

STARTERS

**Shrimp & Chipotle Mini Sopes 220**

Artisanal fried corn Sope with guajillo pepper, sautéed shrimp, chipotle cream and mozzarella.

**Jamaica (Hibiscus) Empanadas 195** 

Stuffed with Jamaica flower and Requesón, cream, fresh cheese and a peanut chile de árbol pepper sauce.

**Jackfruit Dumpling 195** 

Stuffed with jackfruit 'Al Pastor' style, roasted pineapple, Serrano pepper, onion and black sauce.

**Tuna Nachos (Nachos de Atún) \* 220**

Fresh tuna marinated in soy sauce, sesame oil, avocado and Sriracha mayonnaise, cilantro sprouts on wonton tostada (wheat).

**Lionfish Tiradito \* 220**

Fresh fish, green apple, red onion, fried garlic, cilantro, habanero chili & Recado Negro crackers. (Seasonal meal)

\* Raw dish, according to the traditional recipe

FROM THE OVEN

**Ziggy's Tart 235** 

Stuffed with zucchini, lemon, mozzarella cheese and organic arugula.

**Huitlacoche Rissotto 280** 

Corn grains, pumpkin seeds Requesón, Epazote, Jalapeño Chili & toasted pumpkin seeds.

**Short Rib in Prehispanic Sauce 540**

Short Rib cooked on low flame for 8 hours in "Recado Negro" sauce (mix of Yucatán endemic ingredients), vegetables and potato puree with Chaya and bacon.

**Lamb Shank 520**

Cooked on low flame, apples & dark beer, dark mole sauce and grilled apple.

SALADS

**Tuna Salad 230**

Fresh tuna, jicama, heirloom tomatoes, pineapple jelly and ginger, green leaves, pineapple *Tepache* and worm salt.

**Quinoa Salad 220** 

Mix of quinoa, beet, sunflower seed, green raisins, Jamaica flower reduction, macerated grapefruit and coconut cream.

FROM THE GRILL

**Grilled Grouper "Al Pastor" 420**

Grouper fish fillet marinated in Achiote & bitter orange, red onions, cilantro, avocado coulis, pineapple relish and corn tortilla.

**Mahi Mahi in Mango Mustard 420**

Fillet cooked in white wine, mango and mustard sauce, onions, snow peas & creamy rice.

**Grilled Octopus 480**

Black beans sauce, banana puree, Chorizo (Mexican sausage), radish and cilantro

**Shrimp in Maracuyá Sauce (Passion Fruit) 495**

Grilled shrimps, flamed with tequila, passion fruit & chipotle sauce, baked sweet potato, jicama, coconut & crispy plantain slices.

**Langosta 250 grs \*\* 790**

Roasted cauliflower puree, creamy carrot, asparagus and Cardamom butter.

**Arrachera Angus (Flank Steak) \*\* 520**

350 grs. grilled

**Rib-Eye Angus\*\* 720**

350 grs. grilled

\*\* Side dish: Grilled Vegetables (Nopal, spring onions, potato, Xcatic chili stuffed with Oaxaca cheese & Chaya and baked sweet potato)

 Vegetarian Option

 Vegan Option