



MEXICAN GRILL

TO START AT THE TABLE

- Mexican cactus paddle 
- Melted local cheese with mixed sauce and macha  
- Beans hummus, cherry tomato, pepper, epazote, onion and plantain chips 
- Guacamole, assorted sauces 
- Chicharron and corn chips

CEVICHE AND SALAD

- Smoked ceviche, kampachi, jicama, red onion, cucumber, serrano chili and citrics 
- Roasted salad, local zucchini, roasted purple sweet potatoes, arugula, ocosingo 
- Green tomatoes, cucumber, mint, amaranth croutons, radish and lime vinaigrette 
- Green salad, chayote, avocado, spring mix, corn, zucchini, almond and jalapeño vinaigrette 

LIVE STATIONS

Quesadillas

- Zucchini flower, mashed potatoes, minced beef, chicken tinga, chorizo 

Pastor Taco

- Marinated pork with spices and chiles, pineapple, onion, cilantro, chile de arbol sauce

Seafood

- Blue shimps
- Roasted octopus
- Catch of the day with hoja santa
- Caribbean lobster tail

Meat

- Argentinian sausage
- Skirt steak
- Picaña
- Rib eye prime
- Pork kurobuta

SWEETS

- Mexican churros, roasted pineapple with coconut ice cream
- chocolate tamal

Mexican Grill Experience - \$2600 / Beverages not included / Kids = \$1550

ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE VAT



Consuming raw or under cooked products increases the risks of foodborne illness



SIGNATURE COCKTAILS

\$470

- JAMAICON

Mezcal Brujo #1, hibiscus syrup, lemon
- PAPALO FELIPE

Montelobos Espadin, Cointreau, lime, “pápalo”, “chicatanas” salt
- YAQUESITA

Bacanora, pineapple, honey, lime, agave worm salt
- ZORRO

Patron silver, sour orange, “matali” infusion, prune syrup
- URUAPANSOUR & SPICY

Charanda Uruapan, ancho reyes, aquafaba, lime, mint
- VALDEFLORES CAIPIRINA

Valdeflores rum, lime, “piloncillo”, oregano
- GAVILAN

Ancho reyes, grapefruit, lime, grapefruit soda, salt



MOCKTAILS

\$320

- LIMA TONIC

Local lime syrup, lima zest, lima juice, tonic water
- AGUA DE MATALI

Matali infusion, sour orange, syrup



- TEQUILA

Herradura Reposado

Maestro Tequilero Añejo

Casa Noble Blanco

Don Julio Blanco

\$360

\$590

\$420

\$410

- MEZCAL

Bruxo #1 Espadin

Monte Lobos Espadin

The Lost Explorer Espadin

\$420

\$570

\$978

WINE SELECTION

- CHAMPAGNE

Charles Le Bel Inspiration 1818 Brut





\$800

\$3000
- SPARKLING

Mongarda, Prosecco Superiore, Italy

\$500

\$2100
- ROSÉ

Piscis, Rosé Grenache, Mexico

\$550

\$2000

La Piñata de Juguette, Australia

\$420

\$1800

WHITE

Velero de Juguette, S.Blanc, Australia

\$410

\$1790

Monte Xanic, Sauv. Blanc, Mexico

\$480

\$1865

Domaine Passy Le Clou, Chablis, France

\$700

\$2900

RED

Dos Búhos, Gran Reserva, Mexico

\$550

\$2350

Megacero, Chihuahua, Mexico

\$700

\$3300

Santos Brujos, Tempranillo, Mexico

\$800

\$3900

Anónimo, Sangiovese, Mexico

\$500

\$2250

Banshee, Pinot Noir, Sonoma, USA

\$750

\$3650

MEXICAN ARTISANAL BEER

Colimita (Lager), 4,4% alc.

\$245

Minerva (Pale Ale) 6.0% alc.

\$260

Minerva (IPA), 6.5% alc.

\$260

Jabali (Bock), 6.3% alc.

\$255

Ocho Reales, Gluten Free (Lager)

\$260

MEXICAN GRILL

SOBRE LA MESA

Nopales a la mexicana 
Queso panela fresco asado, salsa de tomate con chile mixe y salsa macha  
Hummus de frijol, ensalada de frijol, tomate, pimienta y epazote 
Guacamole, variedad de salsas 
Chicharron y chips de maiz

ENSALADA Y CEVICHE

Ceviche de kampachi ahumado, jícama, cebolla, pepino, chile serrano & cítricos 
Ensalada asada de camote, calabaza maya, cremoso de queso de Chiapas, arugula
vinagreta de chipotle 
Ensalada verde, tomatillo, pepino, menta, rábano, cilantro, crotones de amaranto 
vinagreta de limón
Ensalada verde, lechuga mixta, chayote, aguacate, elote calabaza italiana almendra 
vinagreta de jalapeño

ESTACIONES EN VIVO

Quesadillas

Flor de calabaza, puré de papa con jalapeño, picadillo de res, tinga de pollo y chorizo 

Taco de cerdo al Pastor

Cerdo marinado con especias y chiles, piña asada, cebolla, cilantro y salsa de chile de árbol

DE NUESTRO GRILL

Mariscos

Camaron azul

Pulpo asado

Pescado del día con hoja santa

Langosta Caribeña

Carnes

Chorizo Argentino

Arrachera

Picaña

Rib eye prime

Cerdo kurobuta

POSTRES

Churros, piña rostizada con helado de coco y tamal de chocolate

Experiencia de Parillada Mexicana- \$2600 / Bebidas no incluidas / Niños = \$1550

TODOS LOS PRECIOS SON EN PESOS MEXICANOS E INCLUYEN IVA

 CACAHUATES  CRUSTACEOS  GLUTEN  MOSTAZA  HUEVO  SULFITO  MARISCOS  ALTRAMUZ  AJONJOLÍ  PESCADO  NUECES  APIO  SOYA  LÁCTEO  VEGETARIANO



CÓCTELES EXCLUSIVOS

\$470

- JAMAICON
Mezcal Brujo #1, hibiscus syrup, lemon
- PAPALO FELIPE
Montelobos Espadín, Cointreau, lime, “pápalo”, “chicatanas” salt
- YAQUESITA
Bacanora, pineapple, honey, lime, agave worm salt
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\$320

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Matali infusion, sour orange, syrup



TEQUILA

- Herradura Reposado \$360
- Maestro Tequilero Añejo \$590
- Casa Noble Blanco \$420
- Don Julio Blanco \$410

MEZCAL

- Bruxo #1 Espadín \$420
- Monte Lobos Espadín \$570
- The Lost Explorer Espadín \$978

SELECCIÓN DE VINOS



- CHAMPAGNE
Charles Le Bel Inspiration 1818 Brut \$800 \$3000
- SPARKLING
Mongarda, Prosecco Superiore, Italy \$500 \$2100
- ROSÉ
Piscis, Rosé Grenache, Mexico \$550 \$2000
La Piñata de Juguette, Australia \$420 \$1800
- WHITE
Velero de Juguette, S.Blanc, Australia \$410 \$1790
Monte Xanic, Sauv. Blanc, Mexico \$480 \$1865
Domaine Passy Le Clou, Chablis, France \$700 \$2900
- RED
Dos Búhos, Gran Reserva, Mexico \$550 \$2350
Megacero, Chihuahua, Mexico \$700 \$3300
Santos Brujos, Tempranillo, Mexico \$800 \$3900
Anónimo, Sangiovese, Mexico \$500 \$2250
Banshee, Pinot Noir, Sonoma, USA \$750 \$3650



CERVEZA ARTESANAL MEXICANA

- Colimita (Lager), 4,4% alc. \$245
- Minerva (Pale Ale) 6.0% alc. \$260
- Minerva (IPA), 6.5% alc. \$260
- Jabali (Bock), 6.3% alc. \$255
- Ocho Reales, Gluten Free (Lager) \$260