







# Fresh Nice

<b>GUACAMOLE</b> (180gr) 	\$550
Assorted mexican treats	
<b>CAESAR SALAD</b> 	\$490
Hydroponic lettuce, Caesar dressing, Parmesan cheese, peppercorn and croutons	
<b>TOMATOES SALAD</b> 	\$490
Green, red, cherry and sundried tomatoes, basil leaves, burrata cheese and pumpkin seeds	
<b>GREEN SALAD</b> 	\$490
Asparagus, green tomatillo, mix lettuce, avocado, mint, parsley, basil, fennel shape and oregano vinaigrette	
<b>SPINACH SALAD</b> 	\$490
Baby spinach, roasted brussels sprouts, baked baby bel peppers and jalapeño vinaigrette	
<b>KALE SALAD</b> 	\$490
Kale, edamame, avocado, pecorino cheese, serrano chili and citrus vinaigrette	

## QUESADILLAS

Flour tortilla with Oaxaca cheese  
To choice:

Grill Chicken (120gr)	\$610
Grill Shrimp (120gr)	\$850
Grill Rib Eye (120gr)	\$850
Short Rib "Birria" (120gr)	\$680
Mushroom & Chaya (140gr)	\$630

## PIZZAS

Classic	\$650
Margarita	\$660
Shrimp (140gr)	\$800
Flank Steak (140gr)	\$780
Pok-Chuc (140gr)	\$680

## COCKTAILS

<b>SPICY PALOMA</b>	
Patron silver tequila, grapefruit and Xcatic chilli syrup	\$420
<b>SMOKY RABBIT</b>	
Patron silver tequila, Amáras Verde mezcal, carrot and pineapple	\$420
<b>MINTLICIOUS</b>	
Amáras Verde mezcal, blueberry-lime syrup and mint	\$420
<b>MEZCAL MULE</b>	
Amáras Verde mezcal, cucumber purée and ginger beer	\$465
<b>YOBAIN</b>	
Bruxo 1 mezcal, local lime and ginger syrup	\$420
<b>CHAYA MAYA</b>	
Amáras Verde mezcal, pineapple, chaya and Xtabentun liquor	\$420
<b>MEZCARINDO</b>	
Amáras Verde mezcal, grapefruit and tamarind syrup	\$420
<b>BUGAMBILIA</b>	
Tanqueray 10, beet and tonic water	\$420
<b>MOMOLICIOUS</b>	
Tanqueray 10, lime, tonic water and hoja Santa syrup	\$420
<b>BEAUTIFUL SUNSET</b>	
Amáras Verde mezcal, orange bitter and lemongrass syrup	\$420
<b>VIOLET - Seasonal Cocktail</b>	
Patron silver tequila, prickly pear, orange and lemongrass	\$420

## MOCKTAILS

<b>PEACH MULE</b>	
Ginger beer, peach purée and red pepper	\$280
<b>WELLNESS CANTALOUPE</b>	
Coconut water, cantaloupe purée and rice milk	\$280
<b>WHITE TEA</b>	
Apple tea, grapefruit juice and aloé	\$280

## MEXICAN ARTISANAL BEERS

<b>PRINCIPIA</b>	
(Pilsner) 4.7% alc. Monterrey	\$260
<b>SPECTRA</b>	
(IPA) 6.7% alc. Monterrey	\$280
<b>MINERVA</b>	
(IPA) 6.5% alc. Jalisco	\$260

## SHRIMP TACOS \$765

Sauteed shrimps (150gr), chipotle mayonnaise, black beans, avocado and flour tortilla

## RIB EYE TACOS \$765

Marinated rib eye (140gr), chorizo (60gr), onion, avocado, jalapeño chili and cilantro

## BAJA STYLE TACOS \$730

Catch of the day (150gr), cabbage, sour cream, mexican cucumber salsa and chipotle mayonnaise

## AVOCADO & PORK TLAYUDA \$680

Crispy pork (150gr), guacamole, roasted spring onions, scallion and cilantro sprouts

## TRADITIONAL NACHOS \$400

Corn tortilla, Oaxaca cheese, refried beans, sour cream, mexican salsa and guacamole

## CORN IN THE COB \$320

Mayonnaise, cotija cheese, lime and chili piquin

## HOUSE BURGER \$670

Prime meat (220gr), bacon (30gr), lettuce, tomatoe, avocado, roasted onion and french fries

## CHAMPAGNE & SPARKLING

Veuve Cliquot Brut	\$1350 5250
Mongarda, Valdobbiadene, Véneto, Italia	\$500 2100

## ROSÉ WINES

Piscis, Grenache, San Luis Potosí, México	\$550 2000
La Pinata de Juguette, Mataro, Riverland, Australia	\$420 1800
Château D'Esclans, Whispering Angel Francia	\$780 3100

## ORANGE WINES



Dominio de las Abejas, Vino Naranja, México	\$500 2300
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## WHITE WINES

Rolí, Chardonnay, San Vicente, México	\$410 2000
Juguette Velero, Sauvignon Blanc, Australia	\$480 1865
Armónico, Pinot Grigio, Friuli, Italia	\$750 3500
Louis Latour, Chablis, France	\$750 3500
Monte Xanic, Sauvignon Blanc, Mexico	\$480 1865

## RED WINES

Dos Buhós, Gran Reserva, México	\$550 2350
Megacero, Valle de Encinillas, Chihuahua	\$700 3300
La crema, Pinot Noir, Sonoma Coast	\$750 3650
Santos Brujos, Tempranillo, México	\$500 2250
Anónimo Intervención, Sangiovese, México	\$500 2250
Casa Madero, 3V, México	\$420 1650

 Vegetarian  
 Gluten free

Our culinary team works in collaboration with local suppliers to source the highest quality, fair trade ingredients  
Consuming raw or undercooked products increases the risk of foodborne illness.  
All prices are in Mexican Pesos, Tax included (VAT)

