



The flavors and colors of Mexican culture inspired our menu, offering the best dishes of traditional cuisine reimagined with sophisticated techniques and the most exclusive products. All our tortillas are handmade and cooked on a comal over wood-fire oven.

APPETIZERS

**HOMEMADE GUACAMOLE**

Prepared tableside · Mexican sauce tricolor toasts. 215

**DUCK CARNITAS**

House recipe · avocado mashed tableside.

**WAGYU MEATBALLS**

Mint · chipotle · sliced almonds.

**DRY NOODLE WITH ALASKAN KING CRAB**

Tomato · cream · goat cheese grilled Alaskan King Crab.

**BURRATA IN MOLE ALMENDRADO**

On baked banana · cinnamon · molasses.

**MUSHROOM SALPICON**

Portobello mushrooms · white mushrooms mushrooms.

**LOBSTER MACHETE**

Giant lobster quesadilla · Oaxaca cheese pepper mix · red onion habanero pepper.

**ESQUITES WITH LOBSTER**

Tender white corn · Caribbean lobster mayonnaise · epazote.

**SHRIMP U5**

Grilled · corn soil · coriander and serrano aioli.

**NIGERIAN SHRIMP U2**

Creamy chipotle sauce.

TOSTADAS

**LOBSTER TOSTADAS**

Mango · corn · avocado · coriander serrano pepper.

**BLUEFIN TUNA TOSTADAS**

Avocado · cucumber · red onion chipotle aioli. 430

**BARBACOA TOSTADAS**

Short rib in slow cooking for 12 hours with Rub "Mamazzita".

CEVICHE & TIRADITO

**HAMACHI CEVICHE**

Red peppers · cucumber · avocado · roasted corn · chipotle pepper and red serrano.

**TUNA CEVICHE**

Yellow peppers · cucumber · avocado toasted corn · yellow hot pepper.

**LOBSTER CEVICHE**

Coriander · cucumber · avocado · toasted corn · jalapeño and serrano pepper.

**SNOOK AGUACHILE**

Black sauce · toasted corn · peppers onion · cucumber · avocado.

**OCTOPUS CEVICHE IN MACHA SAUCE**

Octopus · peppers · cucumber avocado · toasted corn · dried chili sauce.

**ORA KING TYEE SALMON TIRADITO**

Coriander · tiger's milk · jalapeño and serrano pepper.

**HAMACHI TIRADITO**

Cherry tomato · cucumber · avocado serrano and chipotle peppers tiger milk.



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**SOUPS AND SALADS**

**TORTILLA SOUP**

Pasilla and guajillo peppers · feta and goat cheese · crispy corn tortilla.

**CORN DUO SOUP**

Yellow corn cream · huitlacoche cream roasted corn.

**SALAD WITH MACHA SAUCE**

Lettuce · avocado · cherry tomato peanuts · sesame · dried chilies.

**CESAR SALAD**

Anchovies · grana padano cheese croutons.

**PICO DE GALLO SALAD**

Pineapple · orange · peanut worm salt aioli.

**SPINACH SALAD WITH GOAT CHEESE**

Vegetable mix from the garden pumpkin seeds · spicy orange chutney.

**MUSHROOM SOPE A LA DIABLA**

White mushroom and cremini · black beans chipotle peppers and guajillo.

**DECONSTRUCTED SEAFOOD TAMALE**

Shrimp · squid · mussel guajillo chili and chipotle.

**LOBSTER INFLADITA**

Chipotle cream · goat cheese peppers.

**OCTOPUS HUARACHE**

beans · chipotle cream · avocado cilantro.

**QUESADILLA WITH WILD MUSHROOMS**

Trumpetter mushrooms · porcini champignon · cremini and white mushrooms · serrano pepper.

**QUESADILLA WITH RAJAS POBLANAS**

Grasshoppers · roasted · serrano sauce.

**ARTISAN DOUGH**

**CHEF'S SPECIALTIES**

**BRANZINO IN HOLY LEAF**

Coriander seed · lemongrass pepper trilogy.

**RUBBED CATCH OF THE DAY**

Grilled · guajillo chili · cumin.

**LOBSTER POZOLE**

Lobster · white corn · oregano.

**GRILLED CARIBBEAN LOBSTER**

Habanero mojo.

**GRILLED ORA KING SALMON**

Crusted with three chilies · hibiscus chutney corn.

**GRILLED OCTOPUS**

5 Pepper adobo · peanuts · sesame seeds.

**SWISS SEAFOOD ENCHILADAS**

Sea bass · octopus · scallops · shrimp Swiss cheese · cream · serrano pepper and jalapeño.

**ALASKAN KING CRAB CLUSTER**

- To share - Charcoaled · Habanero lime aioli.

**ORGANIC CHICKEN WITH ARTISAN MOLE**

Organic chicken breast · homemade mole.

**KUROBUTA PIBIL COCHINITA**

Kurobuta pork belly · achiote · citrus fruits onions tanned.

**BARBACOA DE PUEBLO**

Short rib in slow cooking for 12 hours with "Mamazita" Rub.



**DIVORCED WAGYU**

*Exotic and highly valued · A5 quality exceptional marbling · refined taste*

Green sauce · red sauce · 200 g.



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**GRILLED MEATS**

*USDA prime quality, all our steaks and are served with nopal, green onion, and tomato brulle.*

**RIB EYE** 400 g

**NEW YORK** 400 g

**BEEFSTEAK** 330 g

**ROAST BEEF** 350 g

**TAQUERIA (3 PIECES)**

**BEEF RIB BARBECUE TACOS.**

**MARINATED SHRIMP TACOS.**

**NOPAL TACOS WITH ORGANIC VEGETABLES.**

**ROAST BEEF TACOS.**

**USDA PRIME FILLET TACOS.**

**LOBSTER TACOS.**

**ADOBO KUROBUTA PORK TACOS.**



**DESSERTS**

**CHOCOLATE BROWNIE**

Served warm · chocolate chips · vanilla ice cream · dulce de leche sauce · chopped walnuts.

**RED FRUIT CHEESECAKE**

Vanilla cookie base · red fruit compote.

**CHURRO PRETZEL**

Covered in white chocolate · caramelized popcorn · pretzel crowbar · vanilla caramel sauces.

**CARROT ROLL**

Cream cheese bitumen with white chocolate nuts · blueberries · raisins · grated coconut.

**PEAR CRISP**

Phyllo pastry filled with pears and frangipane cream · vanilla ice cream.

**TRES LECHEs TRADITIONAL CAKE**

Filled with diplomatic cream and fresh strawberries · flambéed meringue.

**APPLE CRUMBLE**

Organic apples · cinnamon vanilla crumble · vanilla Ice Cream.

**HOMEMADE COCONUT FLAN**

Coconut ice cream · peanut candy.

**RICE PUDDING CRÈME BRÛLÉE**

Fresh strawberries · cinnamon · donut.

**CHURRO FUNNEL CAKE**

Vanilla ice cream · Salted caramel sauce.

**CORN CAKE**

Served warm · caramel sauce dulce de leche ice cream.

**POPSICLES**

Chocolate and 24 K Gold coating · peanut marzipan · flambé marshmallow.

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**MIXOLOGY****MAMAZZITA**

Coconut infused 400 Conejos reposado mezcal  
Ancho Reyes poblano pepper liqueur · corn liqueur  
muscovado sugar · angostura bitters.

**CALL ME SEÑORITA**

Ketel One vodka · yellow Chartreuse · pineapple cubes  
lime juice · turmeric · passion fruit syrup  
tonic water.

**BESITO**

Montelobos espadín mezcal · Grand Marnier  
lime juice · cinnamon syrup · fig cordial · orange juice.

**CHA CHA CHA**

Tanqueray Ten infused with hoja santa  
green Chartreuse · lemongrass syrup · tonic water.

**MORENA MÍA**

Herradura Silver tequila · Ancho Reyes liqueur  
tomato juice · bloody mary mix · lime juice  
homemade pineapple soda.

**MADE IN MEXICO**

Don julio 70 tequila · 400 Conejos mezcal infused with  
habanero pepper · blue curacao · pineapple cubes  
orange juice · ginger syrup · lime juice.

**PIEL CANELA**

Zacapa 23 rum infused with cinnamon and vanilla  
Frangelico · melon "horchata" · spice syrup  
ground cinnamon.

**LA INCONDICIONAL**

Union mezcal · Ancho Reyes poblano pepper liqueur  
tamarind cordial · pineapple juice · hot pepper syrup.

**LA INCONDICIONAL**

Union mezcal · Ancho Reyes poblano pepper liqueur  
tamarind cordial · pineapple juice · hot pepper syrup.

**ZAZIL HA**

Michelob Mango Peach · serrano pepper · pineapple · basil

**MARGARITAS****BANDIDO**

Clase Azul reposado tequila · Napoleon Mandarin  
mandarin · orange juice · lime juice  
hot pepper syrup.

**CIELITO LINDO**

Don julio 70 tequila · Aperol · mango-habanero  
cordial · habanero · lime juice · ginger syrup  
Marbella sparkling wine.

**ALUXE**

Don julio 70 tequila · Cointreau · pineapple-chaya  
cordial · grapefruit juice · pineapple juice  
lime juice · passion fruit syrup.

**AMOR A LA MEXICANA**

Montelobos Tobala mezcal · sweet sorrel-morita  
pepper infusion · soursop pulp · lime juice

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**BEER****HERENCIA CUCAPÁ BORDER****STELLA ARTOIS****MICHELOB ULTRA****NEGRA MODELO****MODELO ESPECIAL****PACIFICO CLARA****PACIFICO SUAVE****CORONA EXTRA****CORONA LIGHT****VICTORIA****LEÓN****MONTEJO****MICHELOB ULTRA HARD SELTZER**

(Strawberry Watermelon / Mango Peach / Cucumber Lemon / Spicy Pineapple)

**SHISHA EXPERIENCE**

Relax and indulge in a shisha experience.  
Choose from Adalya Tobacco's special blends and watch our preparation ritual.

Shishas are available in a variety of authentic and pure flavors.

**CLASSIC**

Peach · cherry · mint · blueberry · blueberry - mint  
watermelon · watermelon - mint · blackberry · double  
apple

**PREMIUM****ORANGE BLOSSOM**

Tobacco: mint · watermelon · cherry  
Tanqueray · orange · cucumber

**PITAHAYA MIX**

Tobacco: blueberry · mint · watermelon  
Mezcal Unión · lemongrass · basil

**TROPICAL PINEAPPLE**

Tobacco: double apple · peach  
Hennessy cognac · peach · pineapple

**BLACK FOREST**

Tobacco: cherry · watermelon · grape-berry  
Chambord · vanilla essence · cinnamon

**EXCLUSIVE****ROSANEGRA**

Tobacco: Love 66 · passion fruit · melon · mint · watermelon  
Tanqueray Flor de Sevilla · rose petals · blackberry

**MEXICO LINDO**

Tobacco: Lady Killer · mango · peach · mint  
Don Julio 70 Añejo Cristalino · Ancho Reyes liqueur  
strawberries · pineapple · mint

**KIT INCLUDES TOBACCO WITH CHARCOAL AND 3 NOZZLES**

Hookahs are Aladin, imported directly from Germany · Shisha refill

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