



TASTING MENÚ - ALTA MAR

STARTERS

Taco "Alta Mar"

Octopus, creamy chili sauce, purple onion, blue corn tortilla.

Nachos with Arrachera

Arrachera steak, guacamole, tortilla chips, beans, cheese.

Tuna "Alta Mar"

Fresh Tuna, mango, kiwi, sesame seeds, avocado, olive oil, ponzu.

Shrimp Ceviche

Fresh Shrimp with onion, cucumber, olive oil, ponzu.

Fried Squid

Squid in panko, served with garlic aioli and lemon.

Salad Carricitos

Lettuce, cherry, blue cheese, parmesan chicken, arugula, mango dressing, nuts (vegan option).

Cheese Platter

A mix of charcuterie, high quality cheeses, nuts, strawberries, and grapes.

LUNCH & DINNER

Lobster

Succulent Lobster delicately poached in a rich and flavorful butter sauce, infused with aromatic garlic and fine herbs. Served with a vibrant green rice pilaf, crisp salad, and a house-made pepper sauce.

Mexcal-Flamed Ribeye

A premium cut of Rib-eye steak, Mexcal Flambé, served with smooth mashed potatoes, seasonal vegetables, and aromatic butter.

Truffled Chicken Risotto

Smoked Chicken with a creamy risotto, infused with the rich aroma of truffle sauce, served with asparagus. (vegan option).

Pork Ribs

Pork ribs, slow-smoked for 6 hours and glazed with BBQ sauce, served with corn and a delicious rosemary sauce.

Roasted Octopus

Octopus roasted in a creamy chili sauce. Served with a corn and cherry tomato salad.

Catch of the Day

Savor the freshness of our Fish, grilled and served with mango sauce. Complemented by a coconut risotto, cilantro, and bread.

Drunk Shrimp

Experience the flavors of our Drunk Shrimp, prepared with traditional mole sauce infused with a touch of Tequila. Served with rice and toasted garlic bread.



DESSERTS

Cheese Cake

Premium Cheese mix, strawberry reduction, cookie, eggs, sugar.

Flamed Banana

Banana Brûlée, whiskey, agave, cinamont with beylies cream.

Pasion fruit pay

Passion fruit, condensed milk, orange, eggs, whipped cream.

Chocolate Mousse

Semi-sweet chocolate, heavy cream, and strawberries (vegan option).

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This menu has one starter, main dish and dessert option for your group (choice applies to the whole group).

WINE AND FOOD MATCHING

This menu Includes three different wines to pair (one for each carefully selected dish) to harmonize and elevate the dishes and flavors.

NOTES

All dishes are offered at the listed price, with the exception of the Lobster and Rib-eye Additional charge

The price includes all the supplies, including the pairing glasses.



ALTA MAR CATERING
Kitchen & Bar