

CENAS

Ensalada de frijoles, nopales curados en sal, tomatitos y verdolagas, queso fresco **\$195**

Ensalada verde, aderezo de aguacate con pistache, queso parmesano **\$210**

Aguachile de pescado, curcumá, cebolla morada, ajonjolí negro **\$290**

Tacos de asada, guacamole, cebolla rostizada, salsa martajada **\$140**

Tacos de pescado estilo baja, col morada, pico de gallo, chipotle **\$150**

Camarones al ajillo, salsa macha, limón amarillo, plátano macho frito **\$420**

Pesca del día zarandeado, arroz jazmín, cebolla encurtida, vegetales **\$440**

New york, papas fritas, ensalada y salsa bernesa **\$470**

Pulpo al grill, camote, salsa de soja y limón, ejotes salteados **\$450**

Brocolí al grill, salsa romesco, verdolagas, salsa macha **\$230**

postres

Brownie de chocolate con helado de vainilla **\$160**

Pizzokie, crumble, helado **\$170**

Pay de limón **\$150**



DINNER

Bean salad, salt-cured nopales, cherry tomatoes and purslane, fresh cheese **\$195**

Green salad, avocado and pistachio dressing and parmesan cheese **\$210**

Fish aguachile, turmeric, red onion, black sesame seeds **\$290**

Asada tacos, guacamole, roasted onions, and salsa **\$140**

Baja-style fish tacos, red cabbage, pico de gallo, chipotle sauce **\$150**

Garlic shrimp, macha sauce, lemon, and fried plantains **\$420**

Zarandeado catch of the day, jasmine rice, pickled onions, and vegetables **\$440**

New York strips, french fries, salad, and béarnaise sauce **\$470**

Grilled octopus, sweet potato, soy and lemon sauce, and sautéed green beans **\$450**

Grilled broccoli, romesco sauce, purslane and macha sauce **\$230**

desserts

Chocolate brownie with vanilla Ice Cream **\$160**

Pizzokie, crumble and vanilla ice cream **\$170**

Lemon Pie **\$150**

