICAN GRILL EXPERIENCE - \$3900

Includes: Complete grill experience / soft drinks / house wines / beers / classic cocktails

MEXICAN GRILL EXPERIENCE - \$2600

Includes: Complete grill experience

KIDS = \$1550

ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE VAT

