



FRESCO'S

lunch & dinner

from 1pm to 10:30pm

available from June 2025 to October 2025

GUACAMOLE & CHIPS 210

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

ROASTED BEET AND SWEET POTATO 295

SALAD

Mixed lettuces + dill + goat's cheese + cherry tomatoes+ an orange-almond vinaigrette.

QUINOA SALAD 280

Mixed quinoa + arugula + grilled pineapple + jicama + red cabbage + avocado + cashews + peanuts + soy and serrano chili vinaigrette

Extras:

Tuna \$ 150 - Chicken \$ 100 - Shrimp \$ 120

Octopus \$ 150 - Hemp Seeds \$ 40

Roasted Seeds \$30

LOCAL CATCH CEVICHE 395

Cooked sweet potato + sweet corn + garlic oil with habanero and chaya + red onions + radish + sprouts + chipotle and nopal tostadas

FISH FILLET TACOS 360

2 pieces of Creole corn tortilla + grilled fish + cabbage + pico de gallo + chipotle mayonnaise + molcajete-crushed red sauce.

MUSHROOMS QUESADILLAS 240

2 pieces of creole corn tortilla + mozzarella cheese + mushrooms + epazote + white cabbage + pico de gallo + roasted tomatos & serrano sauce

SHRIMP QUESADILLAS 340

2 pieces of creole corn tortilla + mozzarella cheese + shrimp + Zarandeado marinade + roasted pepper + purple cabbage + Mexican sauce + serrano chile cream

SALMON & AVOCADO 520

Salmon fillet + avocado + feta cheese + parsley + wild rice + toasted seeds

SUSTAINABLE CATCH OF THE DAY 515

Warm couscous salad + sautéed broccoli and bell peppers + cashew nuts + spicy sesame sil

ROASTED PEACH PARFAIT 205

Mixed berries + homemade granola + fresh lemon zest.

Prices in Mexican pesos, VAT included. Gratuity not included



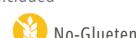
Vegetarian



Vegan



Sustainable
Fishing



No-Gluten