

Lunch and Dinner



Monday to Friday 13:00 to 23:00
Saturday 14:00 to 23:00
Sunday 14:00 to 20:00

A P P E T I Z E R S

Jocoque, roasted chili tapenade, and pita bread (220g) \$245
Artichoke, spinach, and poblano pepper dip (250g) \$270
Melted cheese with huitlacoche (200g) \$270
Beef carpaccio, mushrooms, arugula, parmesan (100g) \$330
Kampachi tiradito, ponzu, and grilled scallions (100g) \$390
Fideo seco, fresh cheese, guajillo chicharrón,
and corn tortillas (240g) \$270

V E G E T A B L E S N A C K S

Crispy cauliflower with hibiscus salt and tahini (250g) \$220
Mushroom aguachile marinated in soy sauce,
roasted onions ashes (150g) \$235
Jicama tacos with quinoa ceviche (4pcs) \$250
Avocado carpaccio, macha sauce, Greek yogurt (210g) \$240
Hears of palm ceviche, fried shallot (150g) \$260
Corn esquites, dried chilis, and fresh cheese (150g) \$145
Asparagus, caramelized walnuts, goat cheese,
and parmesan (180g) \$255

S T A R T E R S

Tuna tostada with ponzu, avocado,
and red chili sauce (50g) \$150
Burrata, heirloom tomatoes, and herb pesto (200g) \$380
Aromas salad, mixed greens, Persian cucumber, avocado, and
shallot vinaigrette (190g) \$210
Roasted organic beets, artisanal jocoque,
and pistachios (160g) \$265



S O U P S A N D P A S T A S

Tortilla soup with ranch cream and avocado (300ml) \$195

Milpa soup with mushrooms, sweet corn,
and zucchini flowers (300ml) \$195

Pappardelle with mushrooms and mascarpone sauce (220g) \$390

Zucchini pasta with black olives, goat cheese,
and tomato sauce (240g) \$325

Ex t r a s

Chicken 120 g +\$115; Salmon 120 g +\$165; Filet 120 g +\$205

S E A A N D L A N D

Glazed salmon, kale, and roasted corn (200g) \$495

Grilled shrimp, Indian curry, and jasmine rice (180g) \$495

Steamed catch of the day, zucchini, green mojo,
and mashed plantain (200g) \$495

Grilled octopus with creamy farro and mushrooms(170g) \$495

Salmon Arabic Taco, hummus, tahini,
and mixed greens (140g) \$325

Rib Eye Taco with grilled spring onions (160g) \$385

French Dip, New York, manchego, harissa, beef jus(160g) \$450

Beef Burger, romaine hearts, asadero cheese,
caramelized onion (210g) \$410

Chicken in casserole, cherry tomato sofrito,
and mozzarella (180g) \$350

Beef fillet, shoestring fries, onion, and grilled chili (200g) \$555

Rib Eye Milanese, habanero sauce, melted cheese,
and French fries (180g) \$495



From the Oven

P I T A / F L A T B R E A D

Portobello, hummus, pickled vegetables

*vegan option (310g) \$215

Shawarma Chicken, jocoque (350g) \$250

Brisket, yogurt, roasted eggplant (310g) \$320

F R O M T H E O V E N

Roasted beets, feta cheese, and thyme (400g) \$265

Brie cheese, pecans, and honey (180g) \$300

Asparagus, roasted peppers, and black olives (180g) \$255

Braised brisket and hummus (350g) \$395

Chicken in its juice, date, pearl onions, caper,
and artichoke (360g) \$410

Garlic shrimp (180g) \$495

Grilled red snapper fillet (220g) \$515