

STARTERS

Shrimp & Chipotle Mini Sopes 260

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

Jamaica (Hibiscus) Empanadas 225 

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

Jackfruit Dumpling 225 

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

Tuna Nachos (Nachos de Atún) * 265

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

Lionfish Tiradito * 265

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 270 

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

Huitlacoche Rissotto 320 

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

Short Rib in Prehispanic Sauce 600

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 600

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

SALADS

Tuna Salad 275

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

Quinoa Salad 265 

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

FROM THE GRILL

Grilled Grouper "Al Pastor" 540

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

Mahi Mahi in Mango Mustard 540

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

Grilled Octopus 560

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

Shrimp in Maracuyá Sauce (Passion Fruit) 575

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

Langosta 250 grs ** 890

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

Arrachera Angus (Flank Steak) ** 600

350 grs. grilled

Rib-Eye Angus 840**

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