



TO SHARE

GUACAMOLE \$300

Salsa Mexicana, Serrano Chili, Tortilla Chips

QUESO ASADO \$320

Fried Quelites, Panela Cheese,
Martajada Salsa, Tortillas

PACIFIC MOLCAJETE \$450

Shrimp, Octopus, Scallop, Cucumber,
Avocado, Red Onion, Chiltepin

PULPO ENAMORADO \$485

Chipotle Mayo, Serrano Chili, Cilantro, Lime

AGUACHILE CANTINA \$400

Shrimp, Avocado, Radish, Jalapeño,
Chicharron Quesadilla

POZOLERA SALAD \$330

Greens, Avocado, Pozole Corn,
Radishes, Chicken, Oregano

TACOS AND TORTAS

ARRACHERA TACOS \$490

Jalapeño Chili, Radish, Avocado

HIBISCUS PASTOR TACOS \$350

Pineapple, Onion, Cilantro

ACHIOTE FISH TACOS \$480

Peppers, Onion, Habanero Mayo

POC CHUC TACOS \$440

Pork, Sour Orange Marinade, Pickled Onion

MEXICAN BURGER \$500

Longaniza, Oaxaca Cheese, Guacamole, Xcatik,
Caramelized Onion

COCHINITA TORTA \$400

Xnipec, Habanero, Mayonnaise, Black Beans

GARNACHAS

CHALUPA \$250

Morita Salsa, Tomatillo Salsa, Queso Fresco,
Onion, Crema

CHICKEN PANUCHOS \$390

Chicken, Black Bean, Avocado, Cilantro, Salsa Roja

PAPADZULES \$275

Pepita Sauce, Salsa Roja, Egg, Epazote

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.