

## GUACAMOLE 19

Avocado dip with cherry tomatoes, onion and pomegranate.

## SEA BITES 15

Sea urchin, mixed seaweed in orange vinaigrette, avocado, flying fish roe.

## OCTOPUS PAN-FRIED TORTILLA 15

Crispy pan-fried tortilla with buttered octopus and black sauce marinade.

## WHITE SHRIMP PAN-FRIED TORTILLA 15

Crispy pan-fried tortilla with white shrimp, guacamole and chilpachole (traditional Mexican stew).

## COCHINITA PIBIL 25

(traditional Mayan slow-roasted pork dish from Yucatan Peninsula)

Suckling pig tacos with achiote paste, fried calamari with habanero sauce and pineapple.

## RUBY & IVORY 28

Almadraba tuna steak on corn tortilla, martajada sauce and roasted marrow.

## GRASS-FED BEEF QUESADILLA 28

Grilled meat, cheese au gratin with bell peppers, jalapeño and macha sauce.

## CEVICHEs & RAW BAR

### CLASSIC CEVICHE 22

Fresh sea bass, lime, onion, cilantro and habanero chili pepper.

### BACK TO LIFE 25

Cold vegetable broth with octopus, shrimp and gooseneck barnacles.  
Pico de gallo with cucumber and avocado.

### PERUVIAN CEVICHE 27

Catch of the day with tiger's milk, yellow chili pepper, orange sweet potato and toasted corn.

### CARIBBEAN CEVICHE 28

Fresh sea bass cured on lime, fresh mango, watermelon and honeydew melon on coconut and dragon fruit tiger's milk.

### SHRIMP AND SCALLOP AGUACHILE 32

White shrimp with scallop slices on Mexican husk tomato tiger's milk, cucumber, onion and red jalapeño.

### HAMACHI FISH TIRADITO 28

Slices of fresh hamachi, spring onion and roasted quinoa with ash and orange sauce on dashi broth and cascabel chili.

### TUNA SAKU BLOCK SASHIMI 29

Mexican Pacific fishing technique.  
Citrus sauce, serrano chili, sea salt, avocado.

## OYSTER BAR

### HUÎTRES POGET 10

FINE CLAIRE #2

Oyster ceviche with pico de gallo.  
With tropical passion fruit and mango sauce.  
Grilled with fine herb butter.

### FRESH FISH EVERYDAY

Please ask about our special dishes.

## TARTAR BAR

### TARTAR YUCATÁN 25

Mix of white and red shrimp with pineapple, mint, cilantro, red onion, radishes and habanero chili pepper.

### FAROE ISLANDS SALMON 25

Shallots, jalapeño and ginger with Suke sauce, mango and wasabi.  
Premium quality, juicy and sweet texture.

### SCARLET PRAWNS 28

Scarlet prawns, avocado, melon, ginger, basil  
and jalapeño with citrus shiso oil.

### ALMADRABA TUNA 32

Watermelon and mint, sesame, spring onion and chipotle  
eel sauce. Intense flavour and smooth texture.

## ANCESTRAL DISHES on a charcoal grill.

### SEA BASS PAPATAKA 35

Steamed fish on a banana leaf, pumpkin pipian  
sauce and asparagus.

### MISO-MARINATED BLACK COD 42

Black cod fillet marinated in white miso  
and orange with pickled vegetables.

### GRILLED OCTOPUS 45

Charcoal-grilled octopus marinated in chili pepper and orange ash.

### PORK BIRRIA 52

Braised pork knuckle with chili marinade and maguey leaves  
on a bed of bean cream and pickled onions.

### SUCKLING LAMB SHOULDER 48

Braised with white wine and Provençal herbs,  
huilacoche sauce, roasted sweet potato.

### RIB EYE PLATINUM 168 / kg

Wood-fired roast with Mazahua black sauce  
and roasted vegetables.

### GRILLED STONE FISH (ROTJA) TALLA-STYLE 120

Whole European stone fish baked with pibil marinade and  
Mediterranean chimichurri dressing, accompanied by corn ribs.

