

















DINNER

APETIZER

 PEAR SALAD Spinach, caramelized walnut, grilled mozzarella with blue cheese dressing	190	 ROOFTOP GIFT Crispy crab wrapped, purple cabbage creamy sauce	350
 YELLOWFIN TUNA "TATAKI" Habanero ash, ponzu sauce	250	 GREEN CEVICHE Scallops, onion, coriander, serrano pepper, lime, jicama, pineapple, aguachile sauce	300
FETA CHEESE SALAD  Mixed fruit, walnut and orange-ginger dressing	180	 TOMATOES SALAD  Cherry and green tomato, fresh lettuce, almonds, kalamata olives, balsamic vinegar reduction	180
 CRISPY RICE Spicy tuna, crispy rice, avocado and sriracha	220		

MAIN COURSE

 DUCK MAGRET Mashed sweet potato, purple cabbage, vegetables, prune sauce	420	 VEGETARIAN SPAGHETTI  Gluten free pasta, vegetables, poblano pepper sauce	200
BEEF FILET Risotto, grain corn, roasted vegetables, gravy sauce	420	 SEAFOOD TAGLIATELLE In yellow curry sauce	380
BONE MARROW Grilled, coriander, onion, artisan bread and tomato sauce	340	 GLAZED SALMON Sweet potato puree, roasted vegetables and eel sauce	380
 ZARANDEADO STYLE OCTOPUS Roasted vegetables, mashed potatoes	320		



Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.