

# MENU

## STARTERS

### Tuna Tostada

Pore and guacamole on top.

### Veggie Salad

Local fruits, panela cheese, cotija cheese and dried fruit.

### Salmon Nigiris

Tuna and shrimp, spicy and sweet soy sauce and chipotle sauce.

### Tuna Tartare

Rice, chives, sweet soy sauce and egg yolk.

### Shrimp Aguachile

Serrano green or chiltepin red, onion, cucumber and lemon.

### Octopus Ceviche

Mango, habanero, cucumber, onion, cilantro, tomato and lemon.

## MAIN COURSE

### Prime Ribeye Flamed with Mezcal

Infused butter, mashed potatoes and sautéed green beans.

### Lobster in Butter Sauce

Infused with garlic and fine herbs accompanied by green rice, salad and red chili sauce.

### Mixed Shrimp and Picaña Sopes

Mango tatemada sauce, jalapeño green sauce and homemade blue corn dough.

### Seafood Tower

Base of green tostadas, tuna, shrimp, octopus and special chiltepin sauce.

### Shrimp Pozole

Traditional Mexican soup with corn, chilies and fresh vegetables.

### Octopus with Red and Creamy avocado Chili Sauce

Accompaniment of corn and vegetables.

## DESSERTS

### Breaded Bananas Flamed with Mezcal and Agave

### Avocado Mousse

### Traditional Flan

### Seasonal Fruit Pie

### Brownie with Raspberry and Ice Cream

