

M E N U

good morning

acai bowl

Acai, red berries, banana, coconut cream, coconut milk, kiwi, dehydrated coconut, granola.

avocado toast (Fresh salmon, eggs, vegetables)

Avocado, bioche bread or french baguette, goat chesse, sprouts sesame seeds and a touch of infused oil.

french toast

Brioche bread, egg, milk, (soy, coconut, almond, etc) vanilla, sugar, cinnamon, honey, maple syrup, seasonal fruits.

seasonal fruits

4 seasonal fruits to share or individually

omelette

Egg, chesse, accompanied by peasant potatoes (butter, garlic and parsley)

green or red chilaquiles

Fried com tortilla, red or green sauce, cream, fresh cheese, onion, cilantro, accompanied whit chicken, beef or egg

yogurt

Greek yogurt, natural Mayan honey, granola ancestral grains

hot cakes

wheat flour, (oatmeal option, almond flour, coconut, etc) Natural Mayan honey, maple syrup and wild fruits

eggs to taste (Mexican style, scrambled natural or whit protein, etc)

free-range organic eggs, schedule ingredients with the chef



M E N U

good night

fresh salmon

- Seared salmon, sautéed vegetables and mixed mashed potatoes, carrots and sweet potatoes
- Salmon in orange sauce, sautéed vegetables and coriander mashed potatoes
- Salmon tartare accompanied by slices of avocado, oyster sauce and citrus sauce whit soy

fresh pacific tuna steak

- Seared tuna in sesame crust with a reduction of sweet and sour sauce, accompanied by sweet mashed potatoes and vegetables sealed in sesame oil with ginger
- Tuna tartare accompanied by slices of cucumber and avocado, seasonal sprouts, Asian spicy cream, green chives and toasted sesame

fresh north beef steak

- Beef steak in pepper sauce with white wine steamed vegetables
- Beef fillet in red wine cream accompanied by mixed mashed potatoes, sweet potatoes and carrots

barbecue

- Selection of prime meats, accompanied by grilled vegetables and melted cheese

rissoto

- Vegetarian
- Seafood

sea fruits

- Shrimp
- Catch of the day
- Tuna
- Salmon
- Ax callus (by request)

vegan

- Roasted eggplant
- Roasted cauliflower whit beer hummus and pesto
- Pastor style tacos



M E N U

starters

tacos baja (fish, shrimp)

Blue, white or nopal com tortilla, cabbage mix and chipotle dressing

ceviche (fish, shrimp or octopus, mixed)

Red onion, cucumber, coriander, lemon juice, cherry tomato, olive oil, chiltepin chili (optional) black pepper and clamato

guacamole

Avocado, onion, tomato, coriander and lemon, accompanied by a fried com tortilla

caprese salad

Red tomato, burrata, pesto and fresh basil leaf

hummus

Chickpea, garlic, parsley, olive oil, pepper and salt, accompanied by pita bread

french fries

