



# LAGUNA

TRADITIONAL  
MEXICAN CUISINE



## STARTERS

**Guacamole Made Tableside - \$470**

**(9 OZ) | (Ve, Df, Gf)**

Onion, Tomato, Serrano Chile, Cilantro, Lime,  
Corn Totopos

**Tortilla Soup - \$270 (Veg, Gf, D)**

Avocado, Sour Cream, Panela Cheese, Guajillo,  
Fried Epazote, Crispy Tortilla

**Black Aguachile - \$500 (5 OZ) | (Gf, Df)**

Shrimp, Cucumber, Radish, Red Onion, Cilantro,  
Smoked Oil

**Xpelon Salad - \$335 (4 OZ) | (Ve)**

Nopal, Cherry Tomatoes, Verdolaga, Lemongrass,  
Lime Vinaigrette

**Pichib Salad - \$360 (Veg, Gf)**

Fried Leek, Goat Cheese, Pickled Guava, Agave Lime  
Vinaigrette

**Bc Blue Crab Tostada - \$435**

**(2 OZ) | (Df, Gf, Nuts)**

Salsa Macha, Avocado, Tartar Sauce

**Smoked Tuna Crispy Tacos - \$450**

**(3 OZ) | (Df, Gf)**

Mango, Scallion, Serrano Chile, Avocado

**Passionfruit Ceviche - \$435 (4 OZ) | (Df, Gf)**

Catch of the Day, Red Onion, Morita Chile

**Carnitas Tetela - \$430 (3 OZ) | (Gf)**

Pork, Black Beans, Oaxacan Cheese, Guacamole

## TACOS

**Suadero - \$565 (2 OZ) | (Gf, Df)**

Onion, Tomatillo Salsa, Cilantro

**Tsnapper Tikin-Xic - \$560 (2 OZ) | (Df)**

Achiote, Habanero Mayo, Grilled Onion

**Poc Chuc - \$520 (2 OZ) | (Df)**

Sour Orange Marinated Pork, Xni-Pec, Martajada  
Salsa

**Braised Portobello - \$540 (3 OZ) | (Ve, Gf, Df)**

Pasilla Salsa, Verdolaga, Cabbage Slaw

\*\*Veg (Vegetariano) | \*\*Nuts (Contiene Nueces) \*\*Ve (Vegano) | \*\*Gf (Libre de Gluten) | \*\*G (Gluten)  
\*\*Df (Libre de Lácteos) | \*\*L (Lácteos)

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## HOUSE SPECIALTY

### **Campeche Shrimp - \$1,010 (6 OZ) | (Gf)**

Manchamantel Mole, Chilacayote, Grilled Pineapple

### **Mole Chichilo Tamal - \$490 (Df, Gf)**

Turkey, Mizuna, Cotija

### **Local Squash Tamal - \$420 (Veg, Gf, Df)**

Chiltomate, Cilantro, Fennel

### **Organic Local Chicken - \$790 (5 OZ) | (Nuts, Df)**

Mole Poblano, Sesame Seeds, Peanut

## MAIN COURSES

### **Steelhead Trout al Pastor - \$920 (6 OZ)**

Mustard Leaf, Pickled Pineapple, Handmade Tortillas

### **Birria Beef Short Rib - \$945 (7 OZ) | (Gf, Df)**

Bayo Bean Purée, Pickled Onion

### **Mayan Octopus - \$915 (6 OZ) | (Gf)**

Cauliflower Purée, Rainbow Swiss Chard, Huitlacoche Purée,

Garlic Chips, Valladolid Chorizo

### **Camote Terrine - \$520 (6 OZ) | (Ve, Nuts, Gf)**

Green Mole, Lentil Salad, Plantain

### **Roasted Local Beets - \$590 (6 OZ) | (Ve, Gf, Nut)**

Eggplant Mole, Caramelized Sunflower Seeds

\*\*Veg (Vegetariano) | \*\*Nuts (Contiene Nueces) \*\*Ve (Vegano) | \*\*Gf (Libre de Gluten) | \*\*G (Gluten)  
\*\*Df (Libre de Lácteos) | \*\*L (Lácteos)