

ROOM SERVICE

from 12pm to 10:30pm

STARTERS

GUACAMOLE & CHIPS 185

Avocado + cilantro + red onion + serrano chile + tomato + plantain chips

JALAPEÑO HUMMUS 185

Chickpea & jalapeño hummus + radish + cucumber + jicama + chickpea cookie + chlorophyll oil

SALADS

FRESCOS 280

Lettuce mix + organic tomato + black olives + chicken + fusilli + basil pesto

GREEN 280

Lettuce mix + kale + radicchio + fennel bulb + avocado + green apple + green grapes + hemp seeds + green raisin + pecan nut + mustard vinaigrette

QUINOA 280

Mixed quinoa seeds + arugula + roasted pineapple + jicama + red cabbage + avocado + cashew + soy sauce and serrano pepper vinaigrette

Extras:

Tuna \$ 120 · Chicken \$ 80 · Shrimp \$ 100 · Hemp seeds \$ 40 · Roasted Seeds \$ 30

CEVICHEs

MIX CEVICHE 390

Fresh fish + shrimp + octopus + avocado + serrano chile + cucumber + red onion + black sauce

PINEAPPLE & HABANERO 390

Octopus + cooked shrimp + roasted pineapple + roasted onion + avocado + habanero ashes + roasted garlic chips

TULUMINATI CEVICHE 360

Fresh fish + shrimp + manzano chili and exotic pickled in Mezcal 11:11 + red onion + corn kernels + citrus mix + cucumber + cilantro + avocado

Prices in Mexican pesos, VAT included. Gratuity not included



Vegetarian



Vegan



Sustainable
Fishing



No-Gluten

ROOM SERVICE

from 12pm to 10:30pm

TACOS 2 pieces

MUSHROOM CHORIZO 210

Creole corn tortilla + mushroom + dried chile marinade + red onion + creamy avocado + cilantro

ZARANDEADO SHRIMP 275

Creole corn tortilla + shrimp + Zarandeado marinade + cheese crust + white onion caramelized + avocado + cilantro

FISH 310

Creole corn tortilla + grilled fish + cabbage + Mexican sauce + chipotle mayonnaise

TUNA 310

Romaine lettuce + fresh tuna + Mexican sauce + black garlic aioli + lemon + soy sauce marinade, chile & yuzu flakes ** 3 pieces

QUESADILLAS 2 pieces

MUSHROOMS 220

Creole corn tortilla + chihuahua cheese + mushrooms + epazote + white cabbage + Mexican sauce + green sauce

SHRIMP 310

Creole corn tortilla + chihuahua cheese + shrimp + guajillo marinade + roasted pepper + purple cabbage + Mexican sauce + green sauce

BURGERS

JACKFRUIT BURGER 340

Black brioche bread (activated charcoal) and poppy seeds + braised jackfruit in adobo + refried beans + green sauce + avocado + white onion + jalapeño chile + baked potatoes

PORTOBELLO BURGER 340

Green brioche bread (matcha tea) and mixed seeds (sunflower, flax and amaranth) + portobello mushroom + goat cheese + caramelized onion + avocado + arugula + peanut sauce & mulatto chile + baked sweet potatoes

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