



Lunch
and Dinner



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ENTREES

- Jocoque, tapenade toreado and pita bread \$230
- Artichoke, spinach and poblano rajas dip \$265
- Processed cheese with huitlacoche \$265
- Beef carpaccio, mushrooms, arugula, parmesan \$310
- Kampachi tiradito, ponzu, chopped onions \$345
- Dry noodles, fresh cheese, guajillo pork rinds and corn tortillas \$260

VEGETABLE SNACKS

- Crispy cauliflower with jamaica salt and tahini \$215
- Black mushroom aguachile, onion ash \$220
- Jicama taquitos with quinoa ceviche \$245
- Avocado carpaccio, salsa macha, Greek yogurt \$220
- Shaved hearts of palm ceviche, crispy shallot \$245
- Esquites with seasonal corn, dried chilies, fresh cheese \$145
- Asparagus, caramelized walnuts, goat cheese and parmesan \$240

FIRST COURSES

- Tuna toast, ponzu, avocado and red chili sauce \$150
- Burrata, heirloom tomatoes, herb pesto \$355
- Aromas salad, mixed leaves, Persian cucumber, avocado, shallot vinaigrette \$195
- Roasted organic beets, artisanal jocoque and pistachios \$250



S O U P S A N D P A S T A

Tortilla soup, ranch cream and avocado \$180
Cornfield soup, mushrooms, sweet corn, pumpkin flower \$180
Pappardelle, mushrooms and mascarpone sauce \$375
Zucchini pasta, black olives, goat cheese,
tomato sauce \$315

Ex t r a s

Chicken 120 gr +\$110 - Salmon 120 gr +\$155 - Steak 120 gr +\$190

L A N D A N D S E A

Glazed salmon, kale and roasted corn (200 gr) \$460
Roasted shrimp, Indian curry, jasmine rice (180 g) \$460
Steamed catch of the day, zucchini, green mojo, mashed plantain
(200 gr) \$460
Charcoal octopus, creamy farro with mushrooms (170 g) \$460
Arabic taco with salmon, hummus, tahini and
leaf mix (140 g) \$305
Rib eye taco with chopped onions (160 g) \$360
French Dip, new york, manchego, harissa,
meat juice (160 gr) \$420
Beef burger, hearts of romaine lettuce, asadero cheese,
caramelized onion (210 g) \$380
Chicken in casserole, sautéed cherry tomato
and mozzarella (180 gr) \$335
Beef fillet, straw potatoes, onion and bullfighting chili (200 gr)
\$520
Rib eye Milanese, habanero sauce, gratin cheese
and French fries \$460