



LUNCH AND DINNER

SNACKS

TRADITIONAL GUACAMOLE	\$241. ⁰⁰
TUNA TOSTADAS (2 pcs) Sesame dressing, cucumber and avocado	\$329. ⁰⁰
SHRIMP COCKTAIL (100 g) Avocado, cucumber, and toast	\$338. ⁰⁰
RED SNAPPER CEVICHE (100g) Mint, habanero ash, and creole cilantro	\$252. ⁰⁰
AL PASTOR OCTOPUS (120g) Achiote sauce, avocado, roasted pineapple	\$353. ⁰⁰
CRUMBED SEA BASS (120g) Talla sauce, chili ash and avocado puree Rose meat tacos	\$267. ⁰⁰

SOUPS

BEAN SOUP Blue tortilla julienne, ranch cheese and epazote	\$149. ⁰⁰
TORTILLA SOUP Julienne tortilla, avocado and fresh cheese	\$149. ⁰⁰
ROASTED TOMATO SOUP Goat cheese, basil, onion ash	\$149. ⁰⁰
MUSHROOM SOUP Scented with epazote	\$149. ⁰⁰
DRY FIDEO SOUP Ocosingo cheese, dried pork rinds and pasilla sauce	\$149. ⁰⁰
CHICKEN BROTH	\$168. ⁰⁰

SALADS

CHICKEN CAESAR SALAD With classic house dressin	\$208. ⁰⁰
CURED NOPAL SALAD Lemon vinaigrette, dried pork rinds, fresh cheese	\$170. ⁰⁰
TOMATO SALAD With fresh cheese and pistachio pesto	\$170. ⁰⁰

MAIN COURSES

RED SNAPPER TALLA-STYLE (200g) Pilaf rice and cucumber, tomato salad	\$409. ⁰⁰
A LA DIABLA SHRIMPS (180g) Pilaf rice and cucumber, tomato salad	\$509. ⁰⁰
ROASTED OCTOPUS (200g) Garlic, chili and baby potatoes	\$470. ⁰⁰
CHICKEN BREAST FILLET (200g) 4 chilies sauce, seasonal vegetables	\$360. ⁰⁰
CHEMITA BEEF STEAK (180g) Black angus beef steak, mashed potatoes with parsley, and Welsh onions	\$485. ⁰⁰
ENMOLADAS (3 pcs) Tortillas, chicken, mole and Cotija cheese	\$360. ⁰⁰

REGIONAL

BIRRIA TACOS (3 pcs)	\$191. ⁰⁰
CANASTA TACOS (6 pcs) Short rib steak wrapped in bababa leaf	\$263. ⁰⁰
SUADERO TACOS (4 pcs) Rose meat tacos, with guacamole and spring onions	\$179. ⁰⁰
RIB EYE TACOS (3 PCS) Gouda cheese, guacamole,onion, and cilantro, in a flour tortilla	\$567. ⁰⁰
TORTA AHOGADA "TIERRA MÍA" STYLE	\$181. ⁰⁰
BEEF BIRRIA With red rice	\$298. ⁰⁰
MEAT IN ITS JUICE Beef stew with bacon, green onions and beans	\$266. ⁰⁰
CHICKEN FLUTES (3 PCS) With shaved tortilla, cream, lettuce, tomato and cheese	\$277. ⁰⁰
TAMPIQUEÑA (180g) Enmolada, refried beans, guacamole	\$490. ⁰⁰

ON THE GRILL

With two side dishes to choose from	
U-10 SHRIMPS (180g)	\$494. ⁰⁰
SALMON (200g)	\$457. ⁰⁰
CHICKEN BREAST FILLET(18 g)	\$370. ⁰⁰
BEEF STEACK (180g)	\$490. ⁰⁰
BLACK ANGUS RIB EYE (340 g)	\$788. ⁰⁰
BLACK ANGUS BURGER (220g) With smoked tomatoes, Monterey Jack cheese, roasted peppers, jalapeno and Mexican pepper leaf dressing	\$373. ⁰⁰

SIDE DISHES

MASHED POTATOES
FRENCH FRIES
SEASONAL VEGETABLES
CREAMED SPINACH
GRILLED ASPARAGUS
PILAF RICE

DRINKS 355 ML

HIBISCUS ICED TEA With anise and beet	\$68. ⁰⁰
HORCHATA With vanilla ice cream and ground cinnamon	\$68. ⁰⁰

BOTTLED DRINKS

SOFT DRINKS 355 ML	\$64. ⁰⁰
AGUA DE PIEDRA MINERAL 655ml	\$180. ⁰⁰
CASA DEL AGUA NATURAL WATER 355ml	\$58. ⁰⁰
TOPO CHICO MINERAL WATER 355ml	\$72. ⁰⁰
PERRIER MINERAL WATER 330ML	\$117. ⁰⁰

Prices in Mexican pesos, VAT included. The weights of our portions are approximate and before cooking. Dishes containing raw meat, fish or seafood are served at the diner's discretion due to the risk involved.

