

FUEGO

GARDEN

CHEMUYIL


SWEET POTATO \$370
Mushroom, Mustard Yuzu
Vinagrette, Macadamian Nuts

HEIRLOOM


CUCUMBER \$320
Creamy Cilantro, Ricota From
Valle de Ojos Negros, Avocado,
Radishes, Pineapple Vinegar

AVOCADO FUEGO \$330 
Quelites, Habanero Ash, Guajillo

ELOTE \$310  
Huitlacoche Alioli, Chicatana
Butter, Cotija

CHARRED CABBAGE  \$290
Peanut Mole, Pepitas, Lemon, Quelites

**NECTAR FARM
GREENS** \$330
Tomatoes, Red Onion, Edam
Cheese, Smoked Caesar Dressing

**BUTTERNUT
SQUASH**  \$360
Garlic Fermented Honey, Chamomile
Vinegar, Radicchio Rosso,
Ramonetti Cheese From Ensenada

CEVICHEs

BLUE FISH CATCH \$580
Coconut, Mango, Red Onion, Lime,
Cilantro, Serrano Chile

ARTISANAL HOOK CATCH \$420
Seaweed Aguachile, Sour Orange,
Cucumber, Cilantro, Onion

LAND & SEA

GULF SHRIMP \$720
Cilantro, Chimichurri, Lemon,
Plantain, Papantla Vanilla

MARISCADA \$800
Rice, Clams, Mussels,
Margarita Scallops, Tzipiron,
Xcatic Garlic Aioli

MAYAN OCTOPUS \$980
Recado Negro, Grilled Lime

LAMB BARBACOA \$970
16 OZ
Maguay, Pickled Cactus, Cocoa Powder,
Mulato Chile, Corn Tortillas

SUSTAINABLE WHOLE CATCH
SUGGESTED FOR 2 \$1650
Achiote, Cabbage Salad

BC KAMPACHI COLLARS \$590
Citrus Oil, Regional Cucumber Kimchi

**"LA TIENDITA"
CHICKEN PIBIL** \$710
Achiote, Cabbage Salad

BUTCHER'S CUT \$960
10 OZ. Beef, Colima Salt, Ember
Onion, Chimichurri "Fuego"

YUCATAN PELON PORK \$820
Molcajete Salsa, Crispy Espelon
Bean, Organic Vegetables

DESSERT

**ROASTED SWEET
PLANTAIN** \$290
Candied pepitas,
spiced caramel toffee



**MEXICAN CHOCOLATE
BROWNIE** \$320
Vegan Vanilla Ice Cream,
Strawberry



**WOODFIRE
CHESSECAKE** \$300
Green Papaya Compote,
Ranch Double Cream Cheese



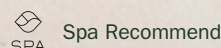
**MEXICAN
SORBET** \$290
Seasonal Local Fruit, Chamoy
Sauce, Dehydrated Cotija



Vegan



Vegetarian



SPA Spa Recommend