




APPETIZERS

- TOMATOES SALAD** 160
 Dehydrated tomato, cherry tomato, green tomatillo in combination with fresh lettuce, almonds, Kalamata olives seasoned with a reduction of balsamic vinegar

- PEAR SALAD** 170
 Spinach, walnuts, figs and grilled mozzarella cheese with blue cheese dressing
- FETA CHEESE SALAD** 130
  Mixed fruit mosaic with feta cheese topped with orange-ginger dressing
-  **YELLOWFIN TUNA "TATAKI"** 180
Sashimi with watermelon-radish relish, Habanero's ash and ponzu sauce
- CRISPY RICE** 160
Spicy tuna over crispy rice and homemade sauce
- CRISPY GIFT** 190
Crispy rolls stuffed with crab, over a purple cabbage creamy mirror sauce
-  **GREEN CEVICHE** 210
Clam scallops, onion, cilantro, Serrano pepper, lime, jicama and edible flowers, with a touch of sauce for green aguachile

MAIN COURSE

- GLAZED SALMON** 350
Served with sweet potato puree, topped with Eel sauce, cherry tomato
 and brussels sprouts
-  **VEGETARIAN SPAGHETTI** 180
 Gluten free pasta, mix vegetables and poblano sauce

 DUCK MAGRET	360
Accompanied with mashed sweet potato, purple cabbage, carrot and prune sauce	
 “ZARANDEADO” STYLE OCTOPUS	310
Accompanied with grilled vegetables and mashed potatoes	
SEAFOOD TAGLIATELLE	340
Pasta with seafood in yellow curry sauce	
 BEEF FILET	390
Served on risotto with grilled corn and mixed vegetables	
BONE MARROW	290
Grilled on his bone, with cilantro and onion, accompanied with artisan bread	

DESSERTS

 PASSION FRUIT MOUSSE	130
Vanilla earth, and chocolate ice cream with red fruits	
 MERINGUE WITH COCONUT	130
Chocolate mousse, blueberries, with dark cookie and homemade ice cream	
SORBETS	130
Lychee, lemon, and mango	
ICE CREAM	130
Coconut, vanilla, strawberry, chocolate, and green tea	



Healthy



Gluten free



Favorites

Prices in Mexican pesos, tax included. Tips are welcome