

Ensaladas y entradas

Ensalada verde, aderezo de pistache y queso parmesano **\$230**

Ensalada César tatemada, berenjena y queso de cabra **\$250**

Ensalada griega, jitomates Cherry, aceitunas, queso feta, cebolla morada y pepino **\$210**

Tiritas de pescado, pepino, cebolla morada, aguacate **\$290**

Aguachile de camarón, salsa verde tatemada, cebolla, aguacate, pepino y rábano **\$320**

Tostada de atún, salsa macha, aguacate y mayonesa de chipotle **\$180**

Guacamole con vegetales tempura y pico de gallo **\$195**

Fideo seco, frijoles puercos y queso fresco con salsa de chile chipotle **\$170**

Tacos y extras

Taco de pescado estilo baja, pico de gallo, col y mayonesa de chipotle **\$150**

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

Papas a la francesa, catsup **\$170**

Papas gajo, salsa macha, chipotle **\$170**

Crudites, pepino, jicama, zanahoria **\$120**



Platos fuertes

Camarones al ajillo, vegetales, limón amarillo y plátano frito **\$420**

Pesca del día zarandeado, arroz, ensalada de frijoles, cebolla encurtida **\$440**

New York, papas fritas, ensalada y salsa bearnesa **\$470**

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

Hamburguesa de res, mermelada de tocino queso gouda, pepinillo y papas fritas **\$340**

Brócoli al grill, salsa romesco, verdolagas, y salsa macha **\$230**

Club sándwich, pollo, tocino, queso, aguacate, papas fritas, jitomate **\$310**

Hot dog, costra de queso, tocino, pico de gallo, mayonesa, mostaza, cátsup, papas fritas **\$210**

postres

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

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

Pay de limón deconstruido **\$150**



Salads & starters

Green salad with pistacho dressing and parmesan cheese **\$230**

Grilled Caesar salad with eggplant and goat cheese **\$250**

Greek salad with cherry tomatoes, olives, feta cheese, red onion and cucumber **\$210**

Fish tiritas, red onion, cucumber **\$290**

Shrimp aguachile with charred green sauce onion, avocado, cucumber and radish **\$320**

Tuna tostada with salsa macha, avocado and chipotle mayo **\$180**

Guacamole with tempura vegetables and pico de gallo **\$195**

Dry noodles with “frijoles puercos” and fresh cheese in chipotle chili sauce **\$170**

Tacos & sides

Baja-style fish taco with pico de gallo, cabbage, and chipotle mayo **\$150**

Grilled steak taco with guacamole, roasted onion, and rustic salsa **\$140**

French fries with ketchup **\$170**

Potato wedges with salsa macha and chipotle **\$170**

Crudités with cucumber, jicama, and carrot **\$120**



Main dishes

Garlic shrimp with vegetables, yellow lemon, and fried plantain **\$420**

Zarandeado-style catch of the day with rice, bean salad, and pickled onion **\$440**

New York steak with French fries, salad, and béarnaise sauce **\$470**

Grilled octopus with sweet potato, soy-lime sauce, and green beans **\$450**

Beef burger with bacon jam, gouda cheese, pickles, and French fries **\$340**

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

Club sandwich with chicken, bacon, cheese, avocado, French fries, and tomato **\$310**

Hot dog with pico de gallo, mayo, mustard, ketchup, and French fries **\$210**

Desserts

Chocolate brownie with vanilla ice cream **\$160**

Pizzokie (cookie pizza) with crumble and ice cream **\$170**

Deconstructed key lime pie **\$150**

